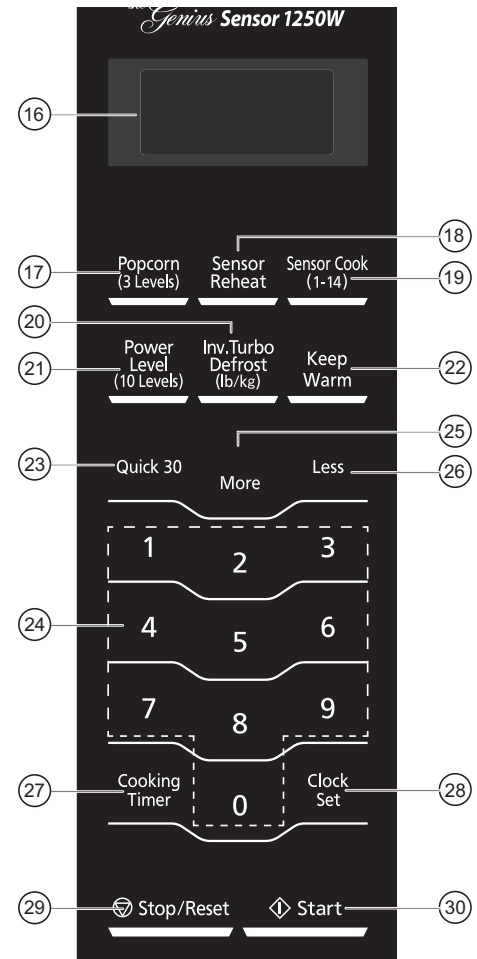
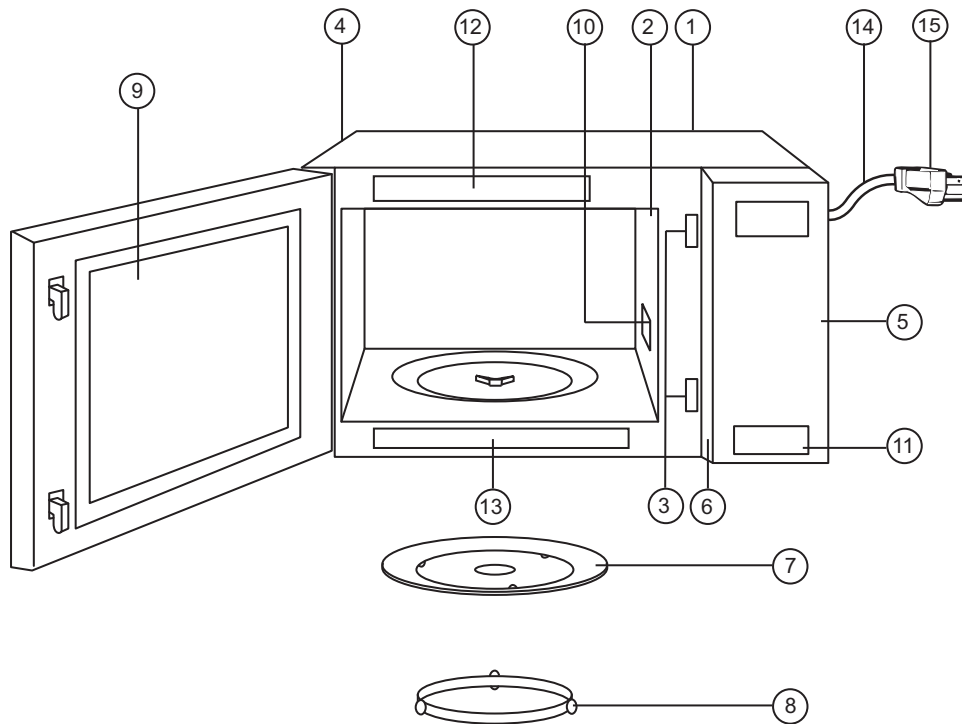


Location of Controls



The control panels of NN-SN936B/SN936W/SN946B/SN946W/SN736B/SN736W have same key layout.

- | | |
|---|---|
| 1 External Air Vent | 21 Power level Pad (See page 8) |
| 2 Internal Air Vent | 22 Keep Warm Pad (See page 11) |
| 3 Door Safety Lock System | 23 Quick 30 Pad (See page 11) |
| 4 Exhaust Air Vent | 24 Number Pads |
| 5 Control Panel | 25 More Pad (See page 11, 13) |
| 6 Identification Plate | 26 Less Pad (See page 11, 13) |
| 7 Glass Tray | 27 Cooking Timer Pad (See page 9-10) |
| 8 Roller Ring | 28 Clock Set Pad (See page 8) |
| 9 Heat/Vapor Barrier Film (do not remove) | 29 Stop/Reset Pad |
| 10 Waveguide Cover (do not remove) | 30 Start Pad |
| 11 Door Release Button | Before cooking: One tap clears all your instructions. During cooking: one tap temporarily stops the cooking process. Another tap cancels all your instructions, and time of day or colon appears in the display window. |
| 12 Warning label | |
| 13 Menu label | |
| 14 Power Supply Cord | |
| 15 Power Supply Plug | |
| 16 Display Window | |
| 17 Popcorn Pad (See page 11) | |
| 18 Sensor Reheat Pad (See page 13) | |
| 19 Sensor Cook Pad (See page 13) | |
| 20 Inverter Turbo Defrost Pad (See page 12) | |

Pad must be pressed again to restart oven.

Beep Sound:

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. When operating, the oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

NOTE:

If no operation after cooking program setting, 6 minutes later, the oven will automatically cancel the cooking program. The display will return to clock or colon display.

NOTE:

The illustration is for reference only.

Operation (continued)

Sensor Cook Chart

See the chart below for Sensor Cook categories.

Recipe	Serving/Weight	Hints
1. Oatmeal	½ - 1 cup (40 - 80 g)	Place oatmeal in a microwave safe serving bowl with no cover. Follow manufacturers' directions for preparation.
2. Breakfast Sausage	2 - 8 links	Follow manufacturers' directions for preparation of pre-cooked breakfast sausage. Place in a radial pattern.
3. Omelet	2 - 4 eggs	Follow basic Omelet recipe on this page.
4. Quinoa	¼ - 1 cup (45 - 180 g)	Place quinoa in a microwave safe 3 qt casserole dish. Add 2 parts water to 1 part quinoa. Cover with lid or vented plastic wrap. After 2 beeps, stir. Let stand 14 minutes before serving.
5. Soup	1 - 2 cups (250 - 500 ml)	Pour soup into a microwave safe serving bowl. Cover with lid or vented plastic wrap. Stir after cooking.
6. Frozen Entrées	8 - 28 oz. (220 - 800 g)	Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.
7. Frozen Pizza (single)	8 oz. (220 g)	Follow manufacturers' directions for preparation. Add more time of cooking if needed.
8. Potatoes	1 - 4 potatoes (6 - 8 oz. each) (170 - 220 g)	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 1 inch (2.5 cm) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes to complete cooking.
9. Fresh Vegetables	4 - 16 oz. (110 - 450 g)	All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking.
10. Frozen Vegetables	6 - 16 oz. (170 - 450 g)	Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.)
11. Rice	½ - 1½ cups (110 - 335 g)	Place rice with hot tap water in a microwave safe casserole dish. Cover with lid or vented plastic wrap. Let stand 5 to 10 minutes before serving.
12. Frozen Dinners	11 - 16 oz. (300 - 450 g)	Follow manufacturers' directions for covering or removing covers. Do not use frozen foods packaged in foil trays. After 2 beeps, stir or rearrange.
13. Pasta	2 - 8 oz. (55 - 220 g)	Place 2 oz. pasta with 3 cups hot tap water in a microwave safe 2 qt casserole, salt and oil, if desired, covered with lid or vented plastic wrap. For 4 oz. pasta use 4 cups water, for 6 oz. pasta use 6 cups water in 3 qt casserole, for 8 oz. pasta use 7 cups water.
14. Fish Fillets	4 - 16 oz. (110 - 450 g)	Arrange in a single layer. Cover with lid or vented plastic wrap.

OMELET

Basic Omelet Recipe

1 Tablespoon butter or margarine

2 Eggs

2 Tablespoons milk

Salt and ground black pepper, if desired

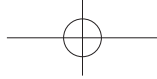
Heat butter in a microwave safe 9-inch pie plate, 20 seconds at P10, or until melted.

Turn the plate to coat the bottom with butter. Meanwhile, combine the remaining ingredients in a separate bowl, beat together and pour into the pie plate. Cook, covered with vented plastic wrap, using OMELET selection. Let stand 2 minutes. With a spatula, loosen the edges of the omelet from the plate, fold into thirds to serve. **Always beat the eggs before making the omelet.**

Yield: 1 Serving

Approx. cooking time: 4 minutes.

NOTE: Double ingredients for a 4-egg Omelet.



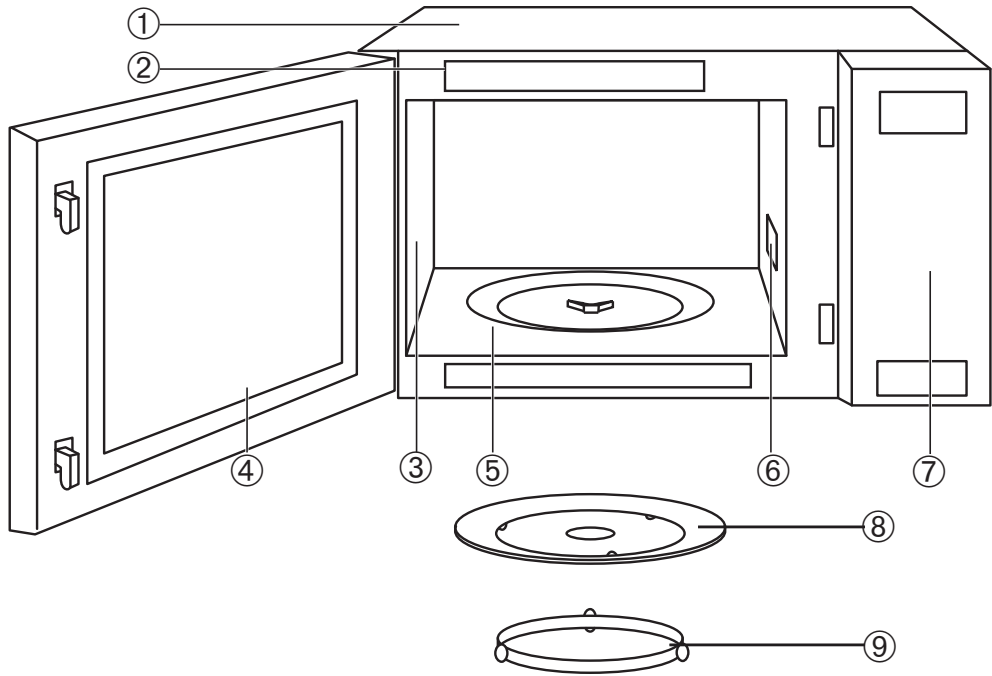
Care and Cleaning of Your Microwave Oven

Please see below and the following page for particular cleaning instructions for each section of the oven.

BEFORE CLEANING: Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

AFTER CLEANING: Be sure to place the Roller Ring and the Glass Tray in the proper position and press Stop/Reset Pad to clear the Display.

1. **Outside oven surfaces:** Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.
2. **Label:** Do not remove. Wipe with a damp cloth.
3. **Inside the Oven:** Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.
4. **Oven Door:** Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.) Inside surface is covered with a heat and vapor barrier film. **Do not remove.**
5. **Oven Cavity Floor:** Clean the bottom surface of the oven with mild detergent, water or window cleaner, and dry.
6. **Wave Guide Cover:** Do not remove Wave Guide Cover. It is important to keep cover clean in the same manner as the inside of the oven.
7. **Control Panel:** The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently. If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives.
8. **Glass Tray:** Remove and wash in warm soapy water or in a dishwasher.
9. **Roller Ring:** Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.



IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES, INCLUDING VENT OPENINGS, OVEN SEAMS, AND UNDER GLASS TRAY.

Shop Accessories

Purchase Parts, Accessories and Instruction Books online for all Panasonic Products by visiting our Web Site at:

shop.panasonic.com/support

Parts Available to Order (For NN-SN736B / NN-SN736W):

Instructions/Operating Manual (this book) F0003BR00AP
 Glass Tray A06014A00AP
 Roller Ring Assembly F290D9R00AP

Parts Available to Order (For NN-SN936B / NN-SN936W / NN-SN946B / NN-SN946W):

Instructions/Operating Manual (this book) F0003BR00AP
 Glass Tray A06014M00AP
 Roller Ring Assembly F290D9330AP