

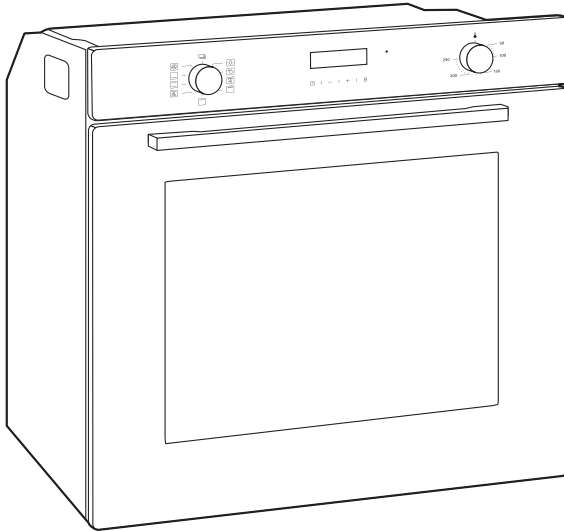
# Panasonic®

## Operating and Installation Instructions

Built-in Oven

Household Use

Model No. : HL-CK632B



### Operating and Installation Instructions ..... 3 - 34

Thank you for purchasing the Panasonic product.

- This appliance is intended for household use only.
- Please read these instructions carefully before attempting to install, operate or service this product.
- For optimum performance and safety, please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please pay extra attention to “Safety Precautions” (Page 4 - 6).**

Keep this Operating and Installation Instructions for future use



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# Safety Precautions

Make sure to follow these instructions

In order to prevent accidents or injuries to the users, other people, and damage to property, please follow the instructions below.


■ The following charts indicate the degree of damage caused by wrong operation.

 <b>WARNING</b> Indicate serious injury or death.	 <b>CAUTION</b> Indicate risk of injury or property damage.
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■ The symbols are classified and explained as follows.

  These symbols indicate prohibition.	 This symbol indicates requirement that must be followed.
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## **WARNING**


 **Stop using the product when any abnormality/failure occurs and turn 'OFF' the isolating switch or the circuit breaker.**


**(Risk of smoke/fire/electric shock)**


Example of abnormality/failure:


- Abnormal noise or heat.
- Abnormal emission of smoke, fire.
- The product sometimes does not start when turned on.
- The power is sometimes disconnected when the cord is moved.
- Burnt odour or abnormal noise is detected during operation.
- The body is deformed or abnormally hot.
- The Oven door is cracked.


**Contact a Panasonic Authorised Service Centre immediately for maintenance/repair.**


 **The unit must be grounded.**  
Improper grounding could cause electric shock.


 **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.**

 **Ensure that the isolating switch or the circuit breaker is turned OFF before replacing the lamp to avoid the possibility of electric shock.**










 **The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.**

 **This appliance is necessary to allow disconnection from the supply after installation. The disconnection may be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules.**









 **Be sure to turn off the circuit breaker or switch OFF the external switch before maintenance, repair or service. Also, do not handle the circuit breaker or external switch with wet hand.**

 **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**



















## WARNING

-  During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
-  Accessible parts may become hot during use. Children should be kept away.
-  Make sure the Wire Shelf and Deep Baking Tray are fully inserted and not in contact with the glass door, it may cause shattering of glass door.
-  If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
-  The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
-  Do not connect the power voltage other than 220 - 240 V ~ , may cause fire or electric shock.
-  The oven must not be installed behind a decorative door in order to avoid overheating.
-  Do not disassemble the oven for reconstruction.
-  Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

## CAUTION

-  Installation and servicing must be carried out by competent persons in accordance with the regulation in force.
-  Never obstruct the openings and slits provided for ventilation and heat release.
-  Before the oven is operated, all the protective film applied must be removed (apart from the Name Plate).
-  Take care that no objects are stuck in the door of the oven.
-  Please use caution when unpacking, installing or moving this product, as some exposed edges may be sharp to the touch and may cause injury if not handled with care.
-  Oven become very hot during use. Suitable heat-proof gloves should be worn when handling.
-  All cooking operations must take place with the door closed.
-  When the oven is first switched on, it may emit an unpleasant smell. This is due to the bonding agent used for insulating panels within the oven. Heat up the new empty oven with the conventional cooking function, 250 °C for 15 - 20 minutes in order to remove any manufacturing residues. It is normal that there will be a slight smoke and odours.

## CAUTION

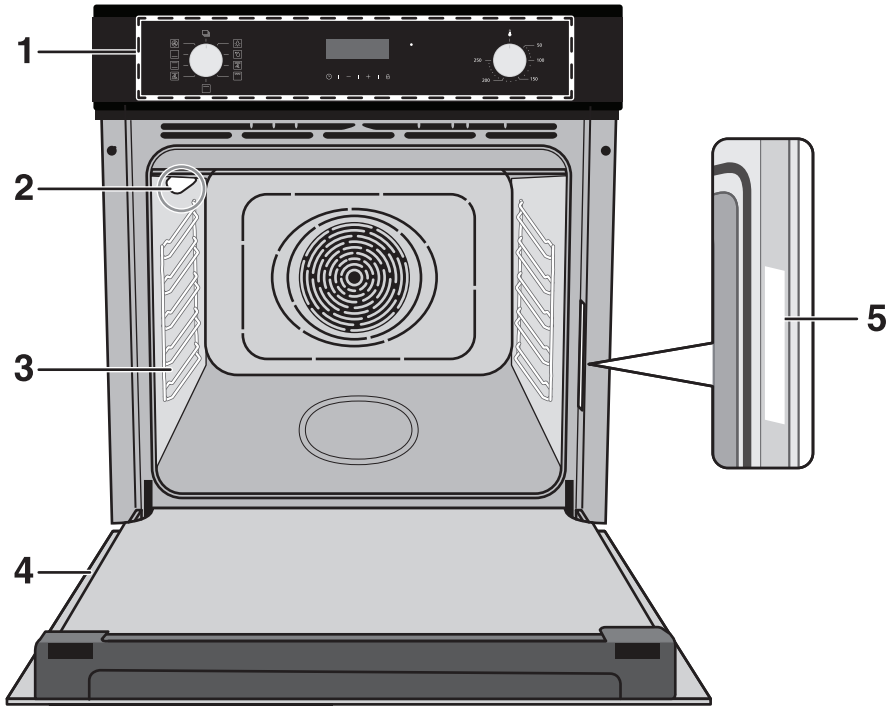
-  Removing the door cover means to set the inner glass of the appliance door free. The glass can be easily moved and cause damage or injury.
-  As removing the door cover and inner glass means to reduce the overall weight of the appliance door, the hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.
-  Spray cleaner is not to be used for cleaning.
-  Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
-  A steam cleaner is not to be used.
-  Do not use this oven for heating rooms.
-  Do not rest any weight or sit on the open door of the oven.
-  The Name Plate with the technical data, serial number and brand name has been visibly affixed to the oven.  
**DO NOT REMOVE THE NAME PLATE FOR ANY REASON.**
-  Do not allow residues of sugary food (such as jam) to set inside the oven since they might damage the enamel lining of the oven.
-  Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic and damage the oven.
-  Do not use sealed tins or containers in the oven. Over pressure may occur inside the containers during cooking, creating a danger of explosion.
-  Do not leave the oven unattended during cooking process where fats or oils could be released. Fats and oils may catch fire.
-  Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.
-  If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage the to enamelled surfaces.
-  Do not insert pointed metal objects into any aperture in the oven.
-  Do not modify this oven.
-  Do not replace the parts of the appliance with spare parts other than authorised Panasonic parts.
-  Do not put inflammable material inside the oven; if it is switched on by accident, it may cause a fire.

### ■ Note:

- Contact the Panasonic service centre or authorised dealer for maintenance and repair.

# Parts Identification

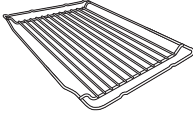
## Parts Identification



1. Control Panel
2. Oven Lamp
3. Removable Rack
4. Removable Door
5. Name Plate

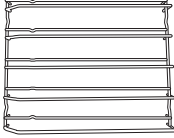
# Parts Identification

## Accessories



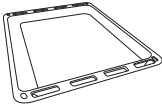
### Wire Shelf

For roasting and grilling.



### Removable Rack

The shelf and tray support rails on the right and left sides of the oven and can be removed when cleaning the oven walls.

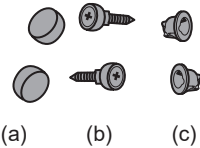


### Deep Baking Tray

For roasting meat and baking pastry. It can also be used as a drip tray.



### Warranty Card



### Screw Pack

a: Screw Cap (2 pcs.)

b: Screw (2 pcs.)

c: Spacer (2 pcs.)

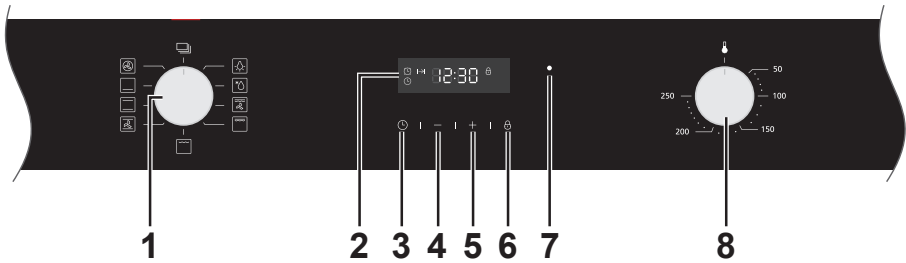
### ■ Note:

- Contact the Panasonic service centre or authorised dealer for maintenance and repair.
- Use original Panasonic accessories only.



# Parts Identification

## Control Panel



### 1. Function Setting Knob

- Turn to set the cooking function.

### 2. Main Display

### 3. Time Setting Button

- Press to set clock, reminder, or duration.

### 4. Minus Button

### 5. Plus Button

### 6. Lock Button

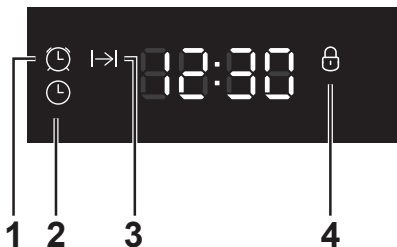
### 7. Temperature Indicator Light

- Will light off to confirm that the set temperature has been reached.

### 8. Temperature Setting Knob

- Turn to set the temperature.

### ■ Main Display



### 1. Reminder Indicator

### 2. Clock Indicator










### 3. Duration Indicator

### 4. Lock Indicator

# Using the Oven

## Function Setting

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Types of heating	Temperature	Use
 Lamp	-	For lightening the cavity without any heating element switch on.
 Defrost	-	For gently defrosting frozen food. The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled product, etc.
 Double Grill + Fan	50 - 250 °C	For roasting poultry, fish and larger pieces of meat. The heating element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Double Grill	50 - 250 °C	For grilling flat items for grilling, such as steaks, sausages, toast and so on. The whole area below the heating element becomes hot.
 Radiant Heat	50 - 250 °C	For grilling small amounts of steaks or sausages. The centre area under the heating element becomes hot.
 Conventional + Fan	50 - 250 °C	For baking and roasting on one or more levels. (But no more than 3) The fan distributes heat from heating elements evenly around the cavity.
 Conventional	50 - 250 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
 Bottom	50 - 250 °C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element heats up and the fan distributes heat evenly around the cavity.
 Convection	50 - 250 °C	An element around the convection fan provides an additional source of heat for convection style cooking.

# Using the Oven

## ■ Note:

- To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor.
- For warming tableware, it is beneficial to remove the side-racks and the heating modes “Conventional” and “Convection” with temperature setting of 50 °C are useful. “Conventional” should be used, if more than half of the cavity floor is covered by the tableware.
- Due to an optimum evenness of heat distribution inside the cavity during “Convection”, the fan will work at certain times of the heating process, to guarantee the best possible performance.

## Before Using the Oven

### First using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
5. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
6. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
7. Heat up the new empty oven with the conventional cooking function, 250 °C for 1 hour in order to remove any manufacturing residues.

### After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces
3. Install the side-racks

# Using the Oven

## While Using the Oven

### CAUTION



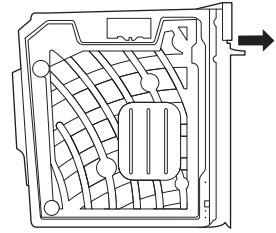
All cooking operations must be carried out with the door fully closed.



Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamel coating surface.

#### ■ Note:





- The oven is equipped with a cooling system which comes into operation when temperature sensor detects 55 °C during cooking, the fan causes a steady outflow of air from above the door. If the temperature drops to below 45 °C, the fan will stop its operation.



## Operations

### Clock Setting





After connecting the oven to the power supply, the Clock indicator and 0:00 will be flashing on the display.


1. Press  until the Clock Indicator () flashes.
2. Within 5 seconds, press  or  to adjust the time. (The range is 24 hrs.)
  - Press once to increase or decrease by 1, and hold for 3 seconds for quick- adjust.
3. Wait for 5 seconds to finish the clock setting. The Clock Indicator turns off, and the clock is set.

■ **Note:**

- If you change the clock setting after setting the alarm and duration, the alarm does not change, but the duration is reset.






### Function Setting

1. Rotate Function Setting knob to choose the cooking function as required.
2. Rotate Temperature Setting knob to choose the cooking temperature as required.
  - For defrost, skip this step.
3. Press  until the Duration Indicator () flashes.
4. Within 5 seconds, press  or , to adjust the time. (Adjust range is "0:01~ 23:59".)
  - Press once to increase or decrease by 1, and hold for 3 seconds for quick- adjust.
5. Wait for 5 seconds to finish the duration setting. The Duration Indicator turns on, and counting down starts.

When counting down stops, power will turn off, Duration Indicator will flash, 0:00 will be displayed, beep will sound twice every 5 seconds. Press any button to stop beeping, and press  to display the current time.


6. Turn the Function Setting knob to the  position.

■ **Note:**



- If steps 3 - 5 are ignored, cooking continues until the Function Setting knob is turned to the  position to cancel the function.
- The oven lamp will be on for all the cooking functions.
- Turn the Function Setting knob to the  position during the cooking to cancel the cooking.
- While cooking is in progress, you can change the cooking function or adjust the temperature by turning the Function Setting knob or Temperature Setting knob.
- While cooking is in progress, you can adjust the cooking duration time by pressing  twice, then press  or . If any key is not pressed within 5 seconds, the change will be confirmed.



# Using the Oven

## Start/Cancel Function

1. For every cooking function, turn Function Setting knob to the cooking function as required to start operating the function.
2. Turn the Function Setting knob to the  position to cancel the cooking function.

## Child Lock Function





**To Lock:** Press and hold  for approximately 3 seconds, beep will sound and  will be visible on the display. Controls with buttons will be disabled.

**To Unlock:** Press and hold  for approximately 3 seconds, beep will sound and  will go off. Controls with buttons are ready for use.




- During the lock condition, press button will cause beeping, and the lock icon will flash for 3 seconds.

## Reminder Function

**You can use reminder function. When the time comes, oven will give “beep” as a reminder.**

1. Press  until the Reminder Indicator () flashes.
2. Within 5 seconds, press  or  to adjust the time. (Adjust range is “0:01~ 23:59”.)
  - Press once to plus or minus 1, and hold for 3 seconds for quick- adjust.
3. Wait for 5 seconds to finish the Reminder settings. The Reminder Indicator turns on and the reminder time will be displayed.

### ■ Note:

- When the reminder function is active, press  three times to see the current time.
- The buzzer will beep when the Reminder reaches . Press any button to stop the beeping.
- The heating will continue until the cooking operation is cancelled.
- To cancel the reminder function, set the reminder time to .

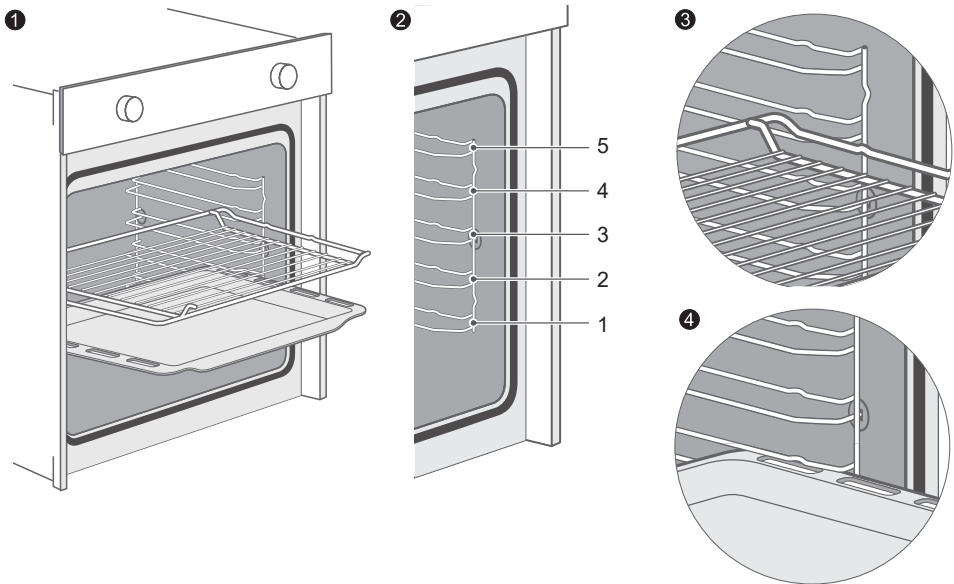
# Using the Oven

## Rack Placement

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

■ **Note:**

- Ensure that you always insert the accessories into the cavity the right way round.
- Always insert the accessories fully into the cavity so that they do not touch the appliance door.



### Locking function

Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire shelf, ensure the wire shelf is onto the right facing direction like the picture 1 3.

When inserting the baking tray, ensure the baking tray is onto the right facing direction like the picture 1 4.



## CAUTION



Use oven gloves as the oven and accessories will be extremely hot.

# Using the Oven

## Cooking Advice and Instructions

### General Advice

Preheating the oven before putting the food in is recommended. Do not place food inside the oven until the temperature indicator light on the control panel lights off to confirm that the set temperature has been reached.

For cooking on several levels, it is recommended to use a fan-assisted function to achieve uniform cooking at all heights.

In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-done on the outside but underdone inside).

For best cooking results, we recommend placing suitable cookware in the centre of the Wire Shelf or Baking Tray.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

Every heat resistant baking ware can be used. It is recommended not to use aluminum in direct contact with food, especially when it is sour.

Please ensure a good fitting between container and lid.

### Advice for Cooking Meat

Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.

It is recommended to use a meat thermometer when roasting meat. (Thermometer is not supplied with the oven.)

### Advice for Cooking Cakes and Biscuits

Use dark metal moulds for cakes. They help to absorb the heat better.

The temperature and the cooking duration depend on the quality and consistency of the mixture.

Check whether the cake is cooked right through. At the end of the cooking time, insert a metal skewer into the highest point of the cake then take it out. If the batter does not stick to the metal skewer, the cake is cooked.

If the cake collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.



# Using the Oven

## Advice for Defrosting

Positioning frozen food in a lid-less container is recommended.

The food must be defrosted without its wrapping.

Lay out the food in a single layer to be defrosted evenly, not overlapping.

When defrosting meat, it is recommended to use the Wire Shelf positioned on the level-2 of the rack with the food on it and Baking Tray positioned on the level-1. In this way, the liquid from the defrosting food drains away from the food.

The most delicate parts can be covered with aluminium foil.

## Advice for Cooking with the Grill and the Fan-assisted Grill

Using the Grill function, meat can be grilled even when it is put into the cold oven; preheating is recommended if the user wish to change the effect of the cooking.

With the Fan-assisted Grill function, however, it is recommended that the oven is preheated before grilling.

Close the oven door when you use any grilling mode. Do not use the oven when the door is open, except for load / remove / check the food.

# Using the Oven

## Typical Recipes

Cake/ Cookies	Weight/ Quantity	Shelf position	Function setting	Temp. (°C)	Preheat	Cooking time (in minutes)
Small Cake	20 pcs	2	Convection	150	Yes	20-25
Small Cake	40 pcs	2 & 4	Convection	150	Yes	23-28
Apple pie	20 cm diameter	2	Convection	160	Yes	70-75
Sponge Cake	26 cm diameter	3	Convection	160	Yes	30-35
Butter Cake	18 cm diameter	1	Convection	160	Yes	45-50
Cookies	30-40 pcs	2	Conventional	170	Yes	15-20
Bread	Weight/ Quantity	Shelf position	Function setting	Temp. (°C)	Preheat	Cooking time (in minutes)
Loaf bread	1 (500 g flour)	3	Convection	190	Yes	30-35
Meat	Weight/ Quantity	Shelf position	Function setting	Temp. (°C)	Preheat	Cooking time (in minutes)
Beef Tender loin	1.6 kg	2	Double Grill + Fan	180	Yes	50-60
Meat loaf	1.0 kg	1	Conventional	180	Yes	70-80
Pork Roast	1.2 kg	1	Convection	160	Yes	80-90
Chicken, whole	1.2 kg	Wire Shelf 2 Tray 1	Convection	200	Yes	65-75
Grill	Weight/ Quantity	Shelf position	Function setting	Temp. (°C)	Preheat	Cooking time (in minutes)
Grill, toast	2-6 slices	5	Double Grill	250	No	3-5

- Grilling and convection baking times are approximate and may vary.

## Tips for Energy Saving

- Remove all accessories, which are not necessary during the cooking & baking process.
- Do not open the door during the cooking & baking process.
- If you open the door during cooking & baking, switch the mode to “Lamp” (Without change the temperature setting).
- Decrease the temperature setting in not fan assisted modes to 50 °C at 5 min to 10 min before end of cooking & baking time. So you can use the cavity heat to complete the process.
- Use “Convection”, whenever possible. You can reduce the temperature by 20 °C to 30 °C.
- You can cook and bake using “Convection” on more than one level at the same time.
- If it is not possible to cook and bake different dishes at the same time, you can heat one after the other to use the preheat status of the oven.
- Do not preheat the empty oven, if it is not required.  
If necessary put the food into the oven immediately after reaching the temperature indicated by switching off the temperature indicator light first time.
- Do not use reflective foil, like aluminum foil to cover the cavity floor.
- Use the timer and/or a temperature probe whenever possible.
- Use dark matt finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.

# Cleaning and Maintenance

## **WARNING**

Before performing cleaning and maintenance tasks, use isolation switch to disconnect the power supply. Children should not clean the oven or perform maintenance tasks.

Area Appliance exterior	Cleaning
Appliance exterior Stainless steel front	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth.
Control panel	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Enamel surfaces and self-cleaning surfaces	Observe the instructions for the surfaces of the cooking compartment that follow the table.
Glass cover for the interior lighting	<b>Hot soapy water:</b> Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Door seal Do not remove	<b>Hot soapy water:</b> Clean with a dish cloth. Do not scour.

# Cleaning and Maintenance

Area Appliance exterior	Cleaning
Accessories	<b>Hot soapy water:</b> Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Rails	<b>Hot soapy water:</b> Soak and clean with a dish cloth or brush.

## ■ Note:

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
- Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
- Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

## Tips for Cleaning

- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
- Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm.
- Use suitable ovenware for roasting, e.g. a roasting dish.

# Cleaning and Maintenance

## Cleaning the Oven Door

The glass door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

- Do not use a steam cleaner for cleaning the oven.
- Do not use abrasive or corrosive cleaner for cleaning the glass door.
- Do not use rough or abrasive material or sharp metal scrapers to clean the oven's glass door since they may scratch the surface.

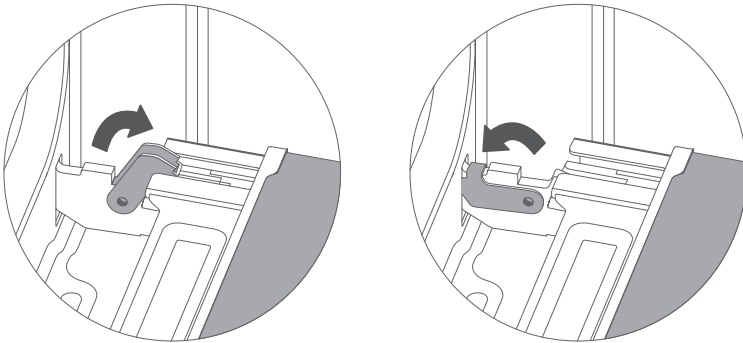
## Appliance Door

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

For cleaning purposes and to remove the door panels, you can detach the appliance door. The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached.

When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.



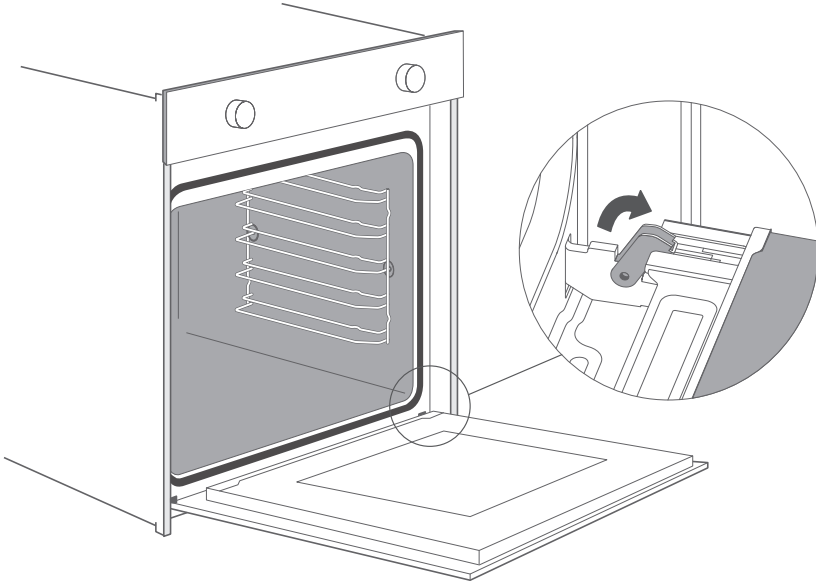
## WARNING

- If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

# Cleaning and Maintenance

## Removing the Door from Oven

1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.

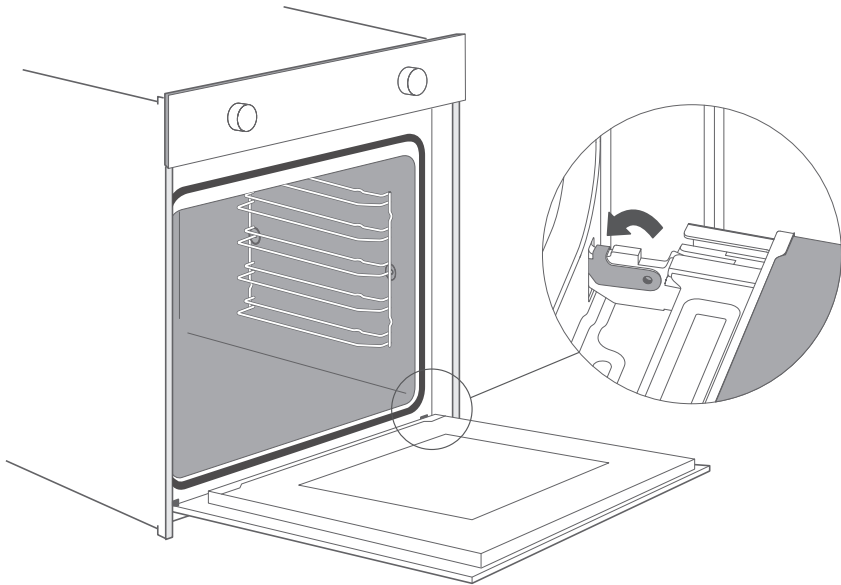


# Cleaning and Maintenance

## Replacing the Oven Door

Reattach the appliance door in the opposite sequence to removal.

1. When attaching the appliance door, ensure that both hinges are placed right onto the installing holes of the front panel of the cavity.  
Ensure that the hinges are inserted into the correct position. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the holes right.
2. Open the appliance door fully. While opening the appliance door, you can make another check if the hinges are onto the right position. If you make the fitting wrong, you will not be able to make the appliance door fully opened.  
Fold both locking levers closed again.
3. Close the cooking compartment door. By the same time, we warmly recommend you to check one more time, if the door is onto the right position and if the ventilation slots are not half-sealed.





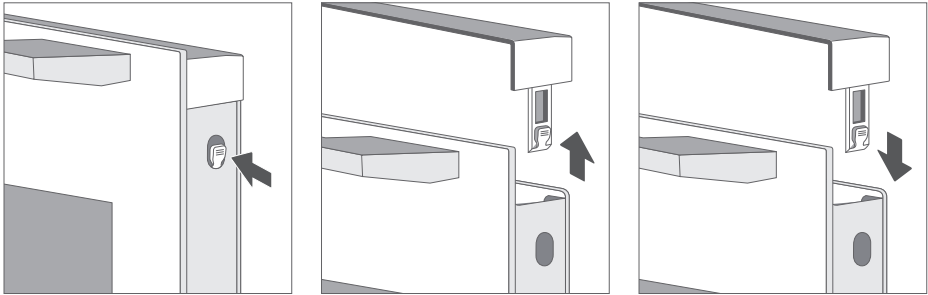
# Cleaning and Maintenance

## Removing the Door Cover

Remove the appliance door like instructed above.

The plastic inlay in the door cover may become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, that rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



## CAUTION

**While the appliance door is well installed, the door cover can also be taken off, by this time.**

- Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
- As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

# Cleaning and Maintenance

## Cleaning the Inside of the Oven

For the best oven maintenance, clean the oven regularly when it has cooled down after each cooking period.

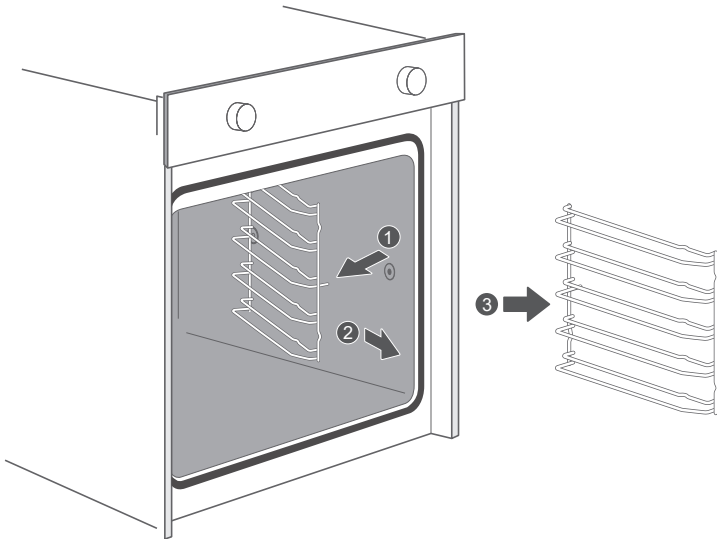
- Take out all removable parts.
- For easier cleaning, the oven door can be removed.

### ■ Note:

- The oven should be operated at the maximum heat setting for 15 - 20 minutes after use of specific cleaning detergents to burn off the residues left inside the oven. During this process, accessible part may get hotter than usual and children should be kept away.

## Removing the Rack from Oven

When you want have a good cleaning for the rails and cavity, you can remove the rack and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.



- When cleaning is completed, reverse the above procedures to return the rack to its original position.

# Cleaning and Maintenance



## WARNING

Stop using the product when any abnormality/failure occurs and turn 'OFF' the isolating switch and the circuit breaker. (Risk of smoke/fire/electric shock)

Contact a Panasonic Authorised Service Centre immediately for maintenance/repair.

## Cure Your Appliance When Needed

If a fault occurs, before calling the after-sales service, please ensure that is not because of incorrect operations and refer to the fault table, attempt to correct the fault yourself. You can often easily rectify technical faults on the appliance yourself.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.
Knobs can no longer be turned easily.	There is dirt under knobs.	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable.
Fan does not work all the time in the mode: "Convection"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.

# Cleaning and Maintenance

The food is not sufficiently cooked in the time given by the recipe.	A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning	The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and/or colour, and/or material of the baking ware were not the best choice for the selected oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use matt finished, dark coloured and light weighted oven ware.
The lamp doesn't turn on.	The lamp needs to be replaced.



## WARNING

**During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

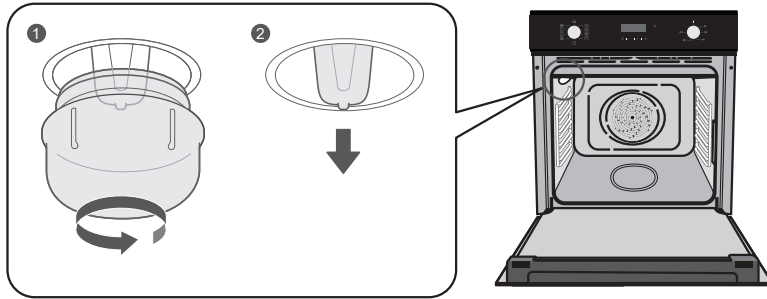
Accessible parts may become hot during use. Children should be kept away

## Bulb Replacement

**The bulb used in the oven is a special bulb that has high temperature resistance (230 V ~ 25 W). So, buying a genuine bulb from an authorised dealer is necessary. For replacement, proceed as follows:**

1. Before replacing the light bulb, make sure the oven has been disconnected from the mains power via the isolating switch, and the circuit breaker is turned off, in order to prevent an electric shock.
2. Turn the glass cover anti-clockwise to remove it.
3. Pull out the lamp - do not turn it.
4. Assemble the glass cover back in.
5. Switch on the circuit breaker to see if lamp switches on.

# Cleaning and Maintenance



## Glass cover

If the glass cover of the halogen lamp is damaged, it must be replaced. You can obtain a new glass cover from the authorised dealer.

# Specifications

Model	HL-CK632B
Voltage	220 - 240 V ~
Wattage	2140 - 2504 W
Frequency	50 - 60 Hz
Outside Dimensions (L × W × H)	Approx. 566 mm × 595 mm × 596 mm
Inside Dimensions (L × W × H)	Approx. 395 mm × 500 mm × 360 mm
Oven Cavity Volume	Approx. 72 Litres
Nett Weight	Approx. 30.6 kg

## IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

## Electrical Connection



### WARNING

Electrical work must be performed by a legally qualified electrician.



This appliance is not fitted with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection in under overvoltage category III conditions. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules and regulations.

Check the local utilities for electrical codes applied in the area. Failure to wire the appliance according to governing rules may result in a hazardous condition.

After installation show the customer where the isolating switch for the appliance is located. This must be easily accessible with the installed appliance.



This appliance is necessary to allow disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

The identification Name Plate bearing the technical data, model number and brand name is visibly positioned in the oven (refer to page 7).

Do not remove this Name Plate for any reason.

The oven must be connected to earth in compliance with electrical system safety regulations.

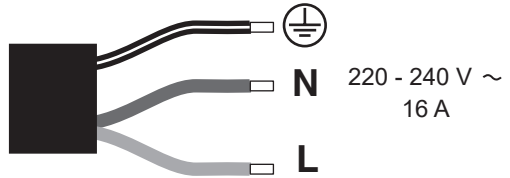
A fixed connection is to be used, fitting the power line with an omni-polar circuit breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance.

# Installation Instructions

For Installer

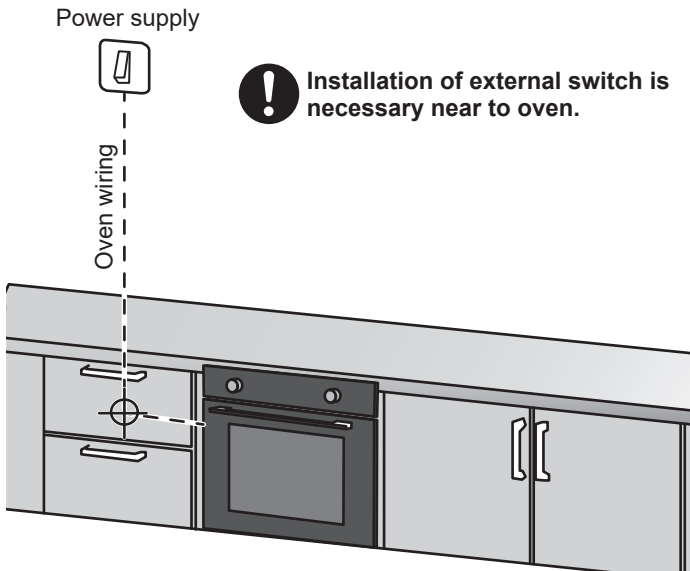
The wires in the mains lead fitted to this oven are coloured in accordance with the following code:

- Green and Yellow - Earth (⊕)
- Blue - Neutral (N)
- Brown - Live (L)



Proper size of flexible cord and electric wiring must be installed to avoid smoke emission and fire hazards.

< To use 3 core flexible cord; 2.5 mm<sup>2</sup> >.






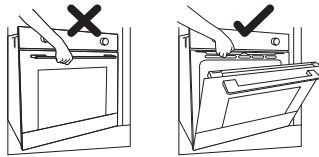
## IMPORTANT:

Correct installation is the responsibility of the installer. Any malfunction or accident resulting from the failure to follow the Installation Instructions is not covered by the warranty.

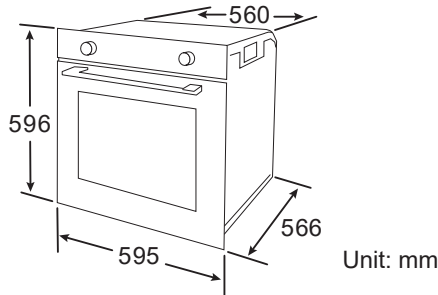
## Positioning the Oven

### CAUTION

-  Installing the oven with the help of a second person is recommended.
-  The base on which the oven is resting must be completed as shown in below illustration.
-  Never exert pressure on the handle during installation into the cabinet.

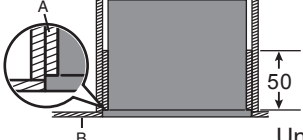
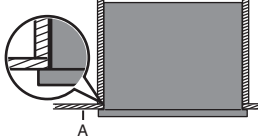


- 1. Take note of general dimensions required for the installation.**  
The figure below shows the general dimensions of the oven.



- 2. Flush fit and Proud fit.**

For the best integration within a kitchen, install this oven in a standard 600 mm wide cabinet that gives a flush fit with the surrounding cabinet fronts. A recess of 25 mm is ideal. It can also be installed using a proud fit with the surrounding cabinet.

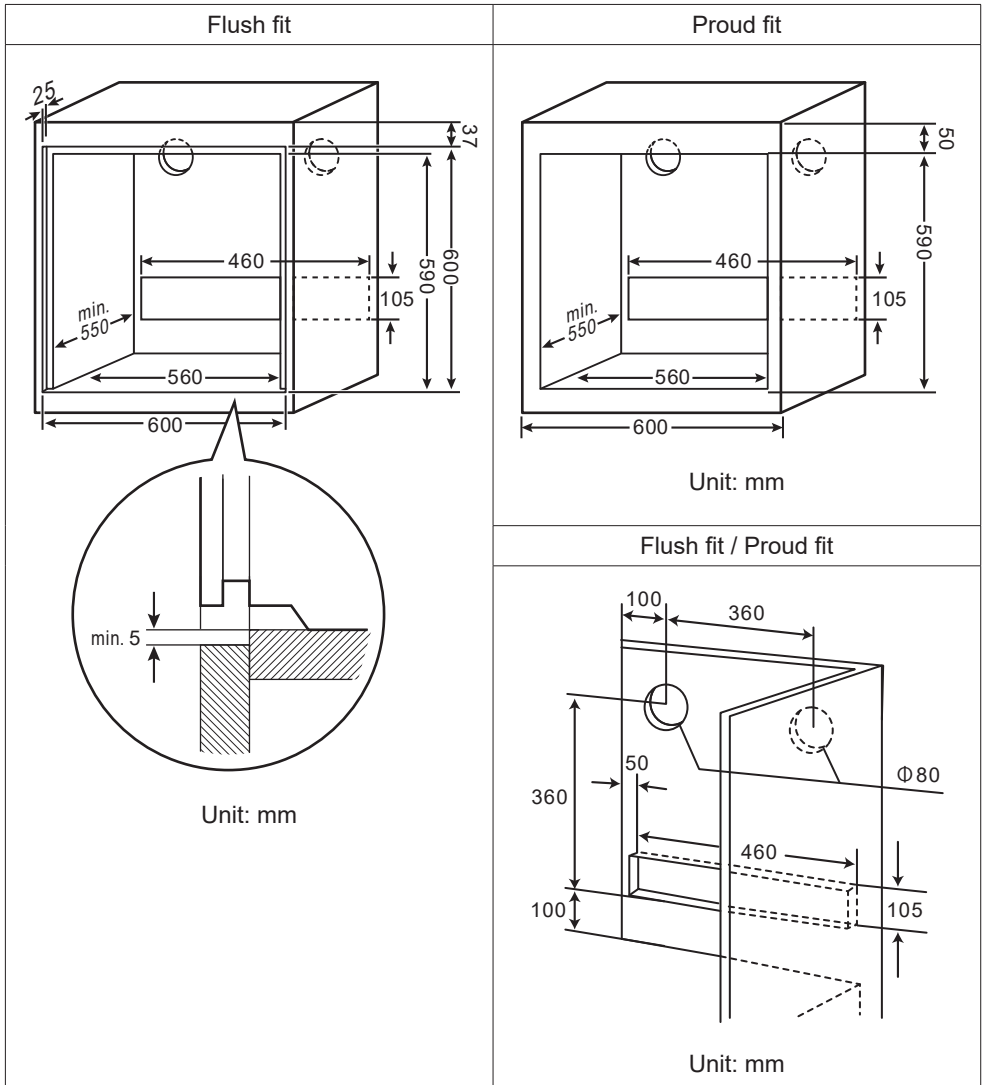
Flush fit (top view)	Proud fit (top view)
 <p style="text-align: center;">Unit: mm</p>	
<p>A: Infill panel recessed 25 mm from external cabinet / door to accommodate for a flush fit. B: Cabinet door.</p>	<p>A: Cabinet door.</p>



# Installation Instructions

For Installer

3. Before moving the oven for installation, check that the cabinet has following inner space dimensions. To allow adequate ventilation, the measurements and distances in below diagram must be applied when fixing the oven.



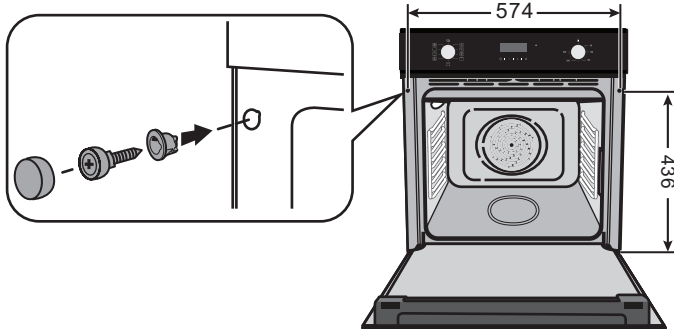
■ **Note:**

- The oven is designed for mounting into any kitchen cabinet as long as it is heat resistant.

# Installation Instructions

## Securing the Oven to a Cabinet

Fix the oven to the cabinet with 2 pieces of provided screws and spacers as illustrated below. Attach 2 screw caps for finishing appearance.



Base of kitchen cabinet

Unit: mm

### ■ Note:

- To locate the fixing holes, open the oven door and look at the side frame of the oven.



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