

Service Manual

Commercial Microwave Convection Oven

Model No. **NE-SCV2BPQ**

Product Colour : Silver


Destination : United Kingdom



WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

IMPORTANT SAFETY NOTICE

There are special components used in this equipment which are important for safety. These parts are marked by  in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.

•The specifications and the parts of this product are subject to change without notice for performance improvement or other purposes.

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1 Safety Precautions

WARNING

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WARNING

- * This product should be serviced only by trained, qualified personnel.
- This service manual covers products for following markets.
- When troubleshooting or replacing parts, please refer to the country identifications shown below for your applicable product specification.

BPQ ... For United Kingdom

WARNING

- Be careful about receiving an electric shock from the high voltage parts.
- Never touch any circuit wiring with your hand nor with an insulated tool during operation.

- DO NOT measure the voltage in high voltage circuit including filament voltage of magnetron.
- It is neither necessary nor advisable to attempt measurement of the high voltage.

WARNING

- Be careful about receiving an electric shock.
- When doing electric connection service such as voltage measurement, please be careful enough about receiving an electric shock at electric charging parts and cable terminal parts.

Pull out electric plug when doing repair work.

- Disassembling and assembling and replacing parts should be done after pulling out electric plug. Receiving an electric shock or getting an injury may occur.

Please discharge high voltage capacitor.

For 30 seconds after the oven is turned off, an electric charge remains in the high voltage capacitor.

- Process of discharge the high voltage capacitor.
 1. Unplug the oven from its power source and leave it for 30 sec.
 2. Touch chassis side first then short to the high voltage capacitor terminal.

Do not touch any rotating object with hand unless it stops completely.

- Slow rotation may also roll on your hands and cause injury.

Be sure wiring routing structure of cables should be its forme state after doing repair work.

- Do not touch rotating part and high temperature part of lead wires, high voltage part and surface of parts.
- It may be the cause of failure, smoke, ignition or receiving an electric shock.

CAUTION

Please wear gloves when disassembling, replacing and assembling.

- Always wear gloves to prevent an injury by the metal end face or an electric shock at the time of the electricity service.

2 Specifications

| | | |
|---|------------------------|--------------------------|
| Outside Dimensions (W x D x H) | | 474 mm x 565 mm x 412 mm |
| Cavity Effective Dimensions (W x D x H) | | 270 mm x 330 mm x 110 mm |
| Cavity Capacity | | 10 L (approx.) |
| Net Weight | | 38.3 kg (approx.) |
| Shipping | Dimensions (W x D x H) | 584 mm x 712 mm x 579 mm |
| | Gross Weight | 46 kg (approx.) |
| Length of Power Cord | | 1500 mm (approx.) |

| | | |
|------------------------------|-----------------------|--|
| Rated Voltage | | 230-240 V, Single phase |
| Rated Frequency | | 50 Hz |
| Rated Power Consumption | | 3.6 kW |
| Rated High-Frequency Output | | 1050 W |
| Rated Oscillation Frequency | | 2450 MHz |
| Microwave | Power Consumption | 2.24 kW |
| | High-Frequency Output | 1050 W / 900 W / 800 W / 700 W / 600 W / 500 W / 300 W / 200 W / 0 W |
| Convection | Power Consumption | 1.465 kW (100% Fan Speed) |
| | Heater Output | 1.35 kW |
| Grill (High) *1 | Power Consumption | 1.915 kW (100% Fan Speed) |
| | Heater Output | 1.80 kW |
| Grill (Low) *1 | Power Consumption | 1.265 kW (100% Fan Speed) |
| | Heater Output | 1.15 kW |
| Convection + Grill (High) *1 | Power Consumption | 3.265 kW (100% Fan Speed) |
| | Heater Output | Grill : 1.80 kW / Convection : 1.35 kW |
| Convection + Grill (Low) *1 | Power Consumption | 2.615 kW (100% Fan Speed) |
| | Heater Output | Grill : 1.15 kW / Convection : 1.35 kW |
| Convection + Microwave | Power Consumption | 3.18 kW (100% Fan Speed) |
| | Heater Output | 1.35 kW |
| | High-Frequency Output | 800 W |
| Grill (High) + Microwave *1 | Power Consumption | 3.60 kW (100% Fan Speed) |
| | Heater Output | 1.80 kW |
| | High-Frequency Output | 800 W |
| Grill (Low) + Microwave *1 | Power Consumption | 3.48 kW (100% Fan Speed) |
| | Heater Output | 1.15 kW |
| | High-Frequency Output | 1050 W |

*1 : The power consumption during grilling, etc. indicates a value measured with the oven pre-heated.

- The power consumption indicates a value measured after the rotation of the cooling fan.
- The power consumption of the oven with the power plug plugged into an outlet and its display turned off is approx. 2.5 W. (Approx. 4 W when the oven has the initial screen displayed on its display)

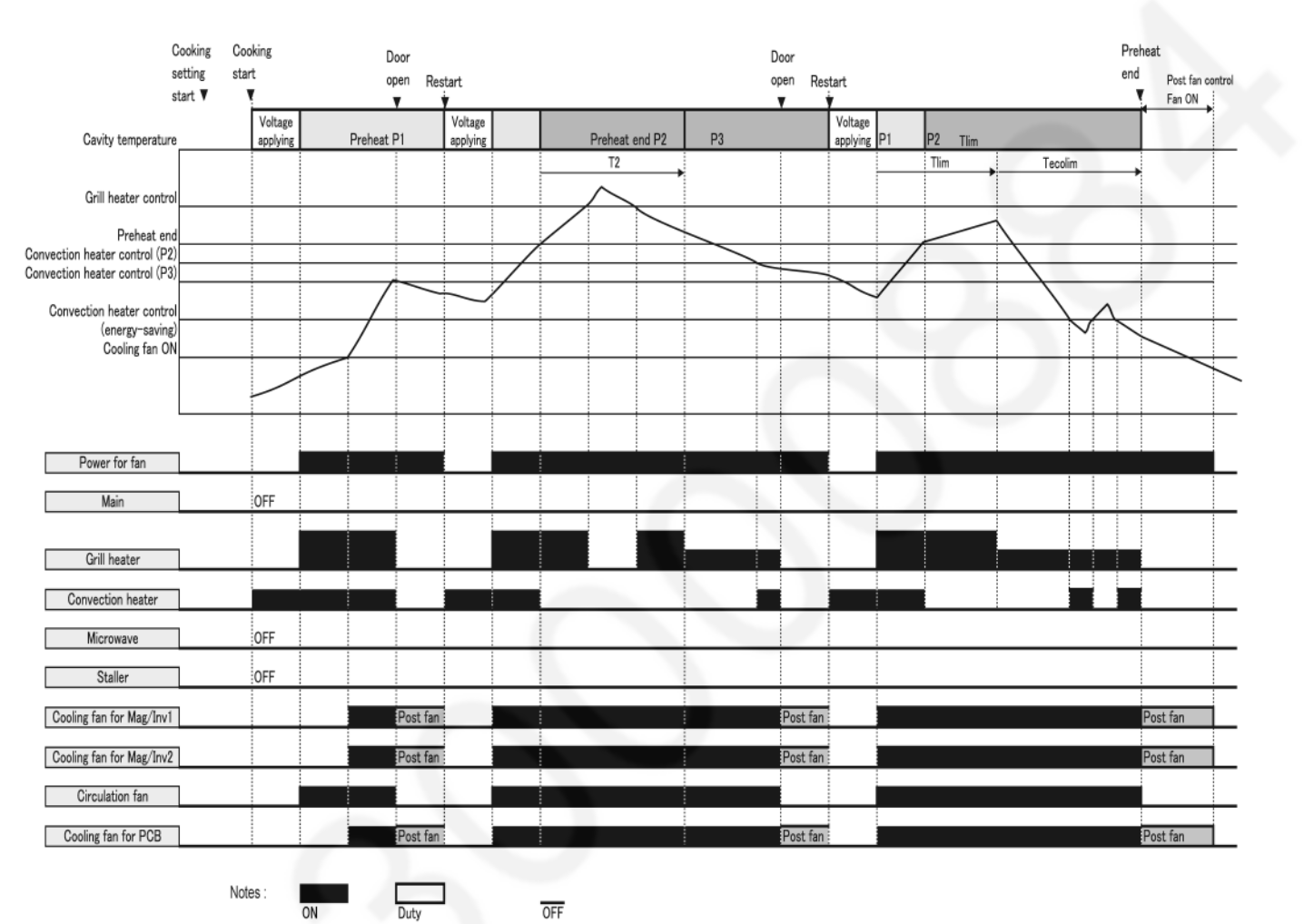
| Menu | Function | Maximum cooking time |
|---------------------------------|---|----------------------|
| Preheating | Heating (180 ~ 280 °C) | |
| Convection | Heating (180 ~ 280 °C) • Fan Speed (30 ~ 100%) | 30 min |
| Grill (High / Low) | Heating • Fan Speed(30 ~ 100%) | 30 min |
| Convection + Grill (High / Low) | Heating (180 ~ 280 °C) • Fan Speed (30 ~ 100%) | 30 min |
| Convection + Microwave | Heating (180 ~ 280 °C) + Microwave (~ Max800 W) • Fan Speed (30 ~ 100%) | 2 min |
| Grill (High) + Microwave | Heating + Microwave (~ Max800 W) • Fan Speed (30 ~ 100%) | 2 min |
| Grill (Low) + Microwave | Heating + Microwave (~ Max1050 W) • Fan Speed (30 ~ 100%) | 2 min |
| Cooking in Steps | Maximum Microwave Power Consumption & Maximum Cooking Time by Each Step (Convection & Microwave / Grill & Microwave) | |
| | Step1 : Max 800 W (In case Grill (Low), Max 1050 W) | 2 min |
| | Step2 : Max 600 W | 2 min |
| | Step3 : Max 300 W | 30 min |
| Memory Cooking | Heating with a Saved Cooking Programme. | |
| Cooling | The inside of the oven can be cooled after convection cooking or grilling. | 45 min |

3 Technical Descriptions

3.1. Operation description

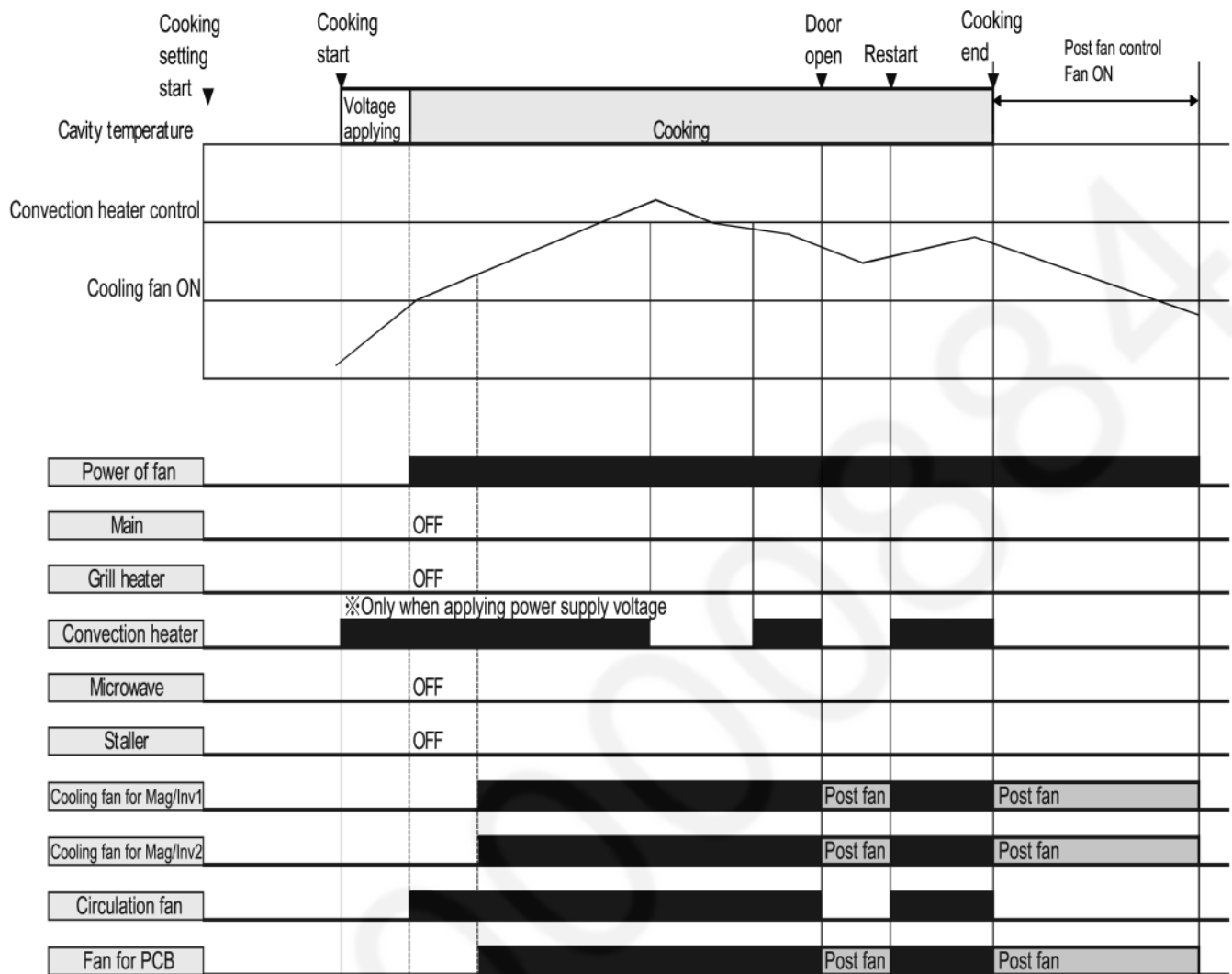
3.1.1. Manual cooking operation

3.1.1.1. Preheating



■ Post fan
Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
Turn OFF when the temperature drops to approx. 190 °C or less

3.1.1.2. Convection Cooking

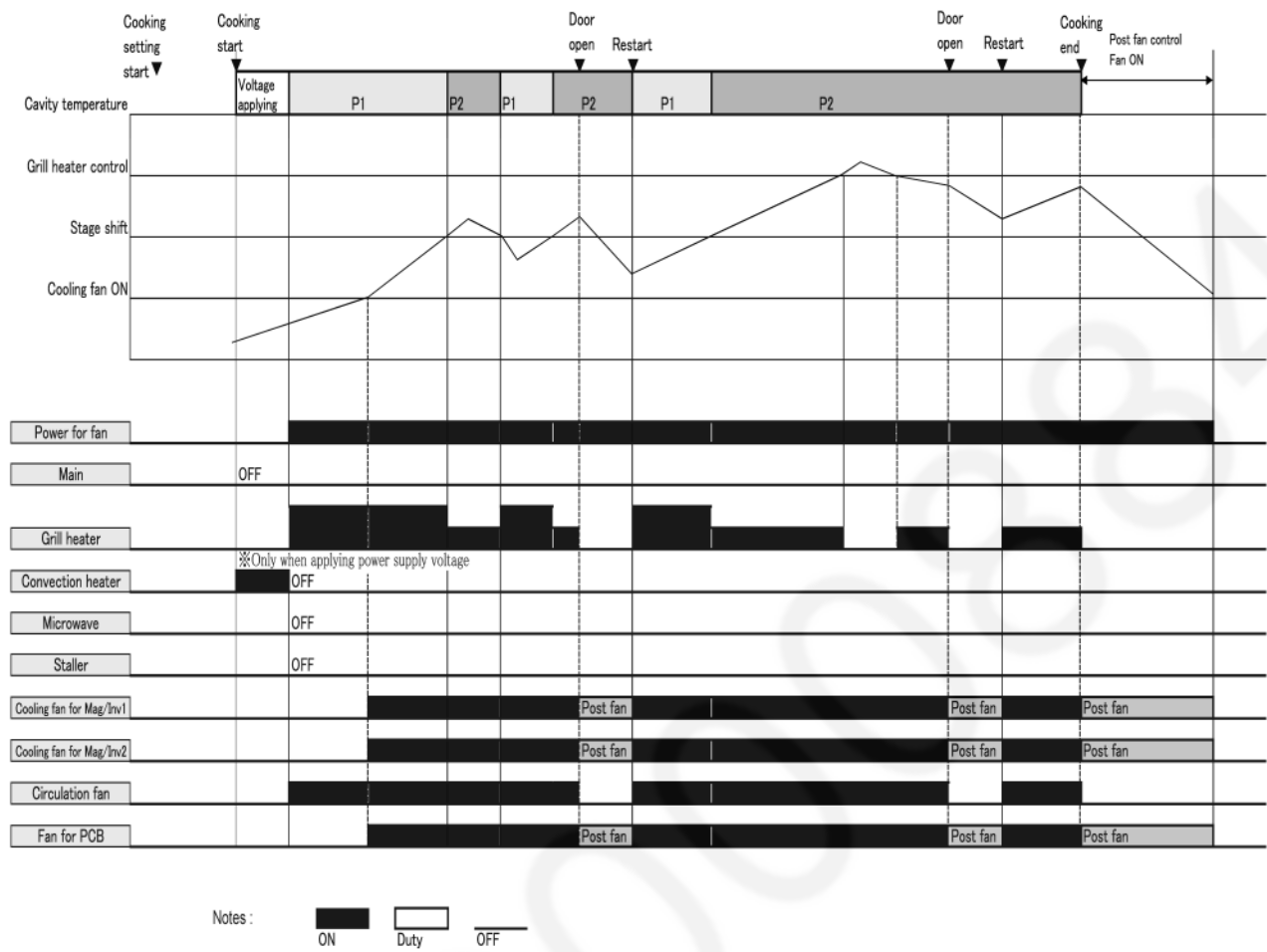


Notes :

ON
 Duty
 OFF

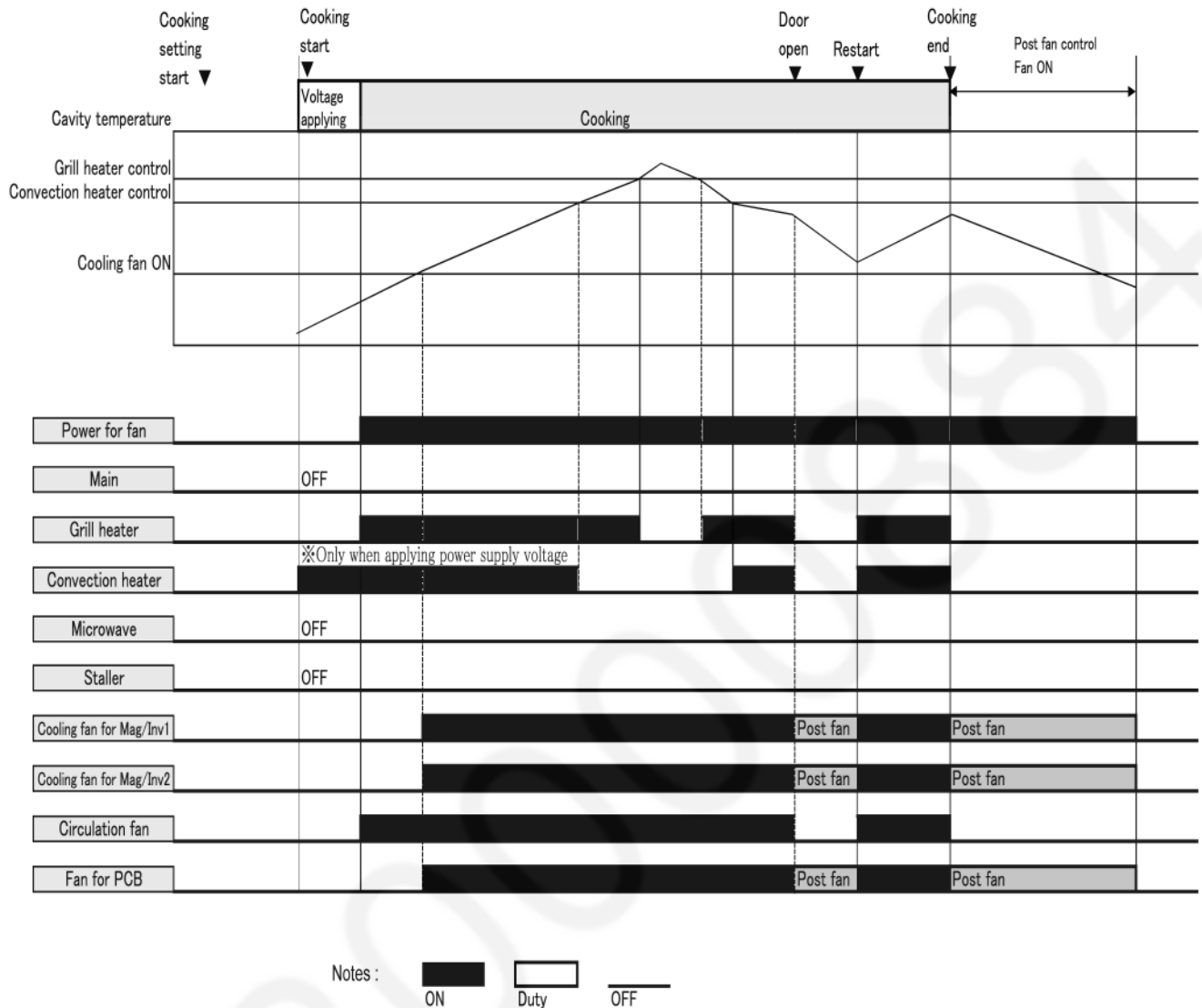
- Post fan
- Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
- Turn OFF when the temperature drops to approx. 190 °C or less

3.1.1.3. Grill Cooking



- Upper heater output (With the grill set to high): 1800 W (P1 stage), 420 W (P2 stage)
Upper heater output (With the grill set to low): 1150 W (P1 stage), 420 W (P2 stage)
- Post fan
Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
Turn OFF when the temperature drops to approx. 190 °C or less

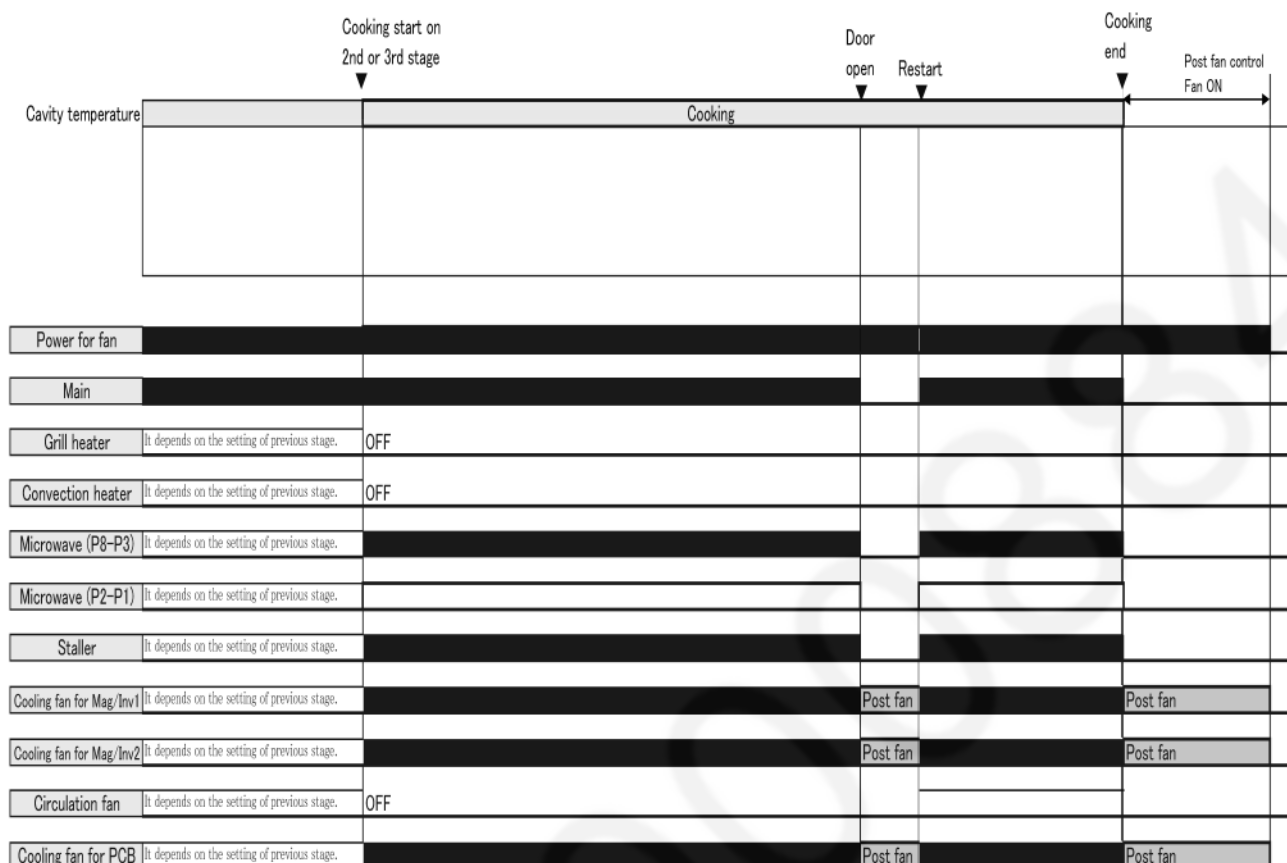
3.1.1.4. Convection-and-Grill Cooking



■ Upper heater output : 1800 W (With the grill set to high) / 1150 W (With the grill set to low)

■ Post fan
 Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
 Turn OFF when the temperature drops to approx. 190 °C or less

3.1.1.5. Microwave Cooking



Notes :  ON  Duty  OFF

■ Post fan

Stay ON until the temperature is approx. 190 °C or less (High rotation for the first 1 minute and medium rotation afterwards)
Turn OFF when the temperature drops to approx. 190 °C or less

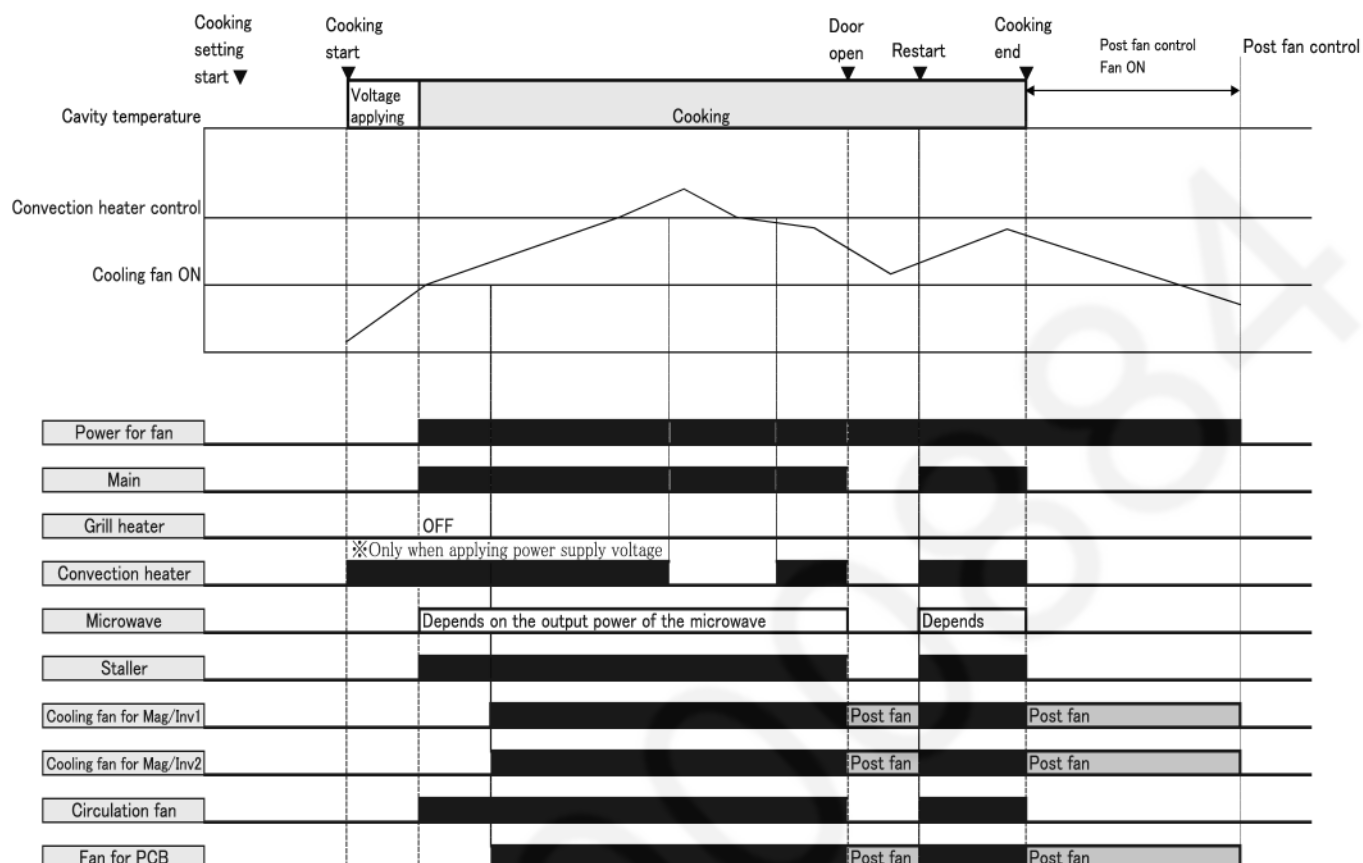
■ Maximum microwave power and cooking time for each step

| | Convection and Microwave/ Grill and Microwave | |
|--------|--|-------------------------|
| | Maximum microwave power | Maximum cooking time |
| Step 1 | P6 (800 W)* | 2 min. |
| Step 2 | P4 (600 W) | 2 min. |
| Step 3 | P2 (300 W) | 30 min. |

*You can also select P7 (900 W) and P8 (1050 W) when you using Grill Low.

● In Step 1, it is not possible to set only Microwave.

3.1.1.6. Convection-and-Microwave Cooking



Notes : ON Duty OFF

- Post fan
Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
Turn OFF when the temperature drops to approx. 190 °C or less

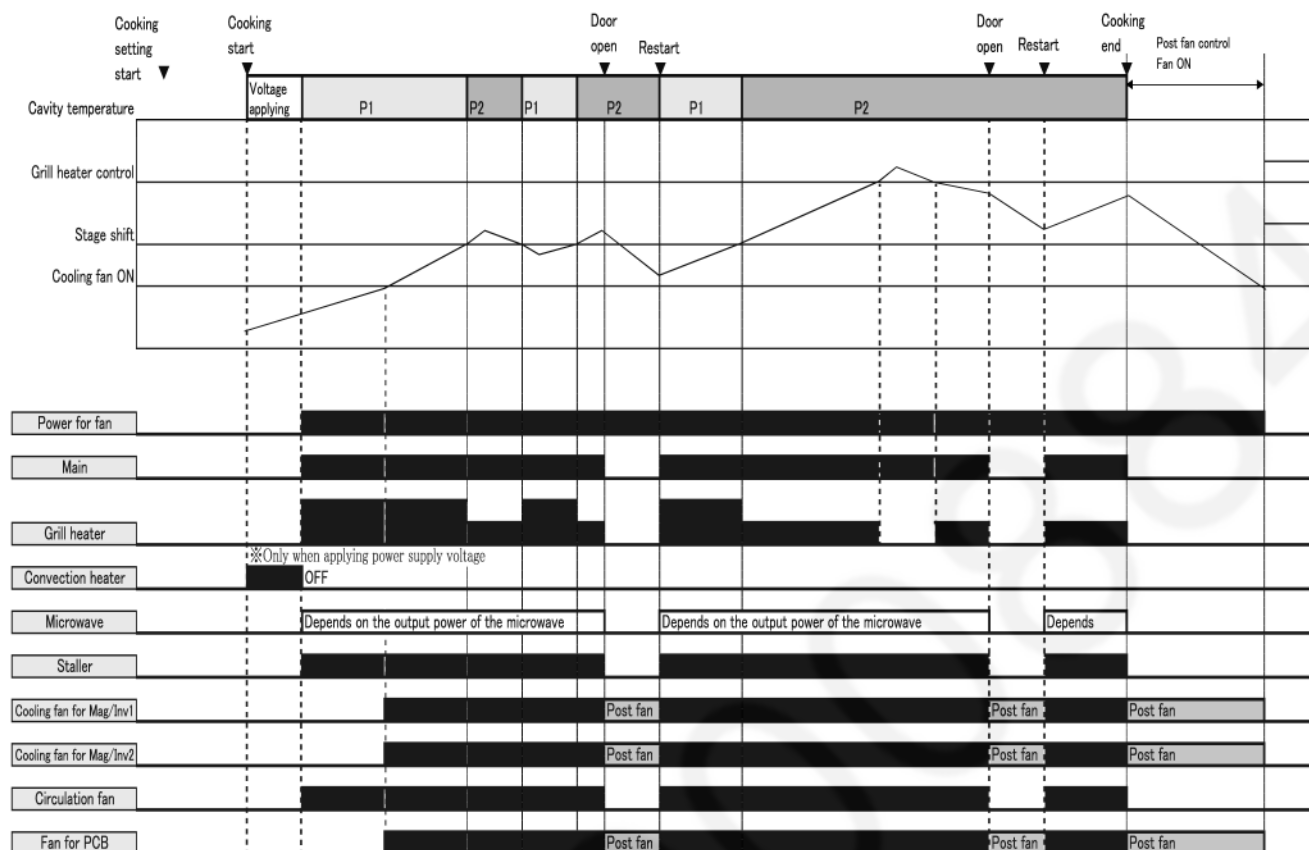
- Maximum microwave power and cooking time for each step

| | Convection and Microwave/ Grill and Microwave | |
|--------|--|-------------------------|
| | Maximum microwave power | Maximum cooking time |
| Step 1 | P6 (800 W)* | 2 min. |
| Step 2 | P4 (600 W) | 2 min. |
| Step 3 | P2 (300 W) | 30 min. |

*You can also select P7 (900 W) and P8 (1050 W) when you using Grill Low.

- In Step 1, it is not possible to set only Microwave.

3.1.1.7. Grill-and-Microwave Cooking



Notes :

ON

Duty

OFF

- Upper heater output (With the grill set to high): 1800 W (P1 stage), 420 W (P2 stage)
Upper heater output (With the grill set to low): 1150 W (P1 stage), 420 W (P2 stage)

- Post fan
Stay ON until the temperature is approx. 190 °C or less (Medium rotation)
Turn OFF when the temperature drops to approx. 190 °C or less

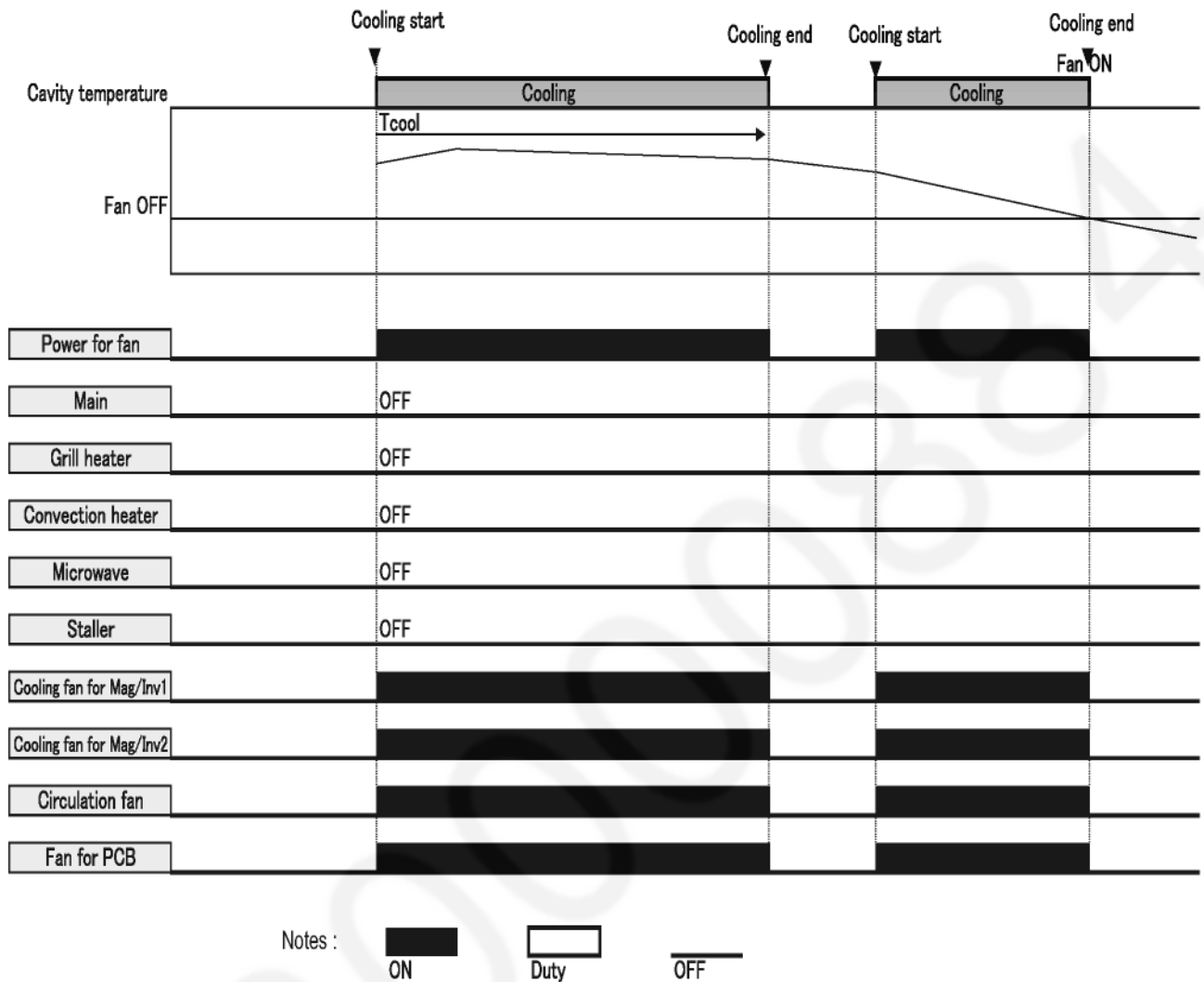
- Maximum microwave power and cooking time for each step

| | Convection and Microwave/ Grill and Microwave | |
|--------|--|-------------------------|
| | Maximum microwave power | Maximum cooking time |
| Step 1 | P6 (800 W)* | 2 min. |
| Step 2 | P4 (600 W) | 2 min. |
| Step 3 | P2 (300 W) | 30 min. |

*You can also select P7 (900 W) and P8 (1050 W) when you using Grill Low.

- In Step 1, it is not possible to set only Microwave.

3.1.1.8. Cooling



■ Regardless of whether the door is opened or closed, cooling will be performed.

4 Location of Controls and Components

Front

Door Handle

Door

Opening this while cooking will stop the operation.

Intake Vent

Note

Always install the air filter, drip tray and front cover before using the oven.
Continuous use of the oven without these parts will result in malfunction.

A specified SD Memory Card is set inside.

Oil Tray

Collects oil from inside the oven.

Drip Tray

Collects food residues and water.

Air Filter

Under the Drip Tray

Front Cover

○ How to remove the front cover, drip tray, air filter and oil tray.

Back

Exhaust Vent

Catalyst

The oil smoke that circulates inside the oven cavity is decomposed and purified by going through the catalyst converter.

○ The catalyst reaction will lower when the cooking temperature is low (approximately 240°C or lower).

Power Supply Plug

Please plug in only outlet compatible with Blue 16 Amp Plug to IEC 60309 (EN60309). Equipment is dedicated to single phase power supply.

An external equipotential bonding conductor is provided at the back side of the oven and it is marked by this symbol.

Power Supply Cord

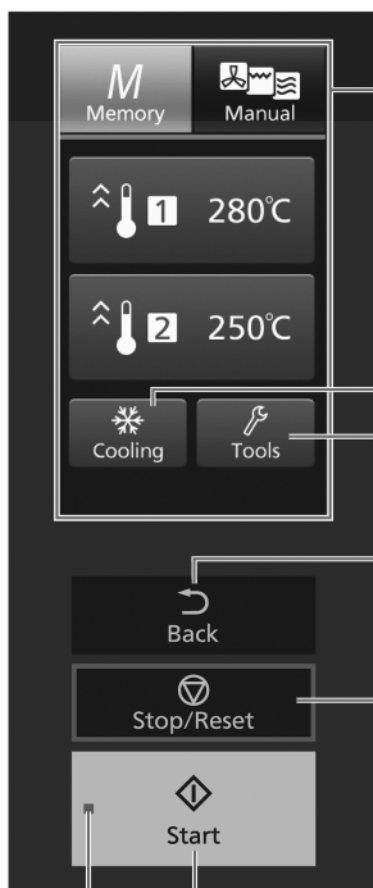
○ Illustrations may differ to the actual items. Caution labels are affixed to the actual oven.

EARTHING

IMPORTANT: FOR PERSONAL SAFETY, THIS OVEN MUST BE PROPERLY EARTHED.

When an outlet is not earthed, it is personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

Control Panel (initial screen)



Touch Screen (display)

- Tap on the screen directly to use the controls.
- Shows details such as the cooking temperature, cooking time, stored cooking programme, beep information, and so on.
- Do not touch the screen with a sharp object. Doing so will cause damage.

Cooling

Tools

Back Pad

- Returns to the previous control screen so that settings can be changed.
- Unavailable after cooking has started.

Stop/Reset Pad

- Press once to temporarily stop the cooking process. To resume cooking, press the Start pad.
- Press twice to clear your instructions (returns to the initial screen) or cancel cooking.
- **Press once to cancel cooking of a stored programme when the memory lock is turned on.**

Lamp

Start Pad

- After setting preheating or cooling, press this pad.
- After preheating, setting memory cooking or manual cooking and press this pad to start cooking.
- The lamp will flash to encourage you to press the pad.

■Auto Power OFF Function

The initial screen of the display turns off automatically if it is not used for 5 minutes.

■To turn the power ON

In Auto Power OFF mode, opening the door turns the power ON.

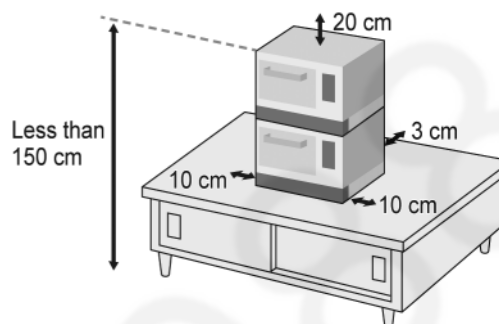
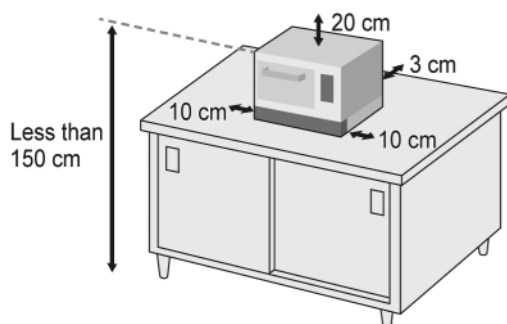
5 Installation Instructions

Keep the following proper distances between the outer surfaces of the oven and walls.

- Otherwise, overheating can cause damage to the walls, etc., such as burn, deformation or ignition.

To ensure the safe use of the oven, keep distances greater than the ones indicated in the table below between its outer surfaces and the walls.

| | Top | Left-side | Right-side | Front | Rear | Height |
|--------------------------|-----|---|------------|-------|------|---------------|
| Separation distance (cm) | 20 | 10 (Leave either the right-side or left-side surface open) | | Open | 3 | Less than 150 |

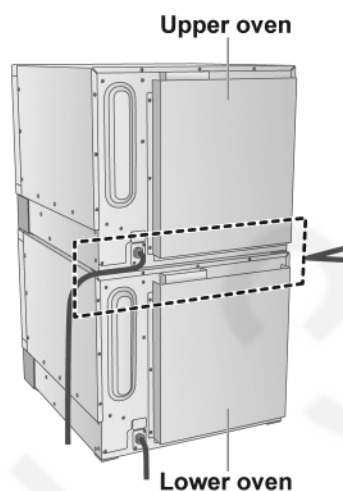


6 Instruction for Stacking

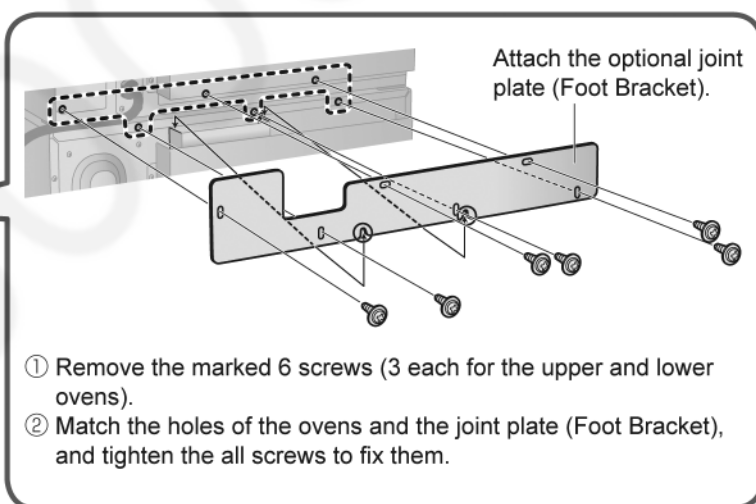
Oven can be stacked up to two ovens by fixing with the Panasonic joint plate (Foot Bracket/A11343G80BP).

The joint plate is an optional item. Contact the dealer or a service agent.

Request the installation to an electric constructor. (The construction cost is not included in the price of the oven.)



Make sure the power cord of the upper oven will not block the exhaust vent of the lower one.



7 Important Safety Instructions

INSTALLATION

EXAMINE YOUR OVEN

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

ATTACH CAUTION LABEL.

If a caution label is enclosed with your oven, please attach it to the top of the appliance before using.

EARTHING

IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY EARTHED. When an outlet is not earthed, it is personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

VOLTAGE AND POWER WARNING

The voltage used must be the same as specified on the microwave oven. Using a higher voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket. The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance or cabinet surface.

GUARANTEE CARD

Fill out and post the pre-addressed guarantee card.

PLACEMENT OF THE OVEN

Locate the oven on a surface which is flat and stable. The oven is freestanding type and shall not be placed in a cabinet. Do not place the oven in a hot or damp place; e.g. near a gas or electric range. Do not operate the oven when the room temperature is higher than 40°C and/or the humidity is more than 85%. Free airflow around the oven is important. There is a possibility of a small amount of interference with weak broadcast signals if the oven is too close to a radio or TV. For safe and efficient operation, the oven must

have sufficient air flow to the air vents i.e. at least 10 cm at both sides, 3 cm at the rear and 20 cm at the top. The front side must not be blocked. Do not install the oven at 150 cm or more above the floor. Doing so may result in danger of burns. Only a combination of same models are allowed when stacking. Oven must be placed for easy access to control panel and door and also, for disconnect power or shut off power by fuse or circuit breaker.



An external equipotential bonding conductor is provided at the back side of the oven and it is marked by this symbol.

WARNING

1. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
2. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
3. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
4. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
5. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
6. Floor at adjacent to the appliance may be slippery, care should be taken.
7. Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.
8. To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.
9. Accessible parts may become hot during use. Young children should be kept away.

CAUTION

1. To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy, read all instructions before using oven.
2. In order to maintain the high quality of the magnetron tubes and other components, you are requested not to turn the oven on with no food inside.
3. High voltages are present inside the cabinet. Repairs and adjustments should be done only by qualified service personnel.
4. This oven requires free airflow in the back and front for maximum cooling efficiency. You should keep the air vents clear while cooking.
5. Do not dry clothes in the oven since there is a possibility of the clothes burning if left in the oven for too long of a time.
6. Use this oven only for its intended use as described in this manual.
7. Do not use this oven or accessories, if they are not working properly, or if they have been damaged or dropped.
8. Do not use outdoors.
9. Do not immerse cord or plug in water.
10. Keep cord away from heated surfaces.
11. Do not let cord hang over edge of table or counter.
12. To reduce the risk of fire in the oven cavity:
 - a) Do not overcook food. Carefully attend 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, unplug the oven, or shut off power at the fuse or circuit breaker panel.

● Always follow “Types of Container to Use”.
13. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
14. Do not overturn or drop this oven or accessories. Doing so may cause injury, electric shock, or microwave leakage.
15. Do NOT use this oven to heat chemicals or other non-food products. Do NOT clean this oven with any product that is labelled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
16. 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 oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
17. Do not attempt to deep fat fry in your oven.

18. 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.
19. When reheating babies bottles always remove top and teat. Liquid at the top of the bottle will be much hotter than at the bottom and must be shaken thoroughly before checking the temperature. The lid must also be removed from babies food jars, the contents must also be stirred or shaken before the temperature is checked.
 - Always follow “Types of Container to Use”.
20. The door seals and door seal areas should be cleaned with a damp cloth.
21. If smoke is observed, turn off or unplug the oven and keep the door closed in order to stifle any flames.
22. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
23. Before use, the user should check that utensils are suitable for use in the oven.
24. When heating liquids, e.g. soup, sauces and beverages in your 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.
25. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
 - Always follow “Types of Container to Use”.
26. The oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of Injury, ignition or fire.
27. Eggs in their shell and whole hard-boiled eggs should not be heated in ovens since they may explode, even after microwave heating has ended.
28. This oven can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the oven in a safe way and understand the hazards involved. Children shall not play with the oven. Cleaning and user maintenance shall not be made by children without supervision.
29. The oven should not be cleaned with a water jet.
30. The oven should not be cleaned with a steam cleaner.

31. Electromagnetic fields can present a possible danger. We would recommend that people using a heart pacemaker avoid proximity to these fields.
32. When the oven is not in use, it is recommended that items are removed. If left inside and the switch is accidentally activated, there is potential for damage to occur.
33. During service and/or replacement of parts, the oven should be disconnected from the power supply. Once the plug is removed, it should remain visible to the service operator to avoid inadvertent reconnection.
34. The oven should be cleaned regularly and any food deposits removed.
35. Do not heat with oil from the leftover food or the food left in the accessories in the oven cavity. Doing so may generate sparks and cause fire or smoking.
36. 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.
37. Do not use metalware, ceramics trimmed with gold or silver, or any container with a metal content when cooking with the microwave. **ONLY THE PROVIDED WIRE RACK CAN BE USED.**
38. It is recommended to use personal protection equipment in case of spreading hot food stuff.
39. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during use. Take care when opening or closing door and when inserting or removing food and accessories.
The oven has heaters situated in the top and back of the oven.
After use, the roof, walls and floor will be very hot.
40. Take caution when removing the hot accessories after cooking. It may cause burn. Use oven gloves.
41. Take caution when rapidly cooling the hot accessories after cooking. It may cause burn with steam or airborne droplets. It may also cause injury by the accessories breaking.
42. It is essential reheated food is served "piping hot". Always check before serving and if in doubt return food to oven for further heating.
All temperatures provided are for guidance only. Local legislation of food temperature requirements should be applied, to ensure a safe temperature has been reached before serving any food.
43. The standing time is essential for foods cooked or reheated by CONVECTION-AND-MICROWAVE, or GRILL-AND-MICROWAVE. During the standing time, heat will continue to conduct to the centre to cook the food completely.
The denser the food, the longer the standing time. Reheated foods also require a standing time.

44. Follow specific instructions in this guide for proper use of oven accessories and cookware. Failure to do so could damage the oven. Take care when removing food and/or accessories from the oven.
45. When the oven has finished operating, the fan motor will continue to rotate in order to cool the electric components. This is normal and food can still be removed from the oven during this cooling period. Do not remove the plug or turn off the breaker.

USING YOUR OVEN

Do not store any objects inside the oven in case it is accidentally turned on. In case of electronic failure, the oven can be turned off at wall outlet.

MAINTENANCE OF YOUR OVEN

If your oven should require a service, please contact +44 344 844 3899 (UK) / +353 012 898 333 (IR) and we will provide details of an appropriate service agent. Do not attempt to make any adjustments or repairs to any part of the oven. (Phone numbers are subject to change without notice.)

WARRANTY: 12 months on-site warranty for the United Kingdom is included in the purchase price of this product.

WHEN THE HEATER IS TURNED ON FOR THE FIRST TIME

You may detect smoke or a harsh odour. This is normal and is caused by the burning off of the oil that is used to protect the oven cavity.

You may prefer to perform a blank baking as described below if you find this unpleasant;

1. Place the supplied Base Plate Liner, Ceramic Tray and Wire Rack into the oven.
 2. Select **Manual** and preheat the oven at 280°C for 20 minutes.
 3. Once this operation is completed, open then close the door and press the Stop/Reset pad to return to the initial screen.
- Always ventilate when performing a blank baking.
 - There is no food sanitation issues even if you use the oven without performing a blank baking first.

8 Types of Container to Use

CONVECTION-AND-MICROWAVE/ GRILL-AND-MICROWAVE

As these programmes use microwaves and heat (CONVECTION or GRILL), you must choose the container carefully.

DO USE: Ceramics, Heat Resistant glass eg. Pyrex®

- As for metal, ONLY THE PROVIDED WIRE RACK CAN BE USED.

DO NOT USE:

Plastics, Cling film, Metal, Metal skewers, Aluminum foils, Silicon, Lacquerware, Glass without heat resistance, Paper, Wood, Wicker

CONVECTION/GRILL/CONVECTION-AND-GRILL

DO USE: Ceramics, Heat Resistant glass eg. Pyrex®, Metal, Metal skewers, Aluminum foil

DO NOT USE:

Plastics, Cling film, Silicon, Lacquerware, Glass without heat resistance, Paper, Wood, Wicker

MICROWAVE

- You can use microwave only cooking at Step 2 and Step 3 in Cooking in Steps.

DO USE: Ceramics, Heat Resistant glass eg. Pyrex®, Plastics/Cling film/Silicon with heat resistance of 180°C or higher

- As for metal, ONLY THE PROVIDED WIRE RACK CAN BE USED.
- You can not use any dish with METAL PATTERN or TRIM.

DO NOT USE:

Metal, Metal skewers, Aluminum foil, Plastics with heat resistance less than 180°C, Polyethylene, Melamine, Phenol, Urea resin, Lacquerware, Glass without heat resistance, Paper, Wood, Wicker

- Please observe the heatproof temperature described in the package when using heat-resistant cooking sheet or parchment paper, etc.

Heating Methods

Convection

A convection heater (circulation fan heater) circulates heat throughout the oven cavity and cooks food fully while controlling the set temperature.

Grill

A grill heater provides heat and a circulation fan operates to distribute the heat throughout the oven cavity.
Every surface of the food is well-cooked.

Convection and Grill

Both convection heater (circulation fan heater) and grill heater circulate heat in the oven cavity while controlling the temperature.
Cooks the food throughout while browning on the surface.

Microwave

Applies microwaves to the food causing the molecules in the food to strongly collide and give rise to heating by friction.
As a result, the food is heated about the same on the surface and inside.

Convection and Microwave

Combined cooking with convection heater (circulation fan heater) and microwave.
A convection heater circulates heat throughout the oven cavity with controlling the set temperature while the microwave heats the food fully.
The cooking time is reduced.

Grill and Microwave

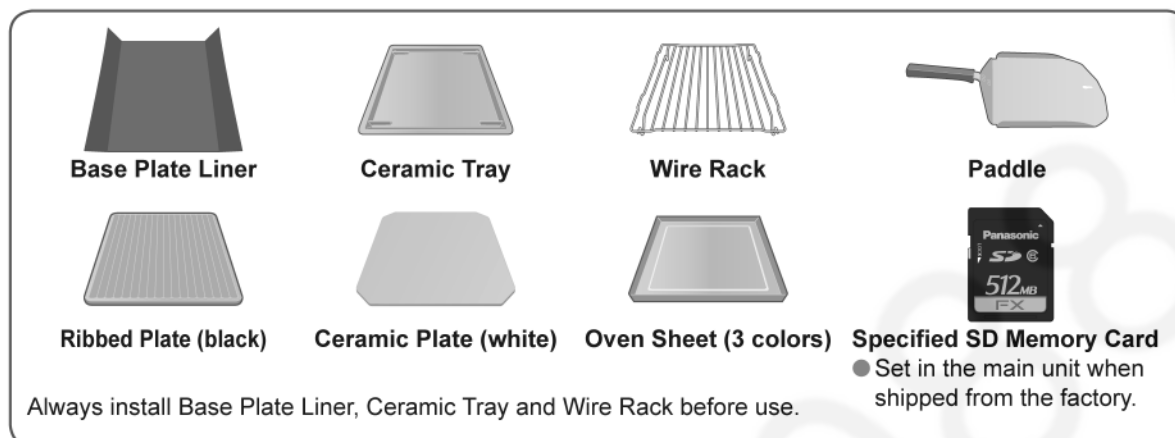
Combined cooking with grill heater and microwave.
A grill heater adds heat while a microwave heats the food, and additionally a circulation fan operates to give the entire surface a crisp finish.
The cooking time is reduced.

9 Operating Instructions

9.1. Accessories

● To purchase accessories, please contact the dealer or a service agent.

Take care when handling Ceramic Tray, Ribbed Plate and Ceramic Plate as they are breakable. If they are damaged, stop using them and contact the dealer or a service agent.



■ Procedure to attach the Base Plate Liner

Use the Base Plate Liner to prevent the food and oil stains on the bottom surface of the oven cavity .

- ① **After removing the Base Plate Liner from the packaging, turn it over and bend it along the left and right bend lines.**
(Bend the Base Plate Liner in the opposite direction to the orientation when removed from the packaging.)

Orientation when removed from the packaging

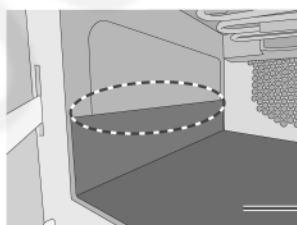


Turn over and bend on the left and right



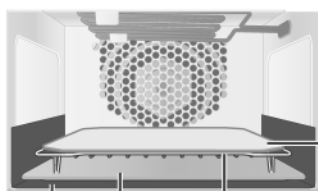
- ② **Remove all the accessories from the oven, insert the bent Base Plate Liner up to the inside of the oven cabinet, and ensure that it is in close contact with the inside of the oven cabinet.**

(Ensure close contact so that there is no gap between the inner side of the oven and the Base Plate Liner. If there is a gap, oil, etc. will collect there.)



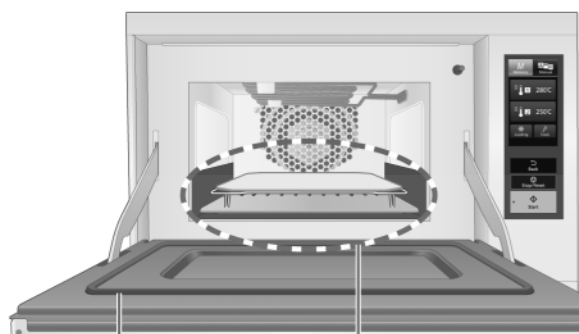
Base Plate Liner

- ③ **Place the Ceramic Tray, Wire Rack, and accessories required for cooking on the Base Plate Liner in that order.**



Base Plate Liner
Ceramic Tray
Wire Rack

Ceramic Plate,
Oven Sheet,
Ribbed Plate etc.



There is a seam in the door seal, which is not a damage.

⚠ CAUTION

The oven shall not be operated by microwave without food in the oven.

Doing so may cause the oven to become abnormally hot due to sparks and the red-hot inner bottom surface. This may cause a risk of burns.

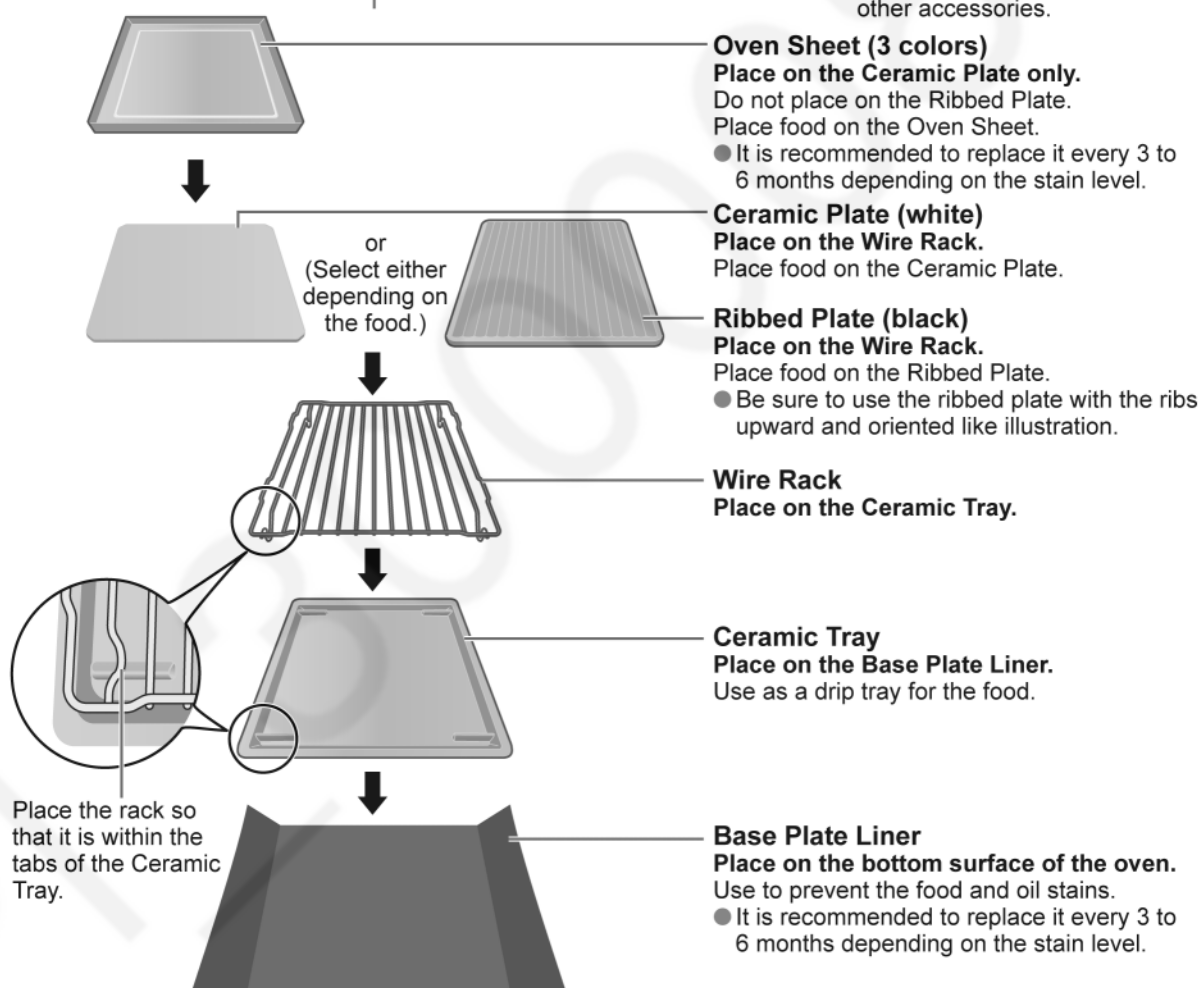
- Also, do not operate the oven only with containers, and the provided accessories.
- Take care not to burn yourself when removing any accessories from the oven after cooking. Use oven gloves.

Paddle



Use when removing Oven Sheet or foods.

Do not use for removing the other accessories.



● Illustrations may differ to the actual items.



Specified SD Memory Card

- Set in the main unit when shipped from the factory.
- When saving or deleting a cooking process, or when cooking according to a saved programme, be sure to set up and use the specified SD Memory Card.
If a card other than the specified SD Memory Card is set up, "U17" appears.
- You can also save a cooking programme data onto the specified SD Memory Card using your personal computer.

Notes

- Be careful not to impart static electricity to the SD Memory Card while it is not set in the main unit.
- Do not dismantle or modify.
- Do not bend, drop, wet or subject the SD Memory Card to strong impacts.
- Do not touch the metal terminals with your hands or metal.
- Do not peel off the pasted labels. Also, do not paste new labels or stickers.
- Do not expose to direct sunlight or place in other hot locations.
- Do not place in humid or dusty locations.
- Do not place in locations where corrosive and other gases are generated.
- Always close the SD Memory Card cover except when inserting and taking out the card to prevent contamination by water and dirt.
- If the SD Memory Card is lost or becomes faulty, please contact the dealer or a service agent to obtain a replacement.

How to insert/remove

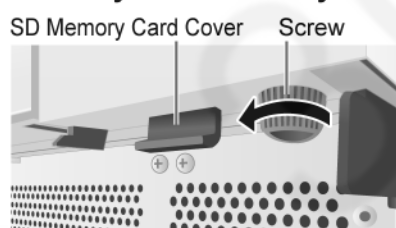
- Before you insert / remove an SD Memory Card, always unplug the oven for personal safety.
- Insert and remove the SD Memory Card with the display unit turned off.
Data may be destroyed when it is inserted or removed immediately after the power supply plug is inserted or when the display unit is turned on.

How to remove

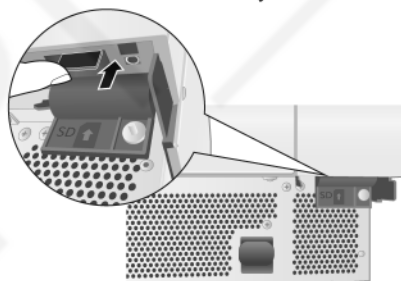
① Remove the front cover



② Turn the screw and open the SD Memory Card cover by tools



③ Push in the SD Memory Card with your finger Take out the SD Memory Card when it comes out.

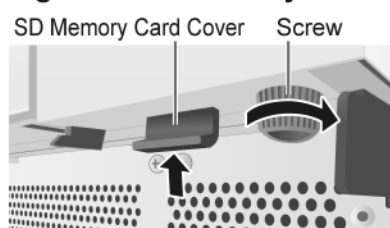


How to insert

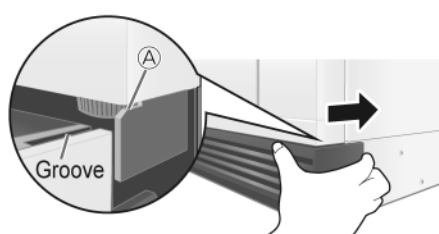
① Insert the SD Memory Card all the way inside



② Close the SD Memory Card cover and tighten the screw by tools



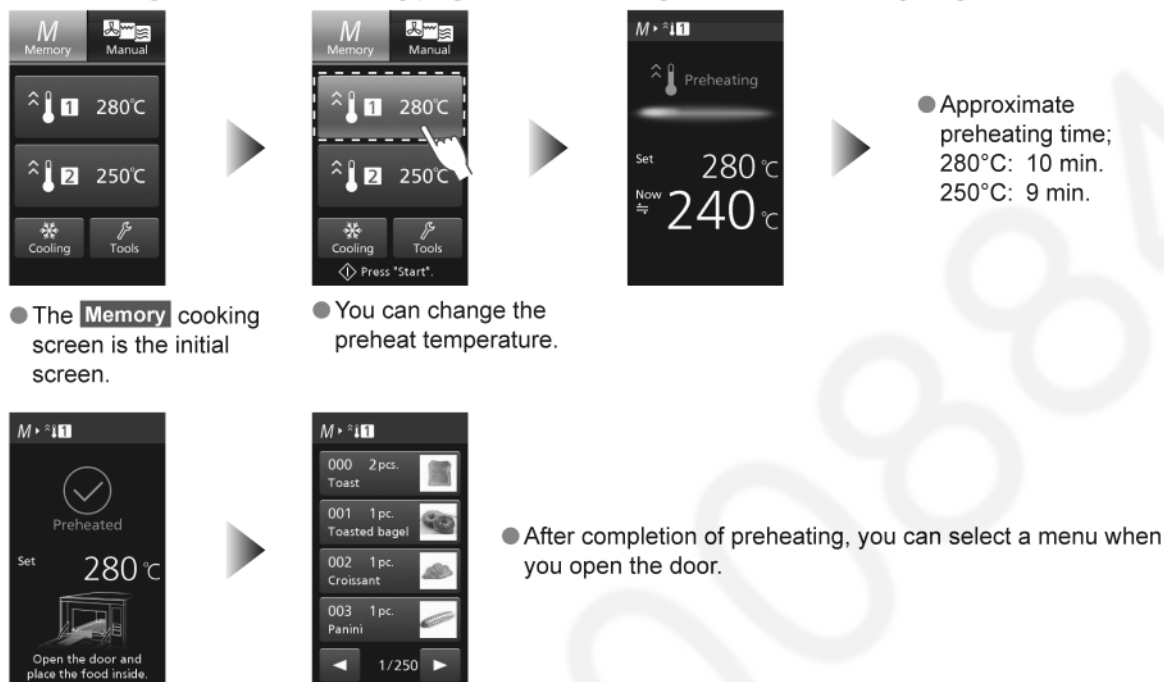
③ Attach the front cover Install the main unit (A) into the groove of the drip tray.



9.2. How to Operate the Touch Screen

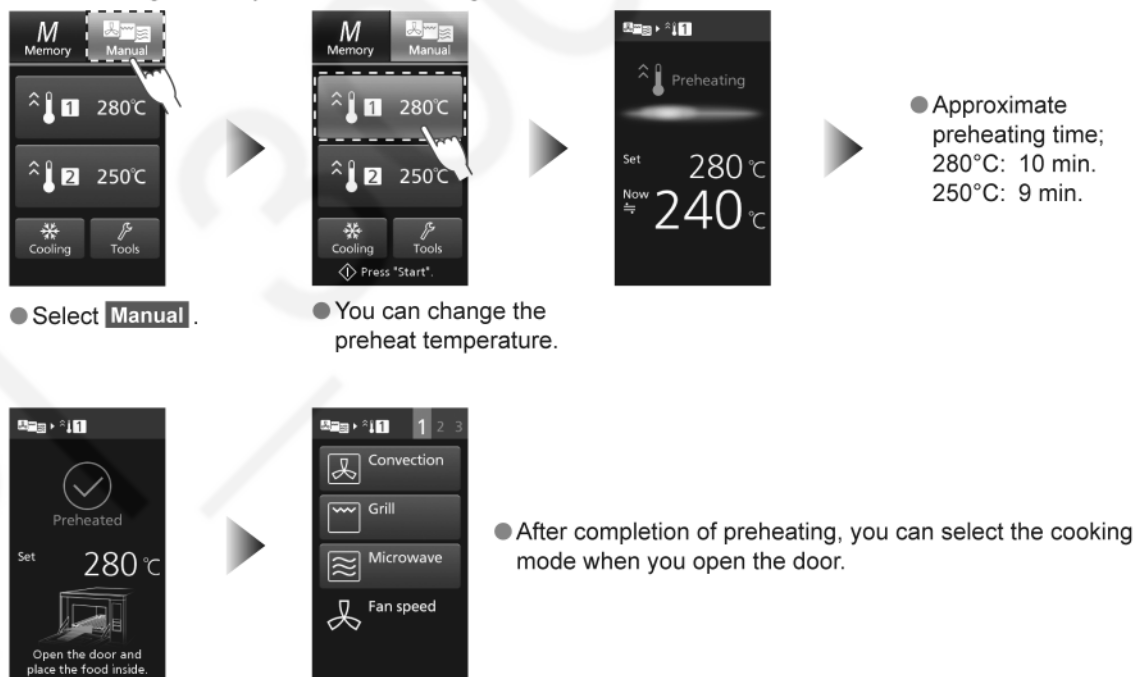
Memory

When cooking with the stored heating programme → “Cooking with a Saved Cooking Programme”



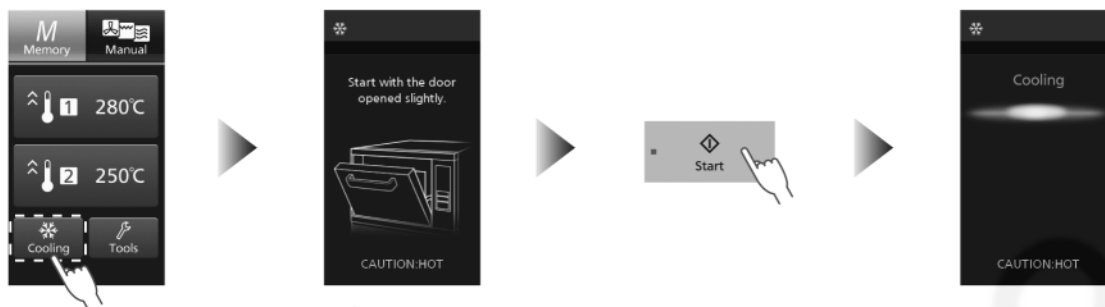
Manual

When cooking manually → “Manual Cooking”

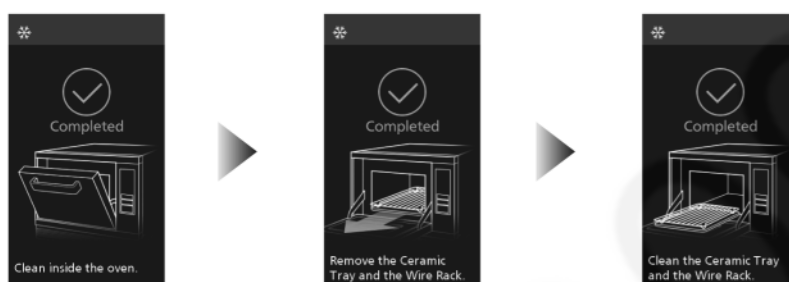


Cooling

The inside of the oven can be cooled when the cavity is hot after cooking.



- Open the door slightly to lock it in place.
(Keep your face away.)



- The cooling time depends on the temperature inside the oven.
(up to 45 minutes)

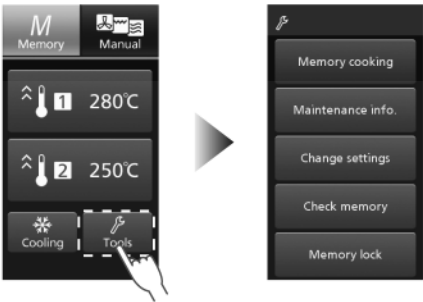


CAUTION

Take care of hot air when opening the door.

Tools

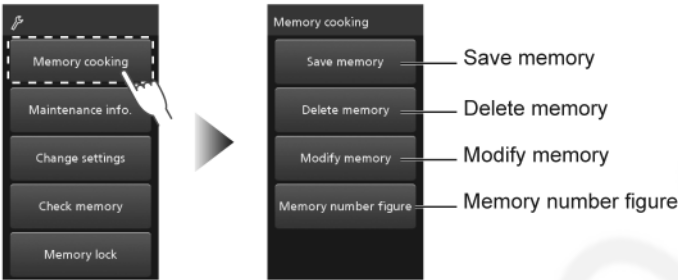
You can change and confirm various settings, such as memory or beep.



● When memory lock is ON, **Memory cooking** and **Change settings** are not displayed.

Memory cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock.



Maintenance info.

■ To review the all cooking hours (including preheating)



Notes

- The highest figure of the counter is 999999 hours. It returns to "0" the next time it is used.
- A total of all cooking hours is rounded down to the nearest hour.

ex.)

| All cooking hours | Display |
|-------------------|---------|
| 59 min | 0 |
| 1 hr 59 min | 1 |

● Returns to the initial screen after 3 seconds.

■ To review the number of cycles (including preheating)



Notes

- The highest figure of the counter is 3999999 times. It returns to "0" the next time it is used.
- If you start cooking again after a pause in the middle, it also counts as a new cycle.
- The last two figures of the total number of cycles are rounded down.

ex.)

| Number of cycles | Display |
|------------------|---------|
| 99 times | 0 |
| 101 times | 100 |
| 1100 times | 1100 |

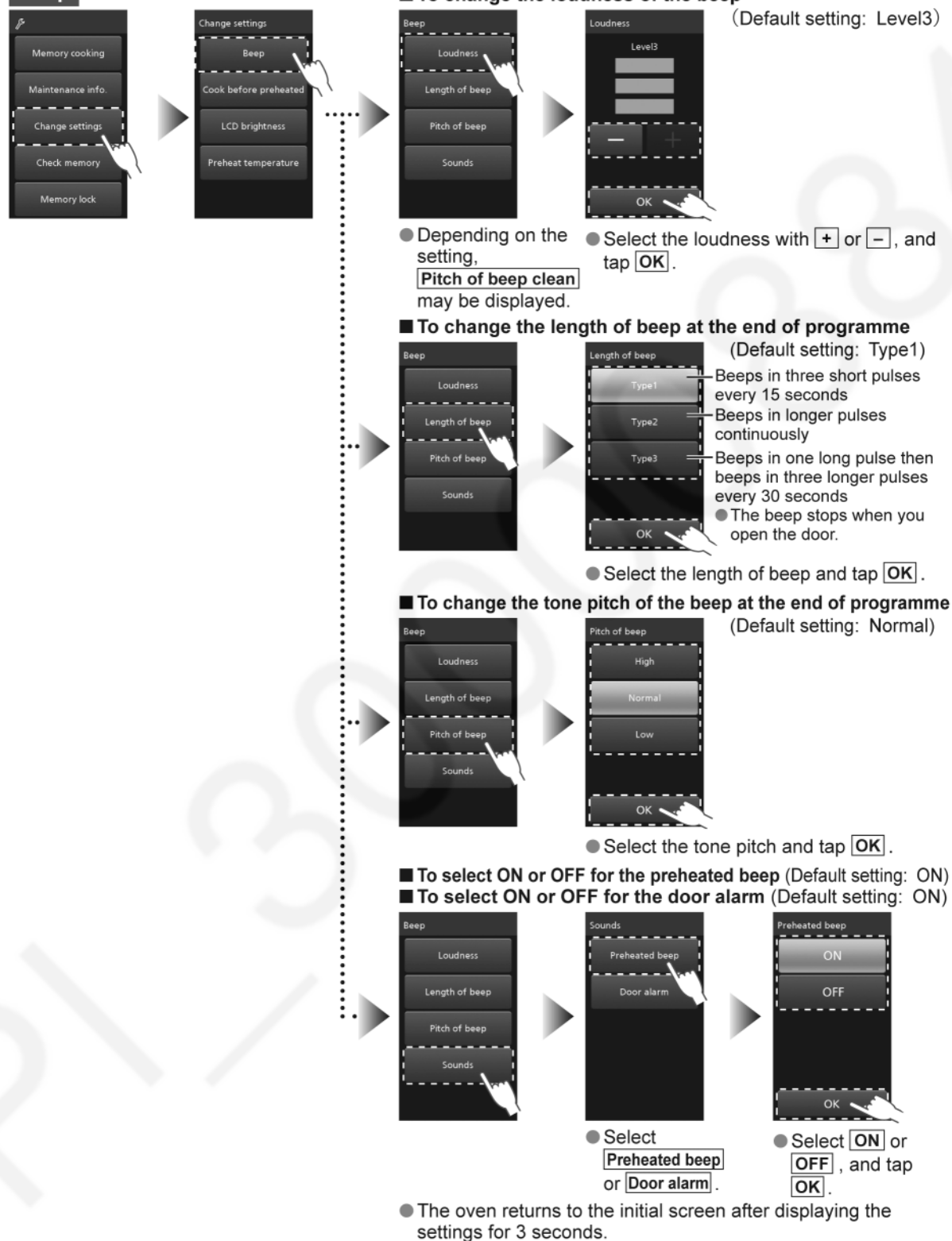
● Returns to the initial screen after 3 seconds.

Tools

Change settings

- This feature cannot be used when memory lock is ON. Please cancel memory lock.

Beep

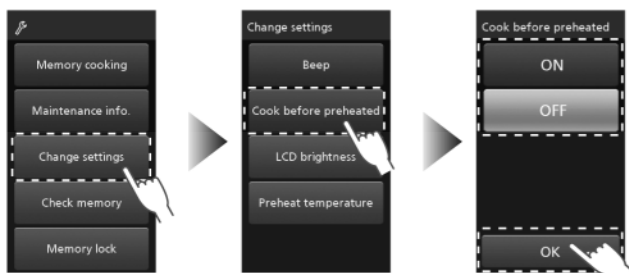


Cook before preheated

ON: You can start cooking before preheating is complete.

OFF: You cannot start cooking until preheat is complete.

(Default setting: OFF)

**Note**

- If you choose **ON** to start cooking during preheating, the cooking results may be affected because the oven cavity temperature may be low.

- Select **ON** or **OFF**, and tap **OK**.
- The oven returns to the initial screen after displaying the settings for 3 seconds.

LCD brightness

You can choose the brightness of the touch screen.

(Default setting: Level3)



Bright
↑
Dark

- The oven returns to the initial screen after displaying the settings for 3 seconds.

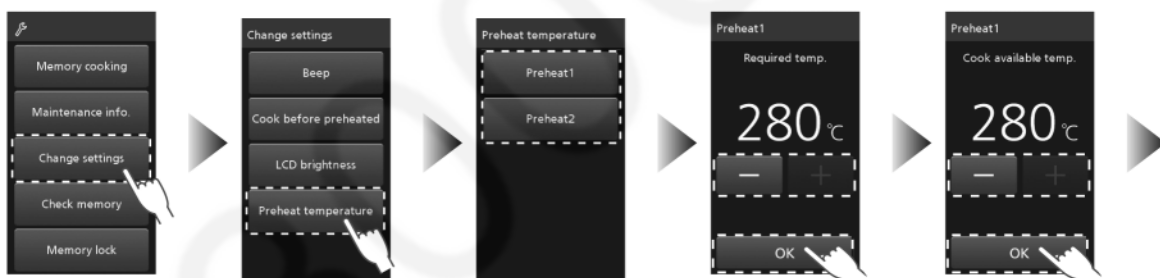
- Select the brightness with **+** or **-**, and tap **OK**.

Preheat temperature

You can change the preheat temperature displayed on the initial screen.

(Default setting: Preheat 1 → 280°C, Preheat 2 → 250°C)

- Please note that the preheat temperature previously saved for the memory cooking (p.36) will also be changed if you change the setting here.



- Select **Preheat1** or **Preheat2**.

- Set Required temp. From 180°C to 280°C in 10°C increments

- Set Cook available temp. From 180°C to 280°C in 10°C increments



- Returns to the initial screen after 3 seconds.

Notes

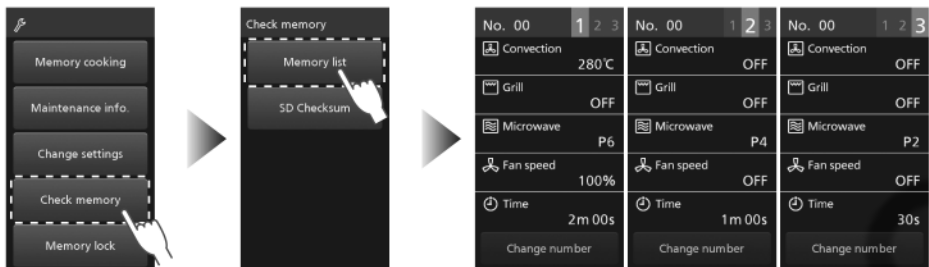
- You can start cooking at temperature set at **Cook available temp.** when **Cook before preheated** is set to **ON**. If the **Cook before preheated** is set to **OFF**, **Cook available temp.** setting will be skipped.

Tools

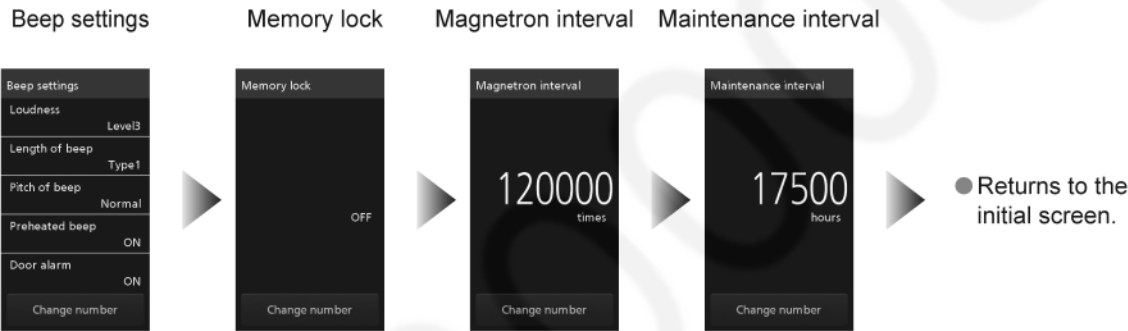
Check memory

Memory list Saved cooking contents, beep, and memory lock setting, etc. are displayed in order every 4 seconds.

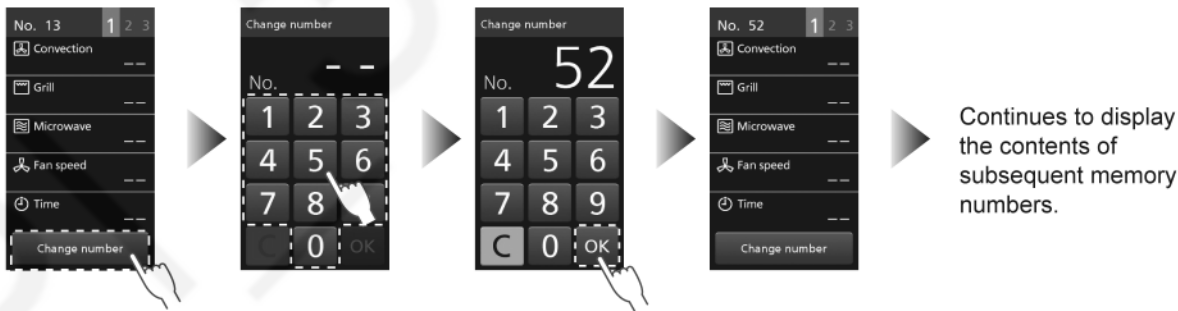
Memory cooking contents
(In the case of two-digit display: 00–99)



● To call up a particular memory number to confirm, see below.



● In order to call up a particular memory number to confirm, press the Stop/Reset pad while the display is changing, then tap **Change number**, enter the memory number and tap **OK**. The memory contents are displayed by pressing the Start pad.
(ex.: To call up memory number 52)

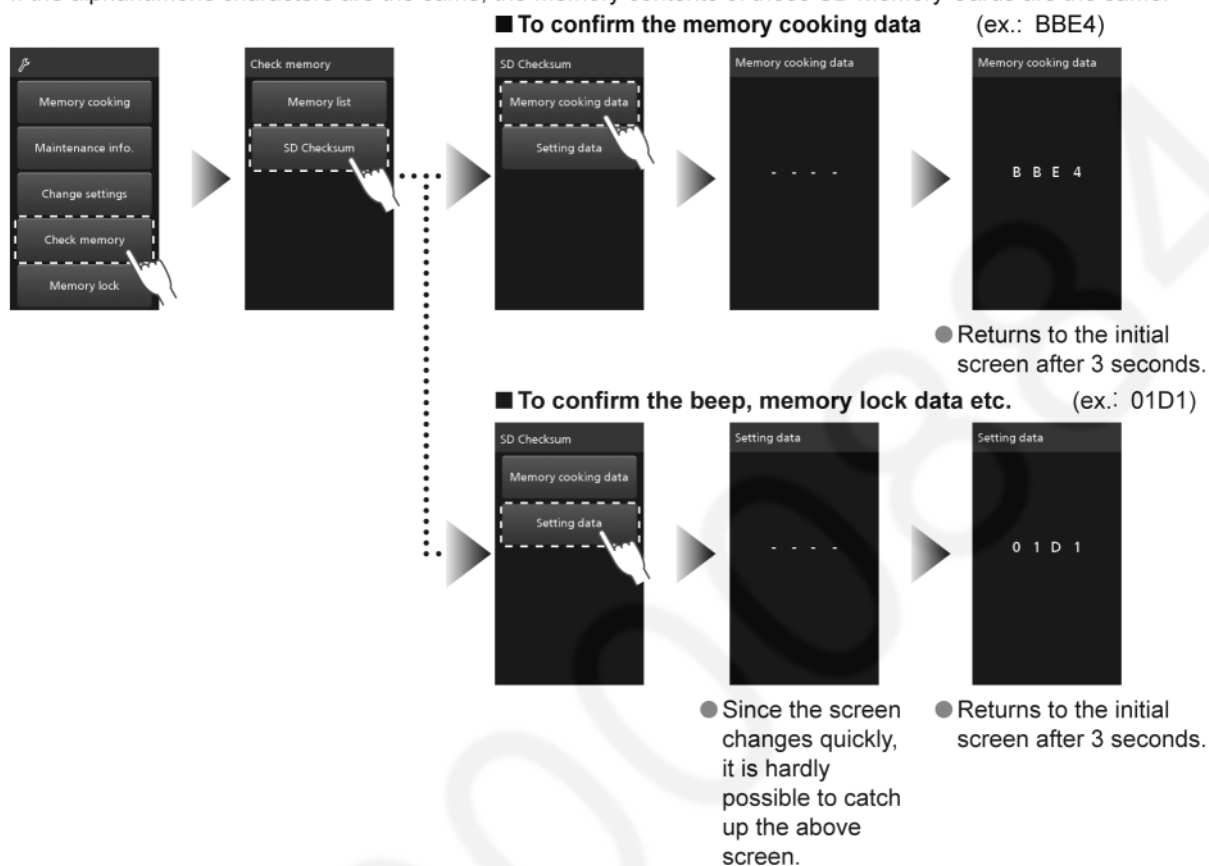


SD Checksum

Use to confirm whether the contents of multiple SD Memory Cards are the same.

The memory contents in the SD Memory Card are displayed as four-figure alphanumeric characters.

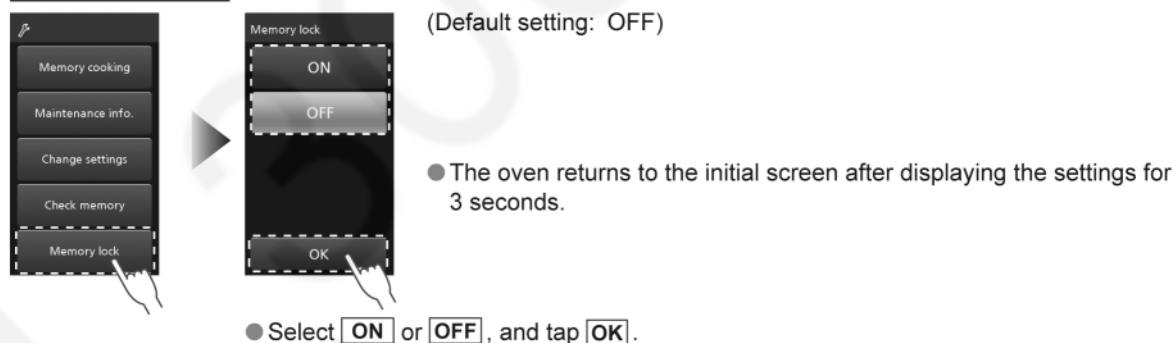
If the alphanumeric characters are the same, the memory contents of those SD Memory Cards are the same.



Memory lock

You can choose memory lock ON or OFF.

(Default setting: OFF)



Notes

■ When the memory lock is ON

- Memory cooking starts automatically after you select a memory number even without pressing the Start pad.
- If you press the Stop/Reset pad in the middle of memory cooking, or open the door, the remaining time is cancelled and the oven returns to the initial screen.
- **Memory cooking** and **Change settings** are not displayed.

■ When the memory lock is OFF

- Memory cooking starts when you press the Start pad after entering the memory number.

9.3. Preheating

Use the preheating function to warm up the oven in advance.

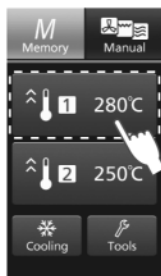
[1] 280°C and [2] 250°C are set as default.

Preheating will resume automatically every time cooking has finished once the preheating has been set.

- Set the provided Base Plate Liner, Ceramic Tray, Wire Rack and other accessories suitable for the intended cooking mode, in the oven before starting preheating, except Oven Sheet and Paddle.

(ex.: **Memory**, [1] 280°C)

1 Select [1] 280°C



2 Press the Start pad

- Pausing or opening and closing the door during preheating will automatically resume preheating after 10 seconds.



3 Preheating has been completed

- Approximate preheating time;
280°C: 10 min.
250°C: 9 min.



- The default setting is that the beep sounds after preheating is complete. After putting the food into the oven, close the door immediately and set memory cooking or manual cooking.
- You can turn off the beep.
"To select ON or OFF for the preheated beep"
- If you leave the door open during preheating or after preheating has completed, the beep sounds after 30 seconds and 50 seconds.
- If the **Cook before preheated** is set to **OFF** and you leave the door open for 1 minute or more after preheating is complete, the oven cavity temperature will drop so cooking cannot be started. Close the door, press the Start pad and preheat again.
- If the **Cook before preheated** is set to **ON**, you can start cooking during preheating.
"Cook before preheated"
- If the pads are not used after preheating is complete, preheating will be cancelled after 4 hours.

■ To cancel preheating

Press the Stop/Reset pad twice.

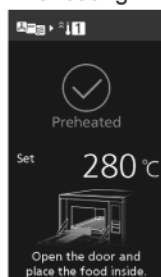
9.4. Manual Cooking

Convection Cooking

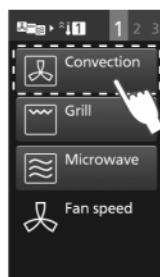
(ex.: **Manual**, Preheating 280°C, Convection 280°C, Fan speed 100%, 10 min 30 sec)

1 After **Manual** preheating, select **Convection**

- “Preheating”

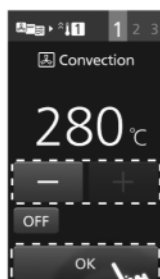


Put the food into the oven and close the door.



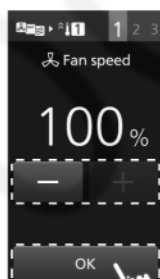
2 Set the oven temperature, and tap **OK**

- From 180°C to 280°C in 10°C increments
- Tap **OFF** to cancel the already selected cooking process.



3 Set **Fan speed**, and tap **OK**

- From 30% to 100% in 10% increments
- “Fan Speed”



4 Tap **Set time**

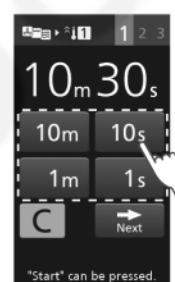
- Tap **Convection** and **Fan speed** when changing those settings.



5 Set the cooking time

- Maximum cooking time: 30 min.
- Tap **Next** when setting Step 2.

“Cooking in Steps”



6 Press the **Start** pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.



Notes

- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

Grill Cooking

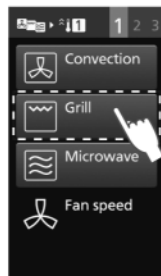
(ex.: **Manual**, Preheating 280°C, Grill High, Fan speed 100%, 10 min 30 sec)

1 After **Manual** preheating, select **Grill**

- "Preheating"

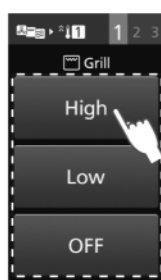


Put the food into the oven and close the door.



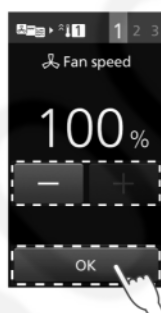
2 Select **High**

- Tap **OFF** to cancel the already selected cooking process.



3 Set **Fan speed**, and tap **OK**

- From 30% to 100% in 10% increments
- "Fan Speed"



4 Tap **Set time**

- Tap **Grill** and **Fan speed** when changing those settings.



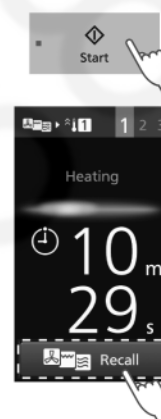
5 Set the cooking time

- Maximum cooking time: 30 min.
- Tap **Next** when setting Step 2. "Cooking in Steps"



6 Press the Start pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.



Notes

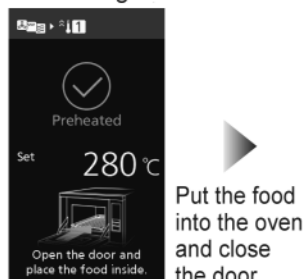
- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

Convection-and-Grill Cooking

(ex.: **Manual**, Preheating 280°C, Convection 280°C, Fan speed 100%, Grill High, 2 min 30 sec)

1 After **Manual** preheating, select **Convection**

- "Preheating"

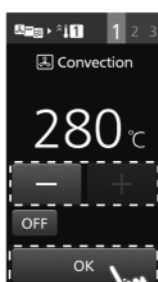


Put the food into the oven and close the door.



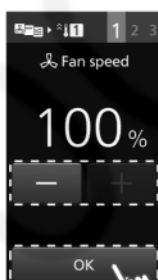
2 Set the oven temperature, and tap **OK**

- From 180°C to 280°C in 10°C increments
- Tap **OFF** to cancel the already selected cooking process.



3 Set **Fan speed**, and tap **OK**

- From 30% to 100% in 10% increments
- "Fan Speed"

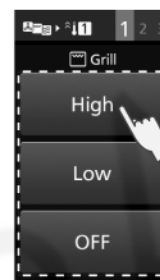


4 Select **Grill**



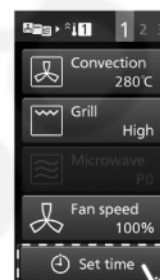
5 Select **High**

- Tap **OFF** to cancel the already selected cooking process.



6 Tap **Set time**

- Tap **Convection**, **Grill** and **Fan speed** when changing those settings.



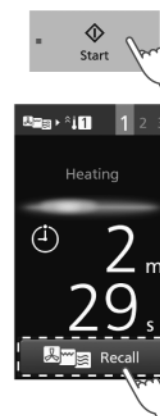
7 Set the cooking time

- Maximum cooking time: 30 min.
- Tap **Next** when setting Step 2. "Cooking in Steps"



8 Press the **Start** pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.



Notes

- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

Convection-and-Microwave Cooking

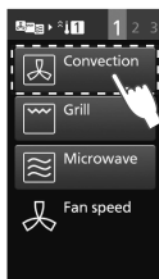
(ex.: **Manual**, Preheating 280°C, Convection 280°C, Fan speed 100%, Microwave P3, 1 min 30 sec)

1 After **Manual** preheating, select **Convection**

- "Preheating"

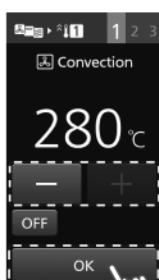


Put the food into the oven and close the door.



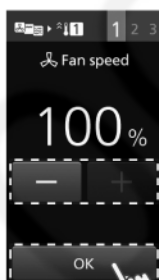
2 Set the oven temperature, and tap **OK**

- From 180°C to 280°C in 10°C increments
- Tap **OFF** to cancel the already selected cooking process.



3 Set **Fan speed**, and tap **OK**

- From 30% to 100% in 10% increments
- "Fan Speed"



4 Select **Microwave**



5 Select the microwave power

- From P0 to P6

| Display | Power | Display | Power |
|---------|-------|---------|--------|
| P6 | 800 W | P2 | 300 W |
| P5 | 700 W | P1 | 200 W* |
| P4 | 600 W | P0 | 0 W |
| P3 | 500 W | | |

*equivalent to 200 W



6 Tap **Set time**

- Tap **Convection**, **Microwave** and **Fan speed** when changing those settings.



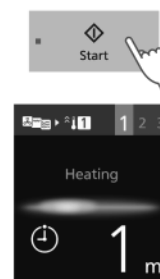
7 Set the cooking time

- Maximum cooking time: 2 min.
- Tap **Next** when setting Step 2. "Cooking in Steps"



8 Press the **Start** pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.



Notes

- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

Grill-and-Microwave Cooking

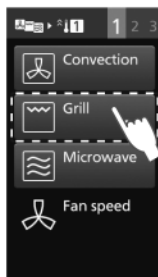
(ex.: **Manual**, Preheating 280°C, Grill High, Fan speed 100%, Microwave P3, 1 min 30 sec)

1 After **Manual** preheating, select **Grill**

- "Preheating"

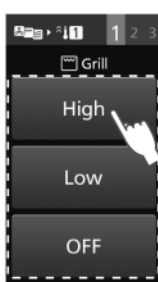


Put the food into the oven and close the door.



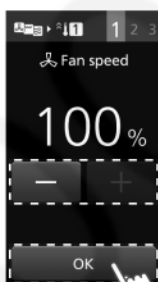
2 Select **High**

- Tap **OFF** to cancel the already selected cooking process.



3 Set **Fan speed**, and tap **OK**

- From 30% to 100% in 10% increments
- "Fan Speed"



4 Select **Microwave**



5 Select the microwave power

- From P0 to P6*

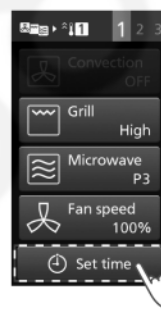
| Display | Power | Display | Power |
|---------|-------|---------|-------|
| P6 | 800 W | P2 | 300 W |
| P5 | 700 W | P1 | 200 W |
| P4 | 600 W | P0 | 0 W |
| P3 | 500 W | | |

*You can also select P7 (900 W) and P8 (1050 W) when you using Grill Low.



6 Tap **Set time**

- Tap **Grill**, **Microwave** and **Fan speed** when changing those settings.



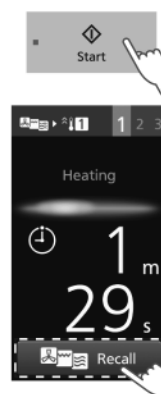
7 Set the cooking time

- Maximum cooking time: 2 min.
- Tap **Next** when setting Step 2. "Cooking in Steps"



8 Press the **Start** pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.



Notes

- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

Cooking in Steps

The microwave power, temperature, cooking time or other can be set for up to three continuous steps. Use Convection, Grill and Microwave functions to suit your recipe.

ex.: **Manual** , Preheating 280°C → **Step 1** Convection 280°C, Fan speed 100%, Microwave P5, 1 min → **Step 2** Microwave P4, 50 sec → **Step 3** Grill High, Fan speed 30%, 30 sec

● You can use microwave only cooking at Step 2 and Step 3 in Cooking in Steps.

Step 1

1

After **Manual** preheating, select **Convection**

Preheated

Set 280°C

Open the door and place the food inside.

Put the food into the oven and close the door.

Convection

Grill

Microwave

Fan speed

2

Set the oven temperature, and tap **OK**

Convection

280°C

OK

3

Set **Fan speed**, and tap **OK**

Fan speed

100%

OK

● "Preheating" (p.28)

4

Select **Microwave**

Convection 280°C

Grill OFF

Microwave P0

Fan speed 100%

Set time

5

Select the microwave power

Microwave

P8 P7

P6 P5

P4 P3

1 / 2

6

Tap **Set time**

Convection 280°C

Grill OFF

Microwave P5

Fan speed 100%

Set time

7

Set the cooking time, and tap **Next**

1m 00s

10s

1m 1s

C

Next

"Start" can be pressed.

■ Maximum microwave power and cooking time for each step

| | Convection and Microwave/ Grill and Microwave | |
|--------|--|----------------------|
| | Maximum microwave power | Maximum cooking time |
| Step 1 | P6 (800 W)* | 2 min. |
| Step 2 | P4 (600 W) | 2 min. |
| Step 3 | P2 (300 W) | 30 min. |

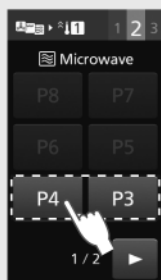
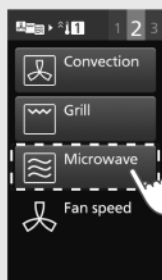
*You can also select P7 (900 W) and P8 (1050 W) when you using Grill Low.

● In Step 1, it is not possible to set only Microwave.

38

Step 2

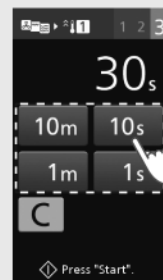
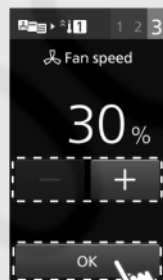
- 1 Select **Microwave**
- 2 Select **P4**
- 3 Tap **Set time**
- 4 Set the cooking time, and tap **Next**



(Maximum microwave power and cooking time for each step)

Step 3

- 1 Select **Grill**
- 2 Select **High**
- 3 Set **Fan speed**, and tap **OK**
- 4 Tap **Set time**
- 5 Set the cooking time



Press the Start pad.



- The oven starts cooking in order from Step 1 → Step 2 → Step 3.

Notes

- Holding down the pad moves the temperature, fan speed, and time forward faster. This is convenient for setting a longer cooking time, and so on.
- After a cooking has finished, the cooking process can be saved into the SD Memory Card.

9.5. Memory Cooking

ex.: **Memory**, Preheating 280°C → **Step 1** Convection 280°C, Fan speed 100%, Microwave P6, 1 min →
Step 2 Convection 280°C, Fan speed 60%, 50 sec →
Step 3 Grill High, Fan speed 30%, 30 sec

Memory number: 37

How to Save Memory

There are two methods to save memory cooking – saving a cooking programme after manual cooking and saving a cooking programme in advance.

Up to 100 kinds (default setting: 00–99) of cooking programmes can be saved to the memory.

- The default menu is registered in No. 00–No. 18.

It is useful to cook everyday menus.

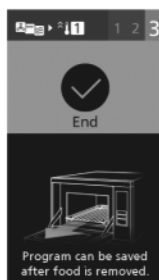
You can also overwrite, change or erase previously saved contents.

- This feature cannot be used when memory lock is ON. Please cancel memory lock.

Save the programme after manual cooking

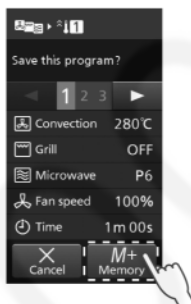
1 After cooking is complete, take the food out

- After taking out the food, you can save the cooking programme.

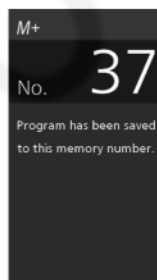
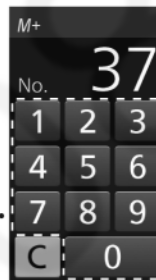


2 Tap **Memory**

- Tap **Cancel** to return to the initial screen.

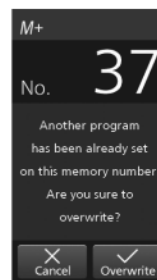


3 Enter the desired memory number

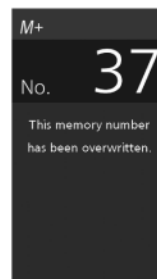


- When the memory number is empty

Save successful
Returns to the initial screen after 3 seconds.



- When the memory number is already used
- Tap **Overwrite** and this screen appears.



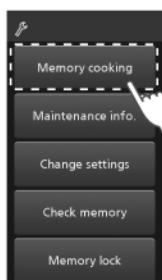
Save successful
Returns to the initial screen after 3 seconds.

Save a programme in advance

1 Select **Tools**



2 Select **Memory cooking**



3 Select **Save memory**



4 Enter the desired memory number and tap **OK**



5 Select preheating



Carry out procedures **1** to **6** of Step 1 of "Cooking in Steps"

6 Set the cooking time, and tap **Next**

- Tap **Memory** here to display the confirmation screen and complete.



Carry out procedures **1** to **4** of Step 2 of "Cooking in Steps"

7 Set the cooking time, and tap **Next**

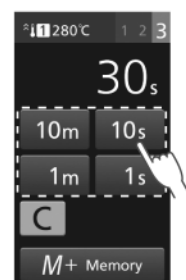
- Tap **Memory** here to display the confirmation screen and complete.



Carry out procedures **1** to **4** of Step 3 of "Cooking in Steps"

8 Set the cooking time, and tap **Memory**

- The oven returns to the initial screen after displaying the confirmation screen for 3 seconds.



Please note that the preheat temperature saved for the memory cooking will be changed if you change the setting of Preheat temperature.

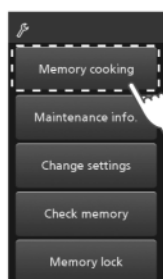
How to Delete Memory

● This feature cannot be used when memory lock is ON. Please cancel memory lock.

1 Select **Tools**



2 Select **Memory cooking**



3 Select **Delete memory**

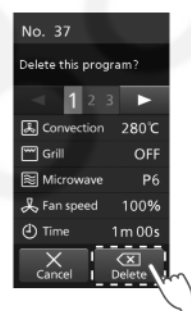


4 Enter the memory number to delete and tap **OK**



5 Confirm the data and tap **Delete**

- The oven returns to the initial screen after displaying the confirmation screen for 3 seconds.
- Tap **Cancel** to return to the procedure 4.



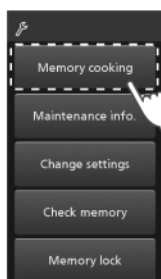
How to Modify Memory

● This feature cannot be used when memory lock is ON. Please cancel memory lock.

1 Select **Tools**



2 Select **Memory cooking**



3 Select **Modify memory**



4 Enter the memory number to edit and tap **OK**



5 The previously saved programme is displayed. Modify the item you want to change as per the instructions written in "Save a programme in advance"



6 Tap **Memory**

● The oven returns to the initial screen after displaying the confirmation screen for 3 seconds.



How to Set the Memory Number Figure

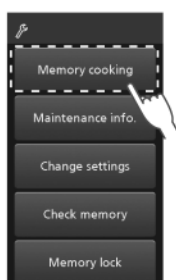
The number of figures for the memory number is set to double as default setting (100 kinds: 00–99). You can also set single-figure (10 kinds: 0–9) or triple figures (1000 kinds: 000–999).

- This feature cannot be used when memory lock is ON. Please cancel memory lock.

1 Select **Tools**



2 Select **Memory cooking**

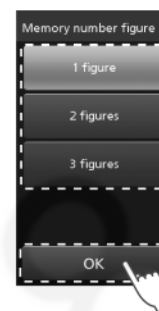


3 Select **Memory number figure**



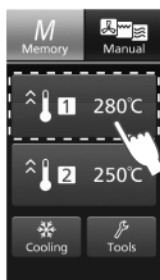
4 Select the desired number of figures and tap **OK**

- The oven returns to the initial screen after displaying the settings for 3 seconds.



Cooking with a Saved Cooking Programme

1 Select **1** 280°C



2 Press the Start pad

- Pausing or opening and closing the door during preheating will automatically resume preheating after 10 seconds.



3 Preheating has been completed

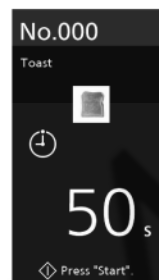


4 Select a menu after putting the food into the oven and close the door

- **ON** is displayed on the screen when memory lock is ON.
- When memory lock is ON, cooking starts automatically.

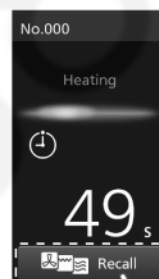
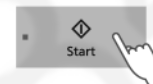


5 The programme is displayed



6 Press the Start pad (Cooking will start.)

- Tap **Recall** when verifying the settings for the current step.
- When memory lock is OFF, cooking starts after pressing the Start pad.



9.6. Care of your Oven

It is essential that you follow these points to get the maximum use from your oven. Microwaves are attracted to moisture and grease: therefore a dirty oven does not cook **EFFICIENTLY**. 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.

- This oven requires regular maintenance.

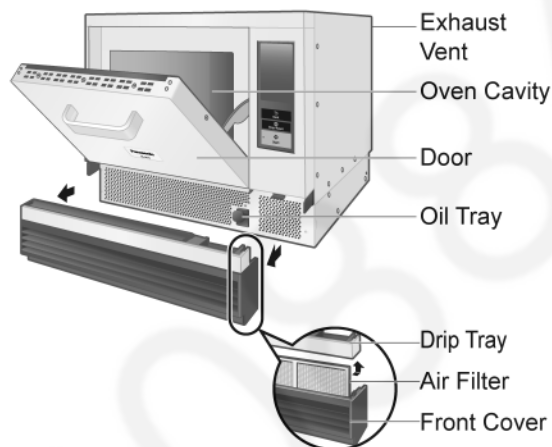


WARNING

- **Pull out the power plug before maintenance.**
If not, this may result in electric shock.
- **Wait for the oven cavity to cool down first before cleaning.**
If not, this may result in burns and injuries.

■ Before Cleaning

- Do not clean this oven with a water jet.
- Do not pour detergent and leftover food into the gap and punching holes. This will result in a malfunction.
- If the oven becomes damaged in any way, contact the dealer or a service agent before continuing use.
- Only part that is dishwasher-safe is the Wire Rack. It is prohibited for other accessories, since they may deteriorate due to effect of the detergent (possibility of strong alkaline used), or chipping or cracking due to ceramic parts hitting each other by strong water stream.



Clean these parts Every Day.

■ Oven Cavity • Door Inner Side • Door Seal

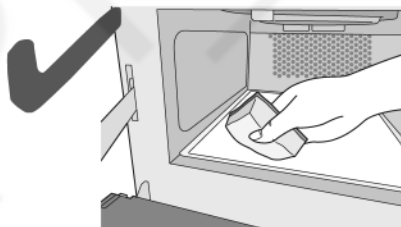
Wipe with a damp cloth

Thoroughly wipe away water, oil and leftover food stains frequently to prolong the use of the oven. Failure to remove burnt food remains and dust may cause rust.

If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent.

- Do not use alkaline detergent.
- If the stains are even worse, only for the metal part on the inner side of the door, you can use an abrasive cleanser with a hard scrubber.
- Do not scrape the parts other than the metal part inside the door (door seal area etc.) with a hard scrubber, which may cause damage of the door seal and malfunction of the oven. Be sure to use only a soft scrubber.
- Do not splash detergent directly onto the top and rear surfaces of oven cavity. This will result in a malfunction.

OK



NG



■Outer Areas

Wipe with a damp cloth

Wipe away oil and food stains immediately.

- Do not use thinner, benzene, abrasive cleanser, bleaching agent, alkaline residential or household synthetic detergent.

If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent.

Take care not to allow the kitchen detergent to enter the exhaust vent and gaps.

- Outer side of the door • handle area
After wiping with a wet cloth, wipe the areas with soft, dry cloth.

■Ceramic Tray • Wire Rack • Ceramic Plate • Ribbed Plate • Oven Sheet • Paddle • Base Plate Liner

- Be careful not to rub on the Base Plate Liner when removing accessories.

Wash with a soft scrubber soaked in a neutral kitchen detergent

- Do not use alkaline detergent.

Clean them every time you use it if the stains become a concern.

Only when the dirt is severe, wipe away dirt with rollup plastic wrap or aluminium soaked in water and abrasive cleanser.

- Except for Base Plate Liner, Oven Sheet and Paddle.

Disassemble and clean this part Every Day.

■Drip Tray



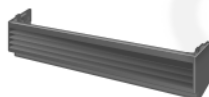
Wipe with a damp cloth

- Refer to "How to remove/attach parts".

Disassemble and clean these parts Once a Week.

- Refer to "How to remove/attach parts".

■Front Cover



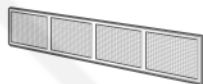
Wipe with a damp cloth

Wipe away oil and food stains immediately.

If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent.

- Do not use alkaline detergent.

■Air Filter



Dry after washing with water

Clean it after every use if the stains are bad.

The filter may lose its effect if the stains are left behind.

The temperature of the internal parts may also rise, resulting in a malfunction.

■Oil Tray



Wipe away oil stains with a soft cloth or paper towel

If the stains are bad, clean the area with a soft scrubber dipped in a neutral kitchen detergent and dry.

- Do not use alkaline detergent.

■How to remove/attach parts

Front Cover

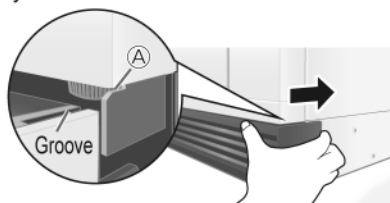
● Removing

Pull out the front cover and remove it.



● Attaching

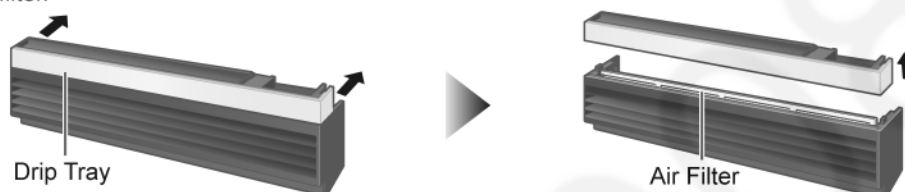
Install the main unit ① into the groove of the drip tray.



Drip Tray/Air Filter

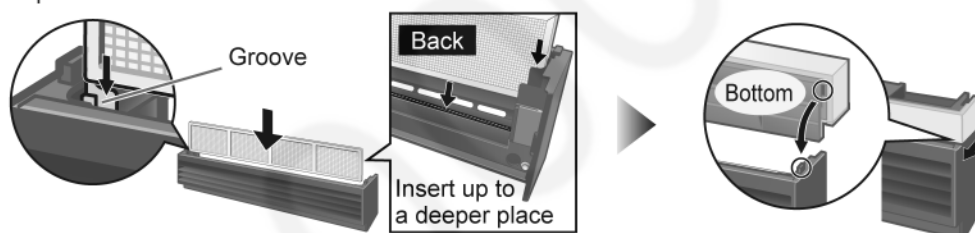
● Removing

Remove the front cover, and then press and shift both ends of the drip tray to detach. Then, pull out the air filter.



● Attaching

Insert the air filter into the groove on the front cover all the way inside, then place the drip tray back in the original position.



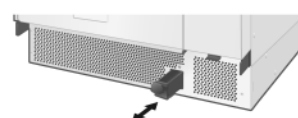
Oil Tray

● Removing

Remove the front cover first, and take out the oil tray.

● Attaching

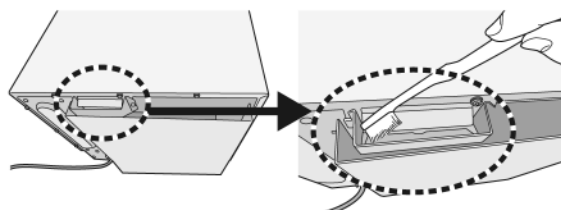
Follow the reverse procedure to install the oil tray.



Clean this part once a month.

■Exhaust Vent

Clean the rear exhaust vent with a toothbrush and a towel



9.7. Regular Maintenance

When one of the following is displayed, oven maintenance is required. Continuing to use the oven may cause failure.

Please contact the dealer or a service agent promptly.

- Displays until maintenance is done when the power plug is removed and reinserted or when there has been no operation for a while. In addition, the oven will beep 6 times after completing cooking regardless of the settings.

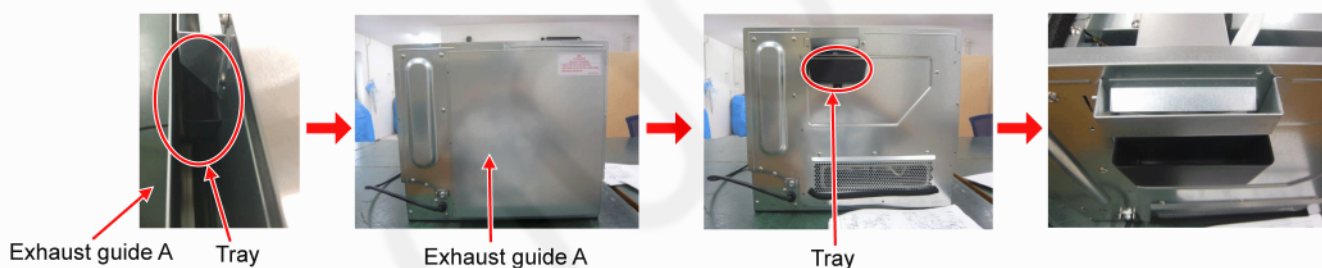
| Display | Cause |
|--|---|
| It is time to perform regular maintenance. | <ul style="list-style-type: none"> ● Displays when the oven has been used for 17,500 hours. Please contact the dealer or a service agent to replace the parts. |
| It is time to replace the Magnetrons in this oven. | <ul style="list-style-type: none"> ● Displays when the magnetron has been used 120,000 times. Please contact the dealer or a service agent to replace the parts. |

- The above time and number of operations is not a guarantee.

■ Check inside of the Tray

When an engineer provide service, please remove the oil inside of the tray.

When you remove the oil, firstly remove the cabinet and exhaust guide A and wipe away the oil with a soft cloth or paper towel from the tray.



9.8. Troubleshooting


Troubleshoot following the next procedure when there is a problem.

| Symptom | Cause |
|--|---|
| It does not operate at all | <ul style="list-style-type: none"> ● Is there a power outage? ● Is the breaker in the power distribution board tripped, or the power supply plug unplugged? ● Is the initial screen displayed in the control panel? If the auto power OFF function is in operation, perform the operation after the initial screen is displayed by opening the door. |
| It does not cook correctly | <ul style="list-style-type: none"> ● Is the cook setting, accessory, or the cook time incorrect? ● Has the oven been sufficiently preheated? |
| There is a sound | <ul style="list-style-type: none"> ● There will be a sound of cooking starting and the fan will sound. |
| There is smoke or harsh odour | <ul style="list-style-type: none"> ● A smoke or harsh odour may occur due to burning of the oil for oven cavity protection when the heater is turned on for the first time. Always ventilate and perform a blank baking if it concerns you. |
| There are sparks during cooking | <ul style="list-style-type: none"> ● A metal container can only be used in the oven when not using microwave power. ● Is a container containing gold or silver particles used? ● Is any metal (aluminium foil, metallic skewer, etc.) touching the wall of the oven cavity? ● Is the oven cavity rusted? A rust may cause sparks. |
| The buzzer does not beep | <ul style="list-style-type: none"> ● Is the loudness of the beep set to OFF? The buzzer will not beep when it is set to OFF. |
| There is an odour or smoke | <ul style="list-style-type: none"> ● This is not a malfunction. The catalyst reaction will lower when the cooking temperature is low (approximately 240°C or lower). Also, it may exceed the processing ability when the amount of oil smoke generated during cooking is high. |
| There is a sour odour | <ul style="list-style-type: none"> ● Depending on the food, a sour odour may occur during cooking, but this is caused by the catalyst reaction and it is not abnormal. |
| Foods “explode” during heating | <ul style="list-style-type: none"> ● Microwave power level is too high. Reduce power level. ● Skins of foods i.e potatoes, chicken are not pierced. Pierce skins on foods to release pressure build up during heating. NEVER try to boil eggs in shells. |
| Smoke appears around the door when grilling | <ul style="list-style-type: none"> ● Fat from foods is splashing on to the grill elements and burning. Stop the oven and drain away all excess fat and juices. Watch the food carefully as it grills. Ensure the cavity ceiling and all accessories are cleaned regularly. |
| The cooking result of a certain memory cooking is different from that of the previous time | <ul style="list-style-type: none"> ● Did the preheat temperature or cooking mode that were set into memory change? |

9.9. Self Diagnostics Failure Code

If a “U” or “F” Appears In The Display

Start all over again after checking the contents when the following display appears. Display disappears when Stop/Reset pad is pressed.

| Display | Cause |
|----------------------|---|
| U16 | <p>The SD Memory Card is locked.</p> <ul style="list-style-type: none"> ● Insert the SD Memory Card again after releasing the lock.  <p>Lock is released when this part is pushed upwards.</p> |
| U17 | <p>A card other than the specified SD Memory Card is inserted.</p> <ul style="list-style-type: none"> ● Take out the SD Memory Card and check. <p>If the “U17” appears even after inserting the specified SD Memory Card, the SD Memory Card may be damaged.</p> |
| U19 | <p>The SD Memory Card is not inserted.</p> <ul style="list-style-type: none"> ● Please insert the specified SD Memory Card. |
| U40 | <p>The appliance is operated without food in the oven.</p> <ul style="list-style-type: none"> ● Put the food into the oven and heat. |
| U41 | <p>Earthing is incomplete.</p> <ul style="list-style-type: none"> ● Contact the dealer or a service agent. |
| U88 | <p>The touch screen is touched for a while.</p> <ul style="list-style-type: none"> ● Has the screen been touched for 25 seconds or more? ● Is there any dirt stuck on the screen? |
| F code e.g. F30 etc. | <p>If the “F” code does not disappear even after pressing the Stop/Reset pad, pull out the plug and then plug it in again after 5 seconds.</p> <p>The oven is faulty if the “F” code still appears.</p> <p>Contact the dealer or a service agent.</p> |

10 Service Mode

To prevent accidents during repair and ensure your safety after the repair, be sure to read or refer to "Safety Precautions" describing precautions that you must observe when repairing.

CAUTION

1. Check grounding before checking for trouble.
2. Be careful of the high voltage circuit.
3. Discharge high voltage capacitor.
4. When checking the continuity of the switches or the high voltage transformer, disconnect one lead wire from these parts and then check continuity with the AC plug removed. To do otherwise may result in a false reading or damage to your meter.
When disconnecting a plastic connector from a terminal, you must hold the plastic connector instead of the lead wire and then disconnect it, otherwise lead wire may be open or the connector cannot be removed.
5. Be sure to ground any static electric charge built up in your body, before handling the circuit parts.

10.1. Failure code function

In the event of a failure, a failure code is displayed to stop the operation.

- If an "F 18," "F 19," "F 97," "F 98," "FE 7," or "FE 8" code failure occurs for the first time, or if the failure occurs a second time, you are taken back to the initial display screen. If the failure occurs a third time, the corresponding failure code is displayed.
- If an "F 98" or "FE 8" code failure occurs for the first time, you are taken back to the initial display screen. If the failure occurs a second time, the corresponding failure code is displayed.
- Once displayed, the failure code "F 18," "F 19," "F 97," "F 98," "FE 7" or "FE 8" is stored in memory, which prevents the oven from operating even if any part is replaced, and it remains displayed until the stored failure code is erased. Erase the stored failure code before conducting an operation test.
- Even if displayed, the failure code "F 00," "F 06," cannot be stored.

10.1.1. Failure code list

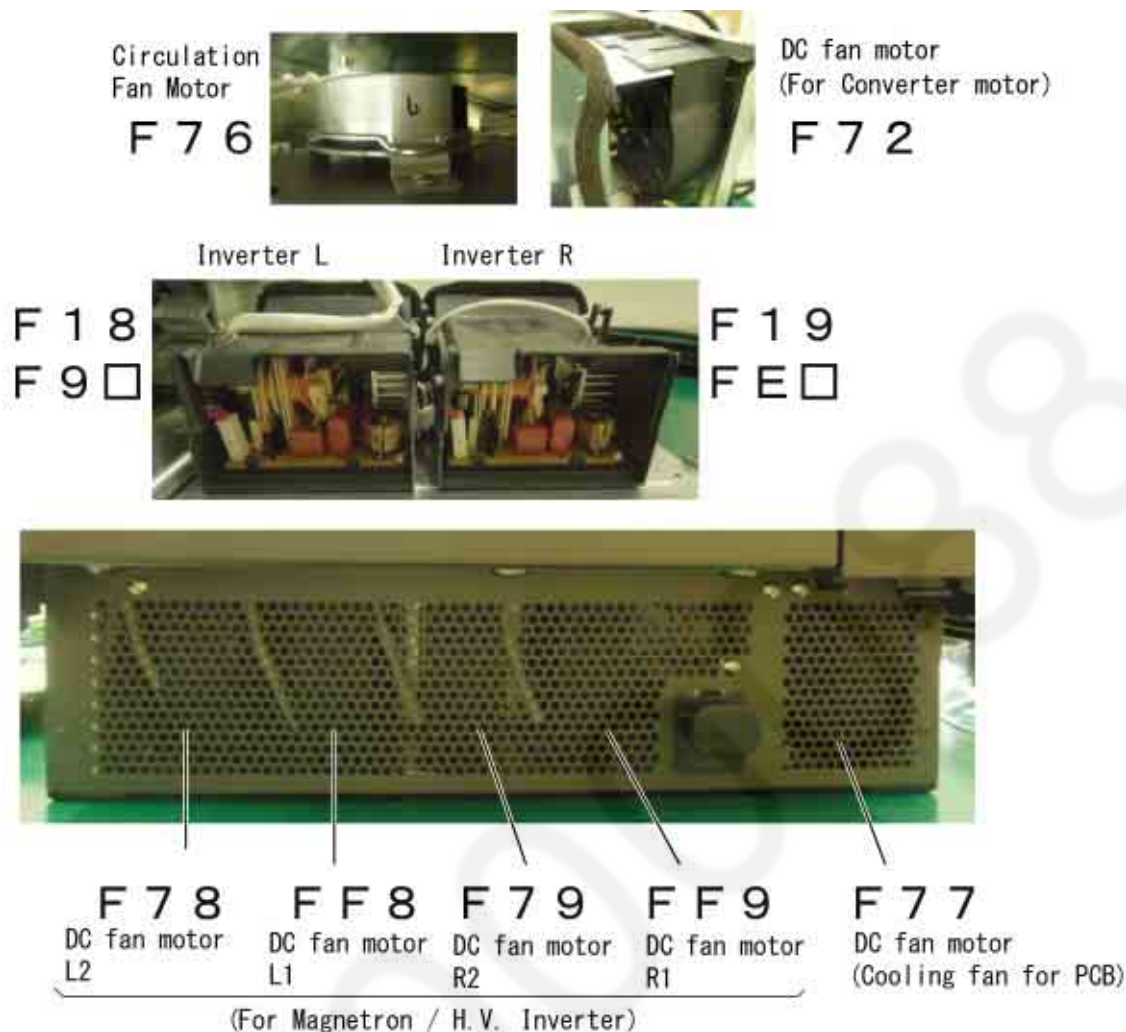
F □□: Device failure

| DISPLAY | | CONDITIONS | RESET | CAUSES / REMEDIES |
|--------------|---------------|---|---|--|
| Left circuit | Right circuit | | | |
| F00 | | • Communication error between the microcomputer and the memory IC. | • Press Pause/Reset button to return to the initial display screen. | • PC Board |
| F01 | | • Abnormal rise in the exhaust temperature (120 °C or higher.) (Overheating and ignition of food in the oven) Short-circuit in the exhaust thermistor. | • N/A (Turn off the power) • Reset when the temperature in the oven drops to 60 °C or less • The buzzer stops when the reset key is pressed or when the door is opened. | • Clean the inside of the oven and the exhaust channel. Replace parts if necessary. • Exhaust thermistor (insulation failure) |
| F03 | | • Upon detection of a voltage of 250 V or higher for 10 seconds. • Displayed only when the failure code is called up. | --- | • Check the power-supply voltage. • PC Board |
| F06 | | • Communication error between SD card and the microcomputer. | • Press Pause/Reset button to return to the initial display screen. | • SD card • SD Board |
| F08 | | • Communication error between the display microcomputer and the microcomputer. | --- | • PC Board • Display Board |
| F18 | F19 | • Error in detection of the secondary current. | • Press Pause/Reset button to return to the initial display screen. | • Connector disconnection • H.V. Inverter |
| F30 | | • Open - circuit in the oven thermistor. | --- | • Oven thermistor |
| F32 | F22 | • Open- or short-circuit in the MAG thermistor. | --- | • MAG thermistor |
| F33 | | • Open - circuit in the exhaust thermistor. | --- | • Exhaust thermistor |
| F35 | | • Exhaust thermistor failure. | --- | • Exhaust thermistor |
| F41 | | • Short-circuit in the oven thermistor. | --- | • Oven thermistor |
| F44 | | • With a continued press of the same key for 2 minutes. (Short-circuited keyboard) | • Press Pause/Reset button to return to the initial display screen. | • Keyboard |

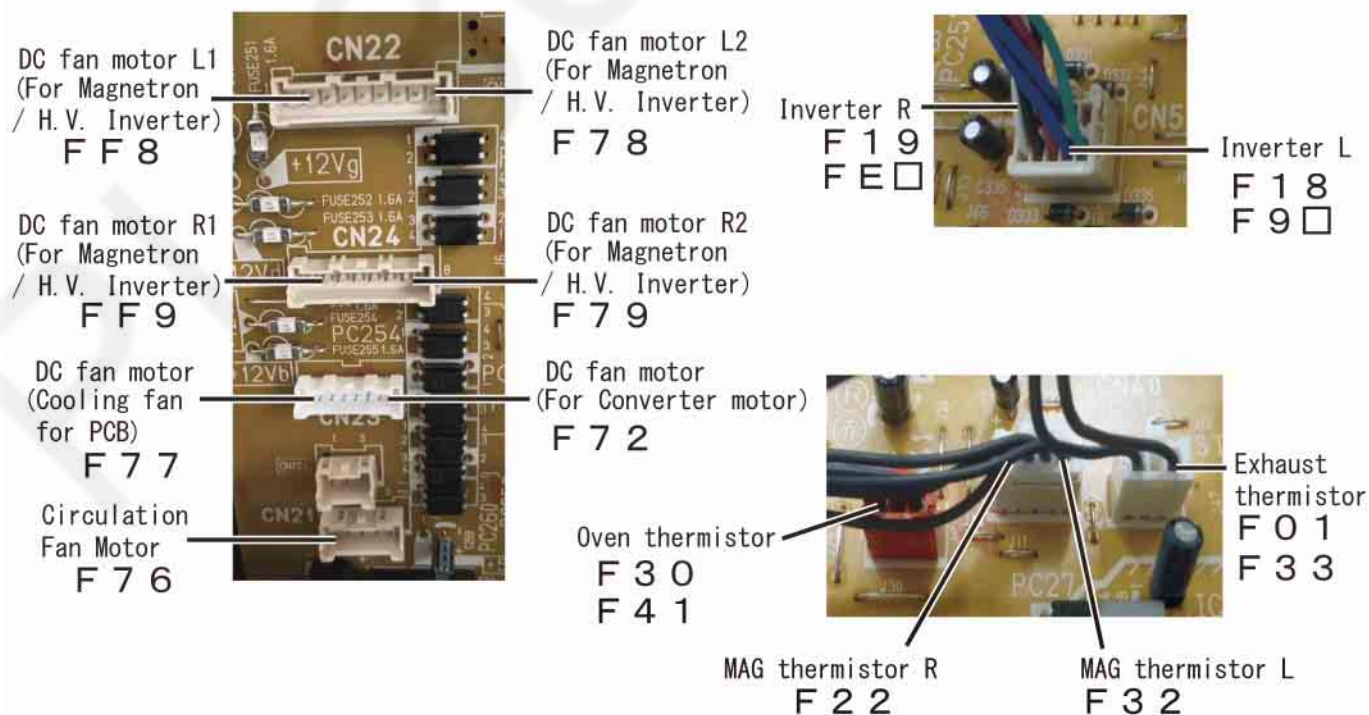
| DISPLAY | | | | |
|--------------|---------------|---|---|--|
| Left circuit | Right circuit | CONDITIONS | RESET | CAUSES / REMEDIES |
| F72 | | • Detection of locked fan of the cooling fan motor. (for Circulation Fan Motor) | • Press Pause/Reset button to return to the initial display screen. | • DC fan motor (Cooling fan for Circulation Fan Motor) |
| F76 | | • Detection locked fan of the circulation fan motor. | • Press Pause/Reset button to return to the initial display screen. | • Circulation Fan Motor |
| F77 | | • Detection locked fan of the cooling fan motor (for PCB.) | • Press Pause/Reset button to return to the initial display screen. | • DC fan motor (Cooling fan for PCB) |
| (L1) | (R1) | • Detection locked fan of the cooling fan motor (for MAG / INV.) | • Press Pause/Reset button to return to the initial display screen. | • DC fan motor (Cooling fan for Magnetron / H.V. Inverter) |
| FF8 | FF9 | | | |
| (L2) | (R2) | • Detection locked fan of the cooling fan motor (for MAG / INV.) | • Press Pause/Reset button to return to the initial display screen. | • DC fan motor (Cooling fan for Magnetron / H.V. Inverter) |
| F78 | F79 | | | |
| F90 | FE0 | • Abnormal temperature in IGBT of the inverter. | • Press Pause/Reset button to return to the initial display screen. | • Insufficient cooling of H.V. Inverter(Fan Motor / fan motor drive circuit) |
| F92 | FE2 | • Magnetron failure(Detection of A-K short circuit.) | • Press Pause/Reset button to return to the initial display screen. | • Magnetron |
| F95 | FE5 | • Inverter actuation signal failure (At startup of the inverter, actuation signal has not yet been input.) | • Press Pause/Reset button to return to the initial display screen. | • Inverter connector disconnection • Latch adjustment failure |
| F96 | FE6 | • Inverter actuation signal failure. (During non-actuation of the inverter, the actuation signal is Lo.) | • Press Pause/Reset button to return to the initial display screen. | • H.V. Inverter • PC Board |
| F97 | FE7 | • Inverter actuation signal failure. (During actuation of the inverter, the actuation signal is Hi) (At startup of the inverter, the actuation signal is Hi.) | • Press Pause/Reset button to return to the initial display screen. | • Absence of any inverter AC input(Door switch / relay circuit / relay connector / CN702 disconnection, etc.) • Magnetron |
| F98 | FE8 | • Inverter actuation signal failure. (At startup of the inverter, the actuation signal is Lo) | • Press Pause/Reset button to return to the initial display screen. | • Magnetron (break in heater wire, etc.) • H.V. Inverter • Disconnection of Magnetron's Lead Wire |
| F99 | FE9 | • If actuation (inverter ON) signal is input to the microcomputer at the time of non-actuation of the inverter during operation. | • Press Pause/Reset button to return to the initial display screen. | • PC Board |

10.1.2. Fan / inverter / Magnetron / thermistor-related failure code

Fan / inverter location



Where to connect


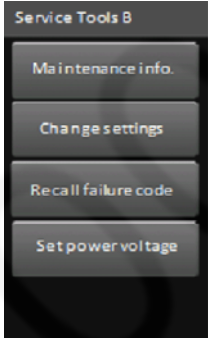
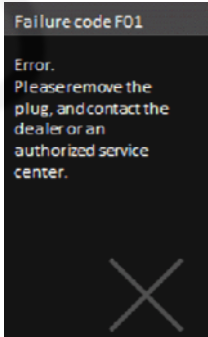
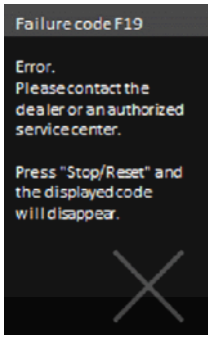


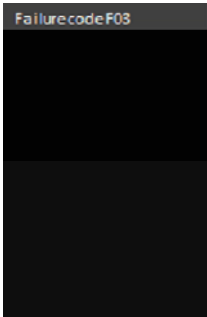
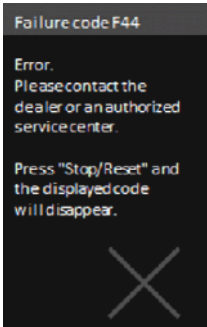
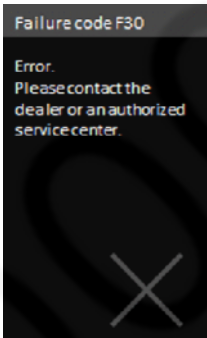
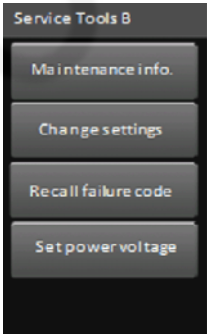

10.2. Procedure for showing the failure code

10.2.1. How to call up or erase the memory

Follow the steps below to call up the failure code.

- If you call up a failure code that is not stored in memory, the message "No Failure code" appears.
- 5 failure codes can be stored.
- Failure codes are stored in PC Board

| | Operation | LCD Display | Remark |
|---|--|---|--|
| 1 | Open the door and keep the door open. |  | Show the initial screen. |
| 2 | Press the "Start" button for 2 seconds. • Buzzer : 1 time | | |
| 3 | Press the "Stop/Reset" button 3 times. • Buzzer : 1 time at the 3rd time pressing |  | Show the display of Service Tools B. When the Memory lock is ON, "Change setting" and "Set power voltage" are not displayed / operated. |
| 4 | Press the "Recall failure code" button. • Buzzer : 1 time |  | Display shows the latest failure code. |
| 5 | Press the "Start" button. • Buzzer : 1 time |  | |

| | Operation | LCD Display | Remark |
|----|--|---|---|
| 6 | Press the "Start" button. • Buzzer : 1 time |  | Display shows the 3rd failure code. |
| 7 | Press the "Start" button. • Buzzer : 1 time |  | Display shows the 4th failure code. |
| 8 | Press the "Start" button. • Buzzer : 1 time |  | Display shows the 5th failure code. |
| 9 | Press the "Stop/Reset" button. • Buzzer : 1 time |  | Back to the display of Service Tools B. The failure code is NOT deleted from EEPROM. When the Memory lock is ON, "Change setting" and "Set power voltage" are not displayed / operated. |
| | [In the case of deleting the memorized failure code] Press the "Start" button for 2 seconds. • Buzzer : 1 time | | Back to the display of Service Tools B. The failure code is deleted from EEPROM. When the Memory lock is ON, "Change setting" and "Set power voltage" are not displayed / operated. |
| 10 | Press the "Stop/Reset" button for 2 seconds. • Buzzer : 1 time |  | Show the initial screen. |

a. "U" failure codes except for "U65" and "U66" are not displayed because they are not memorized.

b. "F00" and "F06" are not displayed because they are not memorized.

11 Troubleshooting Guide

CAUTION

About lead free solder (PbF)

Distinction of PbF PCB :

PCB (manufactured) using lead free solder will have a PbF stamp on the PCB.

Caution

Pb free solder has a higher melting point than standard solder; Typically the melting point is 50 - 70°F (30 - 40°C) higher.

Please use a high temperature solder iron and set it to 700 ±20°F (370 ±10°C).

Pb free solder will tend to splash when heated too high (about 1100°F / 600°C).

11.1. Precautions when repairing

To prevent accidents during repair and ensure your safety after the repair, be sure to read or refer to "Safety Precautions" describing precautions that you must observe when repairing.

11.2. Before repair

Unlike many other appliances, the microwave oven is high-voltage, high-current equipment. Though it is free from danger in ordinary use, extreme care should be taken during repair.

CAUTION

Servicemen should remove their watches whenever working close to or replacing the magnetron.

11.2.1. Removal of Oil Tray

If you vertically flip the oven with Oil Tray attached, the oil in Oil Tray will leak into the oven.

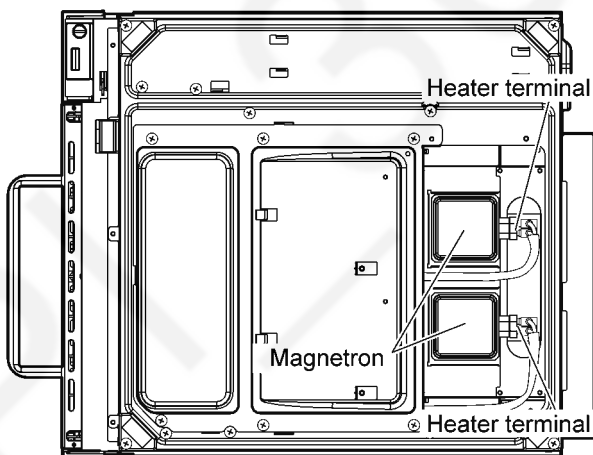
Remove Oil Tray in advance.

(See 8.6. "Care of your oven")

11.2.2. High voltage capacitor discharging

If you have to inspect a part of the oven being energized, be sure to unplug Power Supply Plug to discharge the high voltage capacitor of H.V. Inverter.

- How to discharge the capacitor: Use a tool such as needle-nose plier to get the heater terminal of Magnetron shorted with the oven.



WARNING

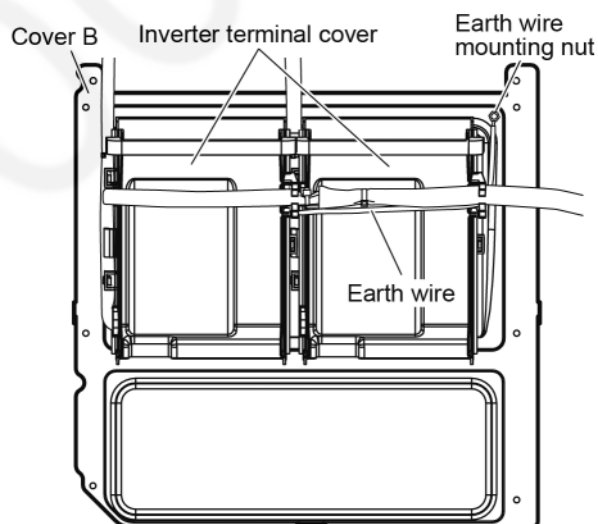
There is high-voltage present, with high-current capabilities in the circuits of the high voltage winding and filament winding of the high voltage transformer. It is extremely dangerous to work on or near these circuits with oven energized. DO NOT measure the voltage in the high voltage circuit including filament voltage of magnetron.

WARNING

Never touch any circuit wiring with your hand nor with an insulated tool during operation.

11.2.3. Cover B grounding

Make sure that the earth wire is properly secured to Cover B. Otherwise, an electric shock may occur.



11.3. Checking of energization after repair

After repair, follow the steps below to perform an energization check.

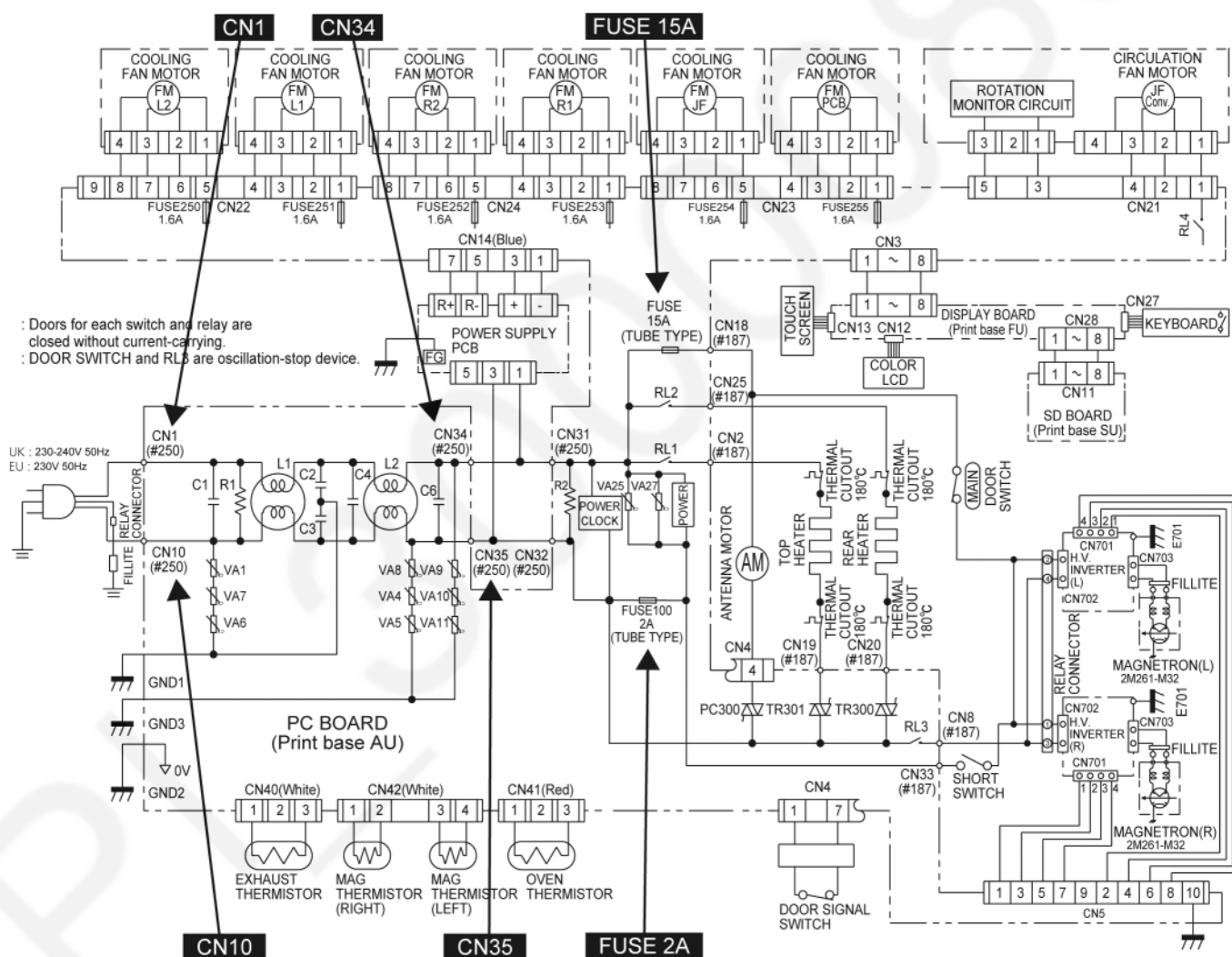
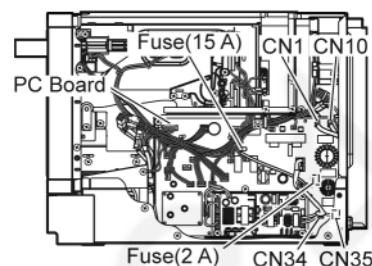
1. Connect the disconnected connector.
2. Temporarily attach Covers.
3. Perform an energization check.

CAUTION MICROWAVE RADIATION

DO NOT BECOME EXPOSED TO RADIATION FROM THE MICROWAVE GENERATOR OR OTHER PARTS CONDUCTING MICROWAVE ENERGY.

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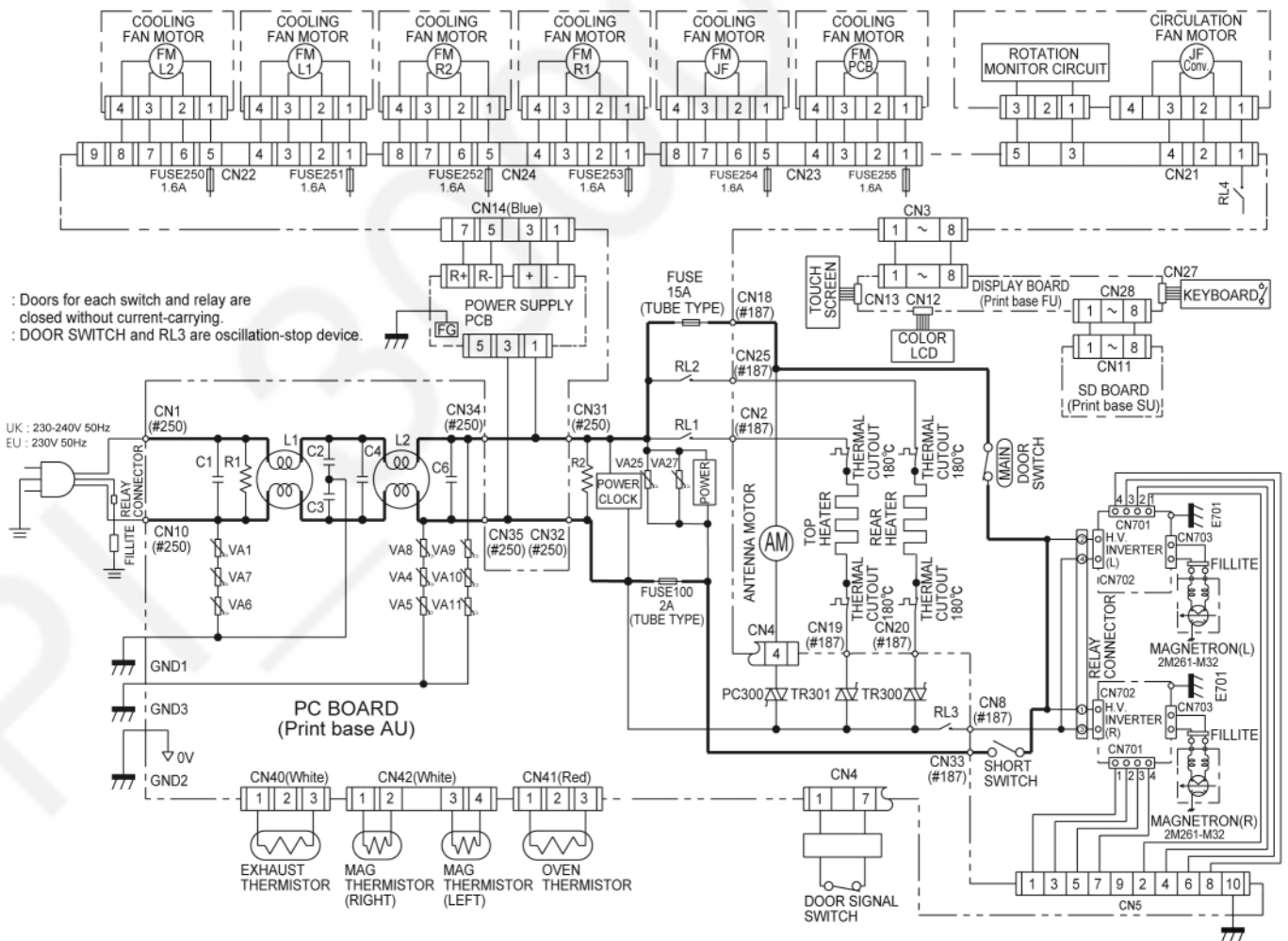
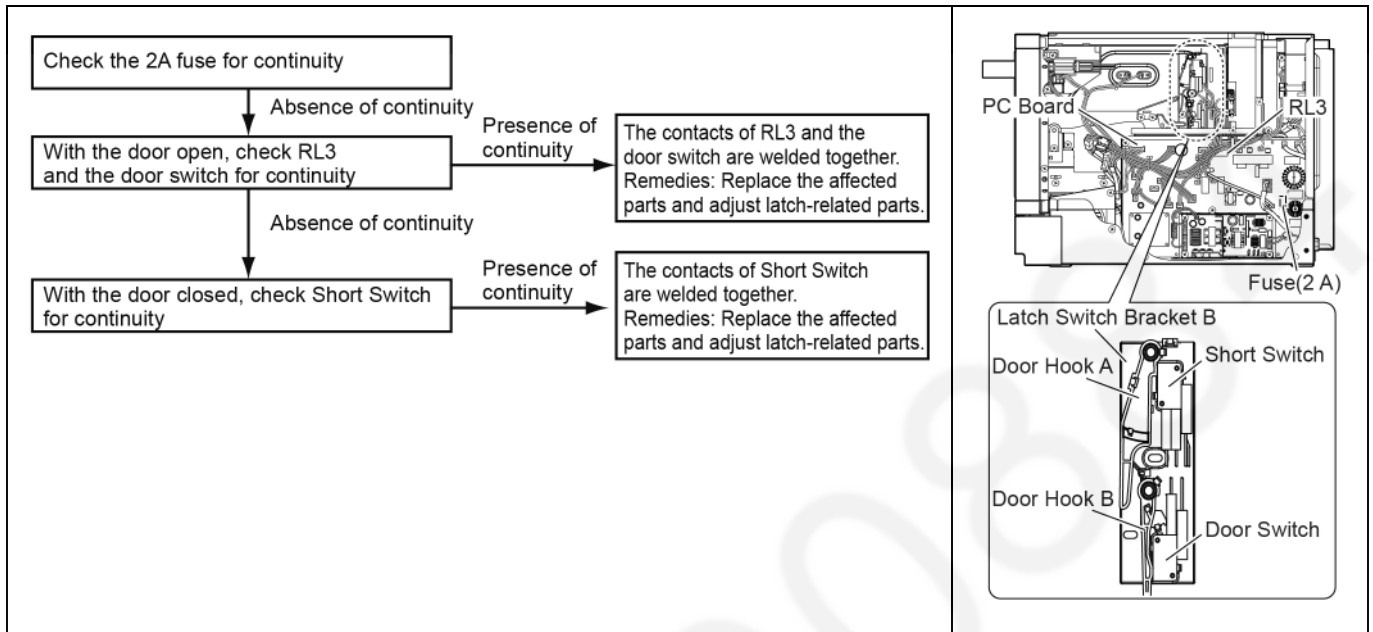
graph TD
    A[Check for the voltage of PC Board and the one between CN34 and CN35] -- "Voltage detected" --> B[PC Board failure]
    A -- "No voltage detected: 0 V" --> C[Check for the voltage of PC Board and the one between CN1 and CN10]
    C -- "NG: 0 V" --> D[Power cord / indoor wiring]
    C -- "OK: 230-240V" --> E[Check the 15A fuse for continuity]
    E -- "Absence of continuity" --> F[H.V. Inverter / PC Board failure]
    E -- "Presence of continuity" --> G[Check the 2A fuse for continuity]
    G -- "Absence of continuity" --> H[See 8.6. "2A fuse blowout"]
  
```



11.5. 2A fuse blowout

Short circuit was formed, allowing a short-circuit current to flow through and blow the fuse.

(Designed such that the 2A fuse will be blown when a short circuit is formed to cause short-circuit current to flow through it)

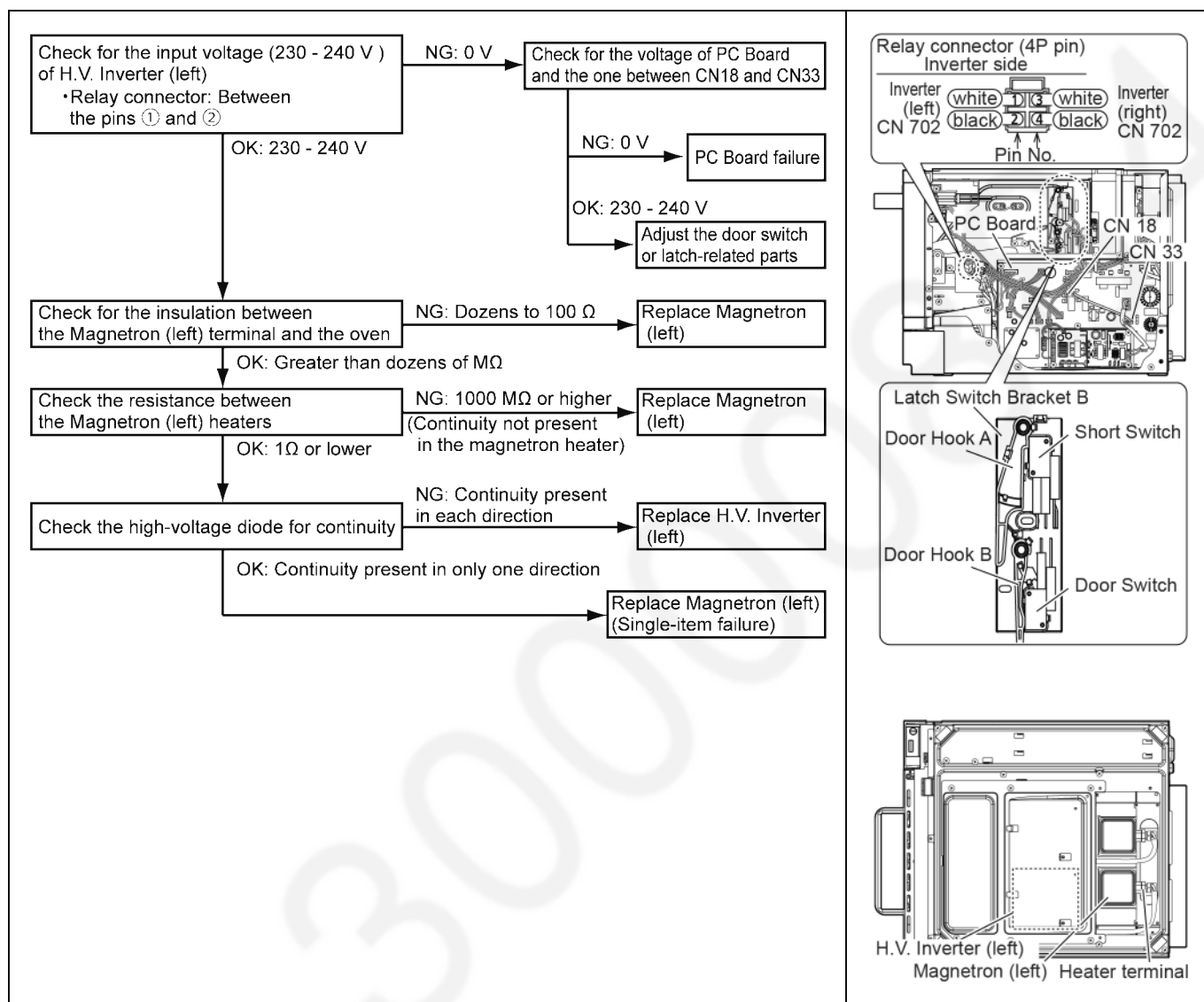


11.6. The oven does not heat up

"FE 2," "F 92," "FE 5," "F 95," "FE 7," "F 97," "FE 8" or "F 98" is displayed to stop the operation.

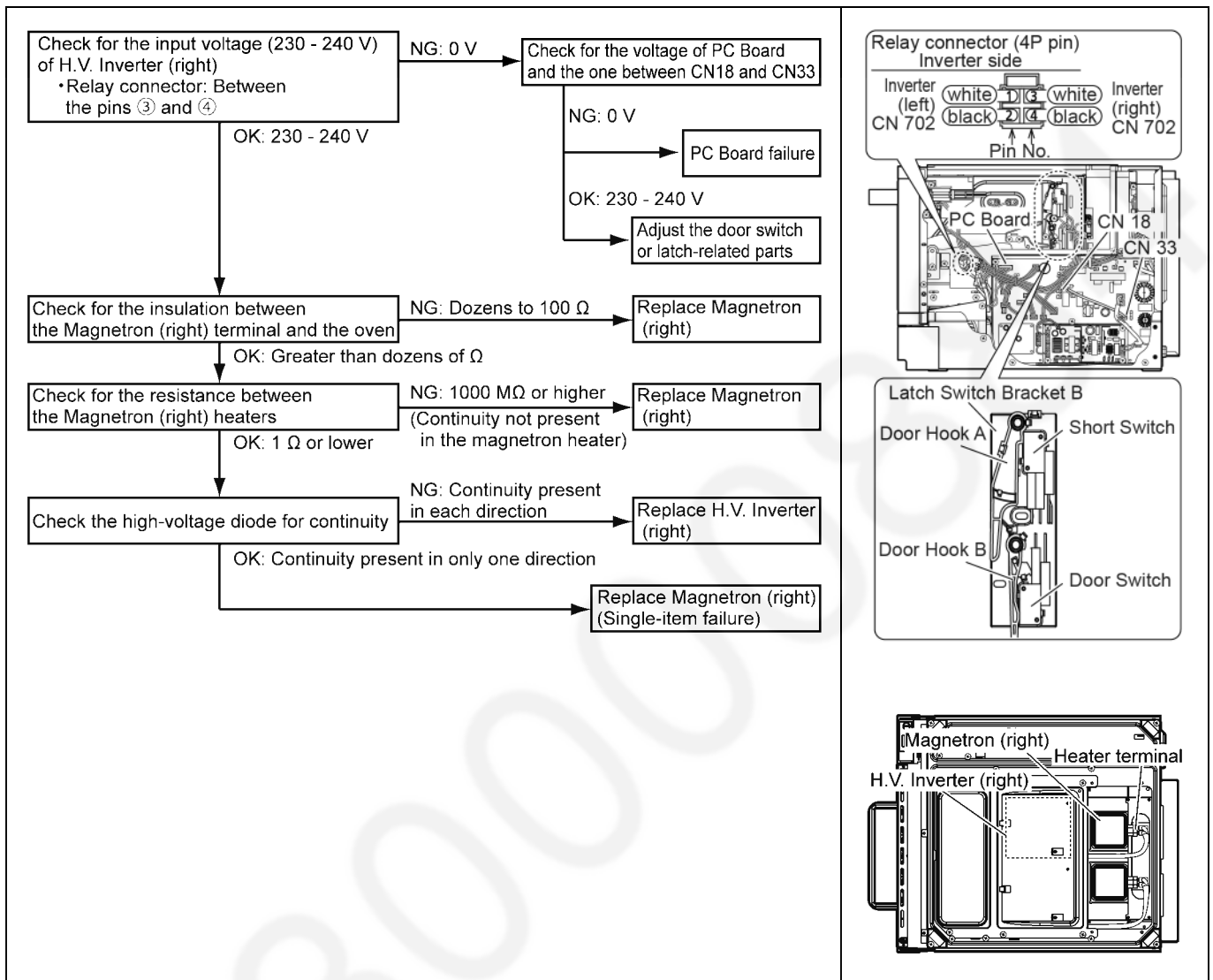
11.6.1. "F 92," "F 95," "F 97" or "F 98" is displayed to stop the operation.

(For those parts subject to "F 92," "F 95," "F 97" or "F 98," see the figure below.)



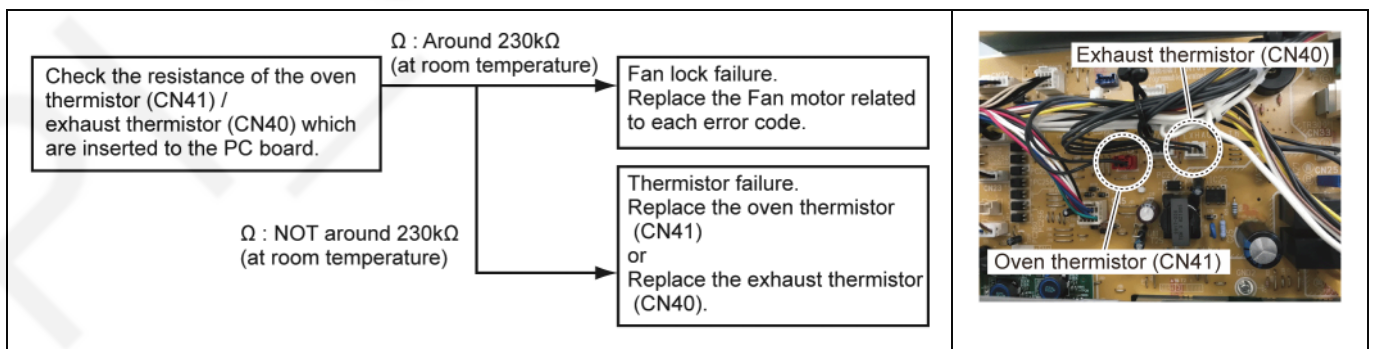
11.6.2. “FE 2,” “FE 5,” “FE 7,” or “FE 8” is displayed to stop the operation.

(For those parts subject to “FE 2,” “FE 5,” “FE 7” and “FE 8,” see the figure below.)



11.7. Fan lock failure or Oven / Exhaust thermistor shorted failure

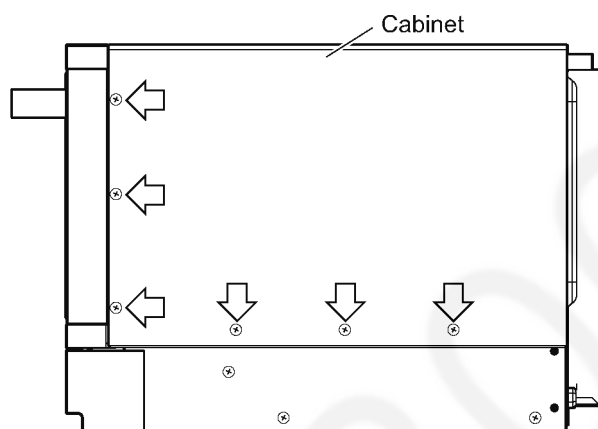
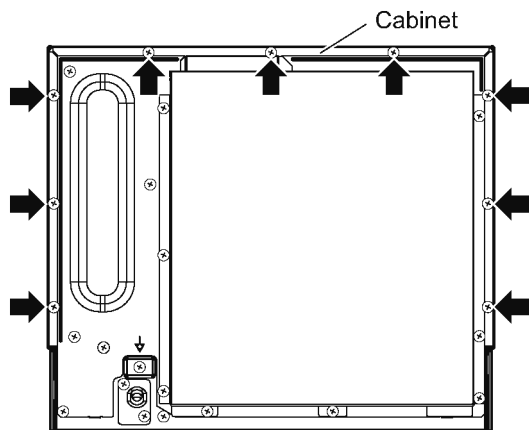
“F72,” “F76,” “F77,” “F78,” “F79,” “FE8,” or “FE9” is displayed within 1 min after operation.



12 Disassembly and Assembly Instructions

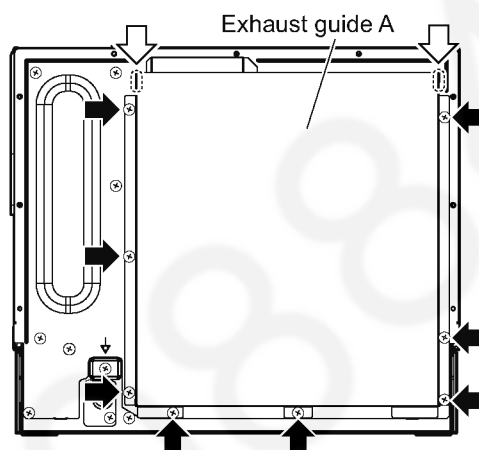
12.1. Cabinet

1. Remove the Front cover and the Oil tray from the front surface of the lower part of the oven.
2. Remove the Cabinet. (Black arrows: 9 screws; White arrows: 6 screws on each side)

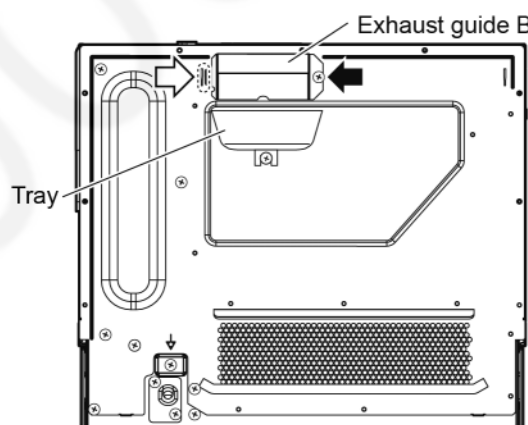


12.2. Back Plate

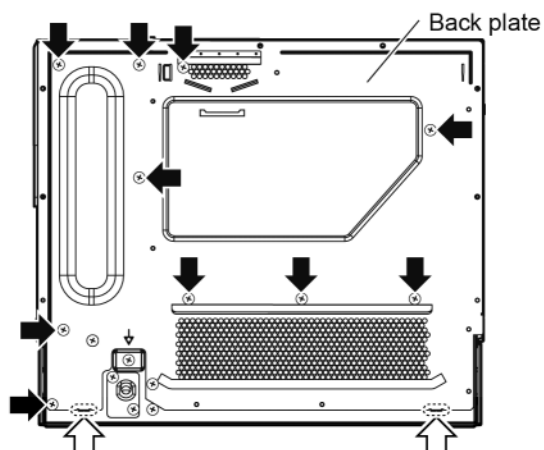
1. Remove the Cabinet. (See "12.1 Cabinet")
2. Remove the Exhaust guide A. (Black arrows: 8 screws; White arrows: 2 tabs)
 - Slide Exhaust guide A upward to remove.



3. Remove the Exhaust guide B and Tray. (Black arrow: 2 screw; White arrow: 2 tab)

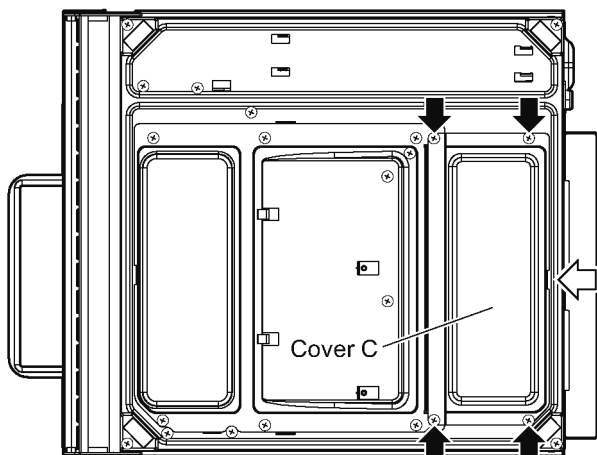


4. Remove the Back plate. (Black arrows: 10 screws; White arrows: 2 tabs)

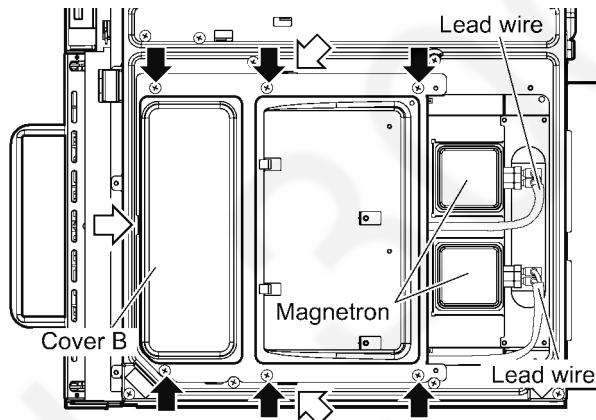


12.3. Cover C / Cover B

1. Remove the Front cover and the Oil tray from the front surface of the lower part of the oven.
2. Turn over the product.
3. Remove the Cover C. (Black arrows: 4 screws; White arrow: 1 tab)

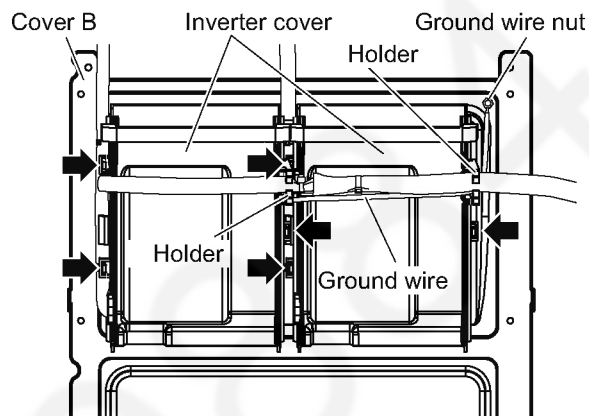


4. Disconnect the 2 lead wires from the connector of each Magnetron.
5. Remove the Cover B. (Black arrows: 6 screws; White arrows: 3 tabs)
 - Slide Cover B towards the rear of the oven, and raise it to remove.
 - Turn over the Cover B while disengaging the lead wires from the Inverter cover holders.

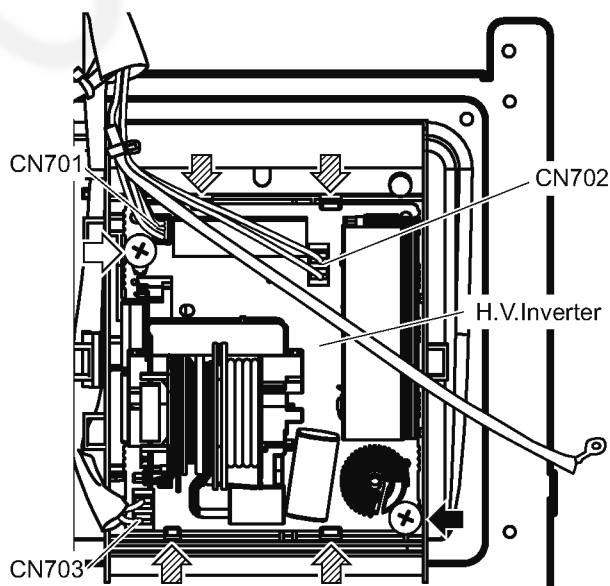


12.4. H.V.Inverter

1. Remove the Cover B. (See 12.3 "Cover C / Cover B")
2. Undo the ground wire nut to remove the ground wire.
 - * During assembly, be sure to secure the ground wire to Cover B.
3. Disengage the lead wires from the holders.
4. Remove the Inverter cover. (Black arrows: 3 tabs each)

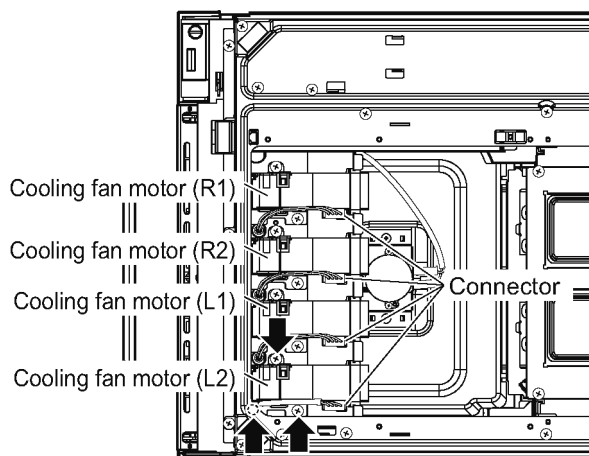


5. Disconnect the connectors (CN701, CN702, CN703). (3 places each)
6. Remove the H.V.Inverter. (Black arrow: 1 fixing nut each; White arrow: 1 grounding screw each; Diagonally shaded arrows: 4 tabs each)



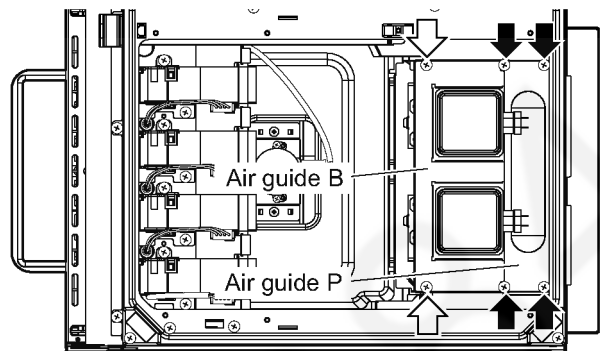
12.5. Cooling Fan Motors for MAG/INV

1. Remove the Cover B. (See 12.3 "Cover C / Cover B")
2. Disconnect the connector. (1 connector each)
3. Remove the Cooling fan motors. (3 screws each)

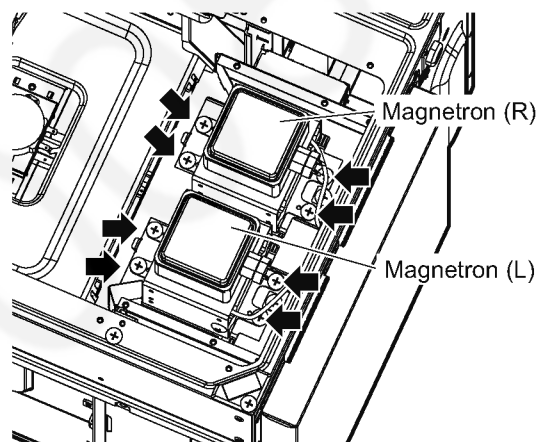


12.6. Magnetron

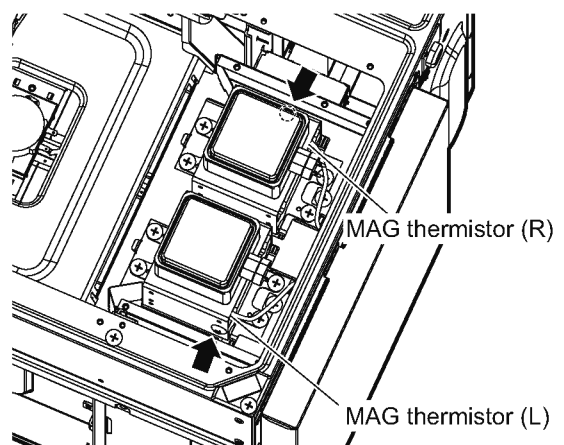
1. Remove the Cover B. (See 12.3 "Cover C / Cover B")
2. Remove the Air guide P. (Black arrows: 4 screws)
3. Remove the Air guide B. (White arrows: 2 screws)



4. Remove each Magnetron. (4 screws each)

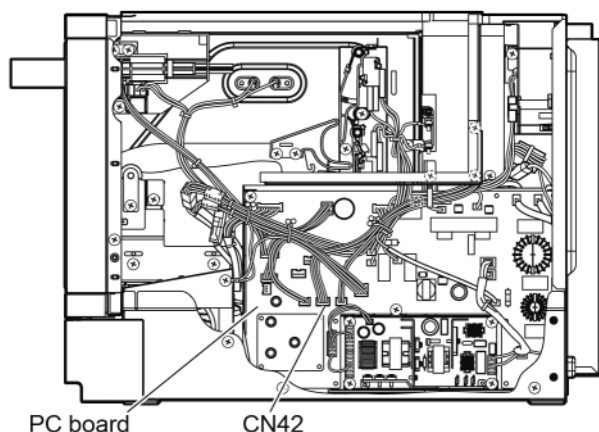


5. Remove each MAG thermistor. (1 screw each)

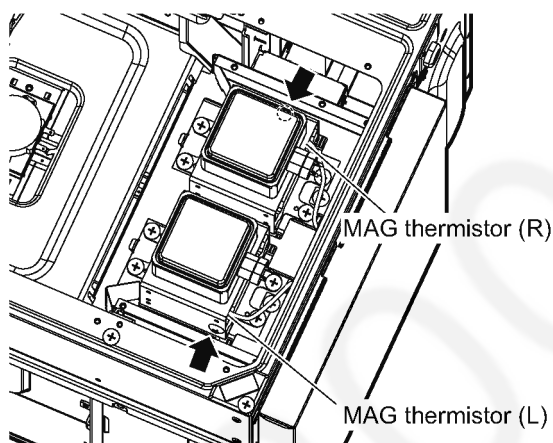


12.7. MAG thermistor

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connector (CN42) for the PC board.
 - Disengage the disconnected lead wire from each holder.

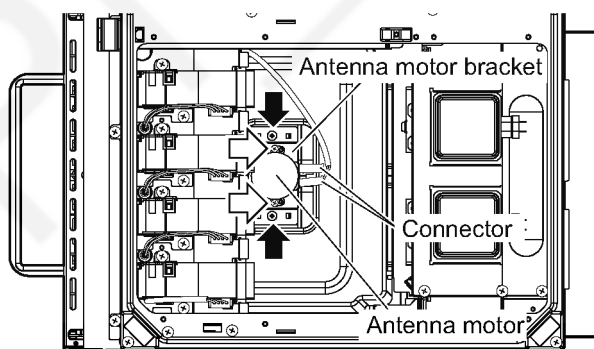


3. Remove each Magnetron. (See 12.6. "Magnetron")
4. Remove each MAG thermistor. (1 screw each)



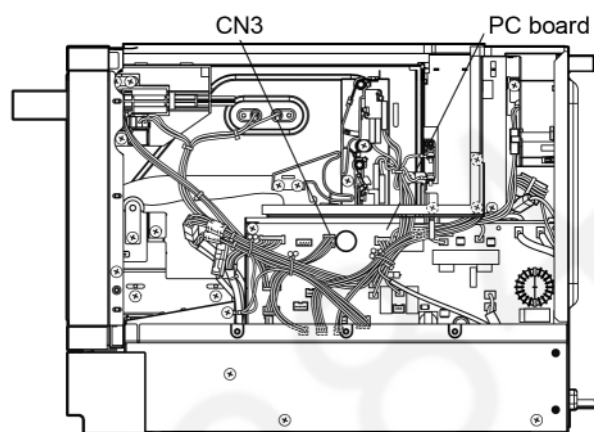
12.8. Antenna Motor

1. Remove Cover B. (See 12.3 "Cover C / Cover B")
2. Disconnect the connector.
3. Remove Antenna Motor Bracket. (Black arrows: 2 screws)
4. Remove Antenna Motor. (White arrows: 2 screws)

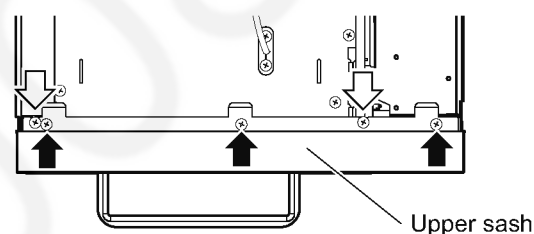


12.9. Operation Panel U

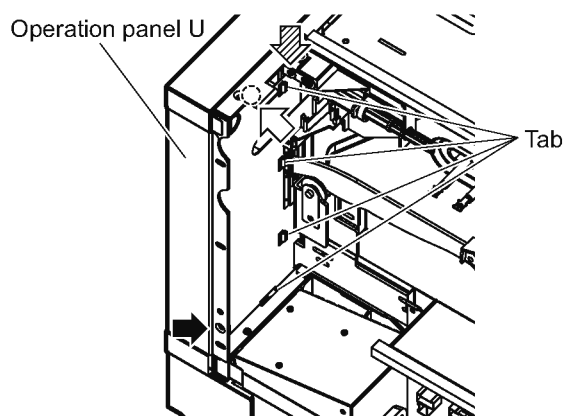
1. Remove the Cabinet. (See "12.1 Cabinet")
2. Disconnect the connector (CN3) for the PC board.



3. Remove the Upper sash. (Black arrows: 3 screws; White arrows: 2 screws)

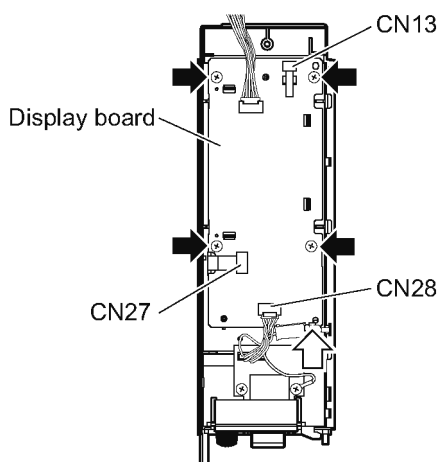


4. Remove the Operation panel U. (Black arrow: 1 screw; White arrow: 1 screw; Diagonally shaded arrow: 1 screw; 4 tabs)

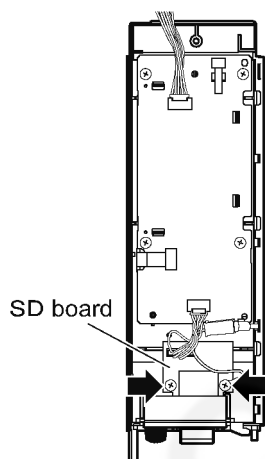


12.10. Display Board / SD Board

1. Remove the Operation panel U. (See 12.9. "Operation Panel U")
2. Disconnect the connectors (CN13, CN27, CN28).
3. Remove the Display board. (Black arrows: 4 screws; White arrow: 1 tab)

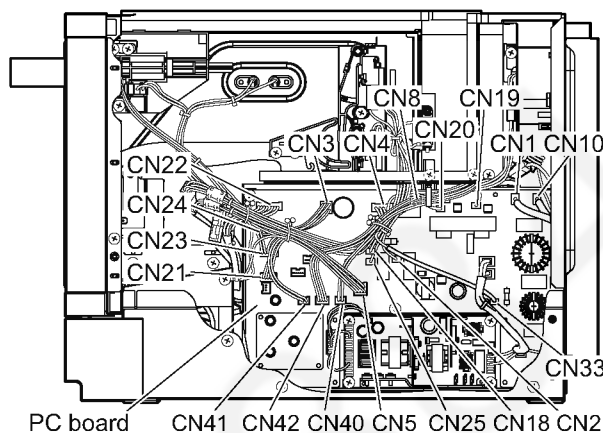


4. Remove the SD board. (2 screws)

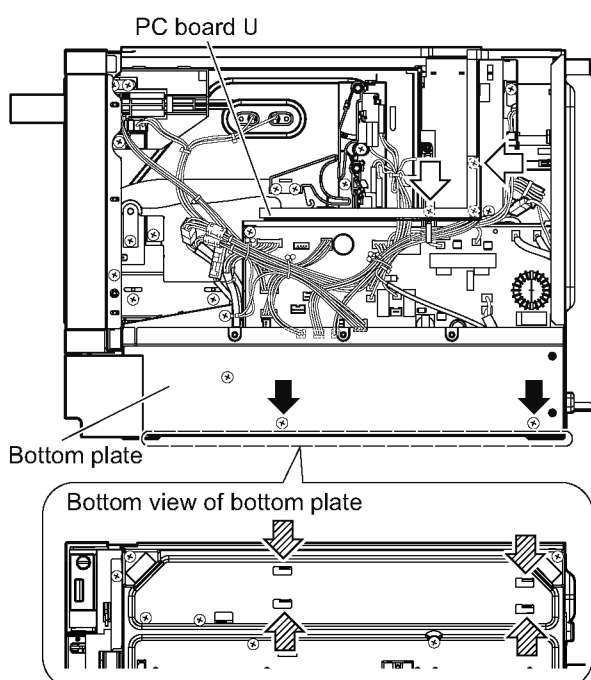
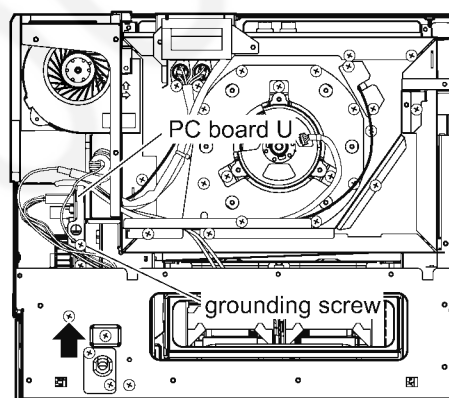


12.11. PC Board / Power Supply PCB

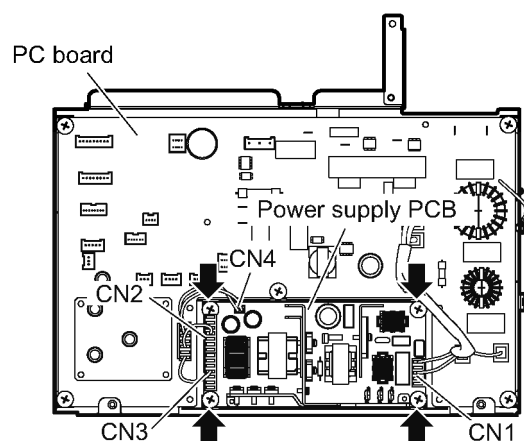
1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connector for the PC board.
 - Disengage the disconnected lead wire from each holder.



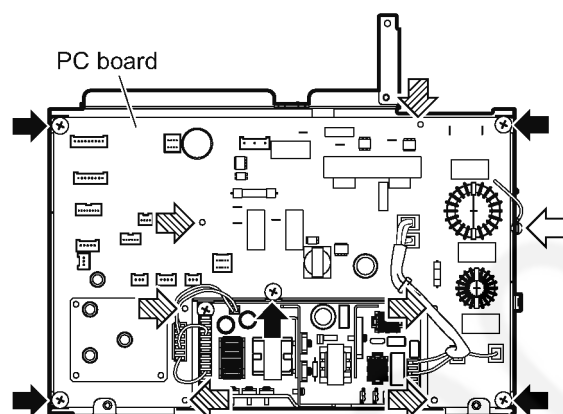
3. Remove the grounding screw. (1 screw)
4. Remove the PC board U. (Black arrows: 3 screws; White arrow: 2 screws; Diagonally shaded arrows: 4 tabs)
 - Slide PC board towards the door, and raise it to remove.



5. Disconnect the connectors (CN1, CN2, CN3, CN4).
6. Remove the Power supply PCB. (4 screws)

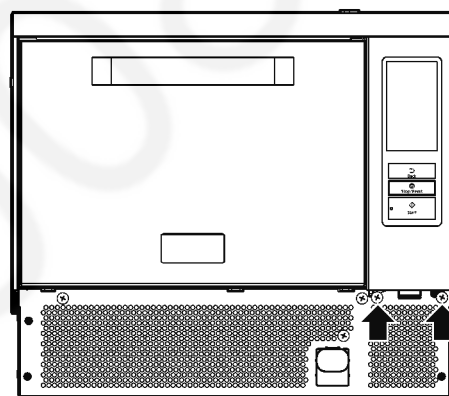
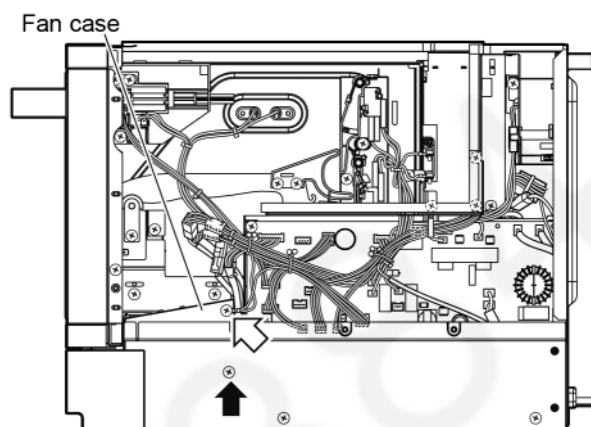


7. Remove the PC board. (Black arrows: 5 screws; White arrow: 1 grounding screw; Diagonally shaded arrows: 6 fixing pins)

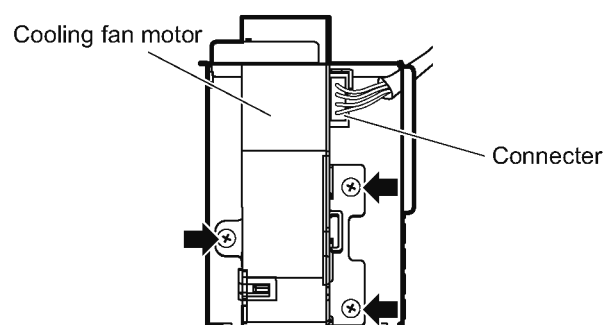


12.12. Cooling Fan Motor for PCB

1. Remove the Cabinet. (See "12.1 Cabinet")
2. Remove the Fan case. (Black arrows: 3 screws; White arrow: 1 screw)

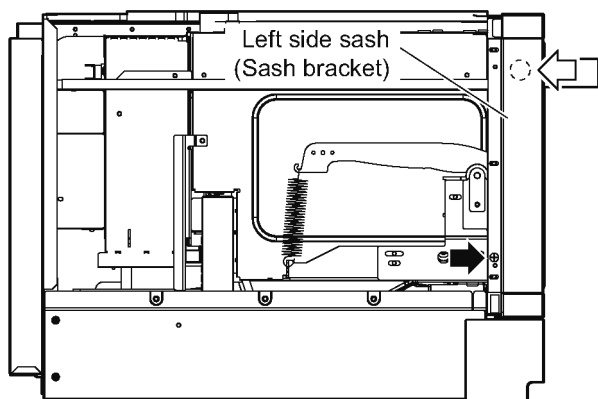


3. Disconnect the connector.
4. Remove the Cooling fan motor. (3 screws)

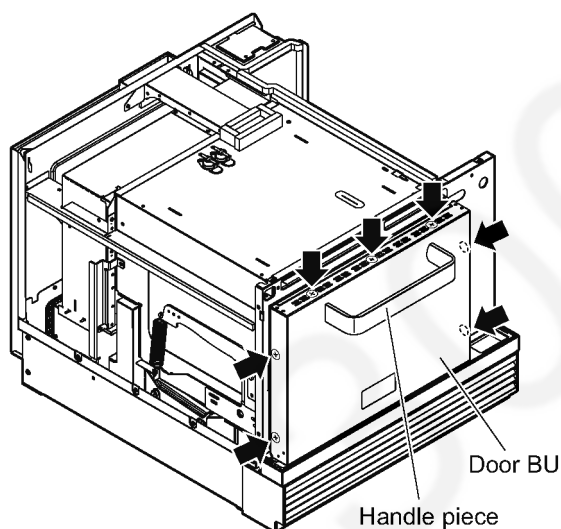


12.13. Door BU / Door AU

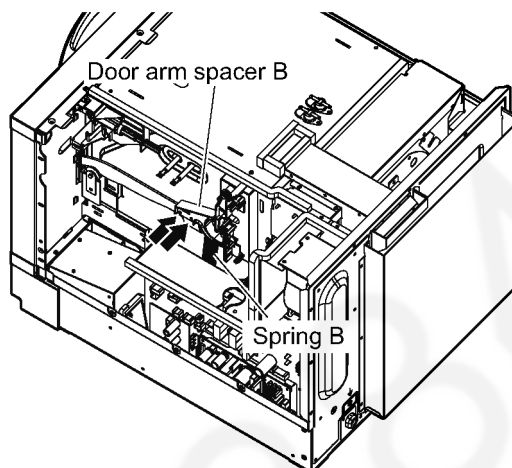
1. Remove the Operation panel U. (See 12.9. "Operation Panel U")
2. Remove the Left side sash and the Sash bracket. (Black arrow: 1 screw; White arrow: 1 tab)
 - Slide Left side sash (Sash bracket) upward to remove.



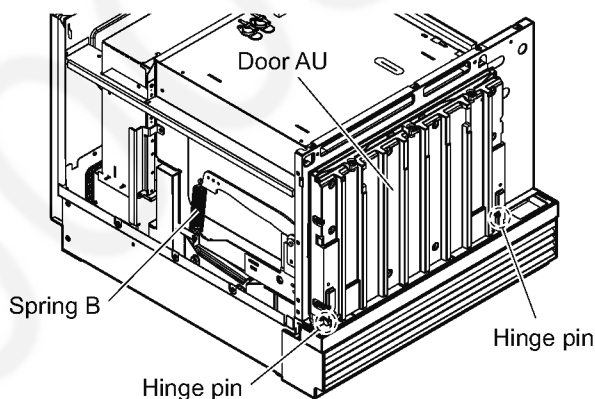
3. Remove the Door BU. (7 screws)
 - Unscrew the top screws last.
 - Leave the door closed, and hold the Handle piece to remove.



4. Leave the door half-open.
5. Remove the Door arm spacer B. (2 screws)
6. Remove the Spring B.

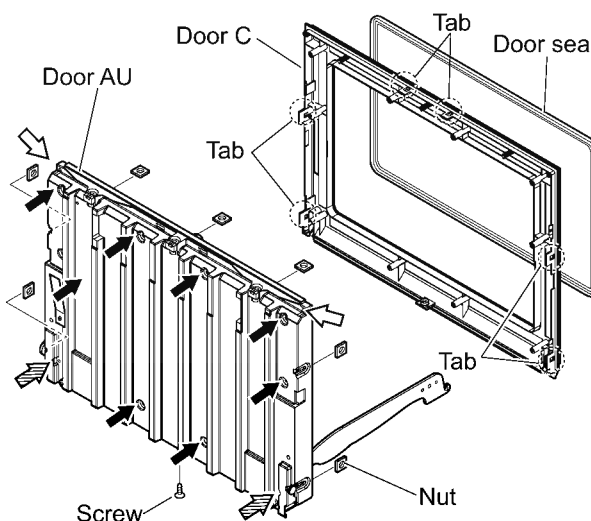


7. Remove the Hinge pins. (1 piece on each side)
 - Pull out each pin outward to remove.
8. Remove the Spring B, and pull out the Door AU towards you to remove.



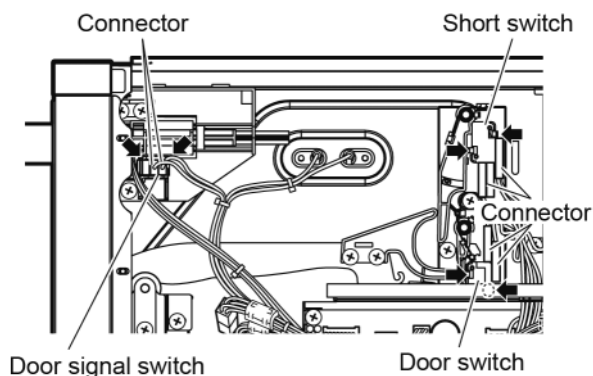
12.14. Door C / Door Seal

1. Remove the Door AU. (See 12.13. "Door BU / Door AU")
2. Remove the Door C. (Black arrows: 8 screws; White arrows: 2 screws; Diagonally shaded arrows: 2 screws; 1 countersunk screw; 6 tabs)
 - * When removing the Door C, keep the Door C upward not to drop the fixing nuts.
3. Remove the Door seal.



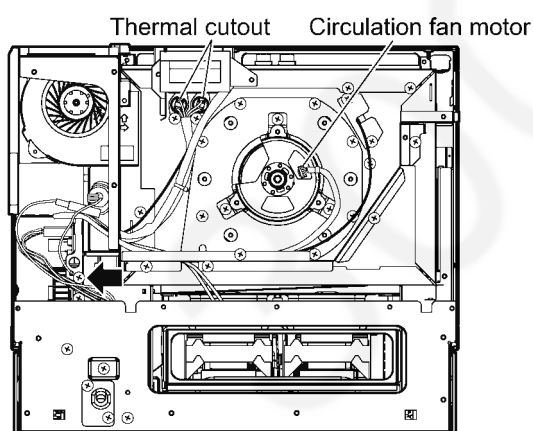
12.15. Door Switch / Short Switch / Door Signal Switch

1. Remove the Cabinet. (See "12.1 Cabinet")
2. Open the door.
3. Disconnect each connector.
4. Remove the switches from the mounting plate. (Black arrows: 2 tabs each)



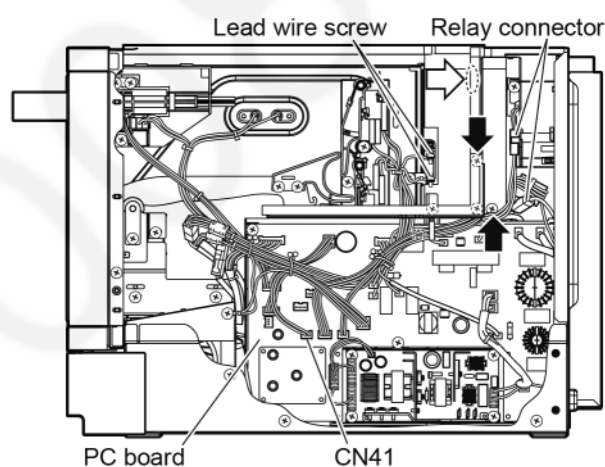
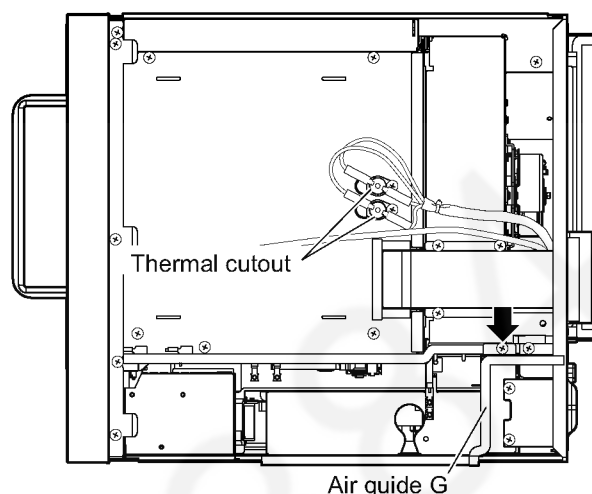
12.16. Circulation Fan Case U

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connectors from each Thermal cutout. (2 places each)
3. Disconnect the connector for the Circulation fan motor. (1 place)
4. Remove the grounding screw. (Black arrow: 1 screw)

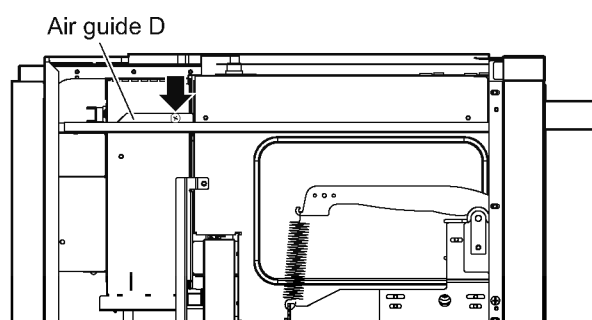
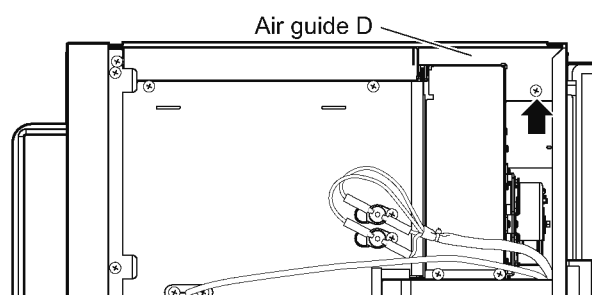


5. Disconnect the connectors from each Thermal cutout. (2 places each)
6. Remove the connector (CN41) for the PC board, the relay connectors (2 places), and the lead wire screws (2 places).
 - Disengage the lead wire (oven thermistor) of the removed connector (CN41) from each holder.

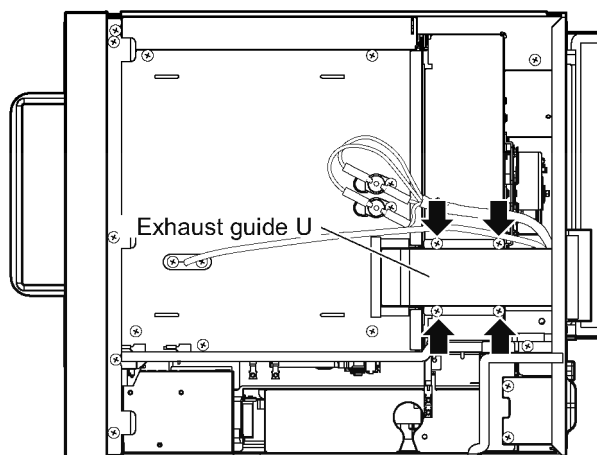
7. Remove the Air guide G. (Black arrows: 3 screws; White arrow: 1 tab)



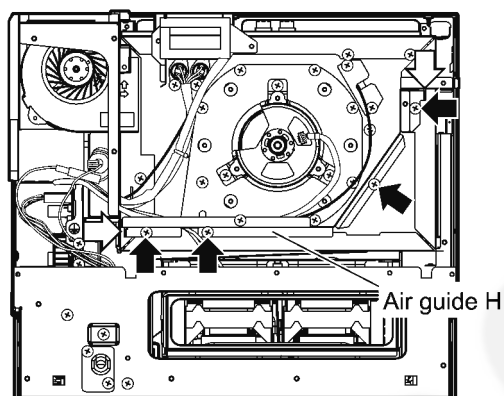
8. Remove the Air guide D. (2 screws)



9. Remove the Exhaust guide U. (4 screws)

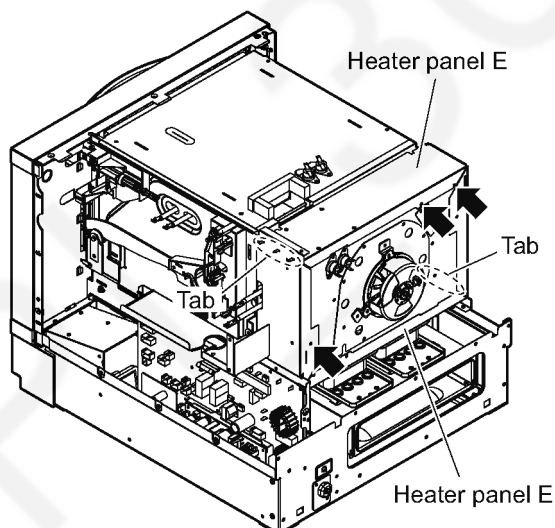


10. Remove the Air guide H. (Black arrows: 4 screws; White arrows: 2 tabs)



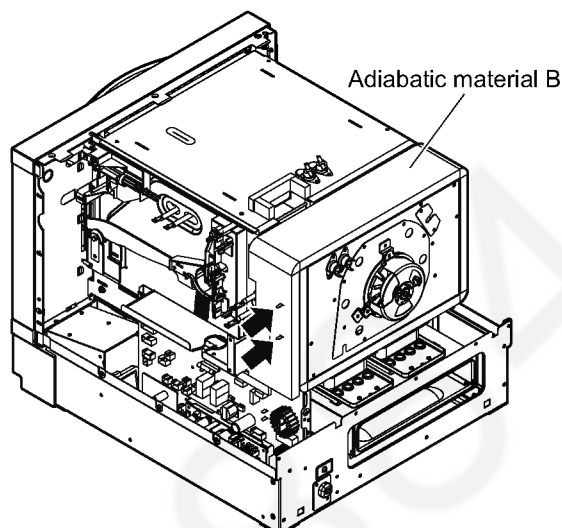
11. Remove each Heater panel E (3 screws).

- If they are hard to remove, remove them separately by unhooking the tabs (3 tabs on each side).



12. Remove the Adiabatic material B. (Black arrows: 2 tabs)

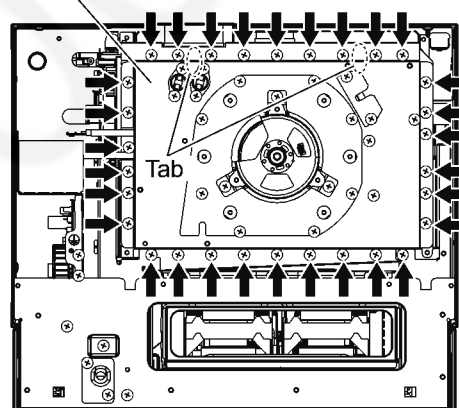
- Raise the tabs with a tool like a flathead screwdriver.



13. Remove the Circulation fan case U. (Black arrows: 30 screws; 2 tabs)

- Slide Circulation fan case U upward to remove.

Circulation fan case U



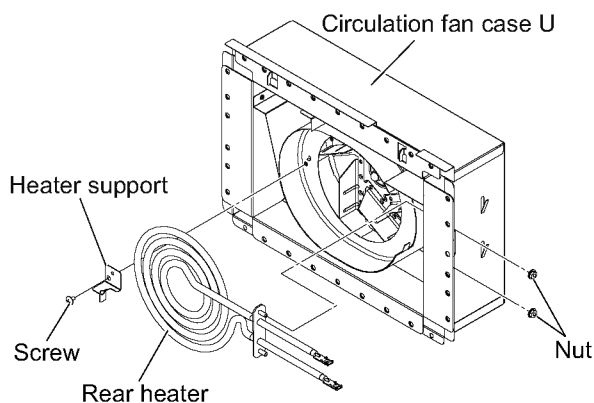
12.17. Rear Heater

1. Remove the Circulation fan case U. (See 12.16. "Circulation Fan Case U")

2. Remove the Heater support. (1 screw)

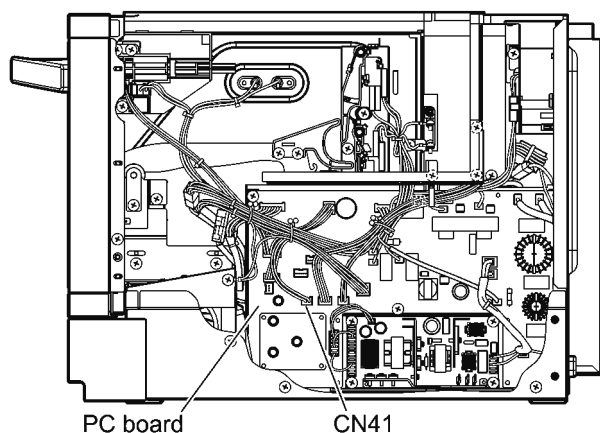
3. Remove the Rear heater. (Nuts: 2 pieces)

- * During assembly, install the Rear heater so that its terminal tabs point towards the top surface of the oven.

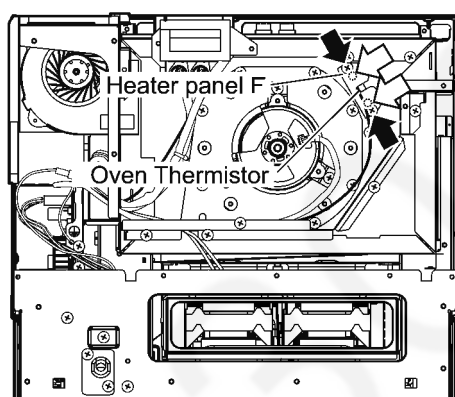


12.18. Oven Thermistor

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connector(CN41).
 - Disengage the lead wire of the removed connector (CN41) from each holder.

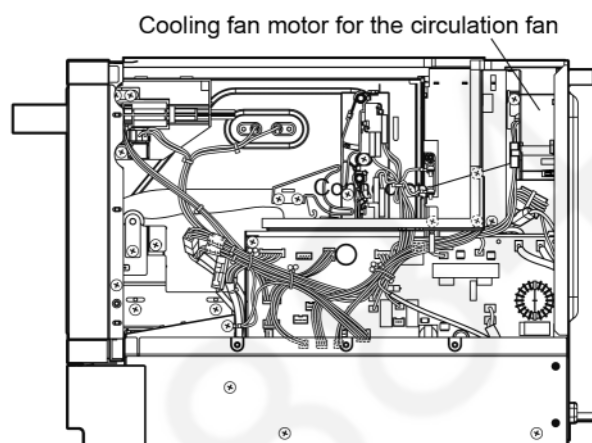


3. Remove the Heater panel F. (Black arrows : 2 screws)
4. Remove the Oven thermistor. (White arrows : 2 screws)
 - To remove it, spread the adiabatic materials at the location where it is installed.
 - * During assembly, be careful not to pinch the adiabatic materials.

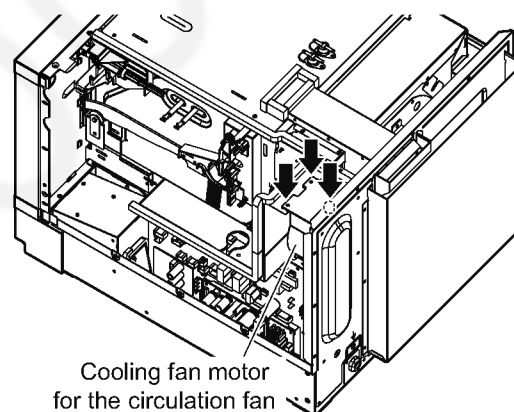


12.19. Cooling Fan Motor for the Circulation Fan

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connector.

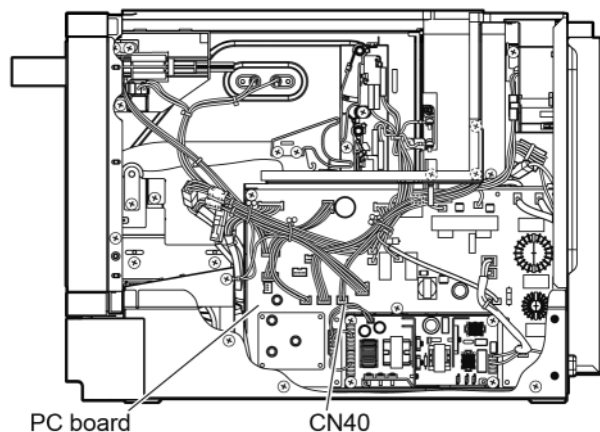


3. Remove the Cooling fan motor for the circulation fan. (3 screws)

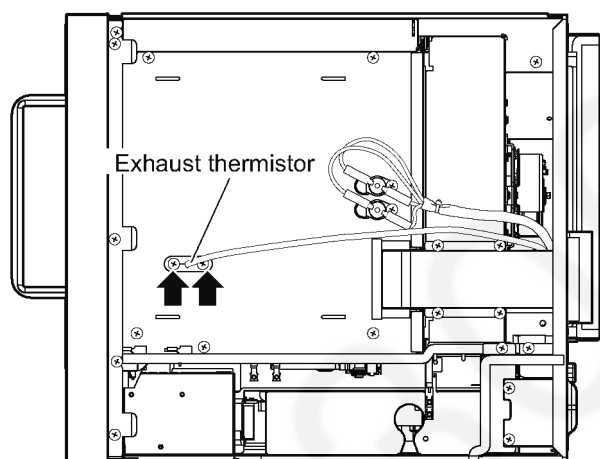


12.20. Exhaust Thermistor

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connector (CN40) for the PC board.
 - Disengage the disconnected lead wire from each holder.

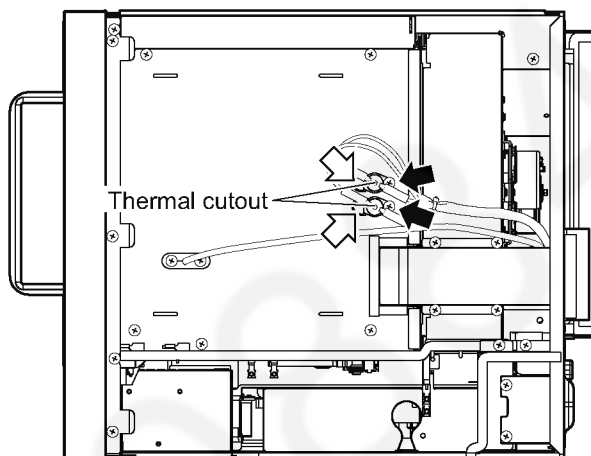


3. Remove the Exhaust thermistor. (2 screws)
 - To remove it, spread the adiabatic materials at the location where it is installed.
 - * During assembly, be careful not to pinch the adiabatic materials.



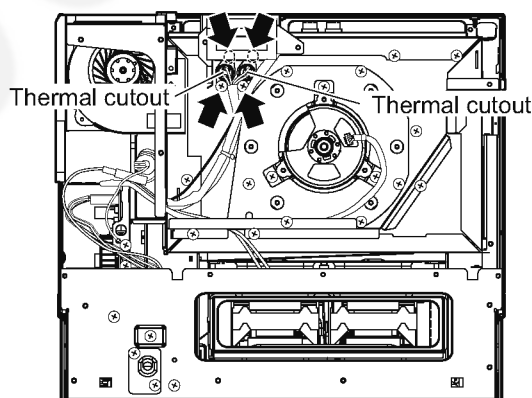
12.21. Thermal Cutout (for Top Heater)

1. Remove the Cabinet. (See "12.1 Cabinet")
2. Disconnect the connectors from each Thermal cutout.
3. Remove each Thermal cutout. (Black arrow: 1 screw each; White arrow: 1 tab each)



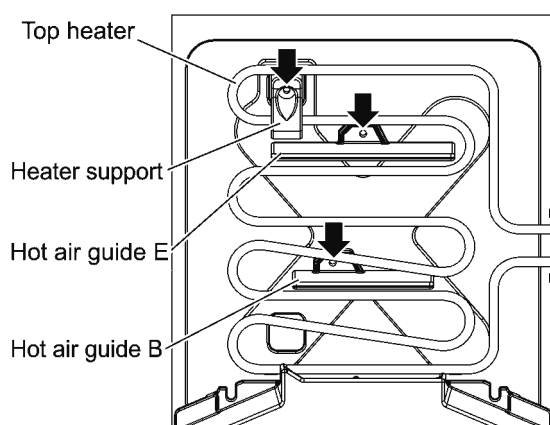
12.22. Thermal Cutout (for Rear Heater)

1. Remove the Back plate. (See 12.2. "Back Plate")
2. Disconnect the connectors from each Thermal cutout.
3. Remove each Thermal cutout. (2 screws each)



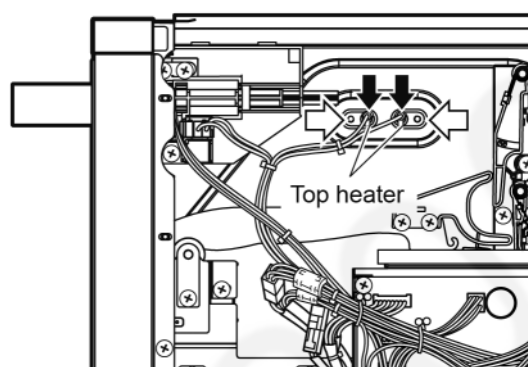
12.23. Top Heater

1. Remove the Cabinet. (See "12.1 Cabinet")
2. Open the door.
3. Remove the Heater support, Hot air guide B and the Hot air Guide E from the top interior surface of the oven. (1 screw each)



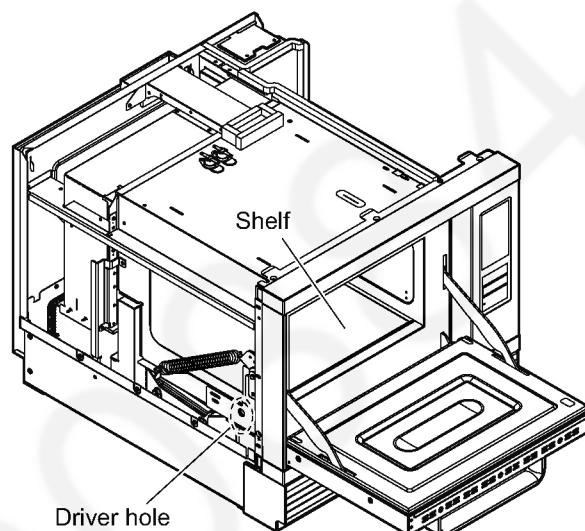
4. Remove the Top heater. (Black arrows: 2 screws; White arrows: 2 nuts)

* During assembly, install the Top heater so that its terminal tabs point towards the top surface of the oven.

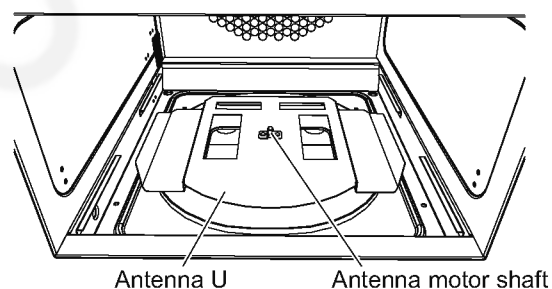


12.24. Antenna U / Spacer

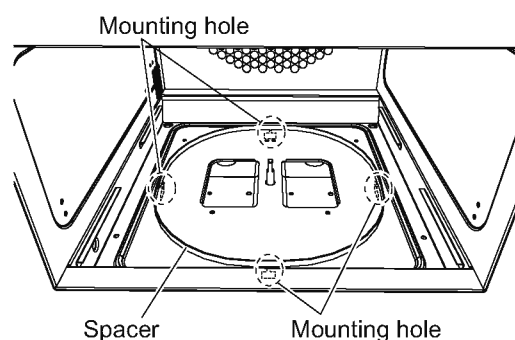
1. Remove the Cabinet. (See "12.1 Cabinet")
2. Open the door.
3. Remove the Shelf.
 - Insert a driver into the driver hole on the left side of the oven, and push the driver tip up to raise the tray. (Hole diameter: Approx. 8mm)



4. Remove the Antenna U from the shaft of Antenna Motor.



5. Remove the Spacer.
 - Align the hooks on Spacer to the respective mounting holes to remove. (4 places)



13 Measurements and Adjustments

13.1. Oven output measurement

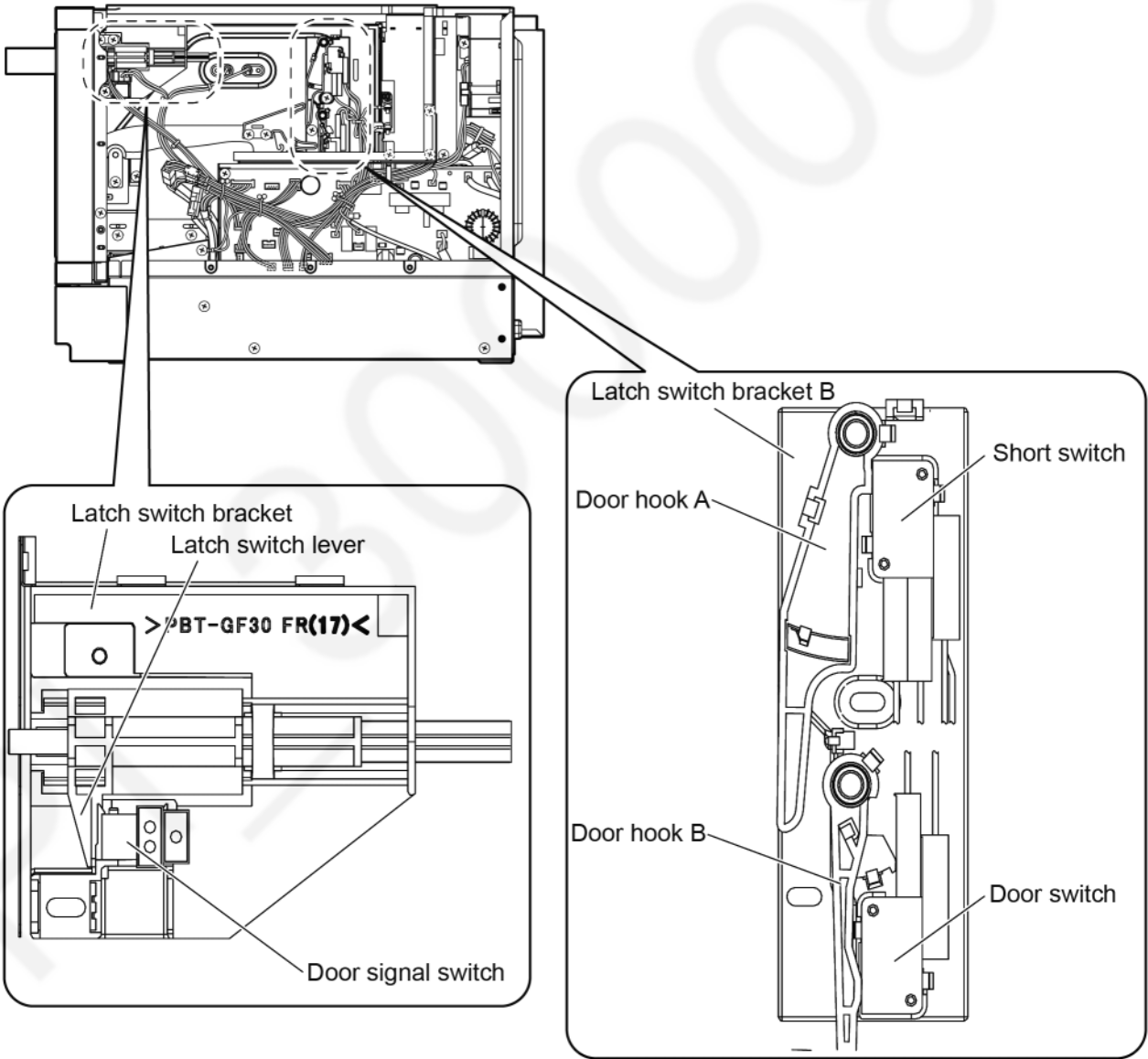
If we heat 1 liter of water in P7 (the oven 900W) for one minute and we let T 1 °C be the water temperature before heating and let T 2 °C be the one after heating, the output (W) is obtained from the following equation.
Output (W) = (T 2 - T 1) x 70 = T x 70

| Load | Measurement time | Output tolerance (W) | Water temperature rise value (°C) |
|--------------|------------------|----------------------|-----------------------------------|
| 1 L of water | 1 minute | 810 to 1035 | 11.5 to 14.8 |

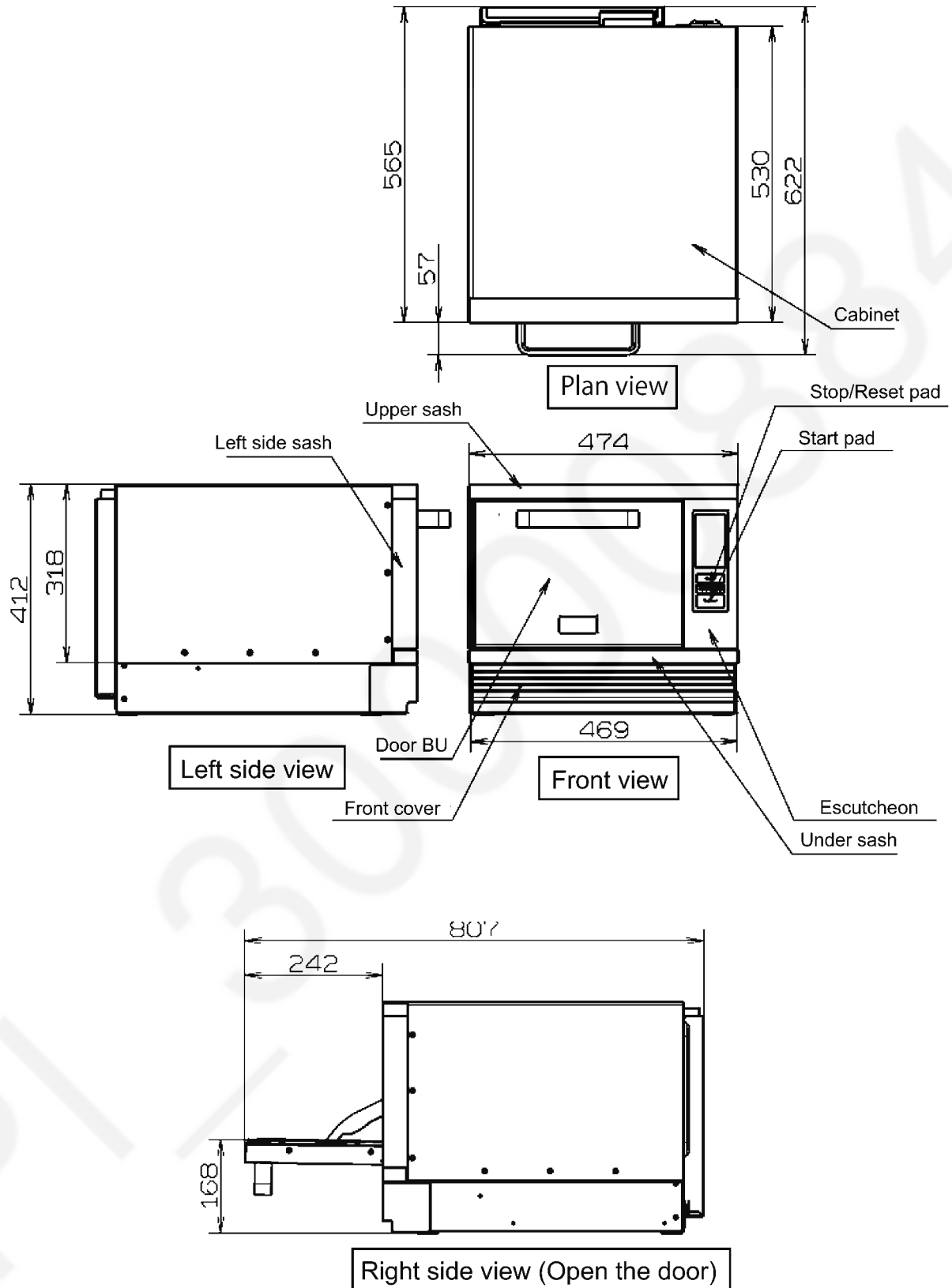
13.2. Adjustment of hinge and latch

Check the operation for each switch after disassembly, assembly and replacement of parts for door and latch switch.

- If an operational failure occurs on door switch, door signal switch and short switch, perform the adjustment outlined below.
 1. Adjustment of hinge
 - Close the door, fit the hinge on the front of oven and tighten the hinge attachment screw.
 2. Adjustment of latch switch bracket
 - a. Close the door, loosen the attachment screw for each latch switch bracket, slide the bracket back and forth to adjust latch switch lever and door hook A/B as pressing against the actuator of each switch.
 - b. Check the operation for door opening and closing and each switch.

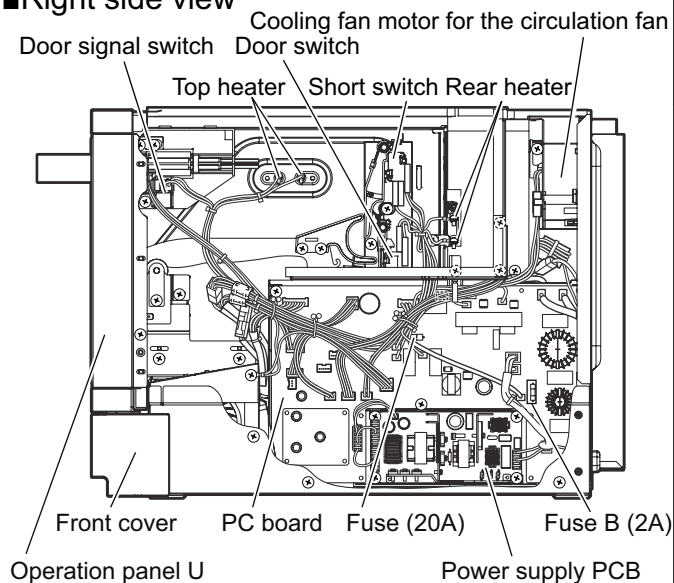


14 Dimensions

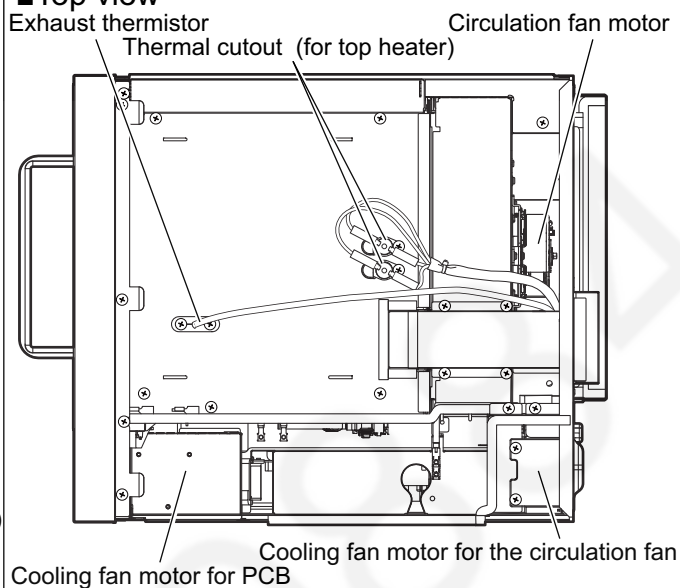


15 Block Diagram

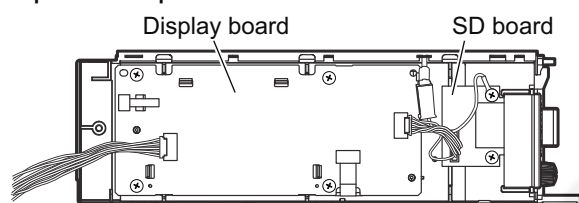
■Right side view



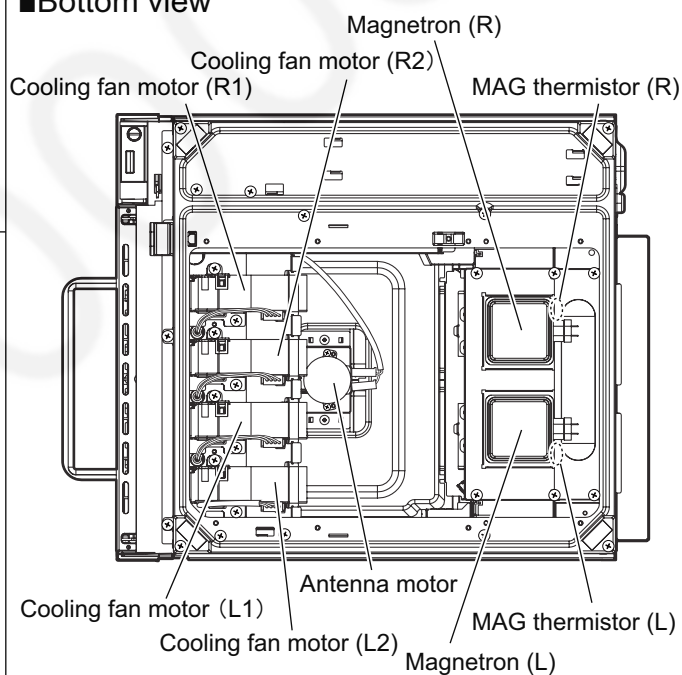
■Top view



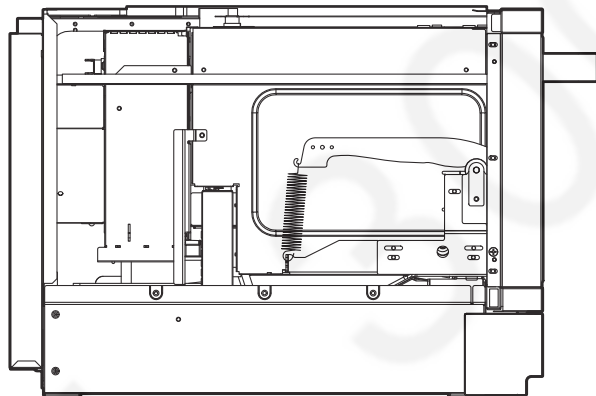
■Operation panel U



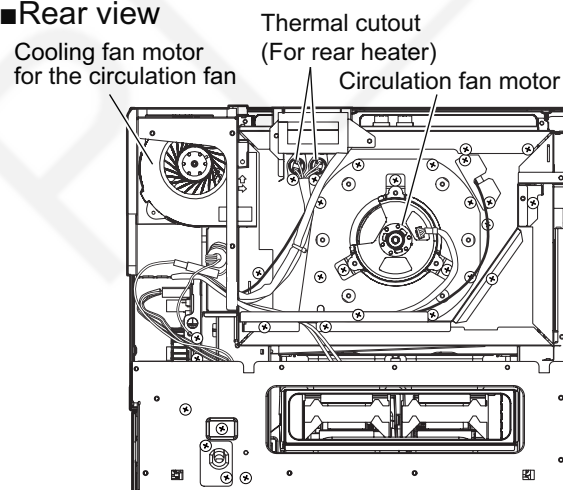
■Bottom view



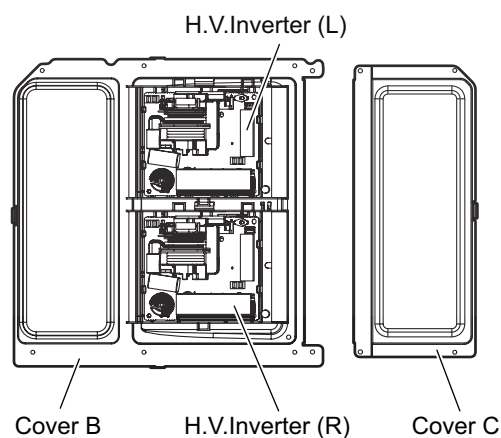
■Left side view



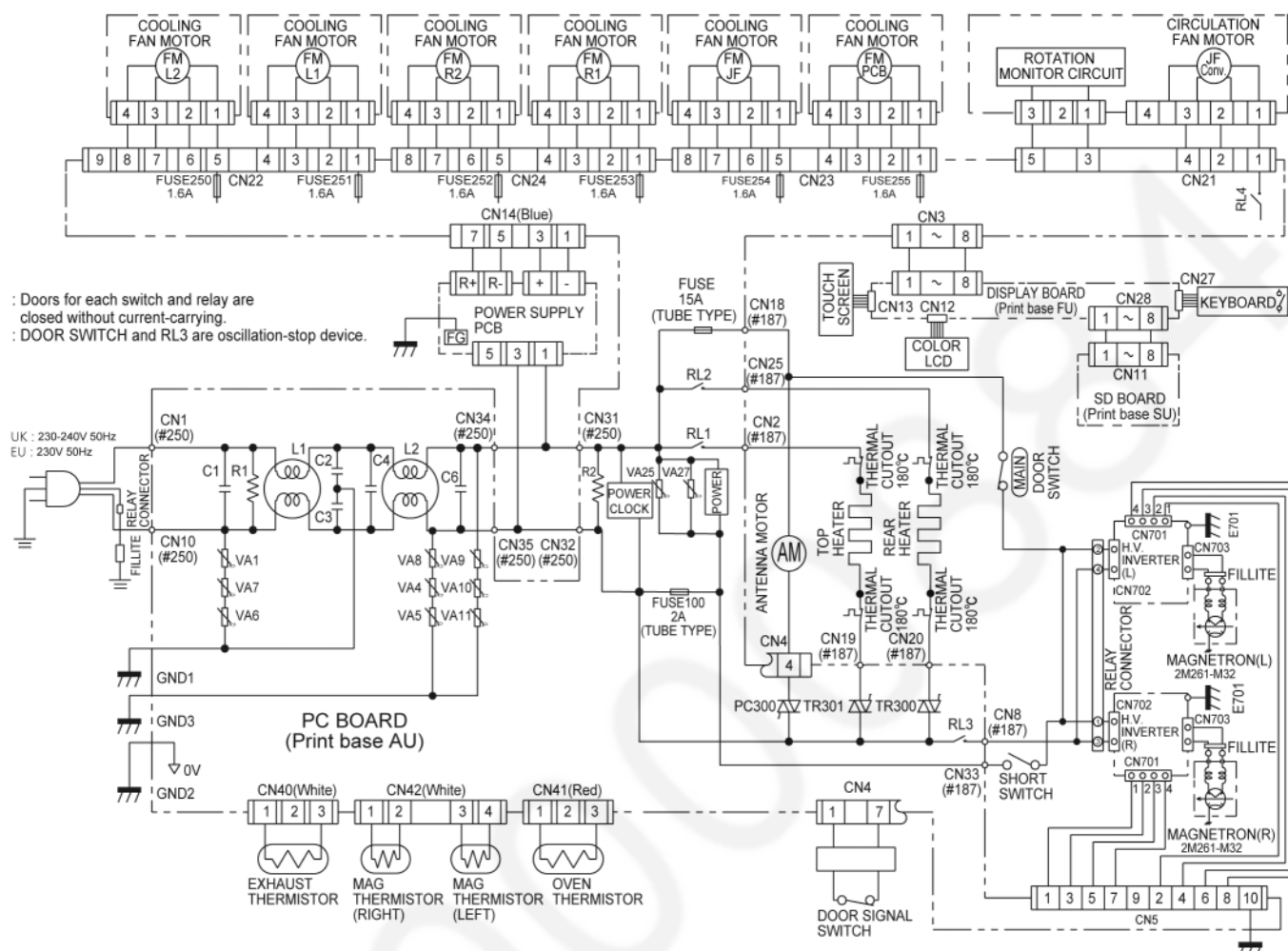
■Rear view



■H.V.Inverter



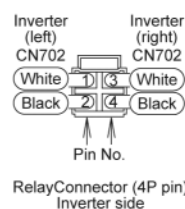
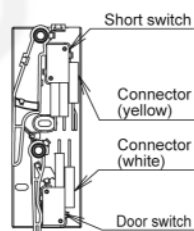
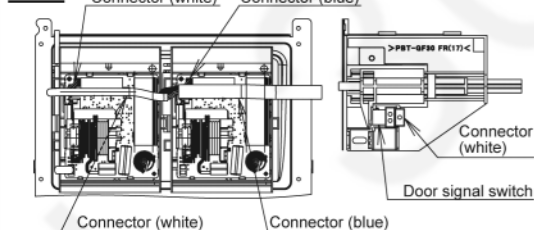
16 Wiring Connection Diagram



Connection diagram

Colors within parentheses indicate housing colors

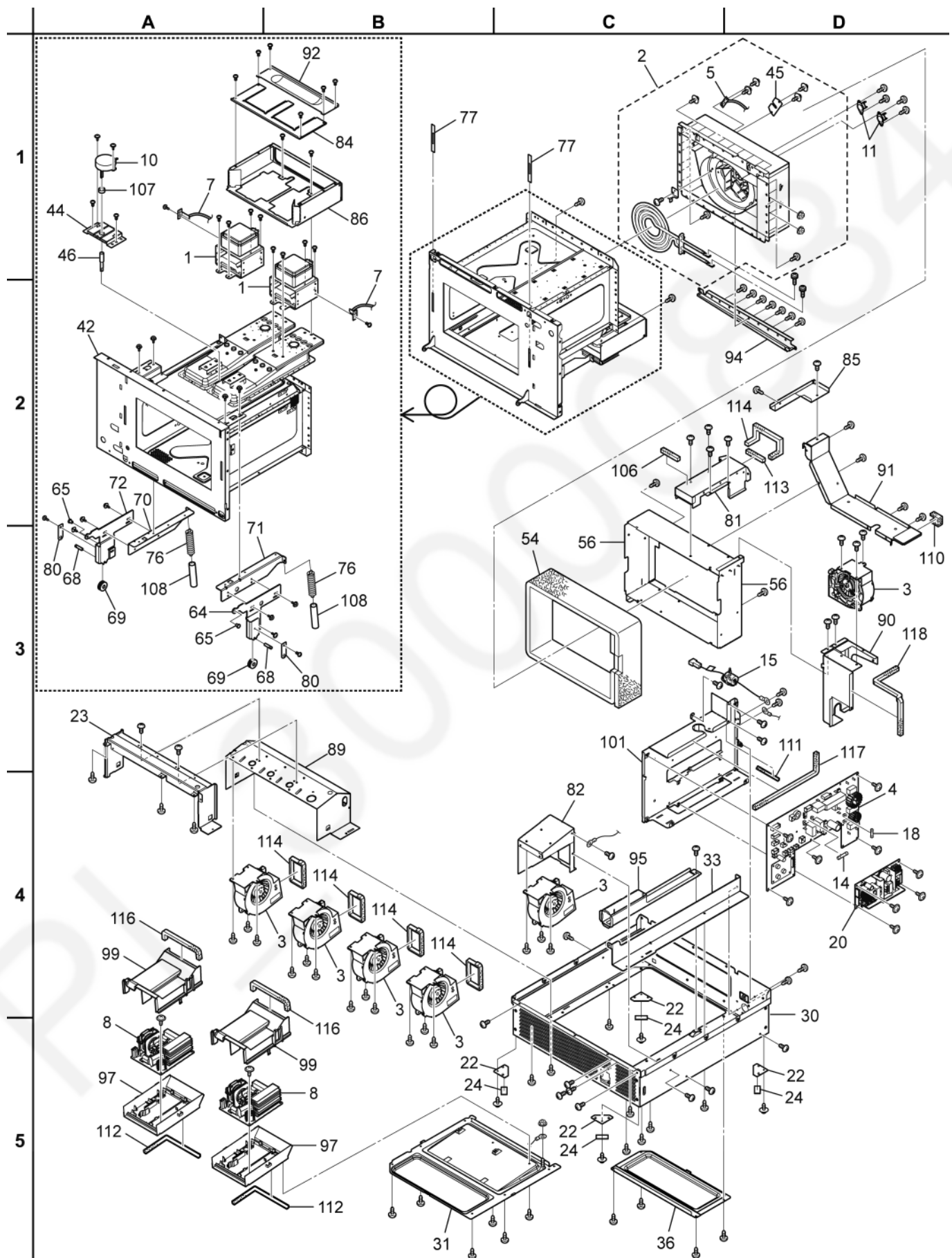
Inverter Connector (white) Connector (blue)

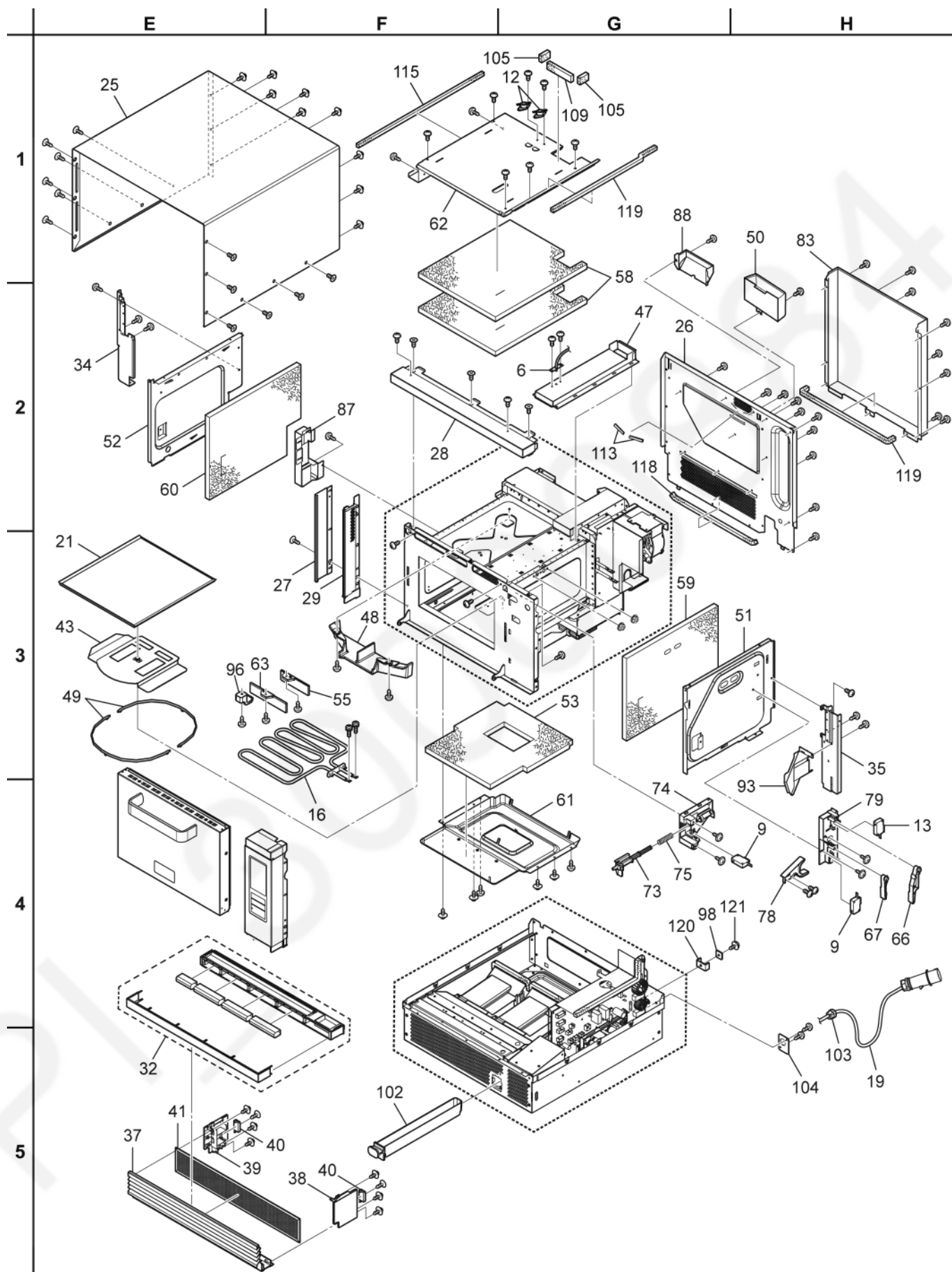


| Major self-diagnosis displays (Right / Left are based on Magnetrons) | | |
|---|------|---|
| Right | Left | Conditions / Parts to be inspected |
| F19 | F18 | Secondary current detection circuit |
| F22 | F32 | Magnetron thermistor circuit |
| FE2 | F92 | Magnetron failure |
| FE0 | F90 | Abnormal inverter temperature |
| FE5 | F95 | Inverter connector failure |
| FE6 | F96 | Inverter actuation signal failure (Lo) |
| FE7 | F97 | Inverter actuation signal failure (Hi) |
| FE8 | F98 | Inverter actuation signal failure (Hi) |
| FE9 | F99 | Presence of inverter actuation signals during non-actuation |


17 Exploded View and Replacement Parts List




17.1. Exploded view and parts list





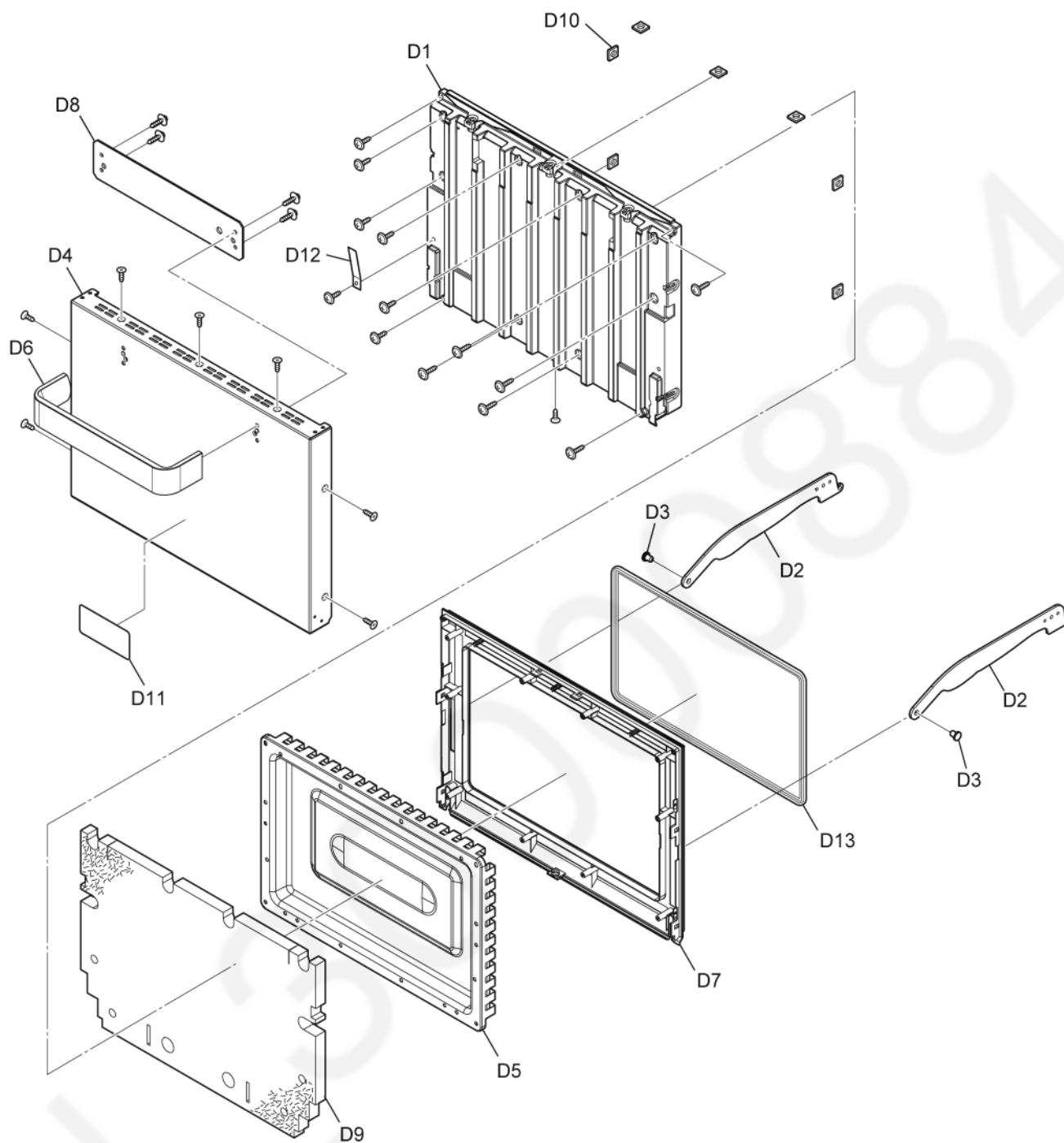
PARTS LIST

- NOTE 1: When ordering replacement part(s), please use part number(s) shown in this parts list.
Do not use description of the part.
- 2: Important safety notice:
Components identified by  mark have special characteristics important for safety.
When replacing any of these components, use only manufacturer's specified parts.

| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|---|----------|--------------|------------------------------|---------|---------|
| | 1 | 2M261-M32J1Y | MAGNETRON | 2 | |
| | 2 | A203M3G80BP | CIRCULATION FAN CASE (U) | 1 | |
|  | 3 | A400A-3G60 | MOTOR, DC, 18 W | 5 | |
|  | 4 | A603L3G80BP | PCB W/COMPONENTS | 1 | |
| | 5 | A605A-3G90 | TEMP.THERMISTER | 1 | |
| | 6 | A605Y-3G90 | TEMP.THERMISTER | 1 | |
| | 7 | A606B-3G60 | TEMP.THERMISTER | 1 | |
|  | 8 | A606Y3G70AP | H.V.INVERTER | 2 | |
|  | 9 | A61424T00AP | MICRO SWITCH, (V-16G-3C26-M) | 1 | |
|  | 10 | A6144-1T60 | MOTOR, AC, 3W | 1 | |
|  | 11 | A6145-1E30 | THERMAL CUTOUT 180°C | 2 | |
|  | 12 | A61458020BP | THERMAL CUTOUT 180°C | 2 | |
| | 13 | ANE61784L0AG | MICRO SWITCH, (V-16G-2C25) | 1 | |
| | 14 | A62303A60AP | FUSE 15A | 1 | |
| | 15 | A621A-3G60 | FILTER COIL | 1 | |
| | 16 | A64133G80BP | SHEATH HEATER A | 1 | |
| | 18 | A6595-3G60 | FUSE B, 2A | 1 | |
| | 19 | A900C3G80BP | CORD W/PLUG | 1 | |
| | 20 | N0AE1GJ00030 | PCB, POWER SUPPLY | 1 | |
| | 21 | A010T3G80BP | SHELF | 1 | |
| | 22 | A1007-3280 | FOOT | 4 | |
| | 23 | A1007-3G60 | FOOT A | 1 | |
| | 24 | A1008-3280 | RUBBER FOOT | 4 | |
| | 25 | A1009-3G60 | CABINET | 1 | |
| | 26 | A100Q3G60WT | BACK PLATE | 1 | |
| | 27 | A1013-3G60 | SASH, LEFT | 1 | |
| | 28 | A1015-3G60 | SASH UPPER | 1 | |
| | 29 | A1018-3G60 | SASH BRACKET | 1 | |
| | 30 | A101S-3G60 | BOTTOM PLATE U | 1 | |
| | 31 | A1028-3G60 | COVER | 1 | |
| | 32 | A102E-3G60 | SASH, BOTTOM | 1 | |
| | 33 | A1040-3G60 | REINFORCING PLATE | 1 | |
| | 34 | A1148-3G60 | BRACKET, OVEN | 1 | |
| | 35 | A1149-3G60 | BRACKET, OVEN | 1 | |
| | 36 | A1154-3G60 | COVER | 1 | |
| | 37 | A1600-3G60 | COVER, FRONT, AL | 1 | |
| | 38 | A1601-3G62 | COVER, RIGHT | 1 | |
| | 39 | A1602-3G62 | COVER, LEFT | 1 | |
| | 40 | A1607-3G60 | BRACKET, COVER | 2 | |
| | 41 | A1615-3G60 | MESH FILTOR | 1 | |
| | 42 | A200A-3G90 | OVEN U | 1 | |
| | 43 | A202K-3G60 | ANTENNA U | 1 | |
| | 44 | A2027-3G60 | BRACKET, MOTOR | 1 | |
| | 45 | A2257-3G90 | HEATER PANEL | 1 | |
| | 46 | A2080-3G60 | ANTENNA SHAFT | 1 | |
| | 47 | A2088-3G60 | EXHAUST GUIDE | 1 | |
| | 48 | A2235-3G90 | AIR GUIDE | 1 | |
| | 49 | A2133-3G60 | SPACER | 2 | |
| | 50 | A48843G60WT | TRAY | 1 | |
| | 51 | A2236-3G60 | HEATER PANEL (RIGHT) | 1 | |
| | 52 | A2237-3G60 | HEATER PANEL (LEFT) | 1 | |
| | 53 | A2242-3G60 | ADIABATIC MATERIAL A | 1 | |
| | 54 | A2243-3G60 | ADIABATIC MATERIAL B | 1 | |
| | 55 | A2246-3G90 | HOT AIR GUIDE B | 1 | |
| | 56 | A2256-3G60 | HEATER PANEL E | 2 | |
| | 58 | A2259-3G60 | ADIABATIC MATERIAL D | 2 | |
| | 59 | A2260-3G60 | ADIABATIC MATERIAL E | 1 | |
| | 60 | A2261-3G60 | ADIABATIC MATERIAL F | 1 | |
| | 61 | A2277-3G60 | HEATER PANEL (BOTTOM) | 1 | |
| | 62 | A2278-3G60 | HEATER PANEL (UPPER) | 1 | |
| | 63 | A2288-3G90 | HOT AIR GUIDE E | 1 | |

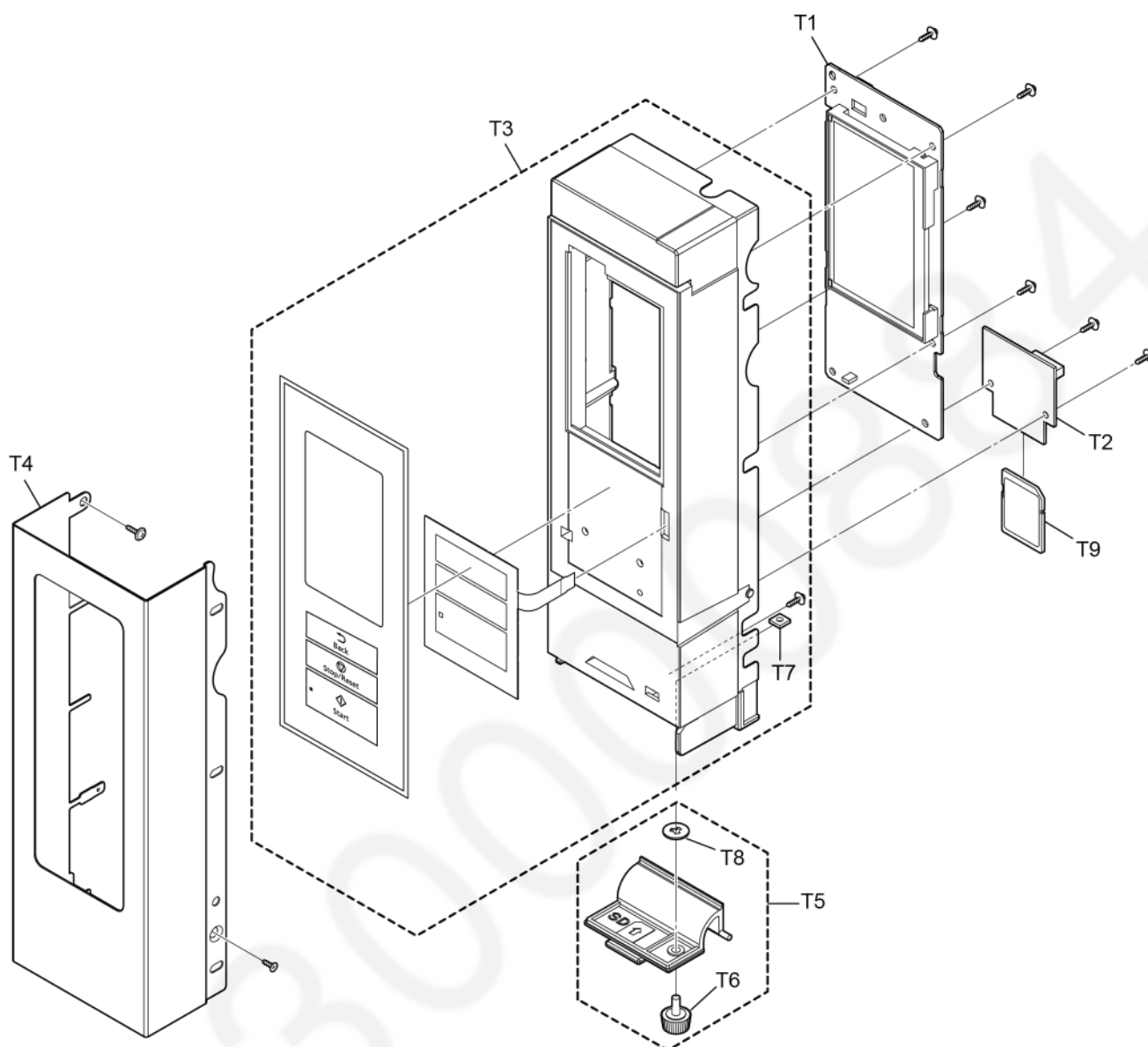
| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|--------------|-------------------------|---------|---------|
| | 64 | A3007-3G60 | HINGE B | 1 | |
| | 65 | A3008-3G60 | HINGE PIN | 2 | |
| | 66 | A3020-3G60 | DOOR HOOK A | 1 | |
| | 67 | A3030-3G60 | DOOR HOOK B | 1 | |
| | 68 | ANE3033-560 | DOOR GUIDE ROLLER PIN | 2 | |
| | 69 | ANE3034-560 | DOOR GUIDE ROLLER | 2 | |
| | 70 | A3060-3G60 | SPACER B, DOOR HINGE | 1 | |
| | 71 | A3081-3G60 | SPACER, DOOR HINGE | 1 | |
| | 72 | A3092-3G60 | HINGE C | 1 | |
| | 73 | A3102-3G60 | LEVER, LATCH SWITCH | 1 | |
| | 74 | A3103-3G60 | BRACKET, LATCH SW | 1 | |
| | 75 | ANE3155-610 | SPRING | 1 | |
| | 76 | A32303G80BP | SPRING B | 2 | |
| | 77 | A3252-3G60 | SPACER, DOOR ARM | 2 | |
| | 78 | A3264-3G60 | SPACER B, DOOR ARM | 1 | |
| | 79 | A3291-3G60 | BRACKET, LATCH SW | 1 | |
| | 80 | A3379-3G60 | BRACKET, GUIDE ROLER | 2 | |
| | 81 | A400K-3G60 | EXHAUST GUIDE U | 1 | |
| | 82 | A4021-3G60 | COVER, FAN CASE | 1 | |
| | 83 | A4024-3G60 | EXHAUST GUIDE A | 1 | |
| | 84 | A4026-3G60 | AIR GUIDE B | 1 | |
| | 85 | A4030-3G60 | AIR GUIDE D | 1 | |
| | 86 | A4031-3G60 | AIR GUIDE C | 1 | |
| | 87 | A4047-3G60 | AIR GUIDE E | 1 | |
| | 88 | A41073980AP | EXHAUST GUIDE B | 1 | |
| | 89 | A4118-3G60 | AIR GUIDE | 1 | |
| | 90 | A4209-3G60 | AIR GUIDE G | 1 | |
| | 91 | A4211-3G90 | AIR GUIDE H | 1 | |
| | 92 | A4287-3G60 | AIR GUIDE F | 1 | |
| | 93 | A4880-3G60 | DRAIN PLATE | 1 | |
| | 94 | A4881-3G60 | DRAIN PLATE B | 1 | |
| | 95 | A4885-3G60 | BRACKET WATER SEALING | 1 | |
| | 96 | A6418-3G60 | HEATER SUPPORT | 1 | |
| | 97 | A6585-3G60 | BRACKET, INV, PCB | 2 | |
| | 98 | A66623170GP | WASHER | 1 | |
| | 99 | A6720-3G60 | COVER, INVERTER PCB | 2 | |
| | 101 | A6793-3G60 | BRACKET, PCB | 1 | |
| | 102 | A8023-3G60 | OIL TRAY | 1 | |
| | 103 | ANE9027510RN | CORD BUSHING | 1 | |
| | 104 | A90353040AP | CORD BRACKET | 1 | |
| | 105 | A0920-3G60 | CUSHION RUBBER | 2 | |
| | 106 | A0937-3G60 | CUSHION RUBBER | 1 | |
| | 107 | A0938-3G60 | TUBE | 1 | |
| | 108 | A0941-3G60 | TUBE | 1 | |
| | 109 | A0984-3G60 | CUSHION RUBBER | 1 | |
| | 110 | ANE0902000DB | CUSHION RUBBER A | 1 | |
| | 111 | ANE0902000DB | CUSHION RUBBER A | 1 | |
| | 112 | ANE0961000AM | CUSHION RUBBER D | 2 | |
| | 113 | ANE0962000AE | CUSHION RUBBER D | 3 | |
| | 114 | ANE0962000AN | CUSHION RUBBER | 9 | |
| | 115 | ANE0962000AW | CUSHION RUBBER D | 1 | |
| | 116 | ANE0963000AK | CUSHION RUBBER D | 2 | |
| | 117 | ANE0963000AQ | CUSHION RUBBER D | 1 | |
| | 118 | ANE0963000AR | CUSHION RUBBER D | 2 | |
| | 119 | ANE0963000AU | CUSHION RUBBER D | 2 | |
| | 120 | XWNANE65GV | BRACKET EARTH | 1 | |
| | 121 | XYE6+F20FJ | SCREW | 1 | |

DOOR ASSEMBLY



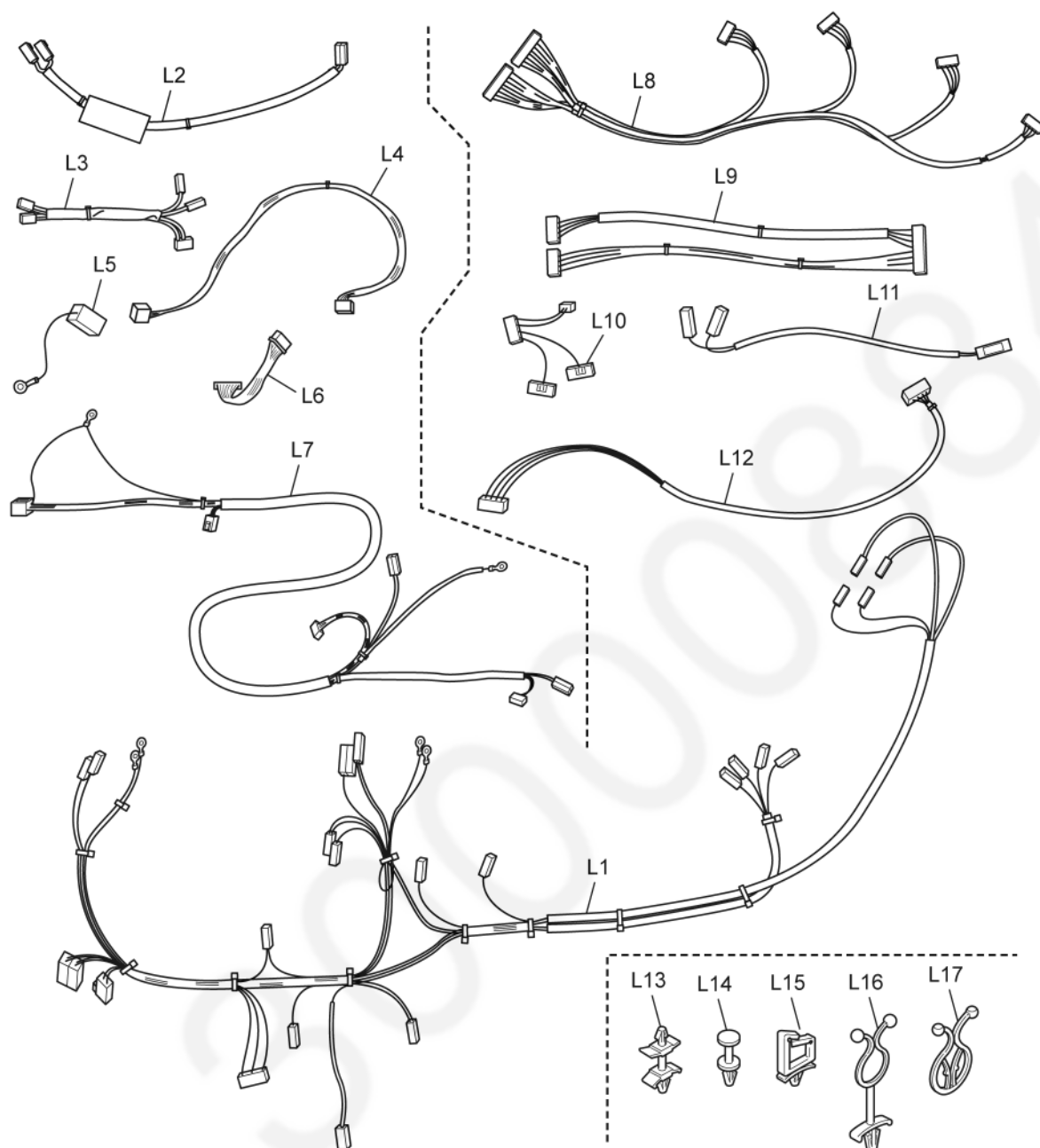
| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|-------------|-------------------------|---------|---------|
| | D1 | A3001-3G60 | DOOR A | 1 | |
| | D2 | A3004-3G60 | DOOR ARM | 2 | |
| | D3 | A3008-3G60 | HINGE PIN | 2 | |
| | D4 | A300A-3G60 | DOOR BU | 1 | |
| | D5 | A301Q-3G60 | DOOR E U | 1 | |
| | D6 | A3070-3G60 | HANDLE PIECE | 1 | |
| | D7 | A30853G80BP | DOOR C | 1 | |
| | D8 | A3181-3G60 | BRACKET, HANDLE | 1 | |
| | D9 | A2385-3G60 | ADIABATIC MATERIAL H | 1 | |
| | D10 | A4892-3G60 | NUT | 7 | |
| | D11 | A3186-3G80 | DOOR PANEL | 1 | |
| | D12 | A90093G60WT | TAB | 1 | |
| | D13 | A33343G80BP | DOOR SEAL | 1 | |

ESCUTCHEON BASE ASSEMBLY



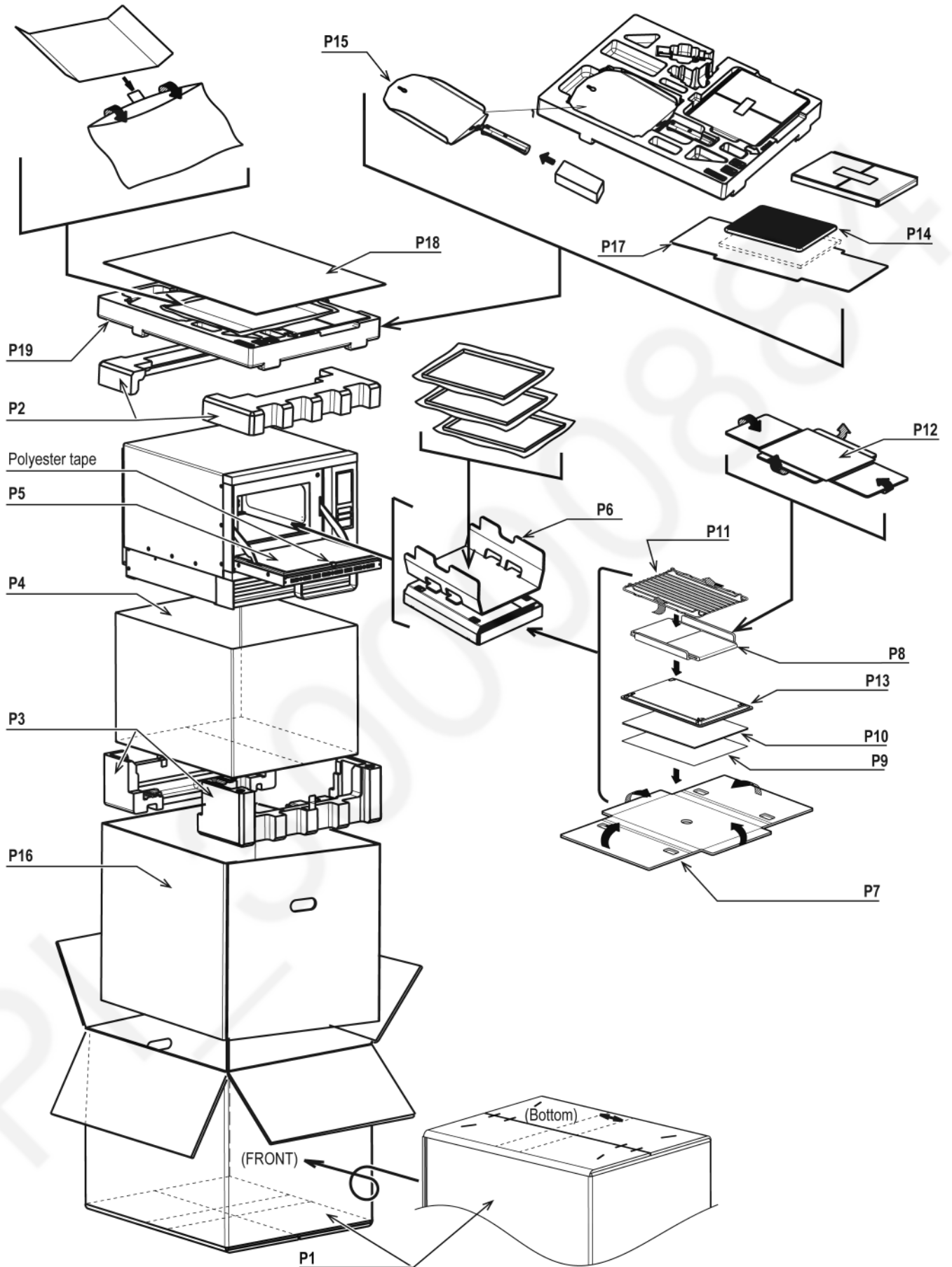
| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|--------------|-------------------------|---------|---------|
| | T1 | A605Q3G80BP | DISPLAY BOARD | 1 | |
| | T2 | A608T-3G60 | PCB, SD SLOT | 1 | |
| | T3 | A800L3G60WT | OPERATION PANEL U | 1 | |
| | T4 | A8058-3G60 | ESCUTCHEON | 1 | |
| | T5 | A8030-3G60 | COVER, SD | 1 | |
| | T6 | A4091-3G60 | SCREW, M4 | 1 | |
| | T7 | A4892-3G60 | NUT M4 | 7 | |
| | T8 | A6408-3280 | WASHER | 1 | |
| | T9 | RPSDFC51CS15 | MEMORY CARD | 1 | |

WIRING MATERIAL

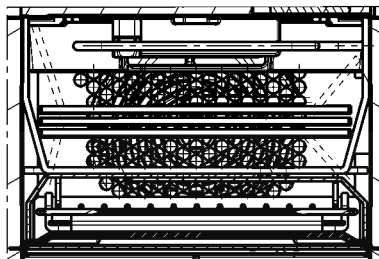


| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|--------------|-------------------------|---------|---------|
| ⚠ | L1 | A030A3G80BP | LEAD WIRE HARNESS AU | 1 | |
| ⚠ | L2 | A030E3G60WT | LEAD WIRE U | 2 | |
| ⚠ | L3 | A030F-3G60 | LEAD WIRE HARNESS BU | 1 | |
| ⚠ | L4 | A030H-3G60 | LEAD WIRE HARNESS CU | 1 | |
| | L5 | A0305-3G60 | LEAD WIRE A | 1 | |
| | L6 | A031F-3G60 | LEAD WIRE HARNESS DU | 1 | |
| | L7 | A031H-3G60 | LEAD WIRE HARNESS FU | 1 | |
| | L8 | A031K-3G60 | LEAD WIRE HARNESS GU | 1 | |
| | L9 | A031L-3G60 | LEAD WIRE HARNESS HU | 1 | |
| | L10 | A031M-3G60 | LEAD WIRE HARNESS IU | 1 | |
| | L11 | A031N-3G60 | LEAD WIRE HARNESS JU | 1 | |
| | L12 | A031P3G80BP | LEAD WIRE HARNESS KU | 1 | |
| | L13 | A6544-3G60 | SPACER A | 6 | |
| | L14 | A6545-3G60 | SPACER B | 2 | |
| | L15 | ANE9108X70AP | LEAD WIRE HOLDER K | 1 | |
| | L16 | ANE9072-400 | LEAD WIRE HOLDER C | 1 | |
| | L17 | ANE9073-900 | LEAD WIRE HOLDER D | 8 | |

PACKING AND ACCESSORIES

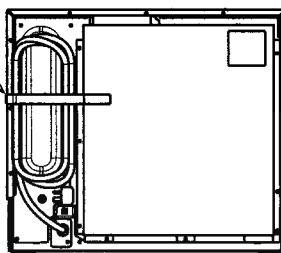


Inside of oven cavity

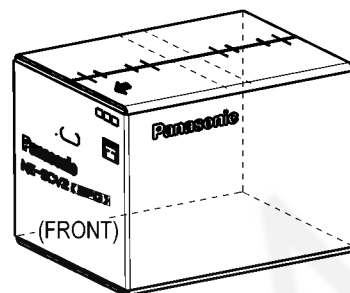


Fixing method for cable

PP Tape



Complete packaging view



| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|-------------|-------------------------|---------|---------|
| | P1 | A01023G80BP | PACKING CASE PAPER | 1 | |
| | P2 | A0104-3G60 | UPPER FILLER | 1 | |
| | P3 | A0105-3G60 | LOWER FILLER | 1 | |
| | P4 | A01063040AP | VINYL COVER | 1 | |
| | P5 | A0107-3G60 | DOOR SHEET | 1 | |
| | P6 | A00183G80BP | TRAY PACKING | 1 | |
| | P7 | A0117-3G60 | TRAY PACKING B | 1 | |
| | P8 | A0227-3G90 | TRAY PACKING | 1 | |
| | P9 | A04203G80BP | OPERATION GUIDE SHEET | 1 | |
| ⚠ | P10 | A05063G80BP | INSTRUCTION BOOK | 1 | |
| | P11 | A0602-3G90 | BAKING RACK | 1 | |
| | P12 | A0749-3G80 | CERAMIC PLATE | 1 | |
| | P13 | A4542-3G60 | TRAY | 1 | |
| | P14 | A45473G80BP | RIBBED PLATE | 1 | |
| | P15 | A011H3G81BP | PADDLE | 1 | |
| | P16 | A01033G80BP | INNER PACKING BOX | 1 | |
| | P17 | A02283G80BP | PLATE PACKING B | 1 | |
| | P18 | A01263G80BP | UPPER PACKING | 1 | |
| | P19 | A01143G80BP | UPPER FILLER B | 1 | |

| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|-------------|-------------------------|---------|---------|
| | | A11343G80BP | FOOT BRACKET | 1 | |
| ⚠ | | A0005-2601 | EARTH LABEL | 1 | |
| ⚠ | | A02673G80BP | SERVICE NOTICE | 1 | |
| | | A00064080BP | CAUTION LABEL | 1 | |
| ⚠ | | A01573G80BP | NAME PLATE | 1 | |

| Safety | Ref. No. | Part No. | Part Name & Description | Pcs/set | Remarks |
|--------|----------|--------------|-------------------------|---------|---------|
| | X1 | XTW3+6BJ | SCREW | 8 | |
| | X2 | XTNA3+10GJ | SCREW | 2 | |
| | X3 | XTW3+10BJ | SCREW | 24 | |
| | X4 | XTW3+10QJ | SCREW | 15 | |
| | X5 | XTW3+20QJ | SCREW | 2 | |
| | X6 | XTS3+8FXR | SCREW | 2 | |
| | X8 | XTWANE3+8EX | SCREW | 2 | |
| | X9 | XYNA35+C7US | SCREW | 4 | |
| | X10 | XST4+6FN | SCREW | 4 | |
| | X11 | XTT4+8RDN | SCREW | 146 | |
| | X12 | XTTANE4+8SX | SCREW | 29 | |
| | X13 | XTW4+8TJ | SCREW | 2 | |
| | X14 | XTWA4+8SJ | SCREW | 22 | |
| | X15 | XTWANE4+8BN | SCREW | 4 | |
| | X16 | XYF4+AF8J | SCREW | 4 | |
| | X17 | XSS4+10UM | SCREW | 7 | |
| | X18 | XTC4+10BC | SCREW | 12 | |
| | X19 | XTS4+10JJ | SCREW | 8 | |
| | X21 | XTTANE4+12BN | SCREW | 49 | |
| | X22 | XTTANE4+12SX | SCREW | 3 | |
| | X23 | XTW4+12TJ | SCREW | 4 | |
| | X24 | XTWANE4+12DN | SCREW | 9 | |
| | X25 | XYD4+EE12FJ | SCREW | 4 | |
| | X26 | XTW4+16QJ | SCREW | 4 | |
| | X27 | XYN4+F18SJ | SCREW | 8 | |
| | X28 | XNW4EFN | NUT | 5 | |
| | X29 | XTWANE4+10BN | SCREW | 2 | |