



Panasonic

Operating Instructions

使用説明書

Panduan

คู่มือการใช้

Microwave Oven

微波爐

Ketuhar Gelombang Mikro

เตาอบไมโครเวฟ



Panasonic Appliances Microwave Oven (Shanghai) Co., Ltd.
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Model No. **NN-ST651M**

Important safety instructions
Read carefully and keep for future reference

重要安全措施
仔細閱讀並妥善保存

Panduan keselamatan penting

Baca dengan teliti dan simpan untuk rujukan masa depan

ข้อแนะนำเกี่ยวกับความปลอดภัยที่สำคัญ
อ่านอย่างละเอียดและเก็บไว้อ้างอิงในอนาคต



Important Safety Instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

Inspection for Damage:

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

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

Precautions:

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

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

Important Instructions

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

1. Read all instructions before using microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars **and sealed baby bottles with teat**) may explode and should not be heated in microwave oven. Refer to cookbook for more details.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. Do not store or use this appliance outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
11. Do not remove outer panel from oven.
12. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

Circuits

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

Do not insert higher value fuse in the power board.

Earthing Instructions

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

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

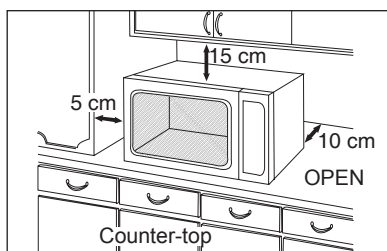
Installation and General Instructions

General Use

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

Placement of Oven

1. The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at back and 5 cm on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.



- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
 - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
 3. If the oven is designed for installation into a wall cabinet, use the proper trim kit available from a local Panasonic dealer. Follow all instructions packed with the kit.

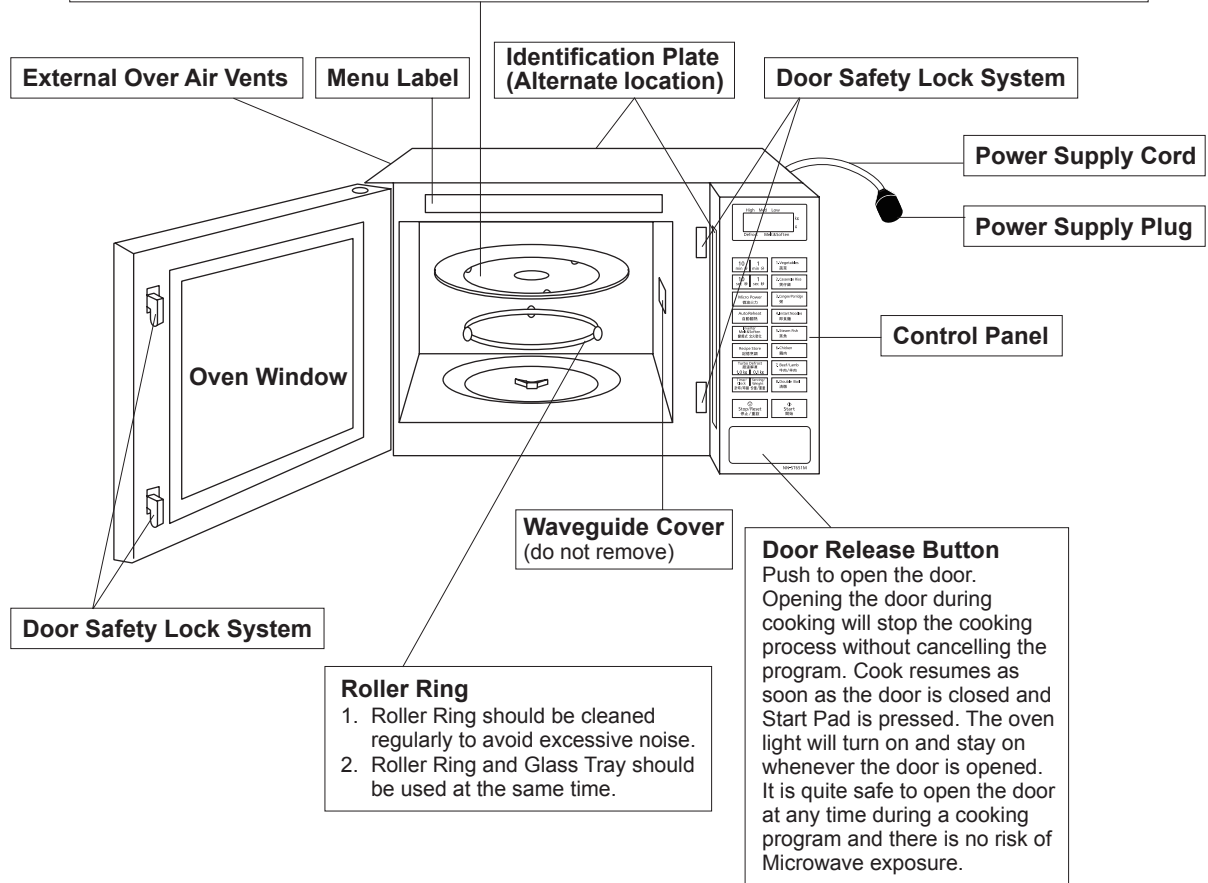
Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell (unless otherwise stated in cookbook). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over the hot liquid. To prevent this possibility the following steps should be taken.
 - (a) Avoid using straight-sided containers with narrow necks.
 - (b) Do not overheat.
 - (c) Stir the liquid before placing the container in the oven and again halfway through cooking time.
 - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the cookbook are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to **UNDERCOOK RATHER THAN OVERCOOK** foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. **NEVER** leave oven unattended when popping popcorn.
10. Look at the oven from time to time when food is heated or cooked in disposal containers of plastic, paper or other combustible materials, as these types of containers ignite if overheated.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

Feature Diagram

Glass Tray

1. **DO NOT** operate the oven without the Roller Ring and Glass Tray in place.
2. Only use the Glass Tray specifically designed for this oven. Do not substitute any other Glass Tray.
3. If the Glass Tray is hot, allow to cool before cleaning or placing in water.
4. **DO NOT** cook directly on the Glass Tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
5. If food or utensil on the Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.
6. Glass Tray can rotate in either direction.

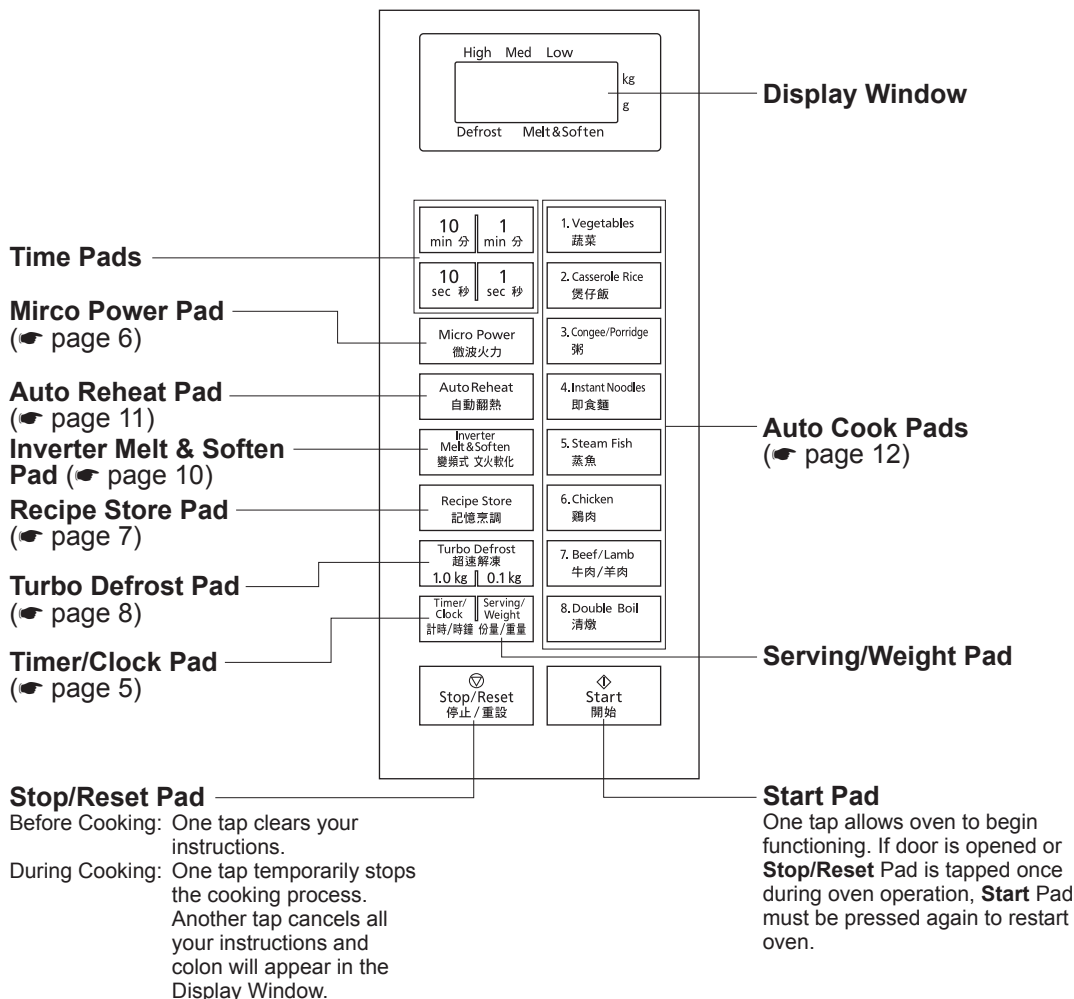


Warning

- (a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- (b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- (c) If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacturer.
- (d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- (e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- (f) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Control Panel

English



Beep Sound:

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit has not accepted the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep five times.

NOTE:

If an operation is set and **Start** Pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.

To Use Child Safety Lock

This feature allows you to prevent operation of the oven by a young child, however the door will open.

To set:



Press 3 times:
 "Child" appear in the display window.

To cancel:



Press 3 times:
 "Child" disappears and Colon or Clock appears.

NOTES:

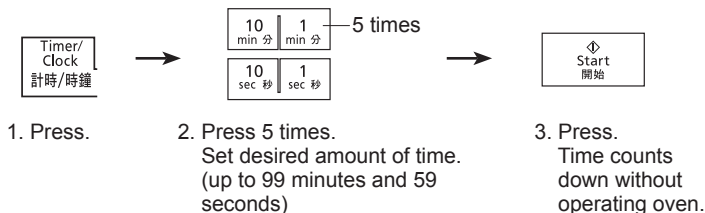
1. Child Safety Lock can be set when colon or time of day is displayed.
2. To set or cancel Child Safety Lock, **Start** pad or **Stop/Reset** pad must be pressed 3 times within 10 seconds.

Timer/Clock Setting

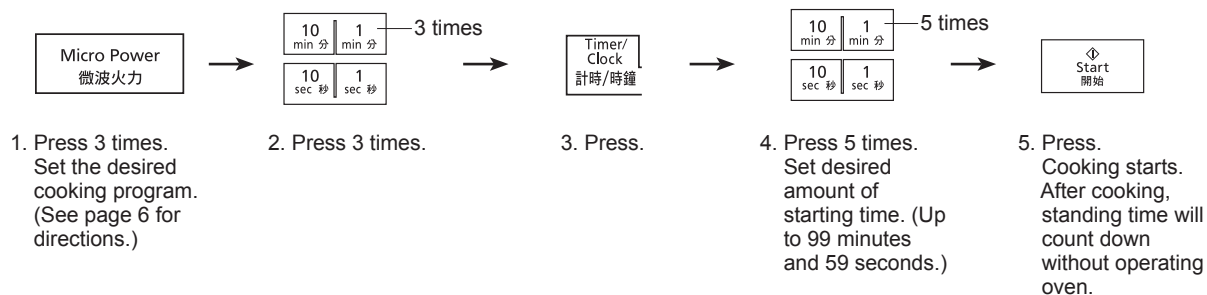
This feature allows you to program standing Time after cooking is completed and to program the oven as a minute or a second timer or program delay start.

The clock is an optional function for the user. Its accuracy may be affected by the local power supply condition.

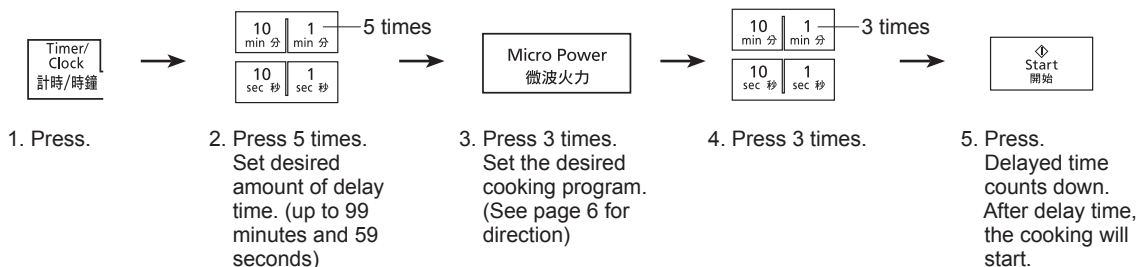
To use as a Kitchen Timer: Example: To count 5 minutes



To Set Standing Time: Example: To stand for 5 minutes after cooking (3 minutes at MED Power)



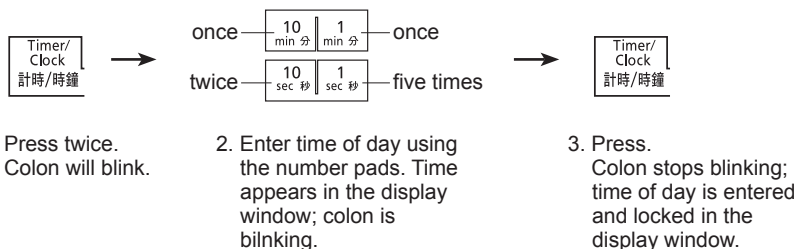
To Set Delay Time: Example: To start cooking 5 minutes later (3 minutes at MED Power)



NOTE:

- If oven door is opened while Standing Time, Delay Time or Kitchen Timer has been set, the time in the display window will continue to count down.
- Delay Time and Standing Time can not be programmed before any auto control function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate results.
- Multi-Stage cooking can be programmed including Standing Time/Delay Start.

To Set Clock: Example: To set 11:25 a.m. or p.m.



NOTE:

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

To Reheat/Cook by Setting Power and Time

If you want to reheat/ defrost/ cook by yourself, how to program power and time?

1. Put the food into the oven.

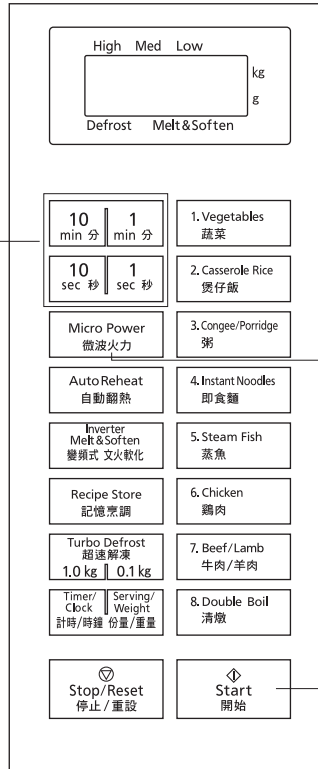
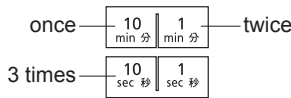


English

3. Select Cooking Time

(up to 99 minutes and 59 seconds for a single stage, but up to 29 minutes and 59 seconds or 30 minutes for HIGH Power).

Example: select 12 minutes and 30 seconds.



2. Select Microwave Power Level

4. Press

The time in the display window will count down.

NOTE:

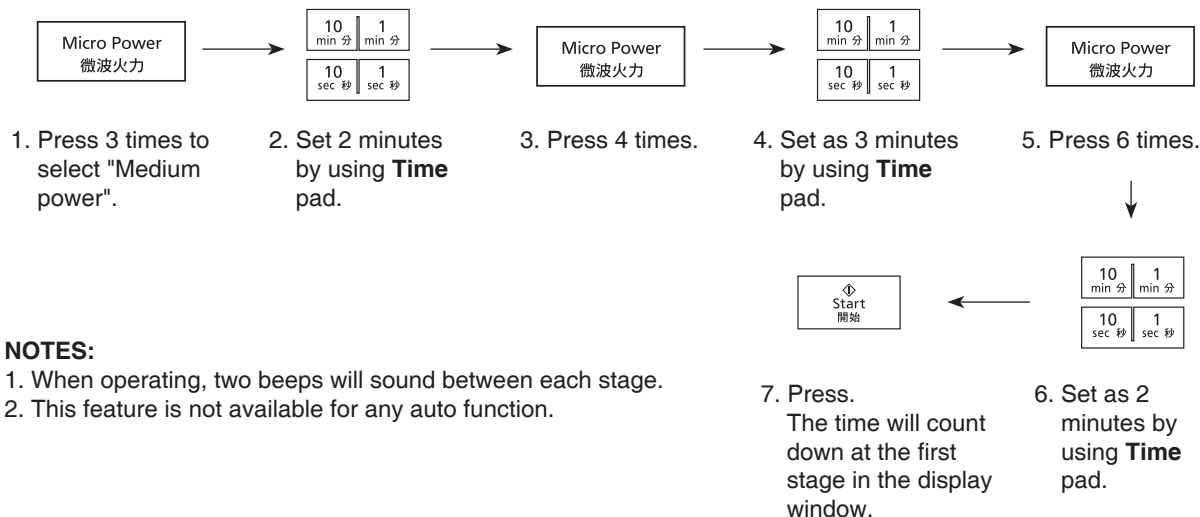
- For 2 or 3 stages cooking, repeat step 2 and 3 above before pressing **Start** pad. The maximum number of stage for cooking is 3 (See multistage setting on next page.)
- When selecting High Power on the first stage, you can omit step 2.

Press	Power Level	Example of use
once	HIGH (1000 W)	Boil water, cook fresh fruit, fresh vegetables, and confectionery, and heat non-milk beverages.
twice	MEDIUM-HIGH (800 W)	Cook cakes, meats, poultry, eggs and cheese.
3 times	MEDIUM (600 W)	Cook fish and seafood. Cook custards and casserole.
4 times	MEDIUM-LOW (400 W)	Cook less tender cuts of meat, simmer soups and stews, melt butter and chocolate.
5 times	DEFROST (300 W)	Thaw.
6 times	LOW (100 W)	Keep foods warm, proof yeast, soften ice cream and cream cheese, and make yoghurt.

Multistage Setting

This feature allows you to program 2-3 Stages of cooking continuously.

E.g.: Continually set [Medium] power 2 minutes, [Medium-Low] power 3 minutes and [Low] power 2 minutes.



NOTES:

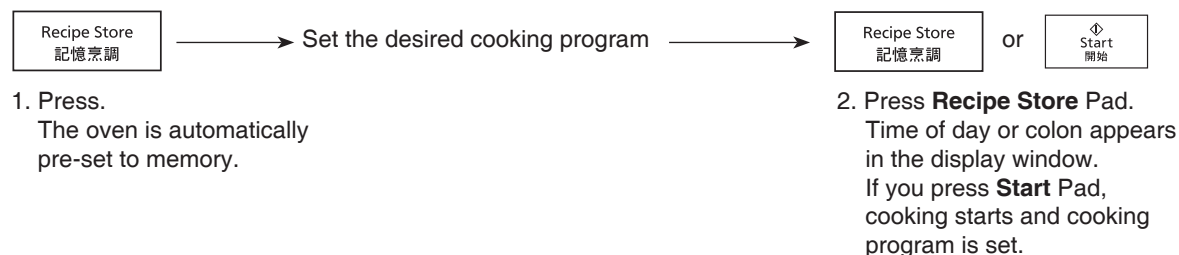
1. When operating, two beeps will sound between each stage.
2. This feature is not available for any auto function.

English

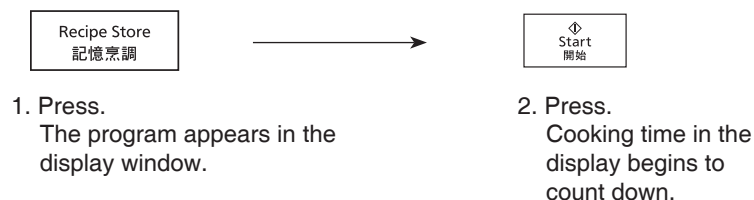
To Cook using the Recipe Store Pad

This feature allows you to pre-program your oven for regular reheating or cooking tasks. You are able to pre-program your oven for a specific power level and time that is convenient for you.

To Set a Recipe Program:



To Start Recipe Store Program:



NOTES:

1. Auto Control Functions cannot be programmed into Recipe Store.
2. Recipe Store can only store 1 stage cooking. It is not possible to store 2 or 3 stage cooking.
3. A new recipe program will cancel the recipe program previously stored.
4. The recipe program will be cancelled if the oven is unplugged.

To Defrost

Turbo Defrost

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

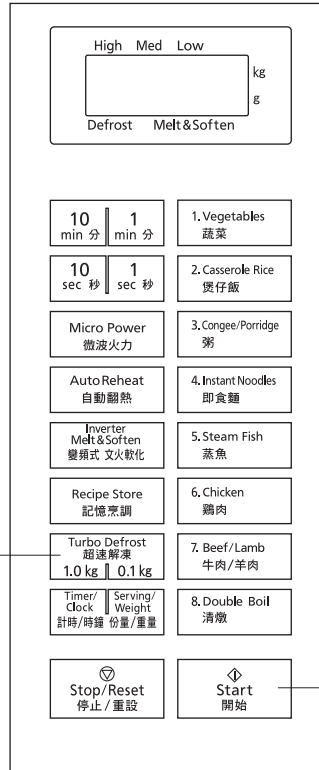
English

1. Put the food into the oven



2. Select the weight of food (0.1 kg ~ 3.0 kg)

Example: To defrost 1.5 kg of meat.

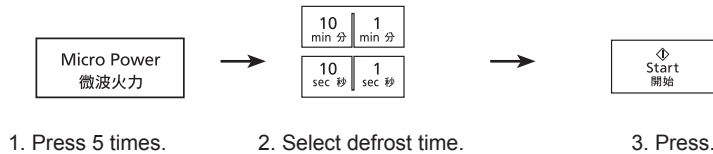


3. Press

The time in the display window will count down.

Time Defrost

If you want to decide the defrost time by yourself, please select this pad and operate the following: (See page 6 for direction)



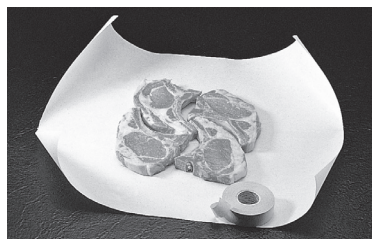
Defrosting Tips and Techniques

Preparation for Freezing

The quality of the cooked foods comes from the foods before freezing, freezing ways and defrosting tips and times. So it is important to purchase fresh and high quality foods. And freeze them immediately. Thick plastic foil, package, freezing wrap and the meat

which has been sealed before selling are all able to be reserved in the refrigerator for some times.

Note: Please remove the aluminum foil if the package is made of aluminum to prevent arcing.



When freezing meats, poultry and fish or seafood, the foods should be arranged evenly and wrap as 2.5-5 cm square or a round shape.



Please clean the whole chicken before freezing. (The bowels can be frozen individually.) Clean the whole chicken and make it dry. Binding the leg and thigh.



Remove all air and seal securely. Label package with type and cut of meat, date and weight.

The foods in the refrigerator should be kept under 18 °C. (At least 24 hours in freezer before defrosting.)

Turbo Defrost

The turbo defrost function is operated based on the weight of foods. Most cut foods such as chicken, meat and fish can be defrosted by using this function easily. Set weight based on the real weight of foods, and the microwave oven will set the power and time automatically. The display window will appear the time of defrost after setting. The foods listed in the below table are the most suitable for using turbo defrost function. The minimize weight is 0.1 kg and the maximum is 3.0 kg for getting the best result.

Tips for turbo defrost

Meat, which is with bones. For example, if the meat with bones has the same weight as the pure meat, the meat in the former one is lighter than the latter one. So, subtract 0.5 kg for 2 kg meat with bones is better for defrosting and 0.2-0.3 kg for meat with bones which is less than 2 kg.

Two buzz beeps

Turn over the meat, chicken, fish and shellfish. Separate the stewed meat, chicken pieces and meat loaf. Apart the meat loaf from the hamburger. Shield the edge of chicken wings, roast, fat or bones.

Foods	The maximum weight for the foods
Meat loaf, chicken, rib	2 kg
Beef, lamb, whole chicken	3 kg
Whole fish, shellfish, prawn and fish fillet	1 kg

Key to defrosting

For evenly defrosting, turn over the foods or move the position of the foods in the containers during the progress of defrosting.



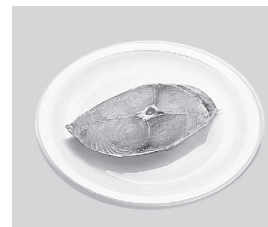
Remove the package of the raw meat and place it on the plate.



Shield the front part of the chicken drumsticks by using aluminum foil.



Shield the head and tail of the whole fish by using aluminum foil.



Remove the package of the fish fillet and place it on the plate.

Inverter Melt/Soften

This feature enables you to melt/soften food at the touch of a pad. There is no need to select the power level or cooking time as the microwave does this for you.

English

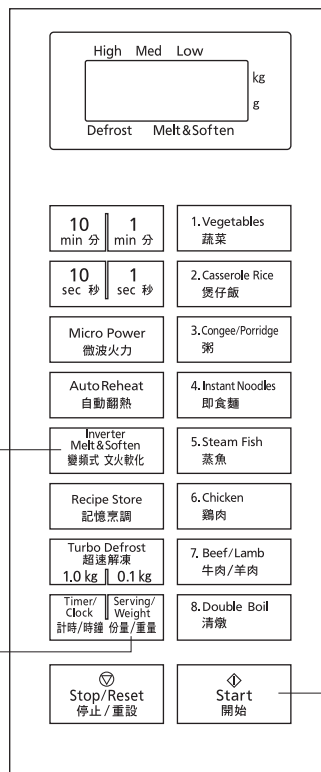
1. Put the food into the oven

2. Set Pad

Select until the desired number of category appears in the display window.

3. Set Pad

Select until the desired **servings/weight** appears in the display window.



4. Press

The time in the display window will count down.

No.	Category	1 tap	2 taps	3 taps	4 taps	5 taps	6 taps
12	Melt Butter	50 g	100 g	150 g	200 g	250 g	300 g
13	Soften Cream Cheese	50 g	100 g	150 g	200 g	250 g	300 g
14	Soften Ice Cream	0.3 kg	0.6 kg	0.9 kg	1.2 kg	-	-
15	Melt Chocolate	50 g	100 g	150 g	200 g	250 g	300 g

12. Melt Butter

Remove wrapper, cut butter into 3 cm cube, and place into a microwave safe dish. Melt with lid or plastic wrap. Stir after cooking.

13. Soften Cream Cheese

Remove wrapper and place in a microwave safe bowl/dish. Soften without cover.

14. Soften Ice Cream

Soften slightly without lid.

15. Melt Chocolate

Remove wrapper and place chocolate into a microwave safe dish. Cook without cover. After heating, stir until completely melted.

NOTE: Chocolate holds its shape even when softened.

NOTE:

If food needs more time cooking or weight exceeds range, cook using Med-Low power for melting and Low power for softening.

Auto Reheat Menu

Auto Reheat Menu features enable you to reheat a variety of foods at the touch of a pad. There is no need to select the power level or cooking time as the microwave does this for you.

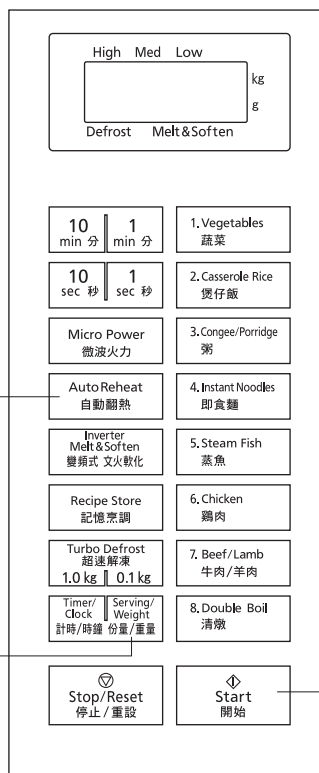
1. Put the food into the oven

2. Set Pad

Select until the desired number of category appears in the display window.

3. Set Pad

Select until the desired serving/weight appears in the display window.



4. Press

The time in the display window will count down.

No.	Auto Reheat Category	1 tap	2 taps	3 taps	4 taps
9	Reheat Meal	200 g	400 g	600 g	800 g
10	Reheat Bread	50 g	100 g	150 g	200 g
11	Reheat Steamed Bun	50 g	100 g	150 g	200 g

9. Reheat Meal

Pre-cooked foods are reheated automatically by setting the food's weight. You need not select power level or reheating time. The foods should be at refrigerator temperature (5-7 °C). Use suitable size microwave safe casserole, add 1-4 tbsp. of water if desired, and cover with lid. Stir after beep sounds.

10. Reheat Bread

It is suitable for reheating bread at refrigerator temperature (5-7 °C). Put the bread on a suitable size microwave safe dish. Cook without cover.

NOTE: 50 g = one standard slice of bread.

11. Reheat Steamed Bun

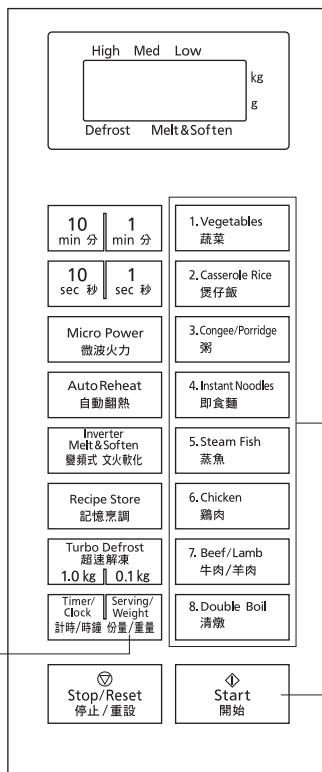
It is suitable for reheating frozen "dim sum", like steamed bun, shumai, etc. Put frozen foods on a suitable size microwave safe dish, sprinkle with some water. Cover with lid or plastic wrap.

Auto Cook Menu

Auto Cook Menu features enable you to cook a variety of foods at the touch of a pad. There is no need to select the power level or cooking time as the microwave does this for you.

English

1. Put the food into the oven



3. Set Pad

Select until the desired **servings/weight** appears in the display window.

2. Set Pads

Select the desired food category pad until the number of category appears in the display window.

4. Press

The time in the display window will count down.

No.	Auto Cook Category	1 tap	2 taps	3 taps	4 taps
1	Vegetables	100 g	200 g	300 g	400 g
2	Casserole Rice	100 g	200 g	300 g	/
3	Congee/Porridge	100 g	150 g	200 g	/
4	Instant Noodle	1 serv	2 servs	/	/
5	Steam Fish	100 g	200 g	300 g	400 g
6	Chicken	200 g	300 g	400 g	500 g
7	Beef/Lamb	100 g	200 g	300 g	400 g
8	Double Boil	4-6 servs	1-3 servs	/	/

Auto Cook Menu

1. Vegetables

It is suitable for cooking all types of leaf, green and soft varieties, including broccoli, squash, cauliflower, cabbage, asparagus, beans, celery, zucchini, spinach, capsicum or a mixture of these. Cut all vegetables into the same size pieces. Place vegetable in a suitable size microwave safe casserole. Add water if you prefer a softer cooked texture. Butter, herbs etc. may be added before heating, but do not add salt until serving. Cover with lid. Stir after beep sounds.

2. Casserole Rice

It is suitable for cooking white rice including short, long grain, jasmine and basmati. Place rice in a suitable size microwave safe casserole. Add recommended water listed below. Allow at least ½ depth of volume for evaporation to prevent boiling over. Cover with lid. Stand 5 minutes after cooking.

Rice	*Water	Dish Size
100 g	180 ml	3 litre
200 g	300 ml	3 litre
300 g	450 ml	4.5 litre

3. Congee/Porridge

It is suitable for cooking congee/porridge. Place the rice/porridge in a suitable size microwave safe casserole. Add recommended water listed below. Allow at least ½ depth of volume for evaporation to prevent boiling over. During cooking, partially cover with lid. Stir after beep sounds.

Weight (raw rice)	100 g	150 g	200 g
Water	700-800 ml	900-1000 ml	1100-1300 ml

4. Instant Noodle

It is suitable for cooking instant noodle. Place the instant noodle and seasonings in a suitable size microwave safe casserole. Add recommended water listed below. Allow at least ½ depth of volume for evaporation to prevent boiling over. Cover with lid. Stir after beep sounds.

Serving	Recommended Water
1 Serv.	450 ml
2 Serv.	800 ml

5. Steam Fish

It is suitable for cooking whole fish and fish fillets. Put the prepared fish in a microwave safe dish. Add recommended sauce and water listed below. Cover dish securely with plastic wrap.

Fish	Recommended Water or Stock
100 g	2 tbsps water or stock
200 g	2 tbsps water or stock
300 g	3 tbsps water or stock
400 g	3 tbsps water or stock

6. Chicken

It is suitable for cooking chicken piece, such as wings, drumsticks, thighs, half breasts etc. Pierce the chicken pieces and marinate with gravy or vegetables if needed. Put the prepared chicken pieces onto a microwave safe dish. Turn over after beep sounds.

7. Beef/Lamb

It is suitable for cooking beef and lamb. Meat may be cooked marinated with gravy or vegetables. Place prepared beef/lamb on a microwave safe dish. Turn over after beep sounds.

8. Double Boil

It is suitable for cooking traditional soups; herbal soup, birdnest soup, etc., that requires slow simmer or "double boil". This method ensures food remains tender without losing its shape. It also extracts and retains the aromatic flavour of the food.

Place all ingredients in a microwave safe casserole. Add recommended water listed below. Allow at least ½ depth of volume for evaporation to prevent boiling over. Cover with lid. Stir after beep sounds.

Serving	Recommended Water
4-6 serv.	1000 ml
1-3 serv.	700 ml

Before Requesting Service

English

ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.

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

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

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

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

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

PROBLEM

POSSIBLE CAUSE

REMEDY

Oven will not turn on.

The oven is not plugged in securely.

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

Circuit breaker or fuse is tripped or blown.

Reset circuit breaker or replace fuse.

There is a problem with the outlet.

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

Oven will not start cooking.

The door is not closed completely.

Close the oven door securely.

Start Pad was not pressed after programming.

Press **Start** Pad.

Another program has already been entered into the oven.

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

The program has not been entered correctly.

Program again according to the Operating Instructions.

Stop/Reset Pad has been pressed accidentally.

Program oven again.

The word "Child" appears in the display window.

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

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

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

The Roller Ring and oven bottom are dirty.

Clean these parts according to **Care of Your Oven** (See next page).

"H97", "H98" or "H00" appears in the display window.

The display indicates a problem with microwave generation system.

Contact the specified service centre.

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

Care of your Microwave Oven

1. The oven should be cleaned regularly and any food deposits removed.
2. Turn the oven off and remove the power plug from the wall socket before cleaning.
3. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
4. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** Pad to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dish washer. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
10. 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.

English

Technical Specifications

Power Source	220 V 50 Hz	230-240 V 50 Hz
Power Consumption	4.8 A 1,050 W	4.4 A 1,000 W
Cooking Power :*	1,000 W	
Outside Dimensions	525 mm (W) x 310 mm (H) x 388 mm (D)	
Oven Cavity Dimensions	355 mm (W) x 251 mm (H) x 365 mm (D)	
Glass Tray Diameter	Ø 340 mm	
Operating Frequency	2,450 MHz	
Net Weight	11.5 kg	

Trim Kit (only for NN-ST651MHPE)





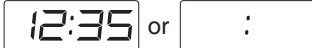
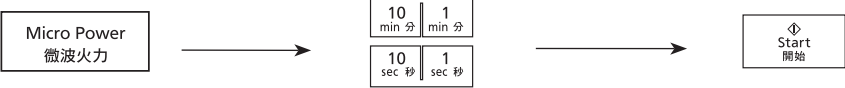
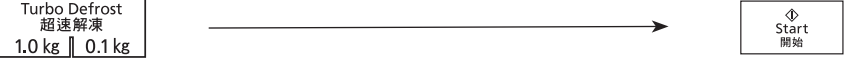



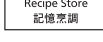


Model Number:	NN-TK611SM / NN-TK612GS
Outside Dimension:	596 mm (W) x 410 mm (H)
Cabinet Opening:	562 mm (W) x 395 mm (H) x 480 mm(D)

* IEC Test Procedure

Specifications subject to change without notice.

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

Quick Guide to Operation

Feature	How to Operate
To Set Clock (☞ page 5)	 <p>Press twice. Set time of day. Press once.</p>
To Set / Cancel Child Safety Lock (☞ page 4)	<p>To Set: Press 3 times.  → Display </p> <p>To Cancel: Press 3 times.  → Display </p>
To Cook / Reheat / Defrost by Micro Power and Time Setting (☞ page 6)	 <p>Select power. Set the cooking time. Press.</p>
To use Turbo Defrost Pad (☞ page 8)	 <p>Set the weight. Press.</p>
To Cook using "Inverter Melt/Soften" Pad (☞ page 10)	 <p>Press to select category. Set the desired weight. Press.</p>
To Cook using the Recipe Store Pad (☞ page 7)	<p>To Set:  → Set the desired cooking program. →  Press.</p> <p>To Start:  →  Press.</p>
To Reheat using "Auto Reheat" Pad (☞ page 11)	 <p>Press to select category. Set the desired weight. Press.</p>

Quick Guide to Operation

Feature	How to Operate
<p>To Cook using "Auto Cook" Pads (☞ page 12)</p>	<p>eg:</p> <div style="display: flex; align-items: center; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">2. Casserole Rice 煲仔飯</div> <div style="font-size: 2em;">→</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">Serving/ Weight 份量/重量</div> <div style="font-size: 2em;">→</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">↕ Start 開始</div> </div> <p style="text-align: center;">Press. Set the desired weight. Press.</p>
<p>To Use as a Kitchen Timer (☞ page 5)</p>	<div style="display: flex; align-items: center; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">Timer/ Clock 計時/時鐘</div> <div style="font-size: 2em;">→</div> <div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 min 分 min 分</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 sec 秒 sec 秒</div> </div> <div style="font-size: 2em;">→</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">↕ Start 開始</div> </div> <p style="text-align: center;">Press. Set the kitchen time. Press.</p>
<p>To Set Standing Time (☞ page 5)</p>	<p>Set the desired cooking program. →</p> <div style="display: flex; align-items: center; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">Timer/ Clock 計時/時鐘</div> <div style="font-size: 2em;">→</div> <div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 min 分 min 分</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 sec 秒 sec 秒</div> </div> <div style="font-size: 2em;">→</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">↕ Start 開始</div> </div> <p style="text-align: center;">Press. Set the standing time. Press.</p>
<p>To Set Delay Start (☞ page 5)</p>	<div style="display: flex; align-items: center; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">Timer/ Clock 計時/時鐘</div> <div style="font-size: 2em;">→</div> <div style="display: flex; flex-direction: column; align-items: center;"> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 min 分 min 分</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">10 1 sec 秒 sec 秒</div> </div> <div style="font-size: 2em;">→</div> <div style="text-align: center;">Set the desired cooking program.</div> <div style="font-size: 2em;">→</div> <div style="border: 1px solid black; padding: 2px; text-align: center;">↕ Start 開始</div> </div> <p style="text-align: center;">Press. Set the delay time. Press.</p>