

Panasonic®

Operation Instructions Microwave oven

Model No. **NN-DF392B**
NN-DF382M
Household Use Only



Model: **NN-DF392B**

Before operating this oven,
please read these instructions completely and save carefully.





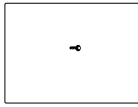





Product check passed by inside of the company

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Quick Guide to Operation(英文简明操作指南)

After plugging in, "88:88" will appear in the display window, then you can start to operate.

Feature	How to Operate		
To Set English Word Prompting (page 13)	<input type="radio"/> 决定/开始 Set/Start Press once after plugging in	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Select English word prompting	<input type="radio"/> 停止/再调整 Stop/Reset Press once
To Set Reminding Function (page 13-14)	<input type="radio"/> 决定/开始 Set/Start Press twice after plugging in	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Select Reminding Function	<input type="radio"/> 停止/再调整 Stop/Reset Press once
To Set/Cancel Child Safety Lock (page 15)	To set: <input type="radio"/> 决定/开始 Set/Start Press 3 times	Display 	Cancel: <input type="radio"/> 停止/再调整 Stop/Reset Press 3 times
To Set Microwave Power (page 16)	微波火力 Micro Power Press to select power	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Set time	<input type="radio"/> 决定/开始 Set/Start Press once
To Set Keep Warm (page 19)	保温 Keep Warm Press once	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Set time	<input type="radio"/> 决定/开始 Set/Start Press once
To Use Turbo Defrost (page 20)	变频巧解冻 Turbo Defrost Press once	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Set weight	<input type="radio"/> 决定/开始 Set/Start Press once
To Use Sensor Reheat (page 23)	智能加热 Sensor Reheat Press once	<input type="radio"/> 决定/开始 Set/Start Press once	
To Use Grill (page 24)	单面烧烤 Grill Press to select power	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Set time	<input type="radio"/> 决定/开始 Set/Start Press once
To Use Combination (page 25)	变频快速烤 Combination Press to select power	时间/菜单/重量/温度 Time / Menu / Weight / Temperature  Set time	<input type="radio"/> 决定/开始 Set/Start Press once

Quick Guide to Operation(英文简明操作指南)

Feature	How to Operate		
<p>To Use Oven No Preheating is required (page 26)</p>	<p>发酵/烘烤 Ferment/Oven Press 3 times</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Set temperature</p>	<p>→ ○ 决定/开始 Set/Start</p> <p>Press Once to verify the selected temperature</p> <p>↓</p> <p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>○ 决定/开始 ← Set/Start</p> <p>Press Once</p> <p>Set time</p>
<p>To Use Oven Preheating is required (page 27-28)</p>	<p>发酵/烘烤 Ferment/Oven Press twice</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Set Preheat temperature</p>	<p>→ ○ 决定/开始 Set/Start</p> <p>Press Once to begin Preheating</p> <p>↓ After preheating, put the food into the oven immediately.</p> <p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>○ 决定/开始 ← Set/Start</p> <p>Press once</p> <p>Set time</p>
<p>To Use Ferment (page 29)</p>	<p>发酵/烘烤 Ferment/Oven Press once</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Set time</p>	<p>→ ○ 决定/开始 Set/Start</p> <p>Press once</p>
<p>To Use Double Bake (NN-DF382M) (page 30)</p>	<p>双面焙烤 Double Bake Press once</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Set time</p>	<p>→ ○ 决定/开始 Set/Start</p> <p>Press once</p>
<p>To Use Double Power (NN-DF392B) (page 31)</p>	<p>双动力烤 Double Power Press once</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Set time</p>	<p>→ ○ 决定/开始 Set/Start</p> <p>Press once</p>
<p>To Set My Menu (page 34)</p>	<p>To set: 我的菜单 My Menu</p> <p>Press once to 4 times to select My Menu number</p>	<p>→ Set the desired cooking program.</p>	<p>→ 我的菜单 My Menu</p> <p>Press once</p>
	<p>To Start: 我的菜单 My Menu</p> <p>Press once to 4 times to select My Menu number</p>	<p>→</p>	<p>○ 决定/开始 Set/Start</p> <p>Press once</p>

Quick Guide to Operation(英文简明操作指南)

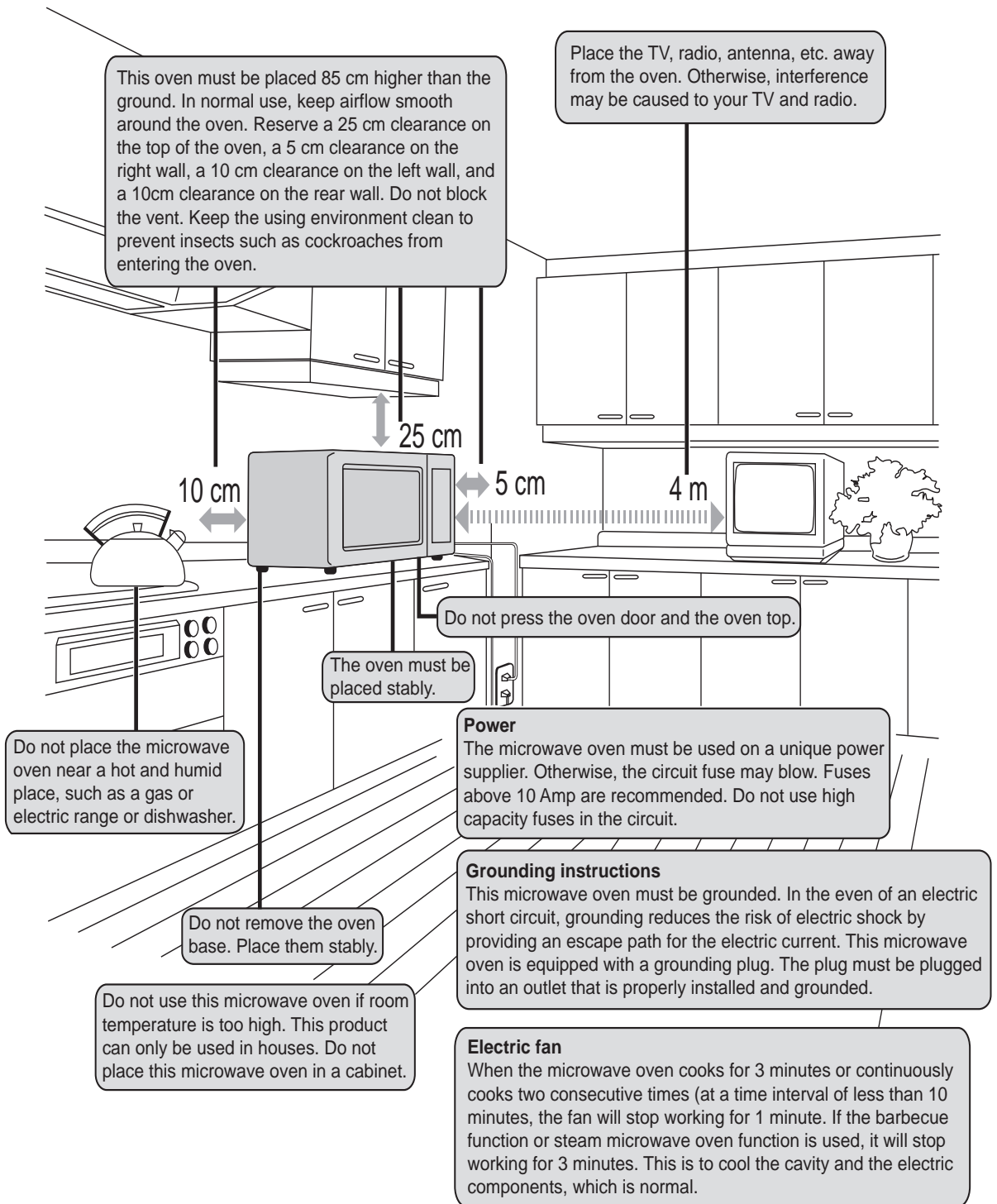
Feature	How to Operate		
<p>To Cook using Auto Cook No Preheating is required (page 35)</p>	<p>电脑烹调 Auto Menu Press once</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Select the menu</p>	<p>→ ○ 决定/开始 Set/Start Press Once to verify the selected menu number</p> <p>↓</p> <p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>○ 决定/开始 Set/Start ← Press once</p> <p>Set serving/weight</p>
<p>To Cook using Auto Cook Preheating is required (page 36-37)</p>	<p>电脑烹调 Auto Menu Press once</p>	<p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>→ ○ Select the menu</p> <p>After preheating, put the food into the oven immediately.</p> <p>○ 决定/开始 Set/Start ← Press once</p>	<p>→ ○ 决定/开始 Set/Start Press once</p> <p>↓</p> <p>时间/菜单/重量/温度 Time / Menu / Weight / Temperature</p> <p>○ 决定/开始 Set/Start ← Press once</p> <p>Set serving/weight</p>
<p>To Odour Removal (page 50)</p>	<p>炉腔除味 Odour Removal Press once</p>	<p>→ ○ 决定/开始 Set/Start Press once</p>	
<p>To Set Steam Cleaning (page 51)</p>	<p>蒸汽清洁 Steam Cleaning Press once</p>	<p>→ ○ 决定/开始 Set/Start Press once</p>	

Cautions

1. Never use micro power without a load in the cavity
2. **It's normal if white smoke gives off when first time using the heater select function**
3. After using the microwave oven, the fan motor will continue operating several minutes. It's normal

For English operating instructions, please visit the website at:
<http://home.panasonic.cn/support/microwave/NN-DF382MXPE/>
<http://home.panasonic.cn/support/microwave/NN-DF392BXPE/>

Placement of the Oven



Safety Information

I Please inspect your oven as follows before using:

The oven door and the oven cavity are not damaged or cracked.



If so, the microwave oven will leak and you may not use the microwave oven.

Forbidden

The inside metal insulating (or anti-leakage) screen of the oven door is not bent or deformed.



If so, do not use the microwave oven.

Forbidden

The open button or door hooks are not normal.



If the open button cannot be used normally or the door hooks are damaged, do not use the microwave oven.

Forbidden

Note: Not all machines have the open button or door hooks.

There is food or oil contamination on the metal insulating screen on the oven door and the oven cavity.



Be careful

If so, fire may be caused to the microwave oven when heating. Thus, please clean the microwave oven regularly.



Be careful

Before using the microwave oven, please read the operating instructions carefully. Use this microwave oven only for its intended purposes as described in the instructions.



Must be grounded

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

II The following items must be taken note of Otherwise, hazards such as microwave leakage, microwave oven damage or bodily injury may be caused.

1. Forbidden items



Forbidden

Caution: In the event that the oven door or door seal has been damaged, do not use the oven until the qualified personnel repair it.

Note: Do not damage the safety lock of the oven door, including the door hooks and door hinges. If service is needed, please call the Panasonic Service Center or contact the appointed repair store for maintenance.



No disassembling

Caution: Except for a qualified serviceman, it is very dangerous for any one who does the repair work, including dismantling the protective cover which prevents the microwave radiation from leaking, etc. Do not dismantle, repair or modify the microwave oven yourself.

Note: If service is needed, please call the Panasonic Service Center or contact the appointed repair store for maintenance.



Forbidden

When it is found that the microwave oven works abnormally, do not continue using it.

Note: If service is needed, please call the Panasonic Service Center or contact the appointed repair store for maintenance.



No disassembling

When using the microwave oven for cooking, do not place into the oven any metallic articles, such as metal containers, metal disks or any metal ornaments.

Note: Use the special metal accessories (the grill, etc.) for the microwave oven and the aluminum foil according to the instructions.

Safety Information



Forbidden

In the event that the socket is loose or the cord or plug are damaged, do not use the microwave oven.



No wet touching

Do not touch or pull out the plug with wet hands. Otherwise, electric shocks may be caused.



Forbidden

Do not knock the control panel, the housing, the oven cavity, the oven door, etc. otherwise, the microwave oven may be faulted.



Forbidden

Do not place the microwave oven near a hot and humid place, such as a gas or electric range or water tank.



Forbidden

This microwave oven is only suitable for household cooking. It cannot be used for laboratory experiments or other commercial purposes. It cannot be placed in a cabinet.



Forbidden

Caution: Do not use rough lotion or sharp metallic spatula to clean the oven door glass, it would cause glass shattered to pieces.

2. Dangerous items



Fire

Do not place flammables around the microwave oven or in the oven cavity. Otherwise, fire may be caused.



Be careful

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



Fire

The microwave oven is intended for cooking only. Drying articles, etc. may cause fire.

In case of smoke, turn off the switch of the appliance or pull out the plug and keep the oven door closed to contain the fire.



Plug must be pulled out

Press the [Stop/Reset] Pad and then pull out the plug and turn off the power switch in the room.



Microwave radiation

Do not use the microwave oven to heat chemicals or other non-food products. Otherwise, microwave leakage may be caused.



Electric shock

Avoid operations or behavior which may damage the cord or the plug, such as immersing the cord or plug into water, placing the cord near a hot place, bending, twisting, stretching, pressing, binding the cord, etc. Hazards such as short circuit, electric shock, fire, etc. may be caused in case of such damage.

Safety Information

3. The following items must be taken note of



Be careful

Caution: Do not allow children to use the microwave oven without supervision. Children with instructions and with the knowledge that incorrect use method will create danger are allowed to use the microwave oven without supervision.

Note: You can set a child safety lock on computer-type microwave ovens.



Be careful

Do not start an empty microwave oven, because, when no food or water is placed in the oven cavity for absorbing the microwave energies, the microwave radiation will be reflected in the microwave oven and cause abnormally high temperatures in the oven cavity.

(Note: expect in situations allowed by the instructions)



Be careful

Do not allow the aluminum foil to touch the inner wall of the oven cavity. Otherwise, fire may be caused during work and damage the microwave oven.

Note: Use the special grill for the microwave oven according to the instructions.



Be careful

When opening the oven door, do not hang the container on the oven door. The load on the oven door cannot exceed 5 kilograms.

Note: This item is only suitable for pull-down-door appliances.

4. Indication items

Only proper utensils are allowed to be used in the microwave oven.



Must

Verify if the utensils made from different materials are suitable for use in the microwave oven before use. Metal packages are not allowed to be used. When food are packaged in plastic or paper, observe the microwaveoven to avoid fire.

Note: Please reference (select cookers for the microwave oven)



Must

Food cannot be directly cooked on glass turntables or glass plate. The food must be placed in a container suitable for use in the microwave oven.

Note: Please reference (select cookers for the microwave oven)



Must

When taking out the cooked food or stirring or turning over the food during cooking, you must use tongs or thermal insulation gloves to avoid scalding. Because heat will be transferred from hot food to the container, the glass turntable or the glass plate.



Hot surface

After cooking, the microwave oven is very hot. Do not directly clean the microwave oven. Clean it after it is cooled to avoid scalding.



Plug must be pulled out

Please pull out the plug before cleaning the microwave oven and do not use corrosive detergent to avoid damage or corrosion of the microwave oven.



Plug must be pulled out

Clean the dust on the plug regularly. If the microwave oven is out of service for a long time, pull out the plug. Do not draw the cord when pulling out the plug. Hold the plug to pull it out.

Safety Information

III The following items must be taken note of when using the barbecue functions:



Be careful

It's normal if white smoke gives off when first using all barbecue functions. This is because the protective oil of the components are heated and volatilized.



Be careful

Caution: Children must use the microwave oven with the supervision of adults due to temperature rise. During and after barbecuing, the housing surface, the air vents and the oven door are very hot. To avoid scalding, do not touch them with your hands.



Be careful

After cooking, the barbecue utensils and the food are very hot, use the thermal insulation gloves to take out the food and the utensils.



Be careful

Cleaning the broiler must proceed after it is completely cooled. During cleaning, you must be very careful and use a soft cloth to wipe the broiler to avoid injuring fingers.



Be careful

When barbecuing (including combination), bakeware special for the microwave oven could be used. However, in case of microwave cooking, it cannot be used to avoid fire.



Be careful

When using the barbecue function, do not directly place the aluminum container or other metal containers on the grill. Place a microwave safety disc between the container and the grill to avoid fire.

Microwave Oven Cooking Precautions



Forbidden

Caution: Do not heat liquid or other food filled in **sealed containers, such as baby bottles, canned food and closed jars.** When the air pressure increases, the bottles and cans may explode.



Forbidden

Never heat the eggs with shells and the boiled eggs which may explode when heating, even after heating. Food with shells (such as eggs, chestnuts, etc.) and egg yolks may explode under pressure and then might damage the product itself or injure people.



Forbidden

Do not fry food in the microwave oven. Otherwise, oil may splash and scald the operator.



Fire

When heating food in plastic or paper containers, keep an eye on the microwave oven to avoid the possibility of fire.



Be careful

When heating liquid such as soup, sauce or beverages in your microwave oven, the liquids might splash due to sudden boiling and may injure operators. You must be very careful when taking out the liquids. To prevent this accident from happening, please obey the following steps:

- a) Never use "straight-sided" containers with narrow necks or thick and long containers.
- b) Do not overheat the food. Otherwise, it may cause liquids to splash, and thus might injure operators due to sudden boiling when taking the food out from microwave oven.
- c) When heating liquid food, keep liquid not less than 80 percent of the container's capacity. If the liquid being heated is too little, sudden splashing may occur when the liquid boils.
- d) Stir the liquid slightly before heating and during heating.
- e) After cooking, leave the food in the microwave oven for a moment and stir it slightly before taking it out.
- f) Please further stir or shake the food after it is heated in food jars, especially for babies. Furthermore, please check the temperature of the food inside the bottle before feeding babies to avoid them being scalded.



Must

Food like potatoes, apples, sausages and chicken wings have nonporous skins. So this type of food must be pierced before cooking to avoid them from burning or bursting.



Must

A special popcorn utensil must be used when cooking popcorn in a microwave oven. Additionally, some popcorn in paper containers can be directly cooked in the microwave oven. Proceed according to the instructions and usage recommended by the manufacturers. Never leave the oven unattended when popping popcorn.



Must

Instead of a common thermometer, a meat thermometer is used after beef or chicken is removed from the oven. If undercooked, return over the beef or chicken into the oven and cook for a few more minutes at the recommended power level.



Must

When the microwave oven is used for cooking, the time must be controlled. Never leave the food to be heated unattended. Overheating the food may cause smoke and fire.



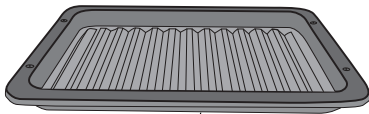
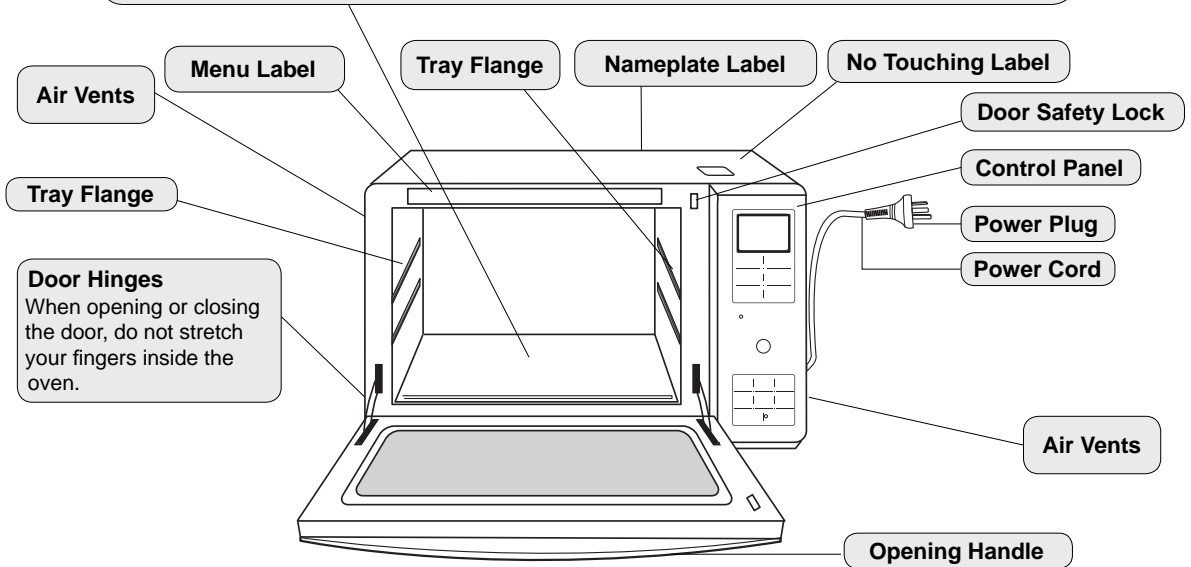
Be careful

The cooking menu only provides an approximate time. Factors influencing the cooking time include: the preferred cooking degree, start temperature, altitude, weight, size, shape and the type of containers. If familiar with the microwave oven operation, you can modify the cooking time yourself with reference to the above-mentioned factors.

Feature Diagram (Front View)

Glass ceramic turntable

1. Clean the glass ceramic turntable after cooling.
2. Do not directly place the food on the glass ceramic turntable. Place it on a container or container rack special for the microwave oven.



Grill Tray (only for DF392B)

1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. Place it on the tray flange when using.
3. When cooking food, place it in the middle of wavy range of the grill tray, avoiding letting the food into the groove around, so that food can't be completely baked.

Note: this Grill tray is only given for use of Double grill function



Metal Tray

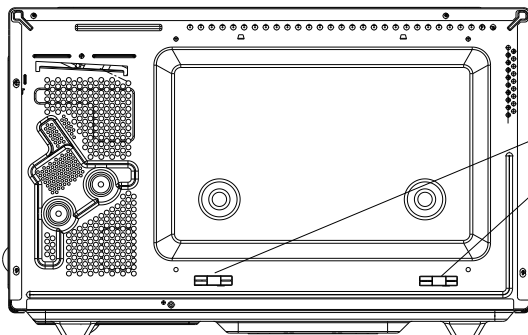
1. Place metal tray on the tray flange.
2. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.

Note: Metal tray and Metallic Container cannot be applied when using microwave or combination function.



Wire Rack





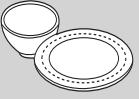


1. Place the wire rack on the glass ceramic turntable.
2. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.



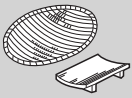


Stopper (unremovable)

The stopper functions as a limit for ensuring essential space between the back and rear part of the oven and guarantee good air ventilation.

Cookware Guide

Containers	Micro power	Grill	Combination	Double Bake/Oven/ Ferment	Double Power
Heat-resistant Glass cookware 	<ul style="list-style-type: none"> Please use quick cooling-resistant, sudden heat-resistant and super heat-resistant glass cookware to cook foods generating high temperature. 	✓	✓	✗	✗
Non-heat-resistant Glass Cookware 	<ul style="list-style-type: none"> Engraved glass and strengthened glass cannot be used. 	✗	✗	✗	✗
Heat-resistant Plastic Cookware 	<ul style="list-style-type: none"> Please use containers with "for use in microwave oven." <p>Note 1: Some container lids have poor heat-resistance.</p> <p>Note 2: It is forbidden to use tightly sealed lids.</p> <p>Note 3: Food containing high oil and high sugar are susceptible to generating high heat, so heat-resistant plastic containers cannot be used.</p>	✗	✗	✗	✗
Non-heat-resistant Plastic Cookware 	<ul style="list-style-type: none"> Containers made of materials including polyethylene, melamine, phenol, urea resin, etc. which are susceptible to deterioration under the effect of microwaves cannot be used. <p>Note: Foam trays can only be used when defrosting fresh products.</p>	✗	✗	✗	✗
Ceramics & Porcelains 	<p>Note: Containers with colored paints or metal or silver ornaments are susceptible to color stripping, sparking, etc.</p>	<p>Note: Do not use containers with colored paints inside which may fall off.</p>	✓	<p>Note: Do not use containers with colored paints inside which may fall off.</p>	✓
Painted Ware 	<ul style="list-style-type: none"> They may be susceptible to paint stripping, breakage, etc. 	✗	✗	✗	✗
Metal Containers 	✗	<p>Note: Metal containers with resin handles cannot be used.</p>	✗	<p>Note: Metal containers with resin handles cannot be used.</p>	<p>Note: Metal accessories special for microwave oven can be used according to the instructions.</p>

Cookware Guide

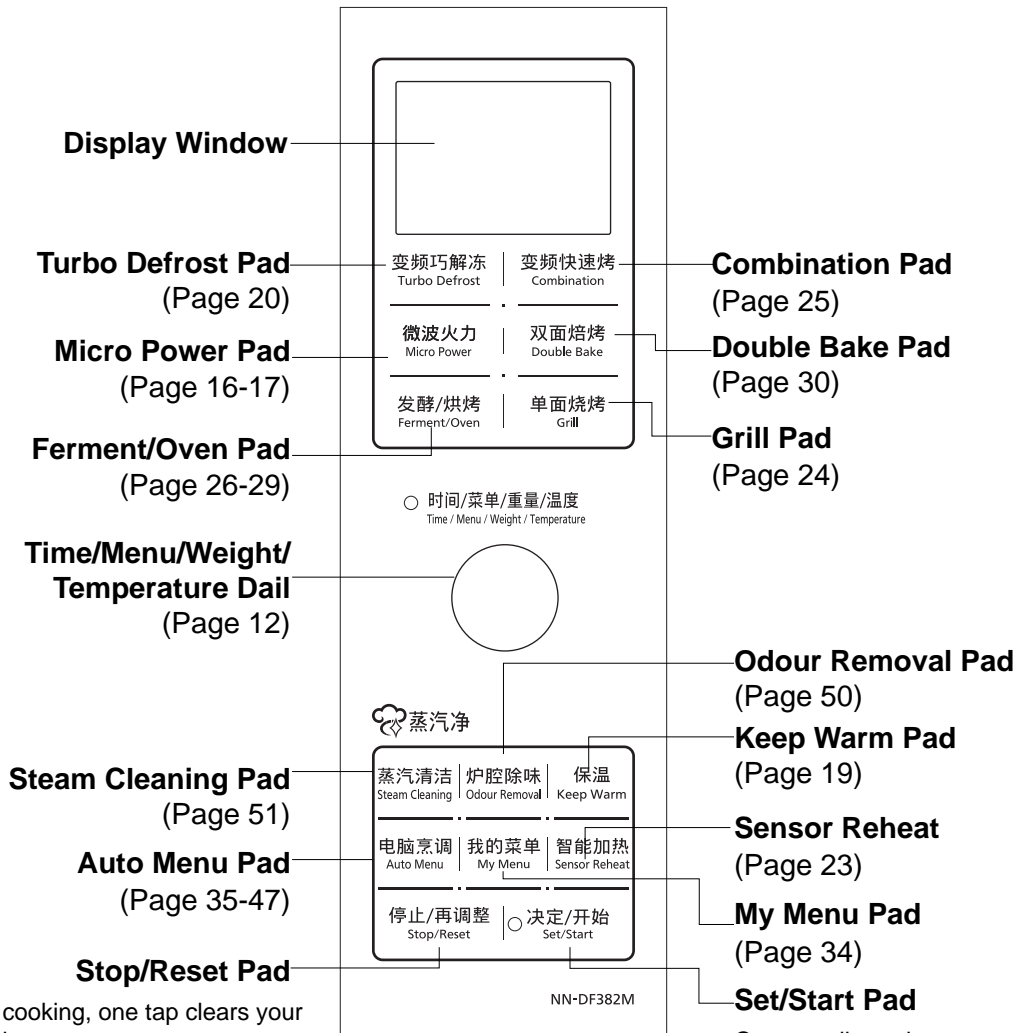
Containers	Micro power	Grill	Combination	Double Bake/Oven/ Ferment	Double Power
Wood, Bamboo and Paper Products 	<ul style="list-style-type: none"> • Easy to ignite. <p style="text-align: center;">X</p>	Note: Paper containers which have undergone 250 °C heat-resistant treatment can be used when the cooking temperature is less than 250 °C.	X	Note: Paper containers which have undergone 250 °C heat-resistant treatment can be used when the cooking temperature is less than 250 °C.	X
Plastic Wrap & Heat-Resistant PE Bags 	<ul style="list-style-type: none"> • It is recommended to use the freshkeeping film with heat-resistant temperature of 140 °C. Note: It cannot be used to cook high-oil food. 	<ul style="list-style-type: none"> • The fresh-keeping film will melt at high temperature. <p style="text-align: center;">X</p>	X	<ul style="list-style-type: none"> • The fresh-keeping film will melt at high temperature. <p style="text-align: center;">X</p>	X
Aluminum Foil 	<ul style="list-style-type: none"> • Note: It could be used some times (to defrost the fresh products) by means of the reflection property of the microwaves. Do remember that it cannot touch the inner wall of the oven cavity. 	<ul style="list-style-type: none"> • Wrap the food with the aluminum foil. <p style="text-align: center;">✓</p>	X	✓	X



How to test a container for safe microwave oven use:

Fill a glass measure with 300 ml cool water and place it in the microwave oven alongside the empty container to be tested. Heat it for one minute at high power. If the container is microwave oven-safe, the container should remain comfortably cool, and the water in the glass measure 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.

Control Panel (NN-DF382M)



Before cooking, one tap clears your instructions.
During cooking, one tap temporarily stops the cooking program. Another tap cancels all your indications.

One tap allows the oven to start functioning. If the door is opened or the [Stop/Reset] pad is pressed once during oven operation, the [Ser/Start] pad must be pressed again to restart the oven.

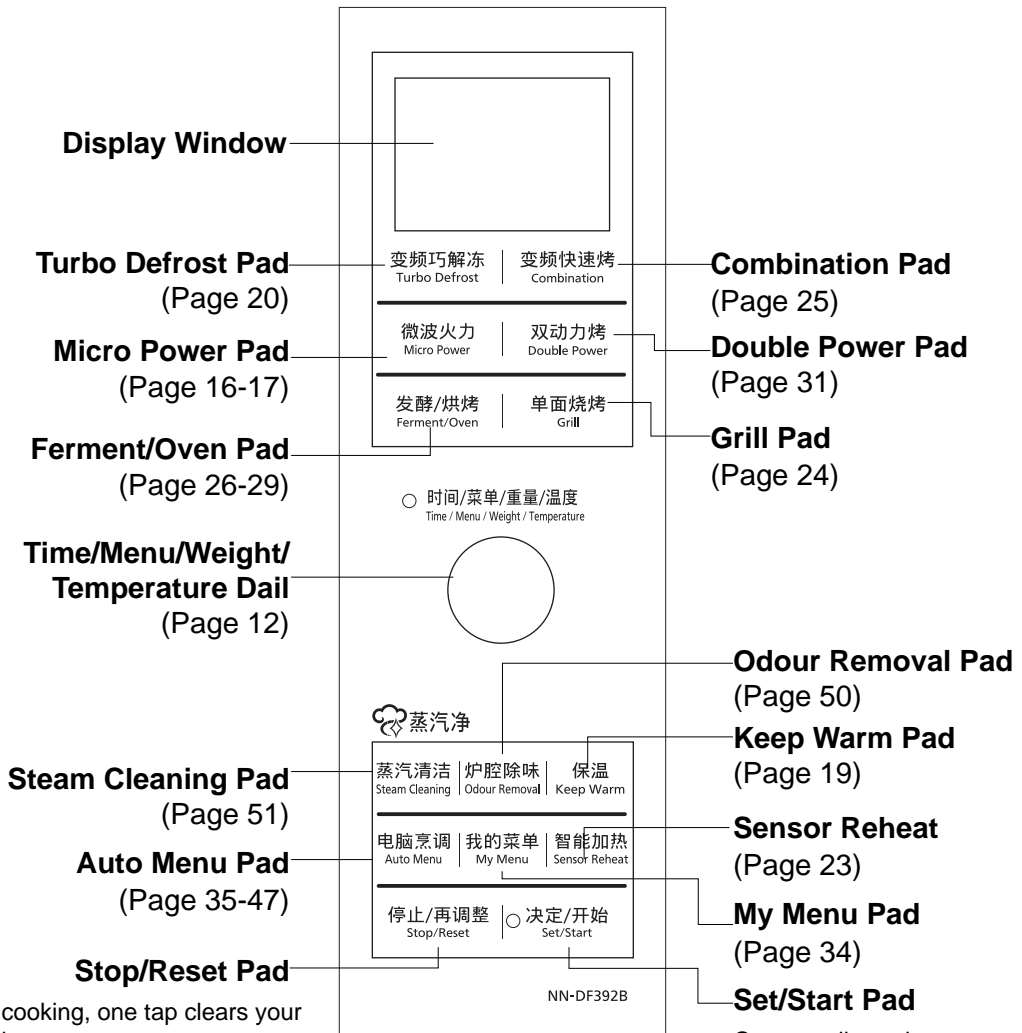
Beep Sound:

When a pad is pressed correctly, a beep sound will be heard. If a pad is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice to prompt that the food needs turning over or stirring or represent that a cooking stage ends. At the end of the any completed program, the oven will beep 5 times.

Note:

After you finish setting the cooking program and no operation is carried out, including opening or closing the oven door, the auto program will automatically cancel the setting and recover to the blank timer or clock display state after 6 minutes.

Control Panel (NN-DF392B)



Before cooking, one tap clears your instructions. During cooking, one tap temporarily stops the cooking program. Another tap cancels all your indications.

One tap allows the oven to start functioning. If the door is opened or the [Stop/Reset] pad is pressed once during oven operation, the [Ser/Start] pad must be pressed again to restart the oven.

Beep Sound:

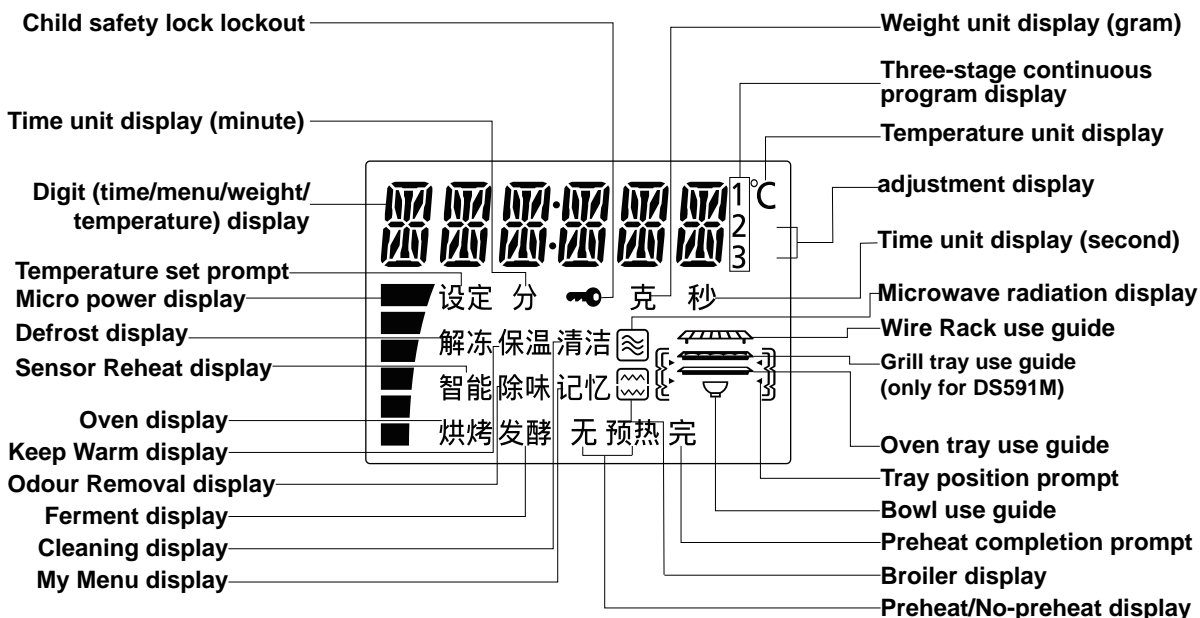
When a pad is pressed correctly, a beep sound will be heard. If a pad is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice to prompt that the food needs turning over or stirring or represent that a cooking stage ends. At the end of the any completed program, the oven will beep 5 times.

Note:

After you finish setting the cooking program and no operation is carried out, including opening or closing the oven door, the auto program will automatically cancel the setting and recover to the blank timer or clock display state after 6 minutes.

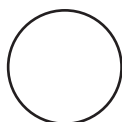
Introduction to the Display Window

To operate the microwave oven conveniently, your current operation state will appear on the display window. The display window is as follows:



Dail Instruction

时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Time Set Dial:

setting power and time.

Menu Set Dial:

Selecting the required option among the auto menu.

Weight Set Dial:

Setting weight for the defrost menu, auto menu.

Temperature Set Dial:

Setting oven temperature.

English Word Prompting/Reminding Setting

This microwave carries with word prompting (English) and reminding function, allowing you to set when plugged in initially.

Word prompting (English) / reminding setting

e.g. set word prompting and reminding status "ON".

1

Plug into a properly grounded electrical outlet.



2

○ 决定/开始
Set/Start

Press [Set/Start] once, the window will display "LANGUAGE CONVERSION".



3

时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Rotate the dial, the window will display "ENGLISH" or "WORD PROMPT OFF", choice the "ENGLISH".



Reminding function: The oven will produce three long beeps every two minutes if not open the door or Stop/Reset pad is not pressed after defrosting or cooking is completed.

4

○ 决定/开始
Set/Start

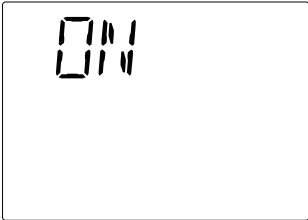

After word prompting (English) is set, press Set/Start again to enter reminding setting mode, and the display window scrolls "REMINDED BEEP ON/OFF"



English Word Prompting/Reminding Setting

5 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

Rotate the dial to select "ON"




*After setting, it will revert back to word prompting mode if Set/Start pad is pressed again, press Stop/Reset pad to exit.

If no word prompting (English) function is needed, you can press Set/Start pad twice to enter reminding setting after initially plugged in.

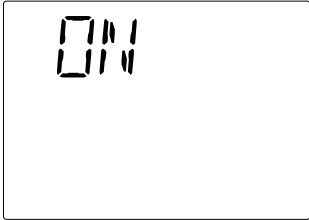

1 决定/开始
Set/Start

Press [Set/Start] pad twice to enter reminding setting, and the display window scrolls "REMINDED BEEP ON/OFF"



2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

Rotate the dial to select "ON" or "OFF"



*After setting, it will revert back to word prompting mode if Set/Start pad is pressed again, press Stop/Reset pad to exit.

Note:


1. These functions must be operated only when you plug in the oven initially.
2. When you re-plug the mains, the oven will resume default mode and you need to reset.

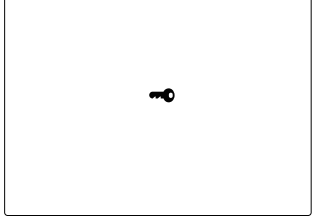
To Set/Cancel the Child Safety Lock

This feature keeps children from opening the microwave oven without supervision. After setting, only pads are locked, and the door can be opened or closed. Please set when the blank timer blinks in the display window.

Enable Child Safety Lock:

○ 决定/开始
Set/Start

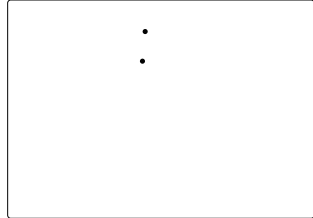
Press 3 times, the window will display .



Cancel Child Safety Lock:

停止/再调整
Stop/Reset

Press 3 times, The Comma will blink in the window.



Micro power Setting

This feature allows you to set the desired power and time for cooking by yourself.

- 1** 微波火力 **Press once, and the program default is high power.**
Micro Power



Note: The maximum cooking time is 30 minutes at high power, others are 1 hour and 30 minutes

- 2** 微波火力 **Press twice to select middle power (to select other powers, press the [Micro power] pad for different times, reference page 17 for detailed setting).**
Micro Power e.g. Middle Power:



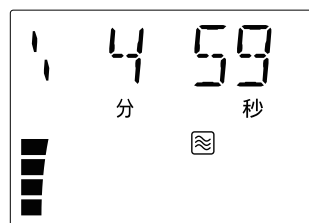
- 3** 时间/菜单/重量/温度 **Turn the dial to set the cooking time.**
Time / Menu / Weight / Temperature















e.g. 5 minutes:



- 4** 决定/开始 **Press the [Set/Start] pad, and the time in the display window will count down.**
Set/Start



Micro power Setting

Press	State Icon	Micro power	Power (Approximate)	Example of Use
1	 	High	1000 W	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
2	 	Med-High	800 W	Cook fish and seafood, meat, poultry, eggs and cakes.
3	 	Medium	600 W	Cook cakes, stew food, and melt butter and chocolate.
4	 	Med-Low	400 W	Cook tough meat, stew soup and soften butter.
5	解冻  	Defrost	300W	Defrost. Defrost meat, poultry or seafood.
6	 	Low	200 W	Soften ice cream.

Note:


If high power is selected at the first stage, do not press the [Micro power] pad, but just turn the [Time/Menu/Weight/Temperature] dial directly to set the cooking time and then press the [Set/Start] pad.

Quick adjusting cooking time Setting

This feature allows you to add or reduce the cooking time when using the micro power or barbecue power to cook food. 1 tap means 1 minute.

e.g. Add 3 minutes when there are still 4 minutes.


1 When there are still 4 minutes during cooking.



.....

2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

Turn the dial clockwise to add 3 minutes (add 10 minutes at most. Turn the dial anticlockwise to reduce the cooking time).



Notes:


1. Use the oven according to the actual condition to prevent the food from over-cooking due to time increase.
2. This feature is intended for use in the micro power, grill, combination, keep warm, double bake, oven or fermenting state, and cannot be used in the preheating state.
3. If the reduced cooking time is less than the rest time of time, the program will stop.


Keep Warm Setting

This feature will keep food warm for up to 30 minutes after cooking


e.g. keep warm 5 minutes.



1 保温
Keep Warm **Press once**





保温 


2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature **Turn the dial to set the keep warm time.** e.g. 5 minutes:



 5 00
分 秒
保温 

3  决定/开始
Set/Start **Press the [Set/Start] pad, and the time in the display window will count down.**



1 4 59
分 秒
保温 


Note:

Keep Warm can be programmed as the final stage after cook time/s have been manually entered. It cannot be used in combination with auto features.

Turbo Defrost Setting


This feature allows you to defrost food such as: meat, poultry and seafood simply by entering the weight. The allowed weight ranges from 100 g to 2000 g.

1 变频巧解冻 **Press once**
Turbo Defrost




100
克
解冻

2 时间/菜单/重量/温度 **Turn the dial to set the weight of the food to be defrosted.**
Time / Menu / Weight / Temperature

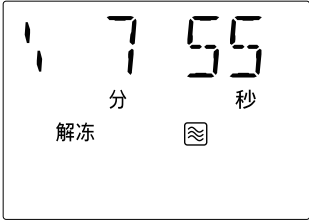


e.g. 500 g:



500
克
解冻

3 决定/开始 **Press the [Set/Start] pad, and the time in the display window will count down.**
Set/Start



1 7 55
分 秒
解冻


Note:

1. During defrosting, if the oven beeps twice, open the door and turn over, stir or re-arrange the food. Take out the defrosted part in time to avoid overheating.
2. All food should have a covered stand time of at least 3 to 5 minutes

Micro power Defrost Setting



This feature allows you to decide the defrosting time by yourself.

1 变频巧解冻 Turbo Defrost **Press five consecutive times to select the micro power.**



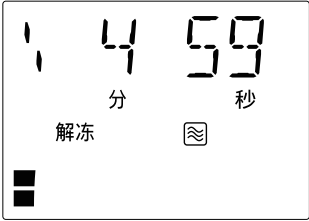
解冻

2 时间/菜单/重量/温度 Time / Menu / Weight / Temperature **Turn the dial to set the weight of the food to be defrosted. e.g. 5 min:**



5 00
分 秒
解冻

3 决定/开始 Set/Start **Press the [Set/Start] pad, and the time in the display window will count down.**



1 4 59
分 秒
解冻

Notes:

1. It is recommended to open the oven door during cooking, take out the defrosted part, and turn over, stir or rearrange the rest part.
2. The maximum cooking time is 1 hour 30 minutes.
3. All food should have a covered stand time of at least 3 to 5 minutes.

Defrosting Technique

Preparation for freezing:

The quality of the fresh food, the food freezing storage, defrosting technique and defrosting time determine the quality of the cooked food. The food bought must be fresh and of high quality, instantly frozen after being bought and then stored for a period of time.

Notes:

1. Remove aluminum foil packages before defrosting so as to avoid generating electric arcs.
2. Keep the temperature of the food below -18 °C in the freezer (freeze the food for at least 24 hours before defrosting).

Special technique of defrosting

Compared with meat without bones, meat with bones of the same weight are lighter. So, reduce 0.5 kilograms when setting the weight of 2 kilogram meat with bones; reduce 0.2 to 0.3 kg when setting meat with bones less than 2 kilograms.

When the oven beeps twice:

Turn over all meat, chicken, fish and shellfish. Break apart stewing meat, chicken pieces and minced meat. Separate chops and hamburger patties. Shield the chicken wings, ends of the barbecues, fat or bones, etc.

Defrosting method

For uniform defrosting, turn over the food and remove the food in the container during defrosting.



Remove frozen fresh meat from the package and place it on the tray.



Wrap the thin front part of the chicken leg with foil.



Wrap the head and tail of whole fish with foil.




Remove fish slices from the package and place them on the tray.

Sensor Reheat

Sensor Reheat


The Sensor Cooking features enable you to cook a variety of foods without having to select the power level or cooking time as the foods are automatically cooked by detecting a build-up of steam on the humidity sensor. As foods cook in a microwave, steam is produced. When foods are covered, the steam will build up and escape from the dish and burst. This burst of steam is detected by the humidity sensor and then the oven automatically calculate the remaining cooking time. Food being reheated should weigh between 100 g and 600 kg. Foods weighing less than 100 g and more than 600g, use a manual micro power setting.

1 变频巧解冻 **Press once**
Turbo Defrost



智能

2 ○ 决定/开始 **press [Set/Start] pad to cook**
Set/Start



智能

Note: When Sensor indicator blinks, do not open the door to interrupt normal work.

※ “*” indicates the icon is blinking.

注:

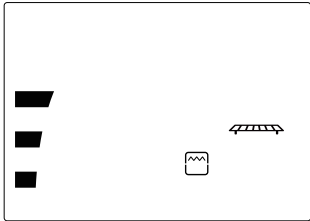
1. This program is suitable for reheating rice and meal, add some water in the rice and stir the meal before reheating. Food should always be covered loosely, but completely, with plastic wrap. (Do not use any snap closing lids.)
2. This programme is not applicable to reheated liquid, frozen food, high density food and high fat food etc.
3. When it is too hot in the oven cavity, the display window will display "HET". At this time, this feature cannot be conducted until "HET" disappears. If room temperature is above 35 °C, sensor reheat feature can not be used.
4. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
5. All food should have a covered stand time of at least 3 to 5 minutes.

Grill Setting

To Set Grill:

Grill function uses upper grill tube to bake food. It is suitable for baking sliced meat, poultry and seafood, as well as toast. It must be used in combination with the wire rack. Take NN-DF392B as an example:

1 单面烧烤 **Select Grill Setting**
Grill

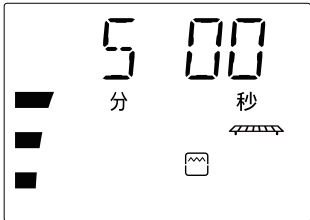


2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

○

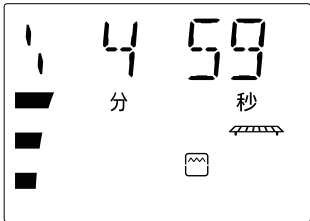
Turn the dial to set the cooking time.
(Up to 90 minutes)




e.g. 5 minutes:



3 ○ 决定/开始
Set/Start

Press the [Set/Start] pad. The time in the display window will count down.



Press	State Icon	Micro power	Type of Food
1		High	Meat, Poultry pieces.
2		Medium	Thin seafood, Garlic Bread, Toast.
3		Low	Thicker meat or poultry

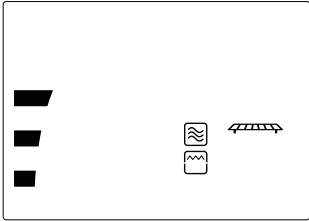
Combination Setting

To Set Combination:

There are three combination setting modes. The combination means that it is possible to combine the microwave and grill function for thawing, cooking, and heating foods. There is a special program to keep the crispness of certain foods.

1 变频快速烤
Combination

Select Combination Setting。



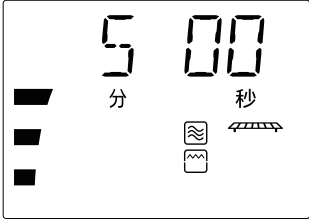
2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

○

Turn the dial to set the cooking time.

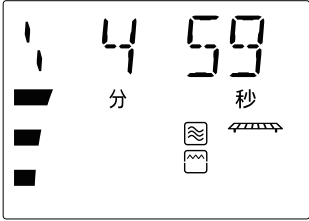
(Up to 90 minutes)




e.g. 5 minutes:



3 决定/开始
Set/Start

Press the [Set/Start] pad. The time in the display window will count down.



Press	State Icon	Micro power	Type of Food
1		High	Seafood, puddings.
2		Medium	Poultry, baked potatoes.
3		Low	Thicker meat

Oven Setting

Oven Setting

Oven temperatures range from 100 °C to 250 °C. This feature is particularly suitable for baking cakes and pizzas. Place food on the bakeware, place the tray into the upper or lower tray flange, and select proper temperature and time. Then, the oven will cook.

When no preheating is required:

1 发酵/烘烤 **Press 3 times.**
Ferment/Oven

设定

烘烤 无预热

2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to set temperature.

e.g. 200 °C:

设定

200 °C

烘烤

无预热

3 决定/开始 **Press the [Set/Start] pad to verify**
Set/Start **the selected temperature.**



设定

200 °C

烘烤

无预热

4 时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to set the cooking temperature.

e.g. 15 minutes:

(Up to 90 minutes)

设定

15 00
分 秒

烘烤

无预热

5 决定/开始 **Press the [Set/Start] pad. The**
Set/Start **time in the display window will**
count down.



设定

1 14 59
分 秒

烘烤

Oven Setting

When preheating is required:

1 发酵/烘烤
Ferment/Oven **Press twice.**

设定
烘烤 预热

2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature **e.g. 200 °C:**
Turn the dial to set temperature.

设定
烘烤 预热

3 决定/开始
Set/Start **Press the [Set/Start] pad to verify the selected temperature.**

烘烤

4 **After preheating, the display window displays "preheating completed". Place food inside the oven quickly.**

烘烤 预热完

※ “*” indicates the icon is blinking.

(continued)

Oven Setting

6

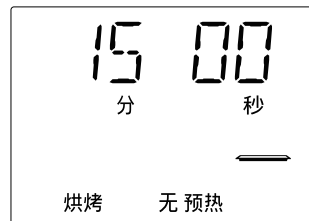
时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to set the cooking temperature.

(Up to 90 minutes)

e.g. 15 minutes:

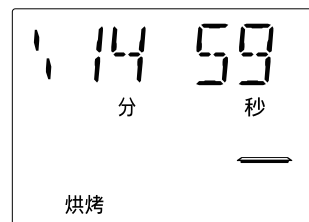


7

决定/开始
Set/Start



Press the [Set/Start] pad. The time in the display window will count down.



Notes:

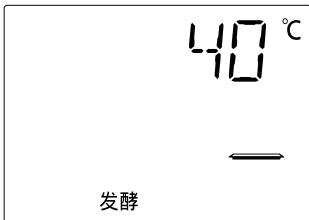
1. The maximum cooking time for oven function is 1 hour and 30 minutes.
2. Place food inside the oven quickly after preheating.

Ferment Setting

Ferment Function Setting

Ferment function is used for dough fermentation, such as the pizza base or bakery dough when making bread.

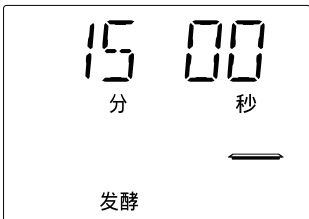

1 发酵/烘烤 **Press once**
Ferment/Oven



40 °C
—
发酵

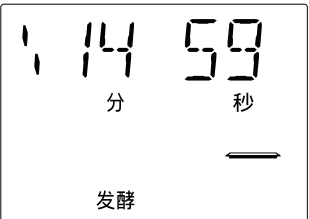

2 时间/菜单/重量/温度 **e.g. 15 minutes:**
Time / Menu / Weight / Temperature

Turn the dial to set the fermenting time.



15 00
分 秒
—
发酵

3 决定/开始 **Press the [Set/Start] pad.**
Set/Start **The time in the display window will count down.**



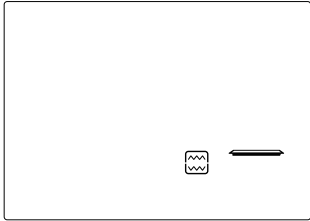
14 59
分 秒
—
发酵

To Set Double Bake (only for NN-DF382M)

To Set Double Bake

Double bake function uses upper and lower grill tube to bake food simultaneously. It is suitable for baking thin meat slices, and seafood.

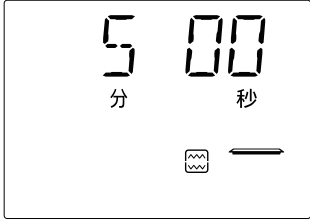
1 双面焙烤
Double Bake **Press once**



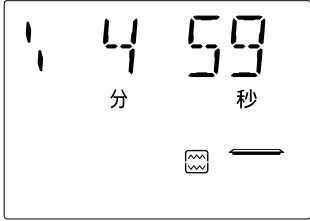
2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

Turn the dial to set the cooking time.
(Up to 90 minutes)

e.g. 5 minutes:



3 决定/开始
Set/Start **Press the [Set/Start] pad.**
The time in the display window will count down.

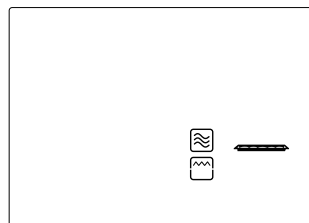


Double Power Setting (only for NN-DF392B)

Double Power Setting

The Double Power feature allows the upper and lower surfaces of food to be roasted by means of the particular design of the fry tray. It is suitable for roasting all kinds of meat and seafood.

1 双动力烤
Double Power **Press once**

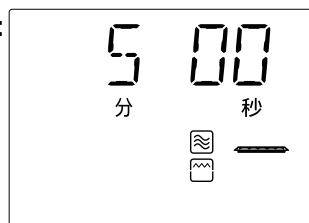


2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

Turn the dial to set the cooking time.
(Up to 90 minutes)

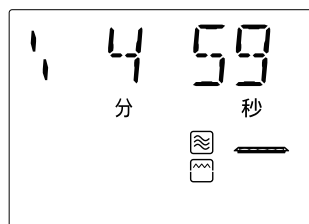


e.g. 5 minutes:



3 决定/开始
Set/Start

**Press the [Set/Start] pad.
The time in the display window will count down.**



To Set Three-stage Continuous Cooking Program

For example: continuously set the medium power for 4 minutes, Grill 1 for 2 minutes and combination 1 for 4 minutes.

1 微波火力
Micro Power

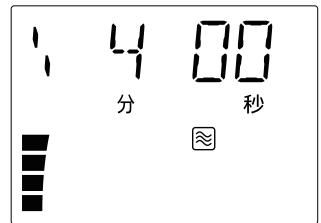
Press 3 times



2 时间/菜单/重量/温度
Time / Menu / Weight / Temperature

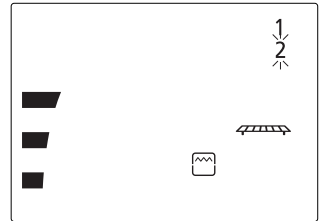


Turn the dial to set 2 minutes.



3 单面烧烤
Grill

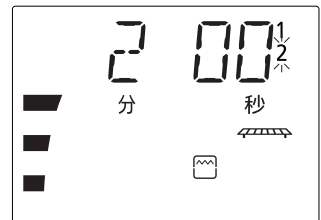
Press once



4 时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to set 2 minutes.



5 变频快速烤
Combination

Press once



To Set Three-stage Continuous Cooking Program

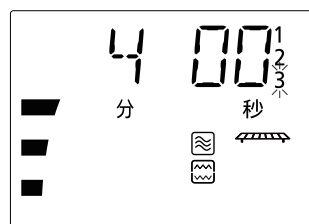
(continued)

6

时间/菜单/重量/温度
Time / Menu / Weight / Temperature



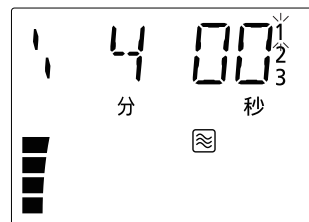
Turn the dial to set 4 minutes.



7

决定/开始
Set/Start

Press the [Set/Start] pad.
The time in the display
window will count down.



Notes:

1. The oven beeps twice between two stages.
2. Continuous setting is only suitable for micro power, grill combination and keep warm.

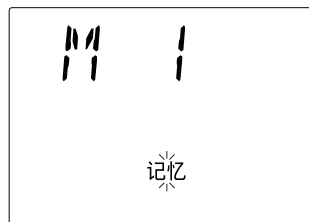
My Menu Setting

My menu may restore 4 common cooking programmes, you can store your desired power and time in advance and finish in one- pad operation.

My Menu Setting

1 我的菜单
My Menu

press once to begin to set
[My Menu 1]



Note:

press once to display my menu 1, twice 2, three times 3, four times 4.

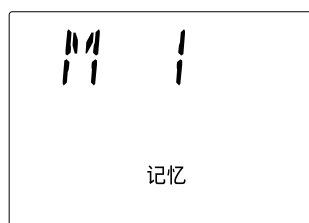
2

Set your desired programme.

Note: My menu allows 3 stages continuous programme, please refer to P32 for detail.

3 我的菜单
My Menu

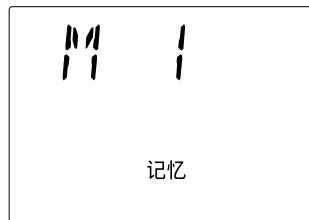
Press once



How to use: ex: My menu 1

1 我的菜单
My Menu

Press once, select [My menu 1]



2 决定/开始
Set/Start

Press once, the oven begin
to cook automatically.

Auto Menu Setting and Menus

This feature sets programs for many common dishes of different weights. Operation proceeds according to recommendations in order to complete cooking automatically without setting power and time. Turn the [Time/Menu/Weight/Temperature] dial, and then the display window will display the corresponding figure.

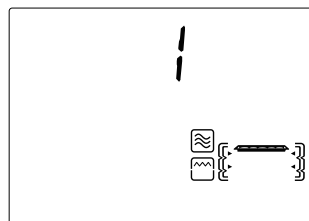
When the blank timer blinks in the display window, set Auto Menu. Take NN-DF392B as an example:

When no preheating is required:

1 电脑烹调 Auto Menu

Press once to select auto menu.

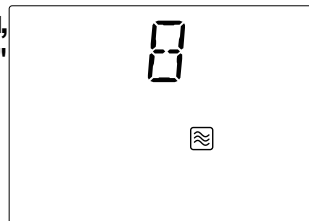
Notes: — Means the cooking utensil to be used is the metal tray.
— Means the cooking utensil to be used is the grill tray.
[] It is the hint of the using position of the tray.



2 时间/菜单/重量/温度 Time / Menu / Weight / Temperature

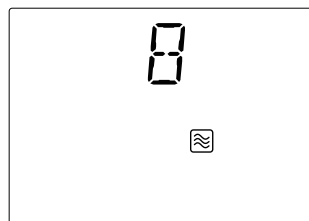
To select the 8th menu,
namely "Rice"

Turn the dial to the select
the number of the menu.



3 决定/开始 Set/Start

Press the [Set/Start] pad to
verify the selected menu.



4 时间/菜单/重量/温度 Time / Menu / Weight / Temperature

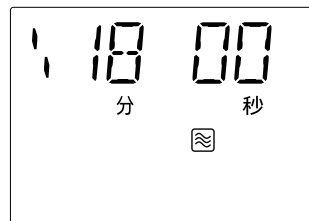
To cook 200 g rice:

Turn the dial to select
weight of the rice.



5 决定/开始 Set/Start

Press the [Set/Start] pad to
cook.

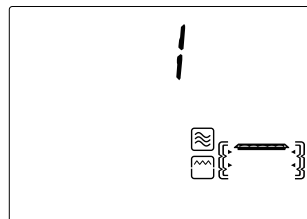


Auto Menu Setting and Menus (continued)

When preheating is required:

- 1** 电脑烹调
Auto Menu
- Press once to select auto menu.**

Notes: — Means the cooking utensil to be used is the metal tray.
— Means the cooking utensil to be used is the grill tray.
{ } It is the hint of the using position of the tray.

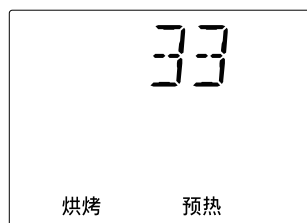


- 2** 时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to the select the number of the menu.

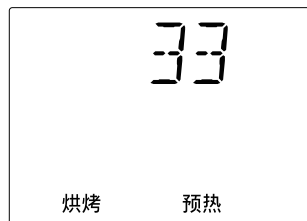
To select the 33th menu, namely "Sponge Cake"



- 3** 决定/开始
Set/Start



Press the [Set/Start] pad to verify the selected menu.

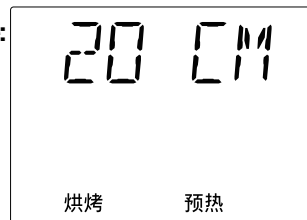


- 4** 时间/菜单/重量/温度
Time / Menu / Weight / Temperature



Turn the dial to select weight of the cake to be cooked.

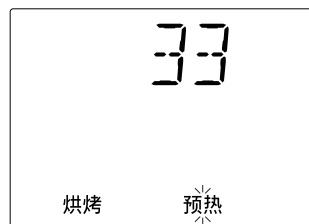
To cook a 20 cm cake:



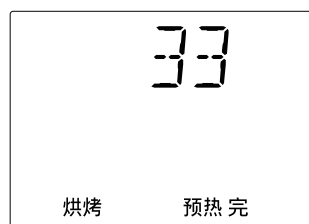
(continued)

5 ○ 决定/开始
Set/Start

Press the [Set/Start] pad.
The program will enter the
preheating state.



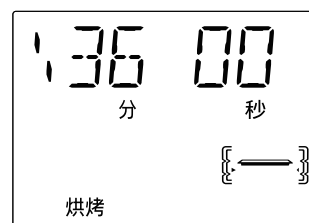
After the oven beeps 3 times,
preheating is completed. Please
quickly place the tray into the tray
flange of the lower grill and close
the oven door for 2 minutes.



Note: If you fail to place food in time, 2 minutes after the door is opened, the program will sound 30 seconds to remind you to place the food. Otherwise, the program will be stopped and you need to reset it.

6 ○ 决定/开始
Set/Start

Press the [Set/Start] pad.
The oven will begin to cook.



※ “*” indicates the icon is blinking.

Auto Menu Setting and Menus (continued)

NN-DF382M auto menus are as follows:

No.	Menu	Weight/Portion				Recommended Utensils	Tray Position
1	RICE	200 g	300 g	400 g	-	Microwave Cooker	-
2	PORRIDGE	50 g	100 g	150 g	-	Microwave Cooker	-
3	FUNGUS SOUP	1-3 serv.	4-6 serv.	-	-	Microwave Cooker	-
4	RED BEAN PORRIDGE	100 g	150 g	200 g	-	Microwave Cooker	-
5	DUMPLING	200 g	300 g	400 g	-	Microwave Cooker	-
6	SOUP	1-3 serv.	4-6 serv.	-	-	Microwave Cooker	-
7	VEGETABLES	100 g	200 g	300 g	400 g	Microwave Cooker	-
8	SCRAMBLED EGGS WITH TOMATO	3 serv.	-			Microwave Cooker	-
9	BRAISED PORK	250 g	500 g	-	-	Microwave Cooker	-
10	STEAM FISH	100 g	200 g	300 g	400 g	Microwave Dish	-
11	STEAM EGG (with preheating)	4 serv.	-			Metal Tray	lower shelf
12	STEAM PORK WITH RICE FLOUR	500 g	-			Microwave Dish	-
13	BRAISED MEAT BALLS IN BROWN SAUCE	3 serv.	-			Microwave Cooker	-
14	SCALDED SHRIMPS	200 g	400 g	600 g	-	Microwave Cooker	-
15	STRAWBERRY JAM	200 g	300 g	400 g	-	Microwave Cooker	-
16	ROAST CHICKEN	600 g	800 g	1000 g	-	Microwave Cooker	-
17	ROAST BATATA	200 g	400 g	600 g	-	wire rack	-
18	ROAST DUCK	600 g	800 g	1000 g	-	Microwave Cooker	-
19	BAKED SEAFOOD RICE	250 g	500 g	-	-	Wire Rack	-
20	TOAST	1 piece	2 pieces	3 pieces	4 pieces	Metal Tray	higher shelf
21	ROAST BEEF	250 g	500 g	-	-	Wire Rack	-
22	ROAST WINGS	6 pcs	9 pcs	12 pcs	-	Wire Rack	-
23	ROAST SALMON	300 g	600 g	-	-	Wire Rack	-
24	MEAT SKEWERS	200 g	300 g	400 g	-	Wire Rack	-
25	PIZZA (with preheating)	23 cm (9 inch)	-			Metal Tray	lower shelf
26	SPONGE CAKE (with preheating)	20 cm (8 inch)	-			Metal Tray	lower shelf
27	COOKIES (with preheating)	25 pcs	-			Metal Tray	higher shelf
28	PUDDING (with preheating)	6 serv.	-			Metal Tray	higher shelf
29	BABY VEGETABLE PUREE	50 g	-			Microwave Cooker	
30	BABY PORRIDGE	50 g	-			Microwave Cooker	
31	BABY NOODLE	10 g	-			Microwave Cooker	

Auto Menu Setting and Menus (continued)

NN-DF392B auto menus are as follows:

No.	Menu	Weight/Portion				Recommended Utensils	Tray Position
1	REHEAT FRIED FOOD	350 g	-			Grill Tray	higher shelf
2	FRIED SPRING ROLLS	300 g	-			Grill Tray	higher shelf
3	FRIED CHICKEN PIECES	500 g	-			Grill Tray	higher shelf
4	FRIED POTATO CAKE	300 g	-			Grill Tray	higher shelf
5	FRIED CHOPPED POTATO	300 g	-			Grill Tray	higher shelf
6	FRIED PORK CHOP	300 g	-			Grill Tray	higher shelf
7	FRIED NOODLE	500 g	-			Grill Tray	higher shelf
8	RICE	200 g	300 g	400 g	-	Microwave Cooker	-
9	PORRIDGE	50 g	100 g	150 g	-	Microwave Cooker	-
10	FUNGUS SOUP	1-3 serv.	4-6 serv.	-	-	Microwave Cooker	-
11	RED BEAN PORRIDGE	100 g	150 g	200 g	-	Microwave Cooker	-
12	DUMPLING	200 g	300 g	400 g	-	Microwave Cooker	-
13	SOUP	1-3 serv.	4-6 serv.	-	-	Microwave Cooker	-
14	VEGETABLES	100 g	200 g	300 g	400 g	Microwave Cooker	-
15	SCRAMBLED EGGS WITH TOMATO	3 serv.	-			Microwave Cooker	-
16	BRAISED PORK	250 g	500 g	-	-	Microwave Cooker	-
17	STEAM FISH	100 g	200 g	300 g	400 g	Microwave Dish	-
18	STEAM EGG (with preheating)	4 serv.	-			Metal Tray	lower shelf
19	STEAM PORK WITH RICE FLOUR	500 g	-			Microwave Dish	-
20	BRAISED MEAT BALLS IN BROWN SAUCE	3 serv.	-			Microwave Cooker	-
21	SCALDED SHRIMPS	200 g	400 g	600 g	-	Microwave Cooker	-
22	STRAWBERRY JAM	200 g	300 g	400 g	-	Microwave Cooker	-
23	ROAST CHICKEN	600 g	800 g	1000 g	-	Microwave Dish	-
24	ROAST BATATA	200 g	400 g	600 g	-	Wire Rack	-
25	ROAST DUCK	600 g	800 g	1000 g	-	Microwave Dish	-
26	BAKED SEAFOOD RICE	250 g	500 g	-	-	Wire Rack	-
27	TOAST	1 pic	2 pieces	3 pieces	4 pieces	Metal Tray	higher shelf
28	ROAST BEEF	250 g	500 g	-	-	Wire Rack	-
29	ROAST WINGS	6 pcs	6 pcs	12 pcs		Wire Rack	-
30	ROAST SALMON	300 g	600 g	-	-	Wire Rack	-
31	MEAT SKEWERS	200 g	300 g	400 g	-	Wire Rack	-
32	PIZZA (with preheating)	23 cm (9 inch)	-			Metal Tray	lower shelf

Auto Menu Setting and Menus (continued)

NN-DF392B auto menus are as follows:

Auto menus:

No.	Menu	Weight/Portion		Recommended Utensils	Tray Position
33	SPONGE CAKE (with preheating)	20 cm (8 inch)	-	Meatl Tray	lower shelf
34	COOKIES (with preheating)	25 pcs	-	Metal Tray	higher shelf
35	PUDDING (with preheating)	6 serv.	-	Metal Tray	lower shelf
36	BABY VEGETABLE PUREE	50 g	-	Microwave Cooker	-
37	BABY PORRIDGE	50 g	-	Microwave Cooker	-
38	BABY NOODLE	10 g	-	Microwave Cooker	-

Notes:

1. When it is too hot in the oven cavity, the display window will display "H0E". At this time, this feature cannot be conducted until "H0E" disappears.
2. Operate the oven according to the cooking methods recommended by the manufacturer.

Auto Menu Setting and Menus (continued)

Rice

- Cook rice with the microwave container. Please use the special rice cooker for microwave ovens to achieve the best effect.
- Wash and immerse the rice. The immersion time varies with rice type. The ratio of rice to water is the same as that of the traditional method. Data in the table are intended for reference only, but the total amount of rice and water cannot exceed half of the container.
- Keep the air vents of the container smooth. If the container used has no air vents or small air vents, it is recommended to open the lid slightly to prevent overflow.
- At the completion of the cooking time, let stand for 3 to 5 minutes before eating it.

Reference Ratio of Rice to Water:

Weight (Rice)	200 g	300 g	400 g	600 g
Water	250 ml	400 ml	550 ml	800 ml

Porridge

- Cook rice with microwave container. Please use special rice cooker for microwave oven to achieve the best effect.
- Wash and immerse the rice. The immersion time varies with rice type. The ratio of rice to water is the same as that of the traditional method. Data in the table are intended for reference only, but the total amount of rice and water cannot exceed half of the container.
- Keep the air vents of the container smooth. If the container used has no air vents or small air vents, it is recommended to open the lid slightly to prevent overflow.
- When the oven beeps twice, open the microwave oven, carefully take the container out, stir the food with a spoon, and then slightly open the lid, place the container into the oven, close the door and press the [Set/Start] pad to continue cooking.
- At the completion of cooking time, let stand 5 to 10 minutes.

Note: During stirring and at the completion of the cooking time, the steam temperature is very high. To avoid scalding, you must be very careful to open the rice cooker lid.

Reference Ratio of Rice to Water:

Weight (Rice)	50 g	100 g	150 g
Water	250 ml	450 ml	650 ml

Fungus Soup

- Suitable for making desserts, such as fungus soup.
- Pre-soak all raw materials.
- Place all raw materials and water into the microwave container. The total amount cannot exceed half of the container to avoid overflow. Use the lid or the fresh-keeping film to cover it.
- During cooking, when the oven beeps twice, open the oven door, stir the mixture uniformly, close the oven door and press the [Set/Start] pad. The oven will continue cooking.
- At the completion of cooking, please cool the product in the refrigerator before eating.

Reference Ratio of Raw Materials to Ingredients:

Portions	1-3 servs	4-6 servs
Fungus	15 g	30 g
Water	900 ml	1800 ml
Crystal sugar	75 g	150 g

Red bean porridge

- soak red bean in the water for above 24 hours.
- place red bean, rice and water according to the proportion above in a microwave safe bowl and soak for 10 minutes.
- select the program and begin to cook.
- Stir at half time through cooking when hearing the beeps, leave the lid slightly open and put it back into the oven, continue to cook.
- let stand for 5 minutes and serve.

Reference Ratio of Red bean porridge, Rice to Water:

weight	red bean	rice	water
100 g	50 g	50 g	300 ml
150 g	75 g	75 g	500 ml
200 g	100 g	100 g	700 ml

Dumplings

- Suitable for cooking frozen dumplings/wontons.
- Place the frozen dumplings/wontons into Microwave container, and pour boiling water into the container. The total amount cannot exceed half of the container to avoid overflow.
- During cooking, keep the air vents of the container smooth. If the container used has no air vents or small air vents, open the lid slightly.
- During cooking, when the oven beeps, open the oven door, stir the food, then close the door and press the [Set/Start] pad to continue cooking. At the completion of the cooking, add seasonings.

Dumplings	200 g	300 g	400 g
Boiling Water	600 ml	800 ml	1000 ml

Auto Menu Setting and Menus (continued)

Soup

- Suitable for traditional soup, such as chicken soup or rib soup.
- Clean all raw materials and ingredients for later use. Add all raw materials, ingredients and water into a microwave container and cover it. The total amount cannot exceed half of the container to avoid overflow.
- During cooking, when the oven beeps, open the oven door, stir the food, then close the door and press the [Set/Start] pad to continue cooking.
- At the completion of the cooking, add seasonings.

Reference Ratio of Raw Materials to Water:

Portions	1-3 servs	4-6 servs
Meat	250 g	500 g
Ingredients	150 g	300 g
Water	600 ml	1800 ml

Vegetables

- Suitable for cooking all types of leaf vegetables, such as greens, cabbages, and spinach.
- Wash, drain and place the vegetables into the microwave container. Add some oil and stir uniformly.
- Cover it with the lid or the special fresh-keeping film for microwave ovens during cooking.
- During cooking, when the oven beeps, open the oven door, stir the food, then close the door and press [Set/Start] pad to continue cooking.
- At the completion of the cooking, add salt and other seasonings and stir uniformly.

Scrambled eggs with tomato (for a nuclear family use)

Ingredients:

tomatoes (chopped)	200 g
eggs	4
cooking oil	6 tbsp
Salt, sugar, shallot, black pepper (to taste)	

- Beat salt and black pepper with eggs until finely mixed.
- Add cooking oil in the microwave safe bowl, select the program and begin to cook.
- Pour the beaten egg liquid in when first beep heard, and stir together with the rest ingredients, continue to cook.
- Stir again when the second beep heard, put it back in the cavity and cook until done.
- Sprinkle some shallots and serve.

Braised pork

Raw materials:

Fresh streaky pork, green onion, ginger.

Ingredients:

- Dark soy sauce, sugar, yellow rice and millet wine, and monosodium glutamate.
- Wash and cut the streaky pork, wash it with boiling water to remove blood.
- Add all materials and seasonings into a microwave container and stir uniformly, cover the container with a lid, marinate the materials for 10-15 minutes, and stir once halfway.
- During cooking, when the oven beeps, open the oven door, stir the food, then close the door and press the [Set/Start] pad to continue cooking.

Reference Ratio of Raw Materials to Water:

streaky pork	dark soy sauce	yellow rice and millet wine	sugar
250 g	1 T	1 T	15 g
300 g	2 T	2 T	30 g

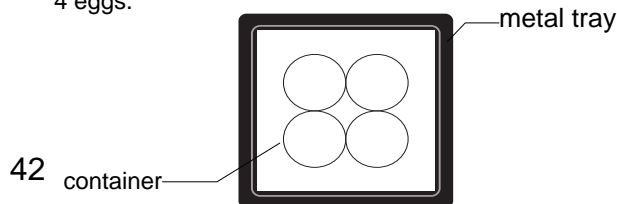
Steam fish

- Suitable for steaming all kinds of fishes or fish slices.
- Place the washed fish on the microwave tray and add salt, green onion, ginger and cooking wine.
- Use the special fresh-keeping film or lid for microwave ovens.
- Place the tray in the middle of the glass ceramic turntable and select programs. The oven will begin to cook. When the oven beeps, open the oven door, and rotate the safety disc 180 degree. Then close the door and press the [Set/Start] pad to continue cooking.

Note: The thickness of the fish cannot exceed 2 cm. If the fish is too thick, cut it into slices.

Steam Egg

- Suitable for Japanese style chawanmushi.
 - Beat up eggs, whisk with salt and monosodium glutamate and then stir the mixture uniformly.
 - Add cold water into the beaten eggs at a certain ration and remove the foam for later use
 - The ration of the egg to water is 1:1.8
 - Separate the mixture into four different container with lid
 - Select the program and press Set/Start pad to preheat
 - After preheating, gather these four container at the center of metal tray and add 400 ml (about 50 °C) in the tray and cook by lower shelf.
 - Close the door and press Start pad to cook.
- Take a 50 g shelled egg for example as reference to the ration of beaten egg to water, add 360 g water for 4 eggs.



Auto Menu Setting and Menus

(continued)

Steam pork with rice flour

Ingredients:

marbled meat	500 g
sugar	2 tbsp
cooking wine	1 tbsp
light soya sauce	2 tbsp
oyster sauce	2 tbsp
flavored rice powder	30 g
water	2 tbsp

- Cut the meat into 1.5 cm thick, add sugar, cooking wine, light soya sauce and oyster sauce to marinate for 10 minutes.
- Sprinkle little water on the surface of marinated meat and cover with prepared flavored rice powder.
- Arrange the meat in the microwave safe bowl with lid.
- Select the program and begin to cook.
- Stir evenly halfway through cooking on beeps.
- Braised meat balls in brown sauce.
- Scalded shrimps.

Braised meat balls in brown sauce

Ingredients:

minced pork	200 g
A:	
onion or water-chestnut	100g
ginger (chopped)	5g
yellow wine	1 tbsp
light soya sauce	1tbsp
egg white	1
salt	1tsp
sugar	1tbsp
cooking oil	1tbsp
pcornstarch	1tbs
B:	
dark soya sauce	1tsp
sugar	1tsp

- Mix minced pork with A and stir gradually, divide it into six balls.
- Put 1000 ml water in the microwave safe bowl to boiling and put the balls in.
- Select the program and begin to cook.
- Take out the bowl and drain out moisture when first beep heard, add B and mix well, when done, continue to cook.
- Stir again once the second beep heard, continue to cook till done.
- Garnish with shallots and serve.

Scalded shrimps

- Put shelled clean prawns into a microwave safe container with adequate salt, shallot, ginger and cooking wine. Select the program and begin to cook.
- Stir halfway on hearing the beeps.

Strawberry jam

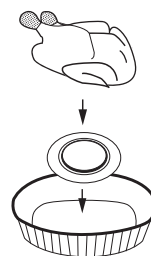
- Clean a proper amount of strawberries and air them dry. Remove the root and cut into small pieces. Place into a container. Add sugar, white vinegar and edible oil and stir the mixture uniformly.
- Cover the lid or cover the container port with special fresh-keeping film, and place the container into the microwave oven. When the oven beeps, open the oven door, stir the jam once, close the oven door and press the [Set/Start] pad. The oven will continue cooking.

Reference Ratio of Raw Materials to Ingredients:

Strawberry	200 g	300 g	400 g
Sugar	100 g	150 g	200 g
Oil	10 g	10 g	10 g
White Vinegar	5 g	5 g	5 g

Roast whole chicken

- Suitable for roasting whole chicken
- Keep chicken clean and marinate for about 30 minutes, drain it out, cut slit at the thigh area.
- Put a plate into a microwave safe bowl with opening downward and put the chicken onto the plate, chicken breast upward.
- select the program and press [Set/Start] pad to cook.



- Turn the chicken over after beeping sound.

Roast batata

- Select moderate size batata (diameter under 6 cm), keep clean.
- Bake onto wire rack, select the program and begin to cook.
- Turn it over once beeps heard through cooking.

Auto Menu Setting and Menus (continued)

Roast duck

- Suitable for roasting whole duck.
- Keep duck clean and marinate for about 30 minutes, drain it out, cut slit at the thigh area.
- Put the duck same as roast whole chicken with breast upward.
- Select the program and press [Set/Start] pad to cook.
- Turn the duck over after beeping sound.

Bake seafood rice

- Composed of two steps
- Sauce making:

Portions	250 g baked rice	500 g baked rice
butter	25 g	50 g
self raising flour	25 g	50 g
step 1:	stir uniformly after cooking on high power for 1 minute.	stir uniformly after cooking for 1'20"
牛奶	350 ml	650 ml
step 2:	add milk and cook on medium power for 6 minutes and stir every 2 minutes	add milk and cook on medium power for 8 minutes and stir every 2 minutes

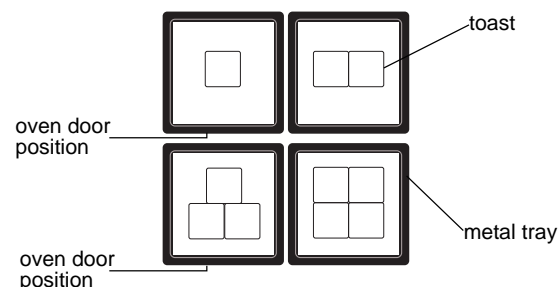
Baked rice making:

Portions	250 g baked rice	500 g baked rice
cooked rice	250 g	500 g
cooked seafood	100 g	200 g
mozzarella cheese	40 g	80 g

- Mix half of sauce, cooked rice and cooked seafood well and put them into a microwave safe dish, pour the rest sauce on the rice with mozzarella cheese on top.
- Place the dish on the wire rack, put them into the oven, select the programme and begin to cook.

Toast

- Suitable for baking bread pieces
- Bread pieces will be positioned on metal tray as shown below, which is placed on higher shelves in the oven.



- Select the program and begin to cook
- turn the bread over after beeping sound
- Apply butter or cheese onto the bread or without anything according to your preference.

Roast beef

- Suitable for roasting about 1-2cm thick beef steak
- Keep the steak clean and marinated with seasoning for 10-20 minutes and drain the moisture out
- Distribute evenly onto wire rack
- Select the program and begin to cook
- Turn it over after beeping sound

Notes:

1. If you've purchased frozen steak, you should defrost it first.
2. For marinated beef steak, no need to marinate.

Roast chicken wings

- Suitable for roasting chicken wings.
- Wash and marinate the wings for 30 minutes, drain it out.
- Distribute the wings well onto wire rack.
- Select the program and begin to cook.
- Turn the wings over after beeping sound.

Notes:

1. If the chicken wings are frozen, defrost them.
2. For marinated chicken wings, no need to marinate.
3. This program is not suitable for roasting too thick or thin chicken wings.

Roast salmon

- Suitable for baking salmon fish or thick fish fillets.
- Keep fish clean and brush butter on each side and sprinkle little black pepper.
- Distribute the fish evenly on the wire rack.
- Select the program and begin to cook.
- Turn it over halfway through cooking on beeps.

Meat Skewers

- Suitable for roasting sorts of kebab
- Cut into small pieces and marinate for 10-15 minutes, drain well and fix by drumsticks.
- Distribute the kebab evenly on the wire rack
- Select the program and begin to cook.
- Turn over halfway through cooking on beeps.

Note:

- If you have purchased frozen package, there is no need to marinate again, but defrost in advance.

Auto Menu Setting and Menus (continued)

Pizza

Raw material:

1. Pizza base:

Flour	130 g
Dried yeast	4 g
Low-fat milk powder	7 g
Salt	3 g
Sugar	10 g
Salt-less butter (room temperature)	10 g
Warm water (40 °C)	65 ml

2. Fillings:

Onion (small particles)	50 g
Mushroom (thin slices)	30 g
Sausage (thin slices)	70 g
Green pepper	50 g
Mozzarella cheese (special for pizza)	100 g
Tomato source	45 g

- To prepare pizza base: Fully blend the raw materials of the pizza base and shape spherical dough. Coat a layer of oil on the microwave thermal-insulation container, put the dough into the container without covering a lid, place the container at the center of the bakeware, and place the metal tray together with the container at the lower baking position in the microwave oven. Fill the water box with water and select the program of 40 °C fermentation. The size of the dough should change little after fermentation.
- Select program and press the [Set/Start] pad. The oven will begin to preheat.
- Spread a thin layer of flour on the top of the table, place the fermented dough on the top, spread it towards the four sides with your hands and remove the air; then, roll the dough into a round cake with a diameter of 25 cm with a roller. Place the round cake on the oiled metal tray and adjust the shape to form a pizza edge. Coat a layer of tomato sauce on the pizza base, spread the fillings and at last spread the mozzarella cheese on the pizza surface.
- After preheating is completed. Please quickly place the tray into the tray flange of the lower grill in the microwave oven and press the [Set/Start] pad, start baking.

Sponge Cake (A 8-inch cake mold)

Raw materials:

Butter	15 g
Milk	10 g
Egg	150 g (about 3 eggs)
Cake raising flour	90 g
Soft sugar	90 g

- Put the eggs and soft sugar into a container and stir with an eggbeater at a low speed until the sugar is dissolved completely. Adjust to highspeed until the egg liquid is completely foamed and turns white. Words written on the egg liquid surface with the eggbeater can keep a period of time. Re-adjust to low-speed to make the air bubbles uniform.
- Select the program and press the [Set/Start] pad. The oven will begin to cook.
- Pour the screened cake powder, butter and milk into the uniform egg liquid and uniformly stir the mixture with a turner from the bottom to the top.
- Lay wax paper at the bottom and four sides of the cake mold and pour the cake liquid into the mold. Place the mold onto the bakeware.
- When the oven beeps 3 times, preheating is completed. Quickly place the bakeware at the lower baking position in the microwave oven. Press the [Set/Start] pad.

Notes:

- Stirring of the cake liquid directly influences the baking effect. Do not stir too much after pouring the cake powder.
- If the mold size and the raw material portions prepared are inconsistent with the operating instructions, please set the oven time yourself.
- When preheating is completed, please quickly place the metal tray and the mold. If the oven door is opened for a too long time, the oven cavity cools down quickly, which directly influences the baking effect.
- Insert a toothpick into the baked cake. If the toothpick pulled out is clean, this means the cake is well baked.

Cookies

Raw materials:

Egg	50 g (1)
Flour	140 g
Butter	60 g
Soft sugar	60 g

- Pour butter into a container and stir with an eggbeater until it turns milk white.
- Add the soft sugar and continue stirring.
- Add uniformly beaten egg and stir until the mixture is completely uniform.
- Gradually add screened flour and stir uniformly with a turner. Put the cookies into a refrigerator to refrigerate for 20 minutes.
- Select the program and press the [Set/Start] pad. The oven will begin to preheat.
- Lay a layer of tin foil on the metal tray, uniformly cut 25 pieces of 5 cm cookies into 11 gram blocks and arrange the blocks in a shape of 5x5.

Auto Menu Setting and Menus (continued)

- When the oven beeps 3 times, preheating is completed. Please quickly place the tray into the tray flange of the upper grill in the microwave oven. Press the [Set/Start] pad. The oven will begin to cook.

Notes:

- we would recommend melt butter cut at room temperature.
- During stirring, use a deep container to avoid raw materials splashing.
- The cookies must be arranged at equal intervals and cannot exceed the specified quantity. Otherwise, the baking effect will be influenced.
- When the preheating program is completed, please quickly place the metal tray into the oven cavity. If the door is opened for a long time, the oven cavity will cool down quickly, which will directly influence the baking effect.

Home-made pudding

(a 4.5 cm diameter, 5.5 depth pudding mould needed)

Ingredients:

Sugar	125 g
Milk	500 ml
Yolk	200 g

warm water (50 °C) 350 ml

- caramel making: mix 40 g sugar and enough water and cook on medium power for 3'15" minutes, stir at 1'30" time. when the mixture becomes dark brown, add some water and stir quickly, cool it down.
- Liquid egg making: mix 400 g milk and the rest 60 g sugar, place them in the microwave safe bowl and cook on high power for 3'30" minutes until mix well. After it gets cook, add in yolk and stir evenly. Brush inside of mould with butter and place 3 g caramel as layer, add in 80 g mixture and wrap firmly with aluminium foil, but the space available should not exceed 75% of the total volume.
- select the program and press Start pad to preheat.
- After three beeps, please cover mental tray with kitchen-use paper and pour in 400 ml (50 °C) warm water, arrange the six mould in form of 3x2 onto the tray and place it on the lower shelf, press [Set/Start] to cook.

Baby Vegetable puree

- Suitable for sorts of vegetable puree.
- Put 50 g vegetables and 200 ml water into a microwave container, with a lid on. Select the program and begin to cook.
- Stir halfway through cooking.
- Let stand for 5 minutes after cook and drain well, press into puree shape with table spoon.

Baby porridge

- Same way as making porridge, add beaten egg, minced meat and shredded fish 3 minute before the end of the programme.

Baby noodle

- Cut the noodles into 1cm length, put it in microwave safe container, pour in 200ml water, with a lid on.
- Select the program and begin to cook.
- Stir halfway on hearing the beeps.
- Let stand for 5 minutes after cook.

Reheat fried food (intended for DF392B only)

- Suitable for reheating fried food, such as fried chicken base, fried chicken wings and fried cakes with meat.
- Place fried food on the grill tray uniformly.
- Place the tray into the tray flange of the upper grill in the microwave oven for roasting.
- Select the program. And press the [Set/Start] pad the oven will begin to cook.

Fried spring rolls (intended for DF392B only)

- Suitable for frying frozen spring rolls. Coat a thin layer of oil on the barbecue tray.
- No need to defrost. put it directly on metal tray and brush with a layer of oil. Put them on higher shelves and begin to cook.
- Select the program and press the [Set/Start] pad. The oven will begin to cook.

Fried chicken pieces (intended for DF392B only)

Raw materials:

Chicken	500 g
Egg	1
Cooking wine	little
Corn flour	little
Pepper	little
Salt	5 g

- Clean the chicken and cut it into pieces 7 cm wide. The thickness of the chicken pieces cannot exceed 2 cm.
- Put the chicken pieces, egg, cooking wine, flour, pepper and salt into a clean bowl and stir to make

Auto Menu Setting and Menus (continued)

the flour wrap the chicken surface uniformly.
Marinate the chicken for at least half an hour.

- Uniformly arrange the marinated chicken pieces on the barbecue tray. Place the tray into the tray flange of the upper grill in the microwave oven for roasting.
- Select the program and press the [Set/Start] pad. The oven will begin to cook.

Fried potato cakes (intended for DF392B only)

- Suitable for frying frozen potato cakes.
- Directly place the potato cakes on the barbecue tray uniformly without oiling. Place the tray into the tray flange of the upper grill in the microwave oven for roasting.
- Select the program and press the [Set/Start] pad. The oven will begin to work.

French fried chips (intended for DF392B only)

- Suitable for frying frozen and fried French chips.
- Directly spread the French fried chips on the barbecue tray uniformly. Place the tray into the tray flange of the upper grill in the microwave oven for roasting.
- Select the program and press the [Set/Start] pad. The oven will begin to work.

Fried pork chop (intended for DF392B only)

Ingredients:

big pork chop	4 pieces (about 300 g)
cooking wine	to taste
egg white	1

- Flavored pork chop powder or crumbs
- Get the meat texture soft, marinate with cooking oil and egg white for a while and then cover with flavored pork chop powder or crumbs
- Brush little cooking oil onto grill tray and get the chop evenly arranged on the tray and brush some oil on it to cook by higher shelf.
- Select the program and press Set/Start pad to cook.

Fried Noodle (intended for DF392B only)

Ingredients :

noodles	150 g
chinese cabbage (chopped)	100 g
carrots (sliced)	50 g
Onion (chopped)	100 g
meat piece (marinated)	100 g
light soya sauce	1 tsp
dark soya sauce	1 tsp
cooking oil	3 tbsp
sugar	5 g
peppercorn	to taste

sesame oil	5 g
oyster sauce	40 g

- Pour 1000 ml water in a microwave safe bowl and add in prepared noodles, cook on "microwave high" for 3 minutes, when done, rinse with cold water. Marinate the meat pieces with light soya sauce for seconds.
- Mix prepared cabbage, carrots and onions including the rest ingredients with rinsed noodle well and stir evenly.
- Arrange meat pieces on grill tray with vegetables and noodles as topping, put the tray on higher shelf, select the
- Program and begin to cook. Stir evenly and serve after cook.

Ch-En menu

NN-DF382M Auto Menus:

Sequence No.	Chinese	English
1	蒸饭	RICE
2	煮粥	PORRIDGE
3	银耳羹	FUNGUS SOUP
4	红豆粥	RED BEAN PORRIDGE
5	煮水饺	DUMPLING
6	煲汤	SOUP
7	炒时蔬	VEGETABLES
8	蕃茄炒蛋	SCRAMBL WITH TOMATO
9	红烧肉	BRAISED PORK
10	蒸鱼	STEAM FISH
11	蒸蛋	STEAM EGG
12	米粉蒸肉	STEAM PORK WITH RICE FLOUR
13	红烧肉圆	BRAISED MEAT BALLS IN BROWN SAUCE
14	白灼虾	SCALDED SHRIMPS
15	自制草莓酱	STRAWBERRY JAM
16	烤全鸡	ROAST CHICKEN
17	烤红薯	ROAST BATATA
18	香酥鸭	ROAST DUCK
19	海鲜焗饭	BAKED SEAFOOD RICE
20	烤面包	TOAST
21	烤牛排	ROAST BEEF
22	烤鸡翅	ROAST WINGS
23	烤三文鱼	ROAST SALMON
24	烤肉串	MEAT SKEWERS
25	自制比萨	PIZZA
26	海绵蛋糕	SPONGE CAKE
27	自制曲奇	COOKIES
28	自制布丁	PUDDING
29	宝宝菜泥	BABY VEGETABLE PUREE
30	宝宝粥	BABY PORRIDGE
31	宝宝面条	BABY NOODLE

Ch-En menu

NN-DF392B Auto Menus:

Sequence No.	Chinese	English
1	油炸食品翻热	REHEAT FRIED FOOD
2	炸春卷	FRIED SPRING ROLLS
3	炸鸡块	FRIED CHICKEN PIECES
4	炸薯饼	FRIED POTATO CAKE
5	炸薯条	FRIED CHOPPED POTATO
6	炸猪排	FRIED PORK CHOP
7	炒面	FRIED NOODLE
8	蒸饭	RICE
9	煮粥	PORRIDGE
10	银耳羹	FUNGUS SOUP
11	红豆粥	RED BEAN PORRIDGE
12	煮水饺	DUMPLING
13	煲汤	SOUP
14	炒时蔬	VEGETABLES
15	番茄炒蛋	SCRAMBL WITH TOMATO
16	红烧肉	BRAISED PORK
17	蒸鱼	STEAM FISH
18	蒸蛋	STEAM EGG
19	米粉蒸肉	STEAM PORK WITH RICE FLOUR
20	红烧肉圆	BRAISED MEAT BALLS IN BROWN SAUCE
21	白灼虾	SCALDED SHRIMPS
22	自制草莓酱	STRAWBERRY JAM
23	烤全鸡	ROAST CHICKEN
24	烤红薯	ROAST BATATA
25	香酥鸭	ROAST DUCK
26	海鲜焗饭	BAKED SEAFOOD RICE
27	烤面包	TOAST
28	烤牛排	ROAST BEEF
29	烤鸡翅	ROAST WINGS
30	烤三文鱼	ROAST SALMON
31	烤肉串	MEAT SKEWERS
32	自制比萨	PIZZA
33	海绵蛋糕	SPONGE CAKE

Ch-En menu

NN-DF392B Auto Menus:

Sequence No.	Chinese	English
34	自制曲奇	COOKIES
35	自制布丁	PUDDING
36	宝宝菜泥	BABY VEGETABLE PUREE
37	宝宝粥	BABY PORRIDGE
38	宝宝面条	BABY NOODLE

Odour Removal Setting

This feature is suitable for clearing particular smells from the microwave oven. No need to set time

1 炉腔除味
Odour Removal

Press once to select odour removal.

除味

2 决定/开始
Set/Start

Press once to start odour removal.

1 25 00
分 秒


除味

Steam Cleaning Setting

When food splatter or spilled liquids adhere to the oven walls, get it soften by Steam Cleaning function first, then wipe with a soft cloth after cools down, no need to set time.

1 蒸汽清洁
Steam Cleaning


Press once to select steam cleaning removal.



清洁

2 决定/开始
Set/Start

Press once to start steam cleaning



1 17 00

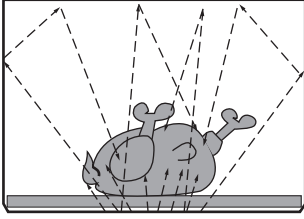
分 秒

清洁

Note:

1. When using the Steam Cleaning Function, only need to add 200 ml water (not more than half of the total volume) into the oven, clean with a soft cloth after the cavity cools down.
2. Plug out the mains before cleaning.
3. After cleaning, open the door and wipe with a damp cloth.

Principle of the Microwave



Cooking with Microwave Energy



Absorbed by water-containing food



Pass through ceramics, glass, etc.



Reflected by metal

Microwaves are a form of high frequency electron magnetic waves. It can't generate heat by itself. Microwaves which exist in the atmosphere and nature cannot heat food as they are scattered. The microwave oven can convert electric energy into thermal energy by using a magnetron tube and penetrating into food at the frequency of 2450 MHz

per second. When the microwaves are absorbed by the food, the molecules within the food absorb the energy and vibrate at a rate of 2,45 billion times per second. Friction, created by the vibration, produces heat energy which is conducted through the food to heat food in a quick time.

Food Characteristics

Food characteristics which affect conventional cooking are more pronounced with microwave heating.

Size and Quantity

Small sizes and quantities cook faster than large ones.

Shape

Uniform sizes heat more evenly. To compensate for irregular shapes, place thin pieces toward the center of the dish and thicker pieces toward the edge of the dish.



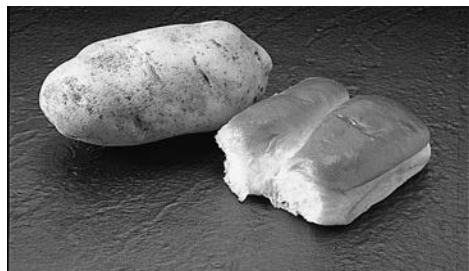
Bone and Fat

Bones may cause irregular heating. Large amounts of fat absorb microwave energy and meat next to these areas may be overcooked.



Density

Porous, airy food takes less time to heat than heavy, compact food.



Starting Temperature

Room temperature food takes less time to heat up than refrigerator frozen food. So, the heating properties of these two different states are totally different.

Cooking Tips

Timing

A range in heating time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and personal preferences. Always cook food for the minimum cooking time given in the recipe and check for doneness. If the food is undercooked, continue cooking. It is easy to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Spacing

Individual foods, such as baked potatoes or cupcakes, will heat more evenly if placed in the oven equal distances apart.



When possible, arrange food in a circular pattern. Similarly, when placing food in a baking dish, arrange around the outside of the dish, not lined up next to each other. Food should not be stacked on top of each other.



Piercing

The skin or membranes on some food will cause steam to build up during microwave cooking. Food must be pierced, scored or have a strip of skin peeled off before cooking to allow steam to escape.

Eggs - Pierce egg yolk twice and egg white several times with a toothpick.

Whole Clams and Oysters - Pierce several times with a toothpick.

Whole Potatoes and Vegetables - Pierce with a fork.

Frankfurters and Sausages - Score smoked polish sausage and frankfurters. Pierce fresh sausage with a fork.



Browning

Meats and poultry may appear cooked or browned effects after 10-15 minutes cooking. The reason is the fat in the meat absorbs microwave more easily to make food browned. If you want to shorten the cooking time and get a good appearance, you can marinate food in soy sauce or any other sauce before cooking. For quick breads or muffins, brown sugar can be used to take the place of granulated sugar, or the surface can be sprinkled with dark spices before cooking.

Covering

As with conventional cooking, moisture evaporates during microwave cooking. Because microwave cooking is done by time and not direct heat, the rate of evaporation cannot be easily controlled. This, however, can be easily corrected by using different materials to cover dishes. However, unless specified, a recipe is heated uncovered. Casserole lids or cling film are used for a tighter seal. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Stirring

Stirring is usually necessary during microwave cooking. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring required. Always bring cooked outside edges towards the center and the less cooked center portions towards the outside.

Turning and Rearranging

It is not possible to stir some food to redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help ensure even cooking, some food needs to be turned or rearranged. Turn over large food such as roasts or chickens. 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 dish.

Standing Time

Most food will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5 °C to 15 °C. If allowed to stand, covered for 10 to 20 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow food to complete cooking in the center without overcooking on the edges.

Converting Favorite Recipes

Select recipes that convert easily to microwave cooking.

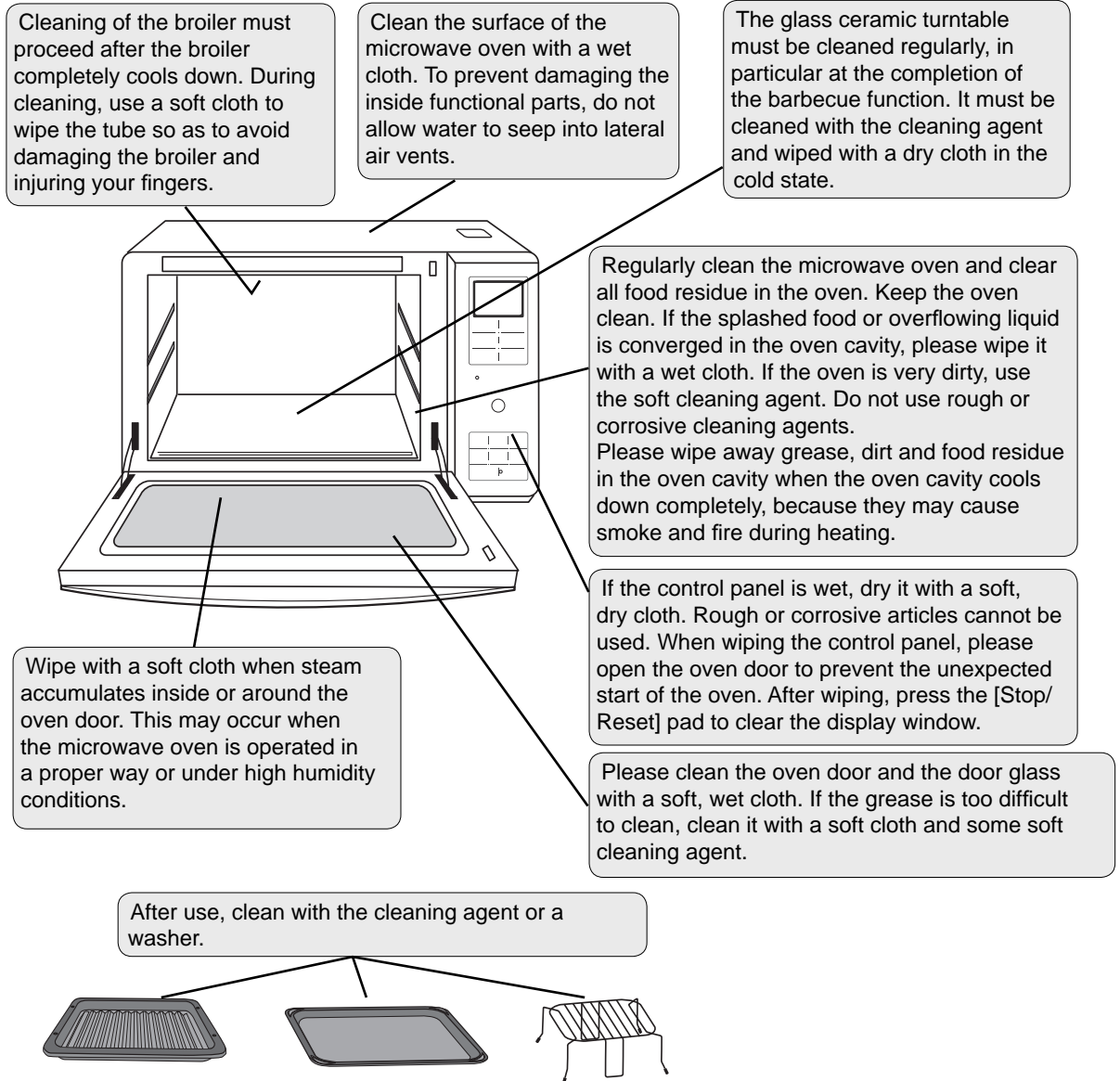
A basic rule when converting conventional recipes to microwave recipes is to cut the suggested cooking time to a quarter. Also, find a similar microwave recipe and adapt that time and power setting. Season meats with herbs and spices before cooking and salt after cooking. Stews are not browned before cooking. Omit any oil or fat that would be used for browning. Cut stew meat into 2.5 cm pieces. Cut carrots, potatoes and other vegetables into small pieces. Carrots should be thinly sliced and potatoes diced. Cover with a glass lid and cook at High to bring liquid to a boil and then cook at Low until tender. Stir occasionally.

Note: A small plate placed on top of the meat and vegetables will help stop the meat overcooking.

Microwave ovens cook casseroles well. Cut food into uniform pieces. Condensed soup makes a good base for casseroles. Select a dish that is large enough to allow for stirring. Cooking covered with a glass lid or cling film reduces cooking time. To keep crumb toppings crisp, sprinkle on before the standing time.

Care of your Microwave Oven

Before cleaning, remove the plug from outlet. Do not clean the microwave oven with a steam cleaner.



About Maintenance:

If you want to maintain your oven, please contact the Panasonic Service Center directly or Panasonic's appointed repair stores. Refer to the content in your warranty card.

Note:

1. In case of any problem or difficulty, please call Panasonic Service Center:
400-810-0781: 800-810-0781 (ground line). You may also log into the Panasonic website: <http://panasonic.cn>
2. The oven must be repaired by a trained technician in the Panasonic Service Center.
3. The oven lamp and cord must be replaced with the assigned products.
4. Refer to the <Service Manual> when requesting maintenance.
5. When maintaining, the technicians should take note of not exposing the microwave generator or other microwave transmitters.

Before Requesting Service

Problem	Problem Cause	Solution
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 in room.	Reset set a fuse of over 10 Am or reset a leakage protector.
	There is a problem with the outlet.	Replace 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.
	[Set/Start] was not pressed.	Press [Set/Start] .
	Another program has already been input into the oven.	Press the [Stop/Reset] pad to cancel the previous program and program again.
	The program has not been input correctly.	Program again according to the Operation Instructions.
	[Stop/Reset] has been pressed accidentally.	Program again.
The word "H0E" appears on the display window.	The oven cavity is very hot.	Use after the oven cavity cools down completely.
The oven stops working and "H97" or "H98" appears on the display window.	The microwave oven has systematic fault.	Contact Panasonic's repair store for repairing.
"d" appears in the display window.	The microwave oven is set to the display mode.	Remove the plug, wait 10 seconds and re-insert it.

* The display mode is only intended for units in appliance stores. In this mode, no microwaves are radiated. In case of problem, please contact the Panasonic Service Center directly or Panasonic's appointed repair stores.

Before Requesting Service

The following conditions are normal:

The oven causes interference with TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to that caused by small appliances such as mixers, vacuums, electric fans, 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 is given off from the food, and most of the steam is exhausted from the vents. However, it accumulates at cold places, such as the oven door. This is normal.
I accidentally ran my microwave oven without food in it.	The oven works without load, which does not cause damage to the microwave oven. However, you must avoid such condition.
When conducting barbecue functions, smoke and particular smell come from the microwave oven.	The microwave oven must be washed regularly, in particular at the completion of these functions. Any grease accumulating on the top of the oven cavity and on the oven wall will cause white smoke.
The broiler turns on and off alternatively in the barbecuing process.	If the broiler works for a long time, the oven cavity will be very hot. To protect the broiler, the program controls the broiler to enter intermittent work state, which is normal.
The fan is still working at the completion of cooking.	The microwave oven cools down the oven cavity and electronic components, which is normal.
There are differences in brightness of the heaters.	Since there are classifications between the heaters, it is normal when it gives off distinct brightness.

Hazardous Substance Information

Parts	有毒有害物质或元素					
	Pb	Hg	Cd	Cr(VI)	PBB	PBDE
External parts	○	○	○	○	○	○
Electric parts	○	○	○	○	○	○
Internal parts	○	○	○	○	○	○
Control parts	×	○	○	○	○	○
Accessory parts	○	○	○	○	○	○

○ : Indicates that the concentration of the hazardous substance in all homogeneous materials in the parts is within the limit which is required in the trade standard of the People's Republic of China SJ/T11363-2006.

× : Indicates that the concentration of the hazardous substance of at least one of all homogeneous materials in the parts is above the limit which is required in the trade standard of the People's Republic of China the SJ/T11363-2006 standard. For the situation of x, we, Panasonic, ensure the implementation and compliance of EU RoHS standards.

Technical Specifications

Mode	NN-DF382M	NN-DF392M
Power source	220 V ~ 50 Hz	
Rated input power	Microwave	1070 W
	Electric heat (grill)	1040 W
	Electric heat (oven)	1630 W
Rated output power (microwave* ¹)	1000 W	
Outside dimensions (with handle) (W x D x H)	483 mm x 396 mm x 310 mm	
Cavity dimensions (W x D x H)	299 mm x 350 mm x 199 mm	
Cavity Volume:	23 L	
Microwave oscillation frequency	2450 MHz	
Product net weight	13.3 kg	
Noises* ²	60 dB(A) (acoustic power)	
Energy grade	1	
Efficiency value (%)* ³	67	
Standby power(%)* ³	1.0	
Barbecue consumption(W · h)* ³	1.2	

*1 GB/T18800 Test procedure.

*2 GB19606 Test procedure. Complies with regulations.

*3 GB24849 Test procedure.

Weight and volume are approximately calculated.

Specifications are subject to change without notice.

As for the production serial number and manufacturer, please refer to the identification plate on the microwave oven.

The product conforms to the national standard as follows:

GB4706.1-2005

GB4706.21-2008

GB4706.14-2008

Standard No. of enterprise product:: Q/YXSS1

Panasonic Microwave Oven Satisfaction Prize-Giving Questionnaire

Thank for choosing a Panasonic microwave oven. To increase your satisfaction with the design and appearance of our products, we have a platform on the following website:

<http://home.panasonic.cn/microwaveoven-poll/>

We hope you give your suggestions to improve our products.

To thank you for your cooperation, we have prepared for you a small prize after you complete the whole questionnaire.

**Panasonic Appliances Microwave
Oven (Shanghai) Co., Ltd.**

888, 898 Long Dong Road, Pu Dong, Shanghai, China 201203
Manufactory Service Center Telephone: 021-50801116

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