Panasonic

CONVECTION MICROWAVE OVEN COOKING GUIDE

NN-CD58J



พพ-ตมวช.	,												Parasette
TURBO DEF	ROST										- CA-		M
Program			Mince/Chops			Meat Joints					1		
Weight Range	1	00g-900g		200g-1200g				400g-2000g			2		
Menu		Menu 1		Menu 2				Menu 3					450
Example of Use	Bread and Rolls. Turn at beep. Standing time 10-15 minutes.		g time	Small pieces of meat, chicken po chops. Turn at beeps and shield. 15-30 minutes.		d shield. Sta		Whole chicken, meat joints. Turn at beeps and shield. Standing time of at least 1 hour.					
AUTO MENU	J - JUNIOR I	MENUS											
Program	Puree Vegetables	Puree Fru	its	Junior F	Pasta Bake	Chilled E Prod		Frozen Breaded Products	Fresh Vegeta	ble Fries		Vegetable ries	Flapjacks
	3 3 6										115		120
Weight Range	100g-400g	100g-400)g	200	g-600g	100g-	500g	100g-500g	100g-5I)0g	100	g-500g	N/A
Menu	Menu 4	Menu 5		Me	enu 6	Men	u 7	Menu 8		Menu 9		nu 10	Menu 11
Recommended Oven Accessory	Microwave safe dis on glass turntable				microwave e dish.	Wire rack o tray, placed turnta	l on glass	Wire rack on ename tray, placed on glass turntable.	Wire rack on enamel tray, placed on glass turntable.		Wire rack on enamel tray, placed on glass turntable.		Square microwave s dish on enamel tra
AUTO MENU	J - REHEAT							AUTO MEN	U - AUTO (COOK			
Program	Reheat Curry	y Reheat Chinese Style		Reheat Pasta Re		Reheat Ca	isserole	Fresh Vegetables Fresh Fi		ish Porridge with milk		e with milk	Porridge with wat
												55 °)	
Weight Range	300g-800g	300g-450g		300g-1600g		300g-	900g	100g-800g	200g-8	200g-800g		g-200g	50g-200g
Menu	Menu 12			Menu 14		Menu	15	Menu 16	Menu 17		Menu 18		Menu 19
Recommended Oven Accessory	Microwave safe dis on glass turntable			· ·		Microwave on glass to		Shallow microwave sa dish on glass turntab			Microwave safe bowl on glass turntable.		Microwave safe bo on glass turntable
AUTO MENU	J - AUTO RO	AST											
Program	Jacket Potatoes	Frozen Pizza	Frozen Prodi		Fish and Chi	ps Whol	e Chicken	Beef Rare	Beef Medium	Beef Wel	ll Done	Lamb Mediur	m Lamb Well Do
							C					0	
Weight Range	200g-1500g	130g-450g	200g-	g-500g 200g-500		g 900g-2000g		500g-2000g	500g-2000g	500g-2	200g	1000g-2000g	g 1000g-2000g
Menu	Menu 20	Menu 21	Menu	enu 22 Menu 2		Menu 24		Menu 25	Menu 26	Menu	ı 27	Menu 28	Menu 29
Recommended Oven Accessory	Enamel tray on glass turntable.	Wire rack on enamel tray on glass turntable.	enamel	e rack on Wire ra nel tray on enamel turntable. glass tur		y on glass turntable.		Enamel tray on glass turntable.	Enamel tray on glass turntable.			Enamel tray o glass turntabl	,
COOKING MODES	- GRILL						COOKIN	G MODES - CONV	ECTION & MIC	ROWAVE	(WITH I	PREHEAT)	
Grill 1	High	Toasting bread, muffins, teacakes etc.					Temperature °C Microwave Power Example of			ample of Use	se Recommended Oven Accessory		
Grill 2	Medium	Thin seafood.					220°C	100W Nuggets, Sausage Rolls, Apple Pie, Bread and Br				Pudding Enamel	tray on glass turntable, or v

High	Toasting bread, muffins, teacakes etc.	Temperature °C	Microwave Power	Example of Use	Recommended Oven Accessory			
Medium	Thin seafood.	220°C	100W	Nuggets, Sausage Rolls, Apple Pie, Bread and Butter Pudding	Enamel tray on glass turntable, or wire rack on enamel tray on glass turntable.			
Low	Slices of poultry or meat.	220°C	300W	Quiche, Frozen Garlic Baguette, Part Baked Rolls, Meat Pies, Cottage Pie, Fish Pie.				
Recommended Oven				Whole Chicken/Turkey				
WITE TACK OILE	namet tray on grass turntable or enamet tray on whe rack on grass turntable.	180°C	300W	Lamb Joints	Enamel tray on glass turntable.			
- GRILL & MICF	ROWAVE	170°C	300W	Beef Joints				
	To set desired Grill setting.	170°C	440W	Pork Joints				
	To set desired Microwave power level.	160°C	100W	Casseroles				
	Use dial to enter cooking time. Press Start.	COOKING	COOKING MODES - CONVECTION					
	Temperature °C		Example of Use	Recommended Oven Accessory				
Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable.			Choi	ce of convection temperatures WITHOUT preheat.	Enamel tray on glass turntable, or wire			
		100°C - 200°C	Ch	oice of convection temperatures WITH preheat.	rack on enamel tray on glass turntable.			
	Medium Low Wire rack on e	Medium Thin seafood. Low Stices of poultry or meat. Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable. - GRILL & MICROWAVE To set desired Grill setting. To set desired Microwave power level. Use dial to enter cooking time. Press Start.	Medium Thin seafood. Low Slices of poultry or meat. 220°C Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable. 190°C 180°C 170°C To set desired Grill setting. To set desired Microwave power level. Use dial to enter cooking time. Press Start. Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable. 40°C - 100°C 40°C - 100°C	Medium Thin seafood. Low Stices of poultry or meat. Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable. For set desired Grill setting. To set desired Microwave power level. Use dial to enter cooking time. Press Start. Wire rack on enamel tray on glass turntable or enamel tray on wire rack on glass turntable. To set desired Microwave power level. COOKING MODES - CON Temperature °C 40°C - 100°C Choice Choice The press turntable or enamel tray on glass turntable.	Medium Thin seafood. 220°C 100W Nuggets, Sausage Rolls, Apple Pie, Bread and Butter Pudding Low Slices of poultry or meat. 220°C 300W Quiche, Frozen Gartic Baguette, Part Baked Rolls, Meat Pies, Cottage Pie, Fish Pie. 190°C 300W Whole Chicken/Turkey 180°C 300W Lamb Joints - GRILL & MICROWAVE 170°C 300W Beef Joints To set desired Grill setting. 170°C 440W Pork Joints To set desired Microwave power level. 160°C 100W Casseroles Use dial to enter cooking time. Press Start. COOKING MODES - CONVECTION Temperature °C Example of Use 40°C - 100°C Choice of convection temperatures WITHOUT preheat.			