

Microwave Oven Trouble Shooting Guide

Sensor Cooking (Genius)- How it works

Sensor Cooking allows you (the customer) to cook or reheat foods automatically without having to set the cooking time or power levels.

How does it work?

As food cooks, steam is created from the moisture in the food; this steam builds up under the 'covering on the container' and after a period of time escapes in a burst into the microwave cavity. The sensor detects the initial burst of steam and the oven calculates the remaining cooking time, which then counts down in the display window. Power levels are also pre-programmed and vary for each food category.

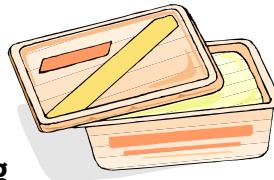
How it works - Step by step

1. Place food into the oven - covered with a quality plastic wrap/use and using both the correct type and size of container.
2. Press the Sensor button appropriate for the food type being cooked
3. Press start (only the food category will be displayed in window)

DO NOT STOP OR OPEN THE OVEN DOOR DURING STAGE 1 COOKING

The oven will invisibly count the length of initial cooking period (known as stage 1) until the steam burst escapes. The amount of time for stage 1 of cooking will vary depending on the amount of food being cooked, the size of the container being used, starting temperature and the moisture content of the food.

4. Once the steam has escaped and been detected by the sensor, the oven calculates the 2nd stage of cooking based on the length of time it took for the steam to build and escape along with a pre-programmed formula.
5. The final cooking time will appear and count down in the display window.
6. It is now after this point has been reached that unit door maybe opened for stirring (if required).



Containers & Set up for sensor cooking

1. All sensor categories have a minimum and maximum weight recommendation. Refer to your operating instructions.
Only cook food within the weight range.
Foods outside this range should be cooked using 'Manual Power' and time.
2. Only cook with microwave safe containers that are made of Pyrex, Corning ware or ceramic materials. Please note - **Plastic containers** do not work on sensor cook, as a firm seal cannot be obtained with the cling wrap.
3. Always choose a container that is a suitable size for the quantity of food being cooked. If a large headspace is allowed the food may overcook. If dish is overfilled, the top of the food may pierce the plastic wrap again causing incorrect cooking. The dish should always be approximately two-thirds to three-quarters full.
4. All foods must be covered when using sensor cook to allow steam to build up and escape with a burst. One layer of plastic wrap completely covering the top and edges of the dish is sufficient.

Do not pierce holes or allow airspace on one edge.

The lids of casserole dishes may not fit securely or flat, which allows steam to escape in a trickle. Snap locking lids on plastic containers are too tight and overcooking may occur as steam takes too long to escape, - often with a bang!

Special plastic microwave cookware eg. Tupperware is not suitable for sensor cooking but may be used for auto cook or manual cooking.

5. There are different directions for food preparation for each category in sensor cook. These must be followed closely to avoid incorrect cooking. Example; Reheating states "do not reheat lasagne, bread products.... etc. These instructions are found in the cookbook section of the Operating instructions at the beginning of each appropriate chapter.

Basic Food Test - Self Help

1. Place 1 medium to large (120g-180g) sliced carrot along with 2 teaspoons of water into a microwave-safe cereal bowl (500ml capacity).
2. Cover completely with 1 layer of plastic wrap.
3. Place into microwave oven.
4. Select “Potatoes” the press “Start”. Count the seconds it takes for the microwave to detect the steam burst and record.
5. The second stage of cooking should be approximately 1/5 (or 20%) of the amount of time it took to originally detect the steam burst.

“Potatoes” is the category used for cooking all root vegetables such as potato, turnip, beetroot, carrot and sweet potato.

Note: Panasonic internal testing program reveals test results for 125g - 150g of carrots detected steam between 124 seconds and 185 seconds. (This is to be used as only a guide)

More /Less Cooking Adjustment

All tests conducted using the sensor is programmed to an ‘average’ liking. Some people prefer to have firmer vegetables or softer vegetables or undercook their rice for later use in stir-frying.

Sensor cooking ovens have a feature which allows the customer to adjust the cooking time by increasing the stage 2 times by 10% more or 10% less.

Once you have tried the sensor cook, you may like to next time increase or decrease their cooking time to suit your personal preference.

The more/less button must be pressed before pressing start. Once the sensor has been started the only other way to adjust cooking time is to stop the oven before the end of cooking or add extra time at the end of cooking (manually)