

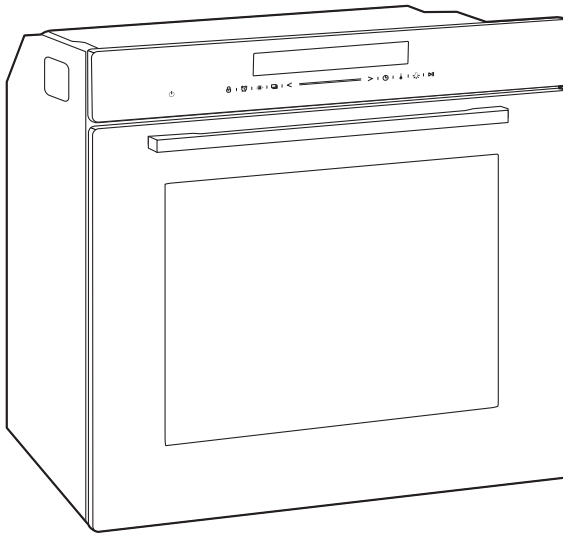
Panasonic®

Operating and Installation Instructions

Built-in Oven

Household Use

Model No. : HL-CX672B



Operating and Installation Instructions 3 - 39

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.

 WARNING Indicate serious injury or death.	 CAUTION 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, Shallow Baking Tray, 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

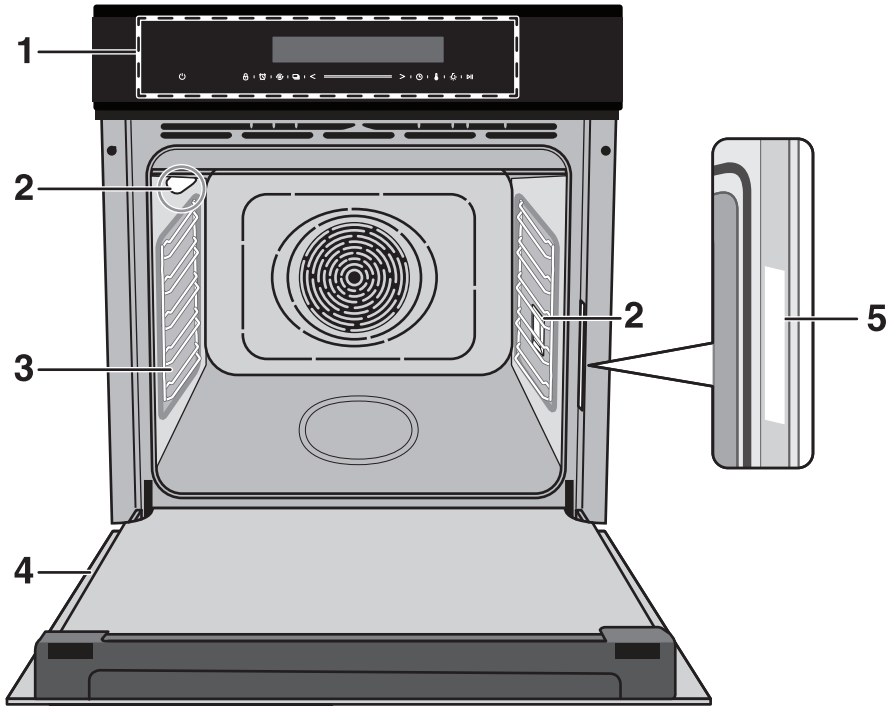
-  Removing the door cover means to set the inner glass of the appliance door free. The glass can be easily moved and cause damage or injury.
-  As removing the door cover and inner glass means to reduce the overall weight of the appliance door, the hinges can be easier to be moved when closing the door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

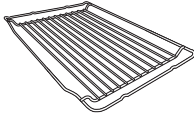
Parts Identification



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

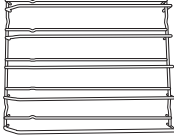
Parts Identification

Accessories



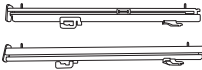
Wire Shelf

For roasting and grilling.



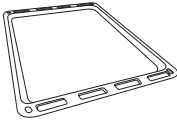
Removable Rack

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



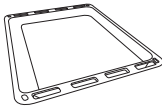
Telescopic Rails (50% length expendable rail)

Telescopic pull-out shelf system provides easy and safe access to the food.



Shallow Baking Tray

For baking cakes, cookies and small pastry items.

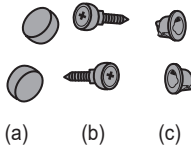


Deep Baking Tray

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.)

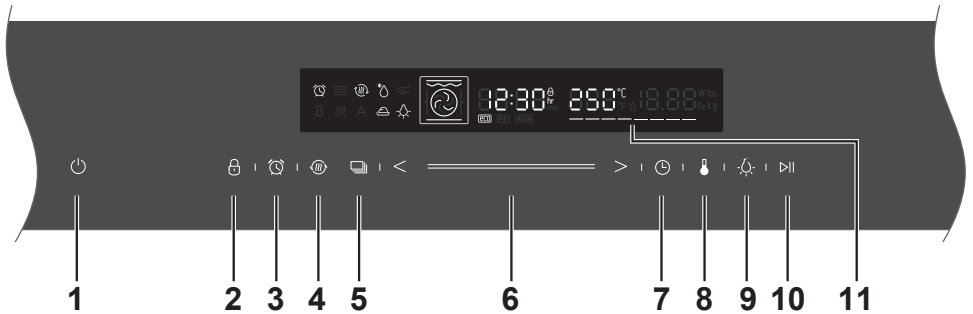
c: Spacer (2 pcs.)

■ Note:

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

Parts Identification

Control Panel



1. ON / OFF

- Cancel the current state and enter the standby mode.

2. Child-Proof Lock

- Use child-proof lock with 3s press

3. Reminder

- Use reminder function.

4. Quick preheat

- Use this to have a quick preheat.

5. Oven - Function

- Press this symbol to change heating mode, hold on 3s to change it quickly.

6. Slider

- Slide it to change the adjustment values shown in the display.

7. Duration & Clock Setting

- Set a duration time then select function & set clock in standby mode.

8. Temperature Setting

- Press to set temperature.

9. Lamp ON / OFF

- Switch on and off the lamp.

10. Start / Pause

- Start and pause the cooking process.












11. Temperature Indicator

- Lights according to the temperature of the oven. All parts of the indicator light up when the set temperature is reached.

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
 Conventional	30 - 250 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
 Convection	50 - 250 °C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
 ECO	140 - 240 °C	For energy-saved cooking.
 Conventional + Fan	50 - 250 °C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
 Radiant Heat	150 - 250 °C	For grilling small amounts of food and for browning food. Please put the food in the centre part under the grill heating element.
 Double Grill + Fan	50 - 250 °C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
 Double Grill	150 - 250 °C	For grilling flat items and for browning food.
 Pizza	50 - 250 °C	For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
 Bottom Heat	30 - 220 °C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
 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.
 Dough Proving	30 - 45 °C	For making yeast dough and sourdough to prove and culturing yogurt.

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



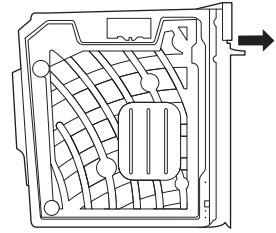
All cooking operations must be carried out with the door fully closed.



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 75 °C during cooking, the fan causes a steady outflow of air from above the door. If the temperature drops to below 75 °C, the fan will stop its operation.













Operations

Clock Setting



After connecting the oven to the power supply, the symbol  will be visible on the display.

1. Press , and the hour figures will flash.
2. Press  or , or touch slide bar to adjust the hour. (Hour should be within 0 - 23.)
3. Press , and the minutes will flash.
4. Press  or , or touch slide bar to adjust the minutes. (Minute should be within 0 - 59.)
5. Press  to finish the clock setting. ":" in the time display will flash, and the clock is set.

Function Setting

1. Press , to choose the cooking function you require. The related cooking function will be visible on the display.
2. Press  or , or touch slide bar to adjust the cooking temperature.
 - For defrost, skip this step.
3. Press , then press  or , or touch slide bar to adjust the cooking duration time. (Time should be within 1 minute - 9 hours. The minute increments are 1 minute between 1 minute and 30 minutes; 5 minutes from 30 minutes to 9 hours.)
4. Press  to start cooking. It will begin countdown. The temperature indicator  will be visible on the display, indicating the heating is in progress. The oven will shutdown automatically if the time reaches . Beep will sound 5 times, and  will be displayed.
5. If step 3 is to be ignored, the default cooking time is 9 hours. (This means the oven will shutdown automatically after 9 hours.)








■ Quick Preheat

You can use quick preheat to shorten the preheat time. After step 3 above, press  to start cooking with the quick preheat.  will be visible on the display.





- The quick preheat is not available for ECO, defrost and dough proving.

Using the Oven


■ Note:

- The oven lamp will be on for all the cooking functions.
- If  is not pressed within 5 minutes after all cooking program has been set, the display will change to clock indicating current time. This means the cooking program has been cancelled.
- Press  during the cooking to cancel the cooking.
- While cooking is in progress, you can change the cooking function by pressing . If any key is not pressed within 6 seconds, the change will be confirmed.
- While cooking is in progress, you can adjust the cooking temperature or cooking duration time by pressing  or , then press  or , or touch slide bar. If any key is not pressed within 6 seconds, the change will be confirmed.



Start/Pause/Cancel Function



1. For every function, press  to start operating the function.
2. Press  once to pause the function. To resume the function, press .
3. Press  to cancel the function.

Inquiring for Time

When the reminder function is active, press  to display the current time.

Child Lock Function









To Lock: Press and hold  for approximately 3 seconds, beep will sound and  will be visible on the display. All controls will be disabled.

To Unlock: Press and hold  for approximately 3 seconds, beep will sound and  will go off. All controls are ready for use.


Using the Oven

Reminder Function

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

1. Press  once,  and 00:00 will be visible and hour will flash.
2. Press  or , or touch slide bar to adjust the hour setting. (Hour should be within 0 - 23.)
3. Press , the minutes will flash.
4. Press  or , or touch slide bar to adjust the minutes setting. (Minute should be within 0 - 59.)
5. Press  to finish the Reminder settings. “:” in the time display will flash, and the Reminder function is set.

■ Note:

- You can set the reminder before and during cooking process, but when you are selecting function and temperature, it's not available.
- The beep will sound when the Reminder reaches 00:00.
- The heating will continue until the operation is cancelled or the oven will enter standby mode after a total of 10 hours.
- To cancel the function, press .

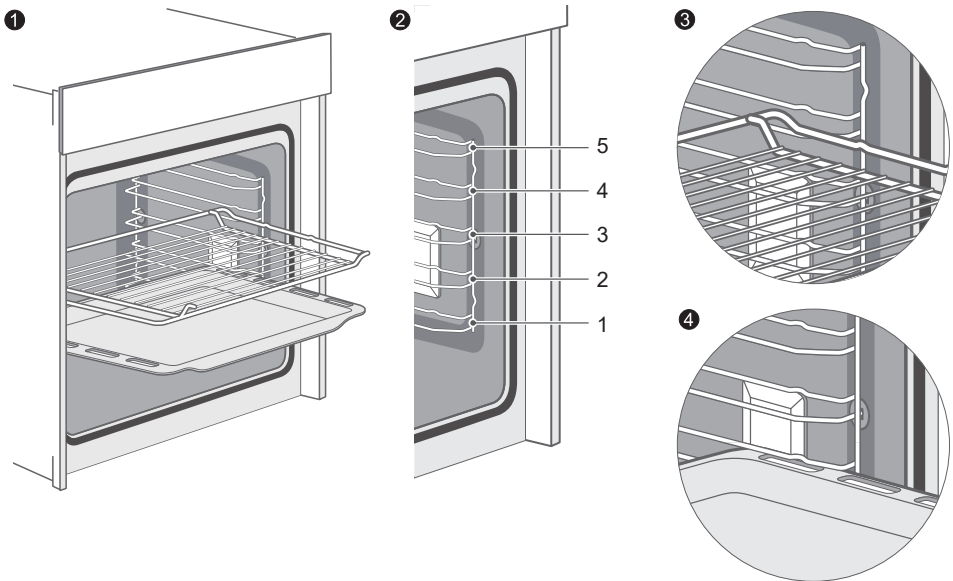
Using the Oven

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 all parts of the temperature indicator light up 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.
- 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 light up all parts of the temperature indicator 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	Hot soapy water: 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.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: 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	Hot soapy water: 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	Hot soapy water: 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	Hot soapy water: Clean with a dish cloth. Do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.

Cleaning and Maintenance

Area Appliance exterior	Cleaning
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic Rails	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.

■ 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.

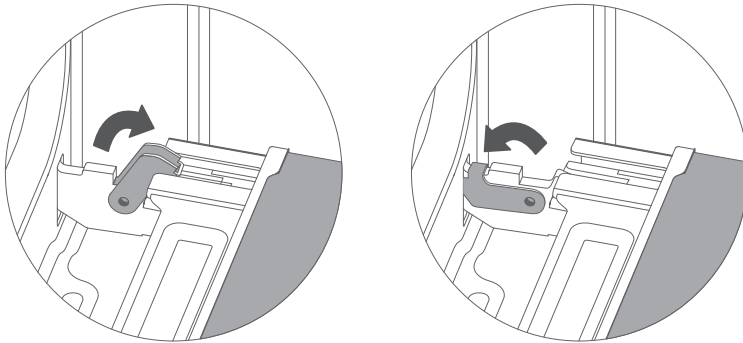
Appliance Door

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.



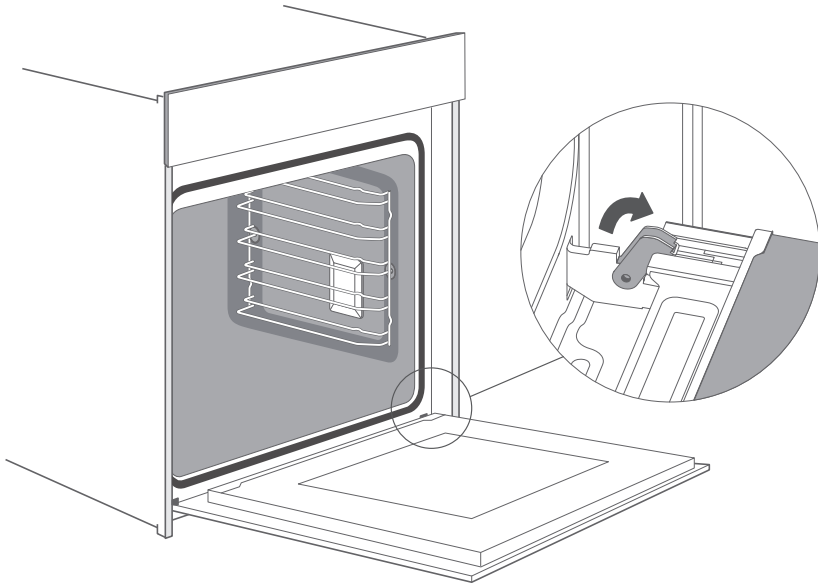
WARNING

- 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.

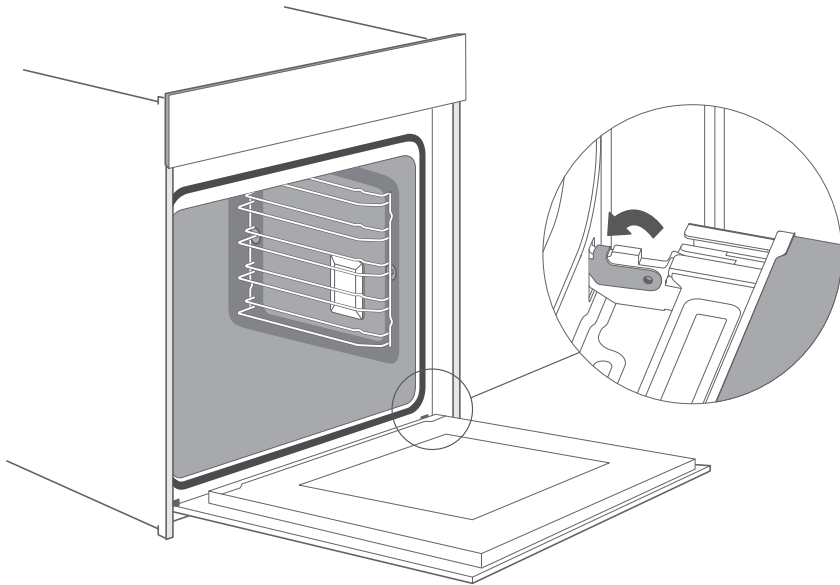


Cleaning and Maintenance

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.



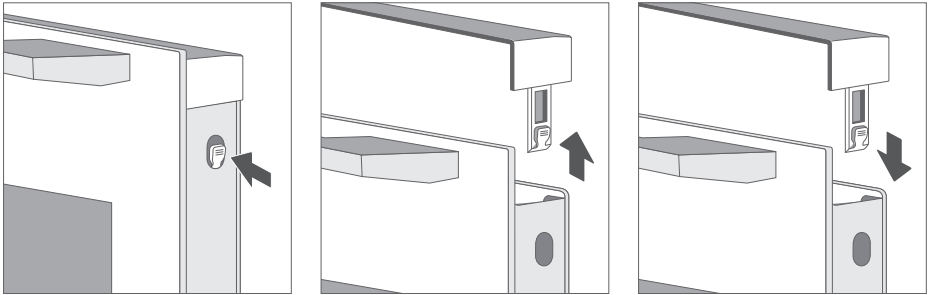
Cleaning and Maintenance

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.

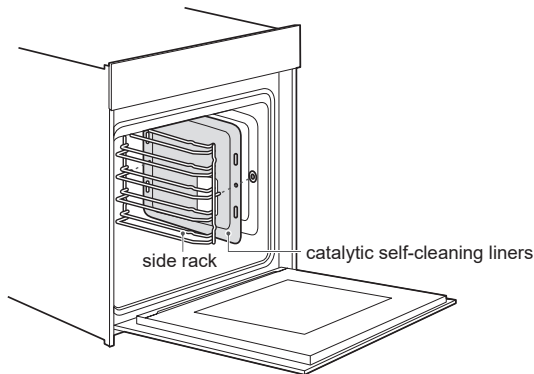
■ Note:

- 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 and Catalytic Self-cleaning Liners

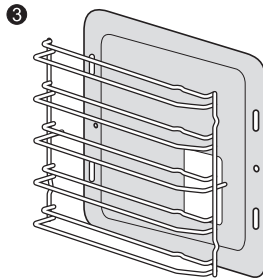
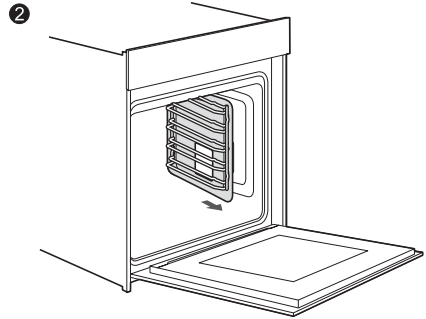
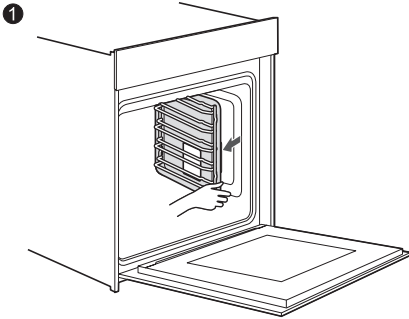
When you want to have a good cleaning for the rails and cavity, you can remove the rack and catalytic self-cleaning liners, and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

- Catalytic Self-cleaning Liners: Liners with special enameling treatment on its surface, which can absorb oil and fat, volatilize them out later on, make cavity clean and no peculiar smell during the process of cooking.



Cleaning and Maintenance

1. Pull the side rack out from the cavity horizontally.
The catalytic self-cleaning liners will be pulled out together with the side rack.
2. Take side rack out of the cavity together with the catalytic self-cleaning liners.
3. Separate the catalytic self-cleaning liners from the side rack.



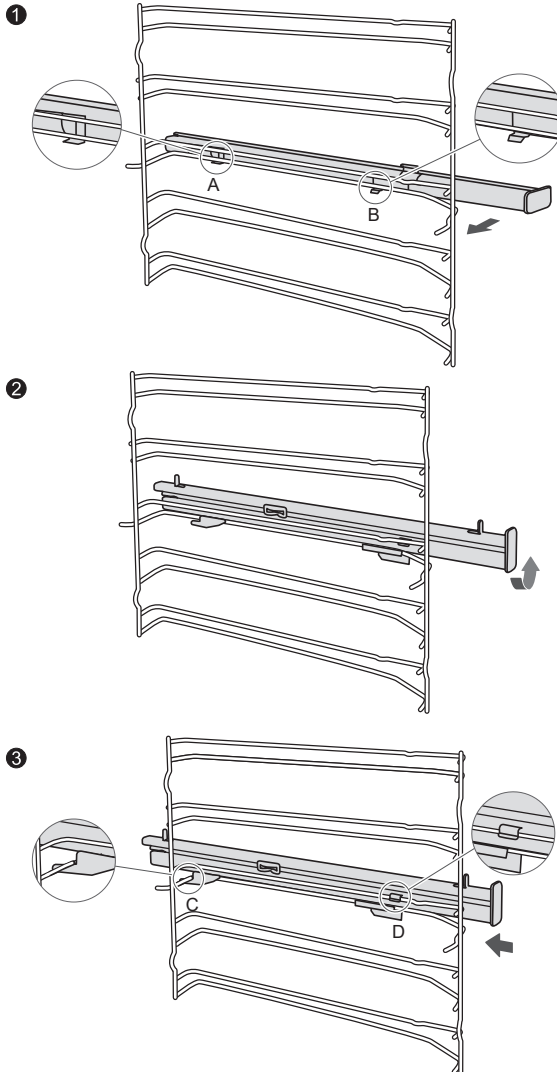
- When cleaning is completed, reverse the above procedures to return the rack and catalytic self-cleaning liners to its original position.

Cleaning and Maintenance

Fix the Telescopic Rails

(take the left side for example same for right side)

1. Put the point A and B of the telescopic rails horizontally on the outer wire.
2. Rotate the telescopic rails anti-clockwise (clockwise for right side) by 90 degrees.
3. Push forward the telescopic rails, make the point C buckled onto the lower wire and the point D buckled onto the upper wire.

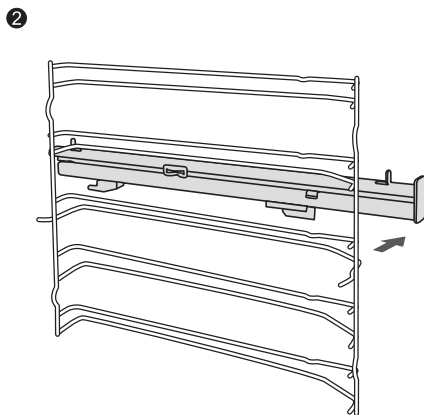
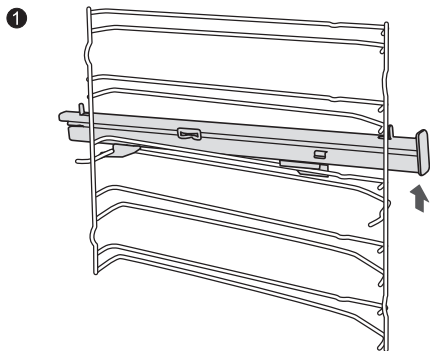


Cleaning and Maintenance

Remove the Telescopic Rails

(take the left side for example same for right side)

1. Lift up one end of the telescopic rails hard.
2. Lift up the whole telescopic rails and remove backward.



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.
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.
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.

Cleaning and Maintenance



WARNING

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

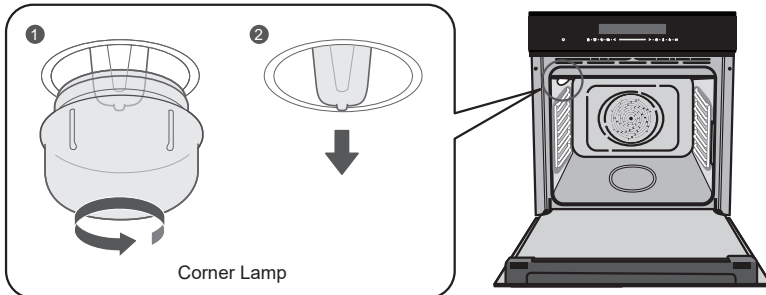
Accessible parts may become hot during use. Children should be kept away

Bulb Replacement

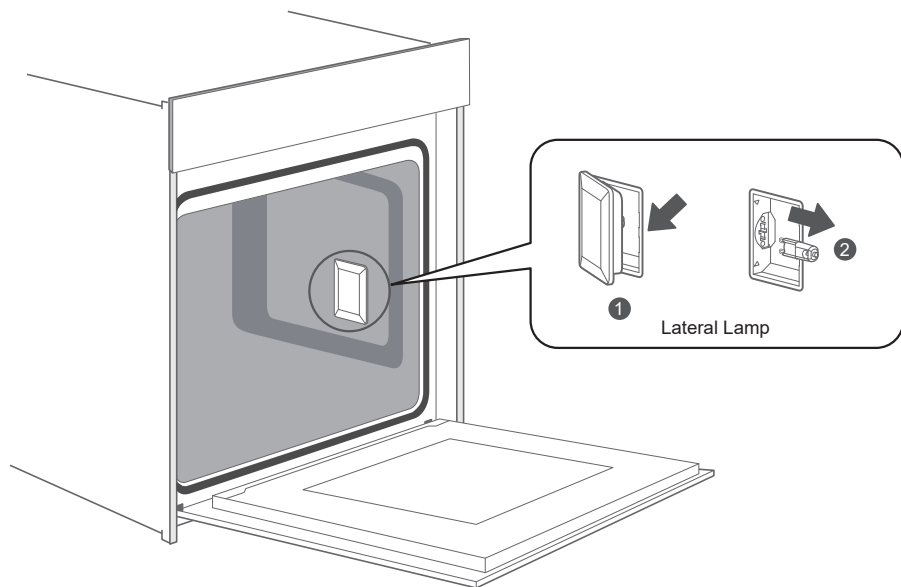
The bulb used in the oven is a special bulb that has high temperature resistance (230 V ~ 25 W). So, buying a genuine bulb from an authorised dealer is necessary.

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 (Corner lamp); Pull the lateral grid out and then pry the glass cover off slightly by a tool with a flat head (Lateral lamp).
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.
6. For the lateral lamp, if it works well after the replacement, please remember to put the lateral grid back.



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-CX672B
Voltage	220 - 240 V ~
Wattage	2653 - 3158 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. 32.0 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.

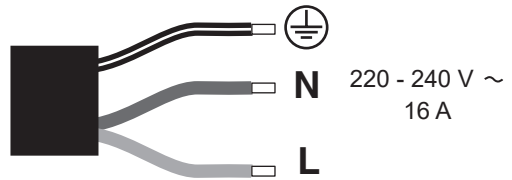
A fixed connection is to be used, fitting the power line with an omni-polar circuit breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance.

Installation Instructions

For Installer

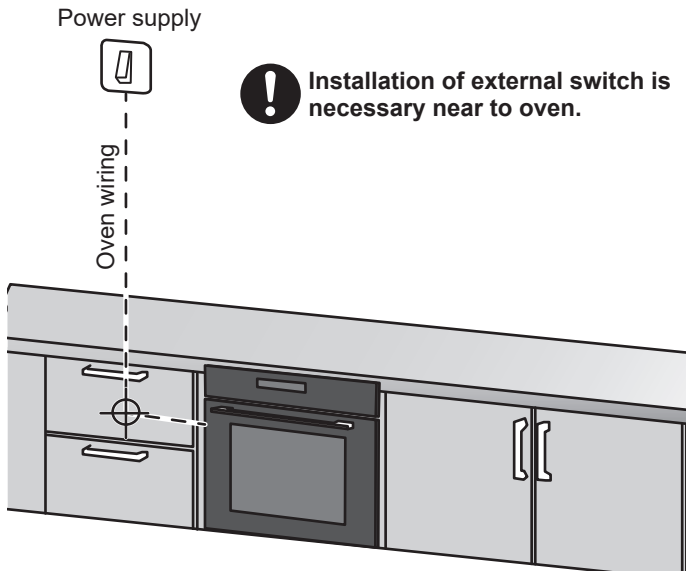
The wires in the mains lead fitted to this oven are coloured in accordance with the following code:

- 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 mm² >.





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.

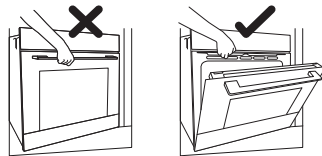
Positioning the Oven

CAUTION

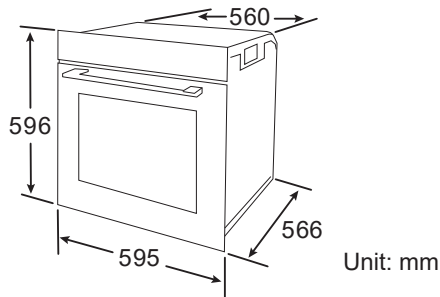
-  Installing the oven with the help of a second person is recommended.

-  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.

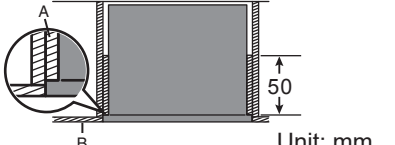
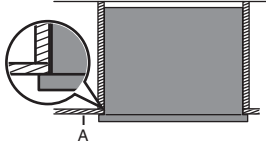


- 1. Take note of general dimensions required for the installation.**
The figure below shows the general dimensions of the oven.



- 2. Flush fit and Proud fit.**

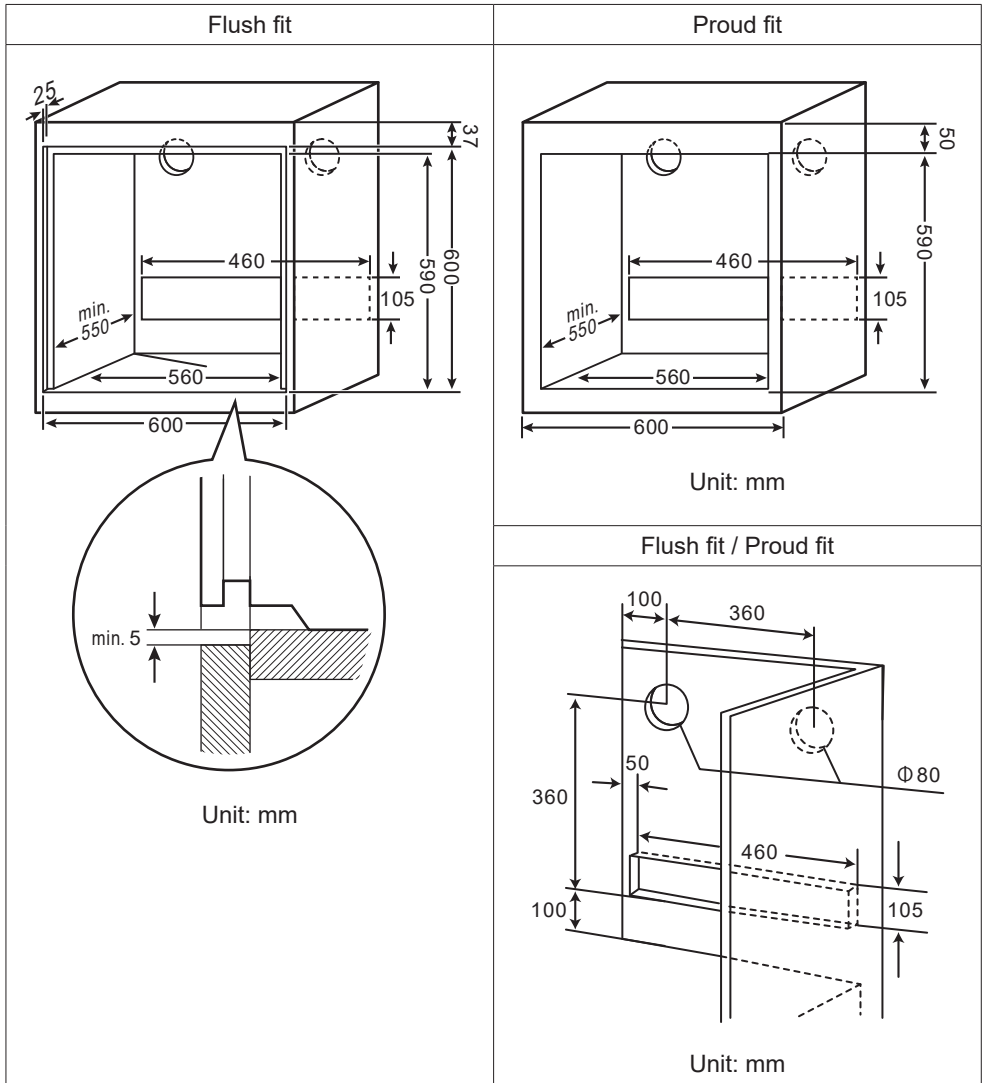
For the best integration within a kitchen, install this oven in a standard 600 mm wide cabinet that gives a flush fit with the surrounding cabinet fronts. A recess of 25 mm is ideal. It can also be installed using a proud fit with the surrounding cabinet.

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.



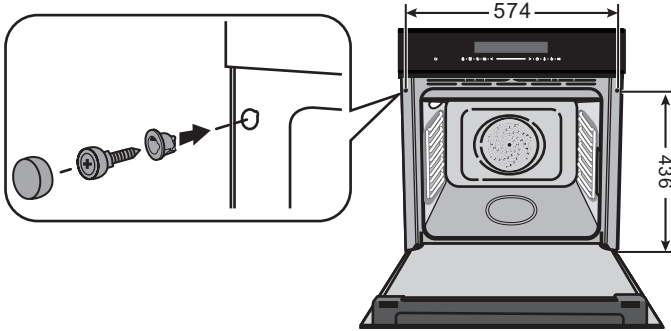
■ **Note:**

- 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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