

OTHER CONVENIENT FEATURES

Sterilization for Kitchen Items

Sterilization has 2 options [21-1] and [21-2] depending on the heat-resistant temperature. See the right side.

* Suppose you want to sterilize dishes with [21-1].

PROCEDURE

- 1 Turn the **Knob** to select desired option number (21-1) appears.



- 2 Press **START**.



* After heating, the oven will automatically go on to the cooling programme. The progress is shown with flashing bar. (4 bars will light before finishing the programme)

- 3 After sterilization, remove the baking tray slowly and horizontally.

Remove and empty the water tank, wipe oven cavity. Then empty the drip tray.

NOTES:

1. While the oven cavity temperature is too high, you cannot use Sterilization. The display will show "U 04".
2. Check the heat-resistant temperature of each container before sterilization. Never sterilize items the heat-resistant temperature is not clarified.
3. Do not open the door or add any items during sterilization.
4. Do not remove items until the sterilization finishes to prevent burns.

Unavailable Items:

- Items with heat-resistant temperature less than 90 °C.
- Lacquer, Bamboo, Wooden or Paper Ware
- Iron Cookware
- Dirty tableware
- Polycarbonate products
- Any other items than tableware and cookware

[21-1] Items that heat-resistant temperature is over 120 °C.
Time required: Maximum 46 min. (sterilization time: about 26 min.)

Examples:

- Plastic container (except for Polycarbonate resin)
- China, Ceramics: plate and bowl etc.
- Glassware (The items made of tempered glass, cut-glass and crystal glass may be broken)
- Metal cutlery (The items having plastic handles are not available)
- Stainless kitchen knife
- Kitchen scissors
- Baby bottle

NOTE for Container with lid:

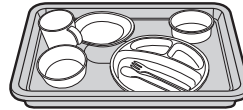
Check the heat-resistant temperature for each part. Some lids have lower heat-resistant temperature than their containers.

Water Level: 2 (MAX)

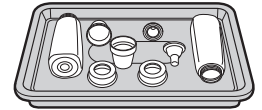
Position: Lower

How to set: Put item directly on the baking tray.

- Containers should be put face upward.
- You can put baking paper on the baking tray.



Up to 2 dishes can be stacked.



Place the baby bottle on its side and set the nipple and cap next to it.

[21-2] Items that heat-resistant temperature is over 90 °C.
Time required: Maximum 33 min. (sterilization time: about 30 min.)

Examples:

- Plastic cutting board (smaller than 29cm×39cm: 1 sheet)
- Towel (smaller than 40cm×40cm : up to 6 pieces, smaller than 36cm×90cm: up to 3 pieces)

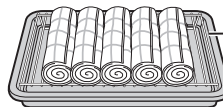
Water Level: 2 (MAX)

Position: Upper

How to set: Put item on the metal rack in baking tray.

NOTE for towel:

1. Wring water out of towels.
2. Fold the towels and stack them on the metal rack. Or roll up and put them side by side on the rack. (with less than 10 layers)



Put item on the metal rack.

* Test organization: General Incorporated Association Kyoto Biseibutsu Kenkyusho
 Test method: Live bacteria measurement
 Sterilization method: Removal by heat using water vapor
 Test results: More than 99.0% of bacteria eliminated
 Test subject: 21-1: Ceramic rice bowl
 21-2: Towel

In no case does sterilization completely eliminate bacteria.