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Panasonic NE-BS8D-W

Panasonic NE-BS8D-W Steam Oven Range Instruction Manual

Model: NE-BS8D-W

1. Introduction and Overview

This manual provides essential information for the safe and efficient operation of your Panasonic NE-BS8D-W Steam Oven Range. Please read it thoroughly before use and retain it for future reference.

The Panasonic NE-BS8D-W is a versatile 30-liter, 2-stage steam oven range equipped with a Swing Search Infrared Sensor for precise temperature control. It offers enhanced basic warming functions, double-sided grilling without flipping, and a heat-flat design for even baking of bread and pastries.



Image 1.1: Front view of the Panasonic NE-BS8D-W Steam Oven Range.

2. Safety Information

Always adhere to the following safety precautions to prevent injury or damage to the appliance.

- Read all instructions before using the appliance.
- Ensure the appliance is properly grounded.
- Do not operate the oven if the door is damaged or if the seals are broken.
- Keep children away from the appliance during operation.
- Use only oven-safe dishes and accessories.
- Do not heat sealed containers, as they may explode.
- Always use oven mitts when handling hot items.
- Ensure adequate ventilation around the appliance.

3. Setup

3.1 Unpacking

Carefully remove the oven range from its packaging. Inspect for any damage. Remove all packing materials, including any protective films or tapes from the interior and exterior surfaces.

3.2 Placement

Place the oven range on a stable, level surface. Ensure sufficient clearance for ventilation. The compact design allows for placement with minimal space at the rear and sides, but always refer to the diagram for exact requirements.



Image 3.1: Diagram illustrating the compact design and required clearances for installation. Total height with space above is 45cm, depth 44.5cm, width 49.4cm.

3.3 Initial Cleaning

Before first use, wipe the interior and exterior surfaces with a soft, damp cloth. Wash the included accessories (grill plate, square trays) with mild detergent and warm water, then dry thoroughly.

3.4 Power Connection

Plug the power cord into a dedicated 100V AC outlet. Do not use extension cords or adapters.

4. Operating Instructions

4.1 Control Panel Overview

The control panel features buttons for Oven, Grill, Steam, and Microwave functions, along with a display and a dial for setting time and selecting menus. The 'Warm Start' button initiates automatic warming.



Image 4.1: The control panel with various function buttons and a rotary dial.

4.2 Basic Warming (Microwave)

For quick reheating of food, use the microwave function. The Swing Search Infrared Sensor automatically detects food temperature for optimal warming. The 'Speed Function' can reduce heating time for items like bento boxes and side dishes by up to 38% compared to manual settings (e.g., 500W/4 min 30 sec vs. 2 min 46 sec with speed function).



Image 4.2: A bento box being placed into the oven for quick warming using the speed function.

4.3 Grilling

The double-sided grill feature uses a powerful flat heater and a heat grill plate to cook food evenly on both sides without the need for flipping. This is ideal for dishes like grilled chicken, fish, and vegetables.



Image 4.3: Chicken and various vegetables being grilled on the heat grill plate, demonstrating the double-sided cooking capability.

4.4 Oven Baking

The heat-flat design ensures hot air circulates thoroughly throughout the oven cavity, baking items like bread and pastries evenly and to a fluffy texture. The 30L capacity allows for baking multiple items simultaneously, such as 24 butter rolls at once.



Image 4.4: A tray of golden-brown butter rolls baking inside the oven, showcasing the baking capacity.

4.5 Defrosting

The oven range features a core defrosting function that gently thaws food from the center, minimizing uneven thawing. This is particularly useful for minced meat or other frozen ingredients.



Image 4.5: Hands gently separating defrosted minced meat in a glass bowl, illustrating the core defrosting feature.

4.6 Frozen One-Bowl Cooking

Prepare meals easily using frozen ingredients directly in one bowl. This function allows for cooking without needing to use a knife or stove, and can handle both frozen and refrigerated ingredients mixed together.



Image 4.6: A prepared dish of eggplant and minced meat, cooked using the frozen one-bowl method.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your oven range.

5.1 Cleaning the Heat Grill Plate

The heat grill plate features a fluorine coating, making it non-stick and easy to clean. It is also dishwasher-safe for convenience.



Image 5.1: A hand cleaning the heat grill plate with a sponge, highlighting its easy-to-clean surface.

5.2 Cleaning the Interior

The oven's interior is designed with flat surfaces, making it easy to wipe clean. Regularly wipe down the walls and ceiling of the cavity with a damp cloth after use to prevent food residue buildup.



Image 5.2: A hand wiping the flat ceiling of the oven interior, demonstrating ease of cleaning.

5.3 General Cleaning

Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.

6. Troubleshooting

If you encounter issues with your oven range, refer to the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on	Power cord not properly plugged in; Power outage; Circuit breaker tripped.	Check power cord connection; Verify power supply; Reset circuit breaker.
Food not heating evenly	Incorrect power level or cooking time; Food placed improperly; Sensor malfunction.	Adjust settings; Ensure food is centered; Contact support if issue persists.
Unusual noises during operation	Normal operation sounds (fan, magnetron); Loose components.	Refer to manual for normal sounds; If unusual, contact support.
Error code displayed	Internal malfunction.	Note the error code and contact customer support.

7. Specifications

Detailed technical specifications for the Panasonic NE-BS8D-W Steam Oven Range.

Feature	Specification
Brand	Panasonic
Model Number	NE-BS8D-W
Color	White
Capacity	30 Liters
Product Dimensions (D x W x H)	44.5 x 49.4 x 37 cm
Package Dimensions	57.9 x 55.5 x 43.7 cm
Product Weight	19 kg
Voltage	100 Volts (AC)
Special Features	Automatic cooking menu
Batteries Required	No
First Available Date	2025/4/21

8. Warranty and Support

8.1 Manufacturer's Warranty

This product comes with a 1-year manufacturer's warranty from the date of purchase. Please retain your proof of

purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use.

8.2 Customer Support

For technical assistance, service, or warranty inquiries, please contact Panasonic customer support. Contact details can typically be found on the official Panasonic website or in the warranty card included with your product.

- **Online Support:** Visit the official Panasonic website for FAQs, troubleshooting guides, and contact forms.
- **Telephone Support:** Refer to your product documentation for regional customer service phone numbers.

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