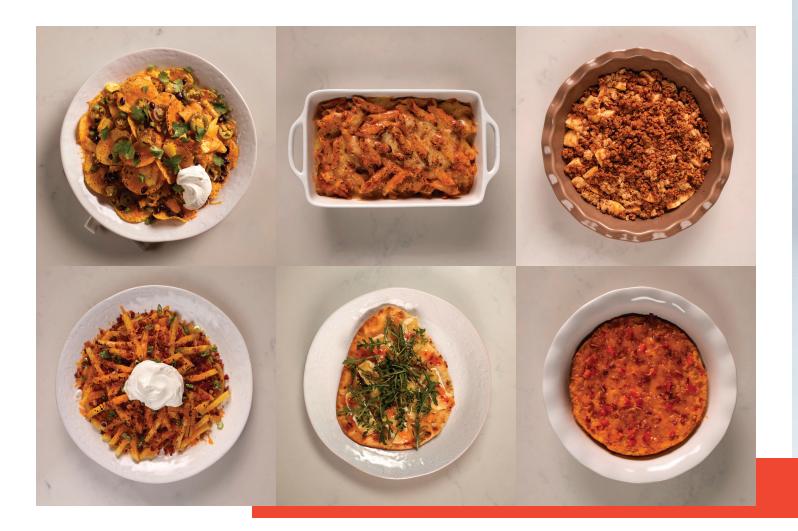
Panasonic









speed of a microwave + FlashXpress[™] = oh yes!

FlashXpress[™] broiler = infrared heat = instant heat = **no preheating**

Inverter microwave = no cold spots + evenly cooked food

We have some tips + recipes to get you started >>



WHAT IS FlashXpress*

> **Dual infrared** (near and far) heating elements deliver instant heat.

This uniquely designed wire rack will raise your food to just the right height to achieve the perfectly browned and crunchy results you're mouth is craving!

Toasty frittatas, yummy flatbreads, crispy chicken? Yes please!

» Enter the time of day using 10 min / 1 min / 10 sec buttons Press 10 min until correct hour appears Press **1 min** for 10- 20- 30- 40- 50- minutes Press **10 sec** until correct minute appears

The oven won't operate

if the colon is flashing

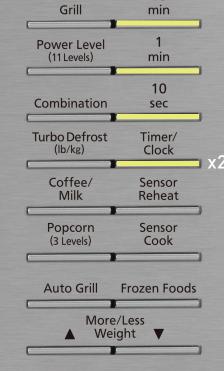
» When the oven is plugged in—but not cooking—press the Timer/Clock 2x, and the colon (:) will flash

» Press Timer/Clock again and the colon (:) will stop flash

Elevated results deserve the best seat in the house!

First things first...setting the **CLOCK**

Genius Prestige **Grill**







Best setting for anything you want to keep crispy or browned. Reheating fried chicken, hot sandwhiches, last nights pizza? **The grill button is your new best friend.**

- » Press Grill for your choice of power level ONCE for High, TWICE for Medium and 3 TIMES for Low.
- » Press 10 min / 1 min / 10 sec to set your desired cooking time
- » Press **Start**

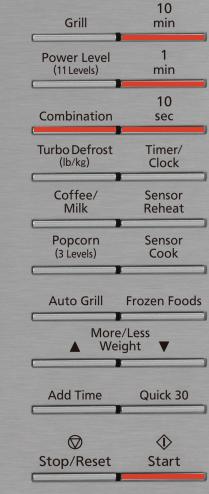
EXPERT TIP

Place the broiling rack on the turntable. Place food directly on rack, or in a shallow oven-safe dish. If placing directly on rack, place a dish on turntable, under rack for easy clean up!



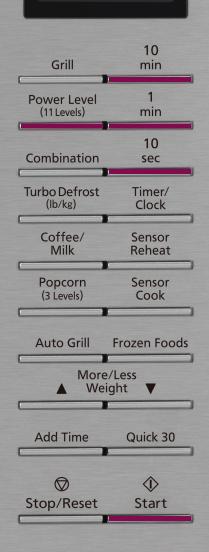
Unique to this product, use both **microwave + broiling** at the same time! Great for foods to heat all the way through, and need that crispy top you love. Baked pastas, quick nachos, cheesy au gratin potatoes...anything your taste buds desire

- » Press Combination for your choice of power level ONCE for High, TWICE for Medium and 3 TIMES for Low.
- » Press 10 min / 1 min / 10 sec to set your desired cooking time
- » Press Start



BROILING / GRILLING

COMBINATION — best of both worlds!





» Chicken Nuggets

Directly on rack or microwave- and oven-safe plate. **Combination** settting for 7 mins. Turn over halfway thru cooking

» Hot Dogs

Directly on rack or microwave- and oven-safe plate. **Grill** 4 – 6 mins. You may want to roll halfway through for even browning

» Hot Sandwiches

Place on microwave- and oven-safe plate. **Grill** 4 – 7 mins depending on desired crispiness and browning

» Fresh Shrimp

Directly on rack, **Grill** 4 mins, turn shrimp over. **Grill** up to 4 more minutes until pink through

» Frozen Tater Tots

Place on microwave- and oven-safe dish. **Combination** setting 1 for 7 mins

» Reheating Cold Pizza

Place directly on rack. **Combination** setting 1 for 2 min 20 sec

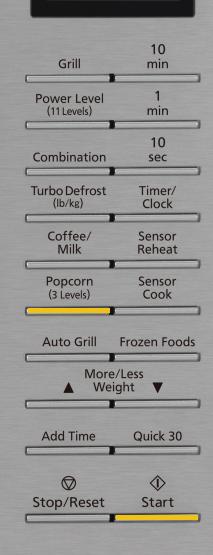






Microwave **COOKING**

General Cooking Guide / Tips





- » Press **Popcorn** until your popcorn bag size shows on the screen Don't see your size? Just follow the direction on the bag
- » Press Start

Need a little more popping? Push ▲ for an extra 10 seconds

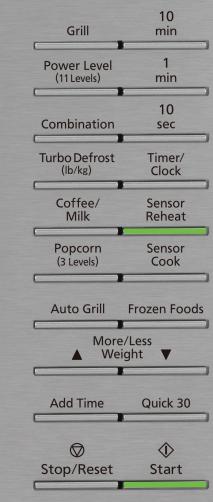


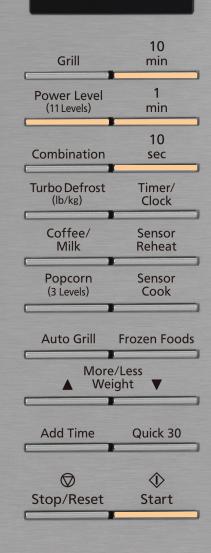
- » Press Sensor Reheat
- » Press Start

The microwave senses when your food is reheated thoroughly and will stop when it's done



Leftovers to **REHEAT**?







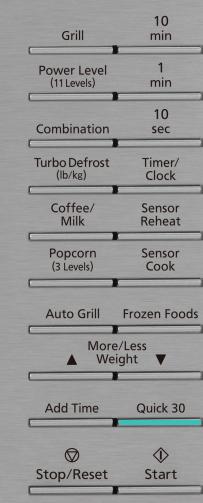


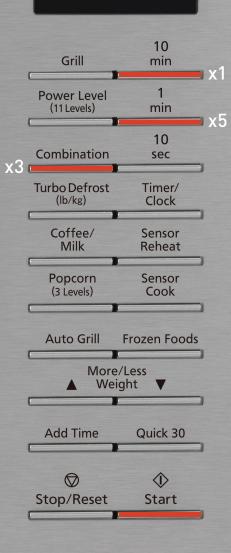
Need to keep one of your side dishes hot while you finish your main? Making batches of pancakes or waffles to feed the family. Use the Keep Warm function to keep your food ready for up to 30 mins.

- » Press Power Level until you see P0 (11x)
- » Press 10 min / 1 min / 10 sec to set your desired warming time
- » Press Start

Keeping it **WARM**

Just 30 SECONDS please.





LOADED FRIES

12 ounces frozen fries

INSTRUCTIONS

- ½ teaspoon garlic powder
- 1/4 tsp paprika
- ¾ cup cheddar cheese, divided

remaining 1/4 cup cheese.

4. Use **COMBINATION 3** for 15 minutes.

- 2 Tablespoon sour cream
- 1/4 cup bacon bits, fully cooked
- 1 spring onion, chopped

- 4 cups tortilla chips (approx.)
- ½ fresh jalapeno, seeded, chopped
- 2 Tablespoons pickled jalapeno, drained and roughly chopped
- ½ cup refried beans

NACHOS

- 3/4 cup Mexican cheese mix, divided
- 1/4 cup cilantro, leaved only
- ½ cup pineapple, chopped
- ½ cup sour cream

INSTRUCTIONS

- 1. Toss chips with refried beans, ¼ cup cheese, cilantro leaves, pineapple, sour cream and fresh and pickled jalapenos.
- 2. Top with remaining ½ cheese and scoop into 9" microwave-safe dish.
- 3. Use **COMBINATION 3** for 4-5 minutes.



1. Combine spices with sour cream and mix with french fries.

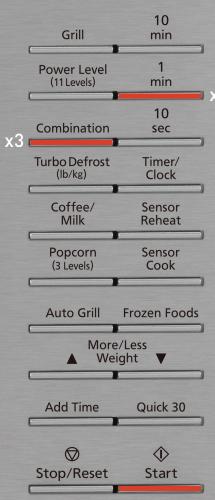
3. Scoop mixture into a 9" microwave-safe dish and top with the

2. Toss with scallions, bacon and $\frac{1}{2}$ cup of cheddar.











CRISPY FLATBREAD

- 1 naan bread, pre-baked
- 2 teaspoons apricot jam
- 4-5 slices brie cheese

1 Tablespoon store-bought kimchi, roughly chopped handful of arugula

- 6 eggs
- 2 Tablespoon heavy cream
- 1/4 cup bacon bits, fully cooked

- ½ teaspoon kosher salt
- ½ cheddar cheese, shredded
- 1 bell pepper, roughly chopped

FRITTATA

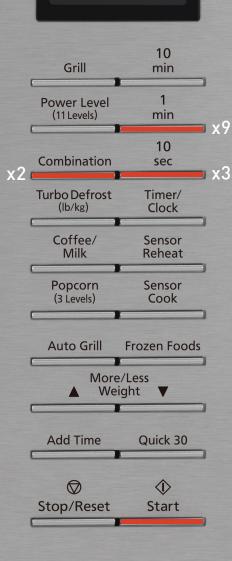
INSTRUCTIONS

- 1. Mix jam and kimchi; spread on naan.
- 2. Top with brie and put on a 9" microwave- and oven-safe plate.
- 3. Use **COMBINATION 2** for 4:30 minutes.
- 4. Top with arugula, slice and serve.

INSTRUCTIONS

- 1. Lightly spray a 9" microwave- and oven-safe dish with oil.
- 2. Break eggs into a medium bowl and whisk to blend.
- 3. Add all other ingredients and pour into prepared dish.
- 4. Use **COMBINATION 2** for 9:30 minutes.





Grill min Power Level (11 Levels) min Combination sec Turbo Defrost Timer/ Clock (lb/kg) Coffee/ Sensor Milk Reheat Popcorn Sensor Cook (3 Levels) Auto Grill Frozen Foods More/Less Weight Add Time Quick 30 Stop/Reset Start

WEEKNIGHT PASTA BAKE

- 2-1/2 cups cooked pasta
- 3/4 cup ricotta cheese

INSTRUCTIONS

2 Tablespoons shredded Parmesan

- 1 teaspoon dried oregano
- 1 teaspoon dried basil

1. Mix all ingredients in a bowl and pour into a 9" microwave- and

oven-safe dish, scraping the bottom for the parmesan bits.

1 cup shredded mozzarella cheese

- 5 M granny smith apples, peeled and roughly chopped
- 1/3c+2 Tablespoons sugar, divided
 - 1 Tablespoon lemon juice
 - ¼ teaspoon cinnamon

1/3 cup flour, preferable whole wheat

APPLE CRUMBLE

- ½ stick butter, melted
- ½ cup old fashioned oats
- 1/4 teaspoon salt

INSTRUCTIONS

- 1. Mix apples with 2 tablespoons sugar, lemon juice and cinnamon. Pour into 9" dish.
- 2. In a different bowl, mix flour, butter, salt, remaining sugar and oats. Pour onto apples.
- 3. Use **COMBINATION 2** for 13 minutes.



2. Use **COMBINATION 2** for 11:30 minutes.





