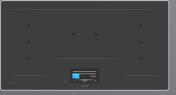
Panasonic

Operating / Installation Instructions Bedienungs / Installationsanleitung

Induction Hob Induktionskochfeld

Model No. KY-T937VL KY-T937VF



KY-T937VL



5/5/902002103

Thank you for purchasing this Panasonic appliance.

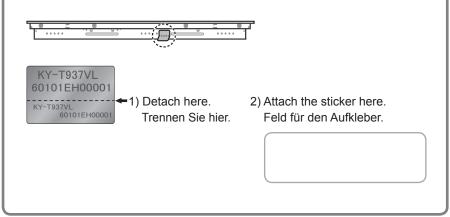
IMPORTANT SAFETY INSTRUCTIONS: Before operating this appliance, please read these instructions carefully and keep for future reference.

Vielen Dank, dass Sie dieses Gerät von Panasonic gekauft haben.

WICHTIGE SICHERHEITSANWEISUNGEN: Bevor Sie dieses Gerät in Betrieb nehmen, bitte sorgfältig durchlesen und zur weiteren Bezugnahme aufbewahren.

Before the installation: Locate the serial number sticker on the rear side of the appliance. Tear off along the perforation and attach below for future reference.

Vor dem Einbau: Auf der Rückseite des Gerätes befindet sich der Seriennummer-Aufkleber. Bitte trennen Sie den unteren Teil ab und kleben Sie ihn unten auf das vorgegebene Feld.



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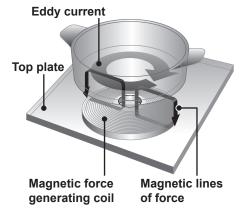
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IH Cooking Mechanism

IH (Induction Heating) refers to electromagnetic induction heating.

When electricity flows in the magnetic coils underneath the top plate, magnetic lines of force are produced.

The magnetic lines of force pass through metallic cookware when an eddy current is induced. The heat that is generated by the electrical resistance of the cookware is used for heating.



Operating Instructions

Safety Instructions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not place combustible materials near the appliance. They may cause a fire.
- Do not overheat the pan when preheating for stir frying and pan frying.
- WARNING: In case of malfunction or breakdown, immediately stop using the appliance. Turn off the main power switch and the circuit breaker, and then contact the service centre. Failure to do this may cause smoke, burns, and electric shock.

Safety Instructions

- If the power cord is damaged, it must be replaced by a service technician authorised by the manufacturer in order to avoid a hazard.
- Stir liquids before heating. Otherwise, liquids may splatter and cause burns or injuries.
- Do not apply excessive pressure or drop objects on the top plate. This may crack or damage the top plate.
- Do not place portable gas burners, steel cylinders and canned goods on or near the appliance. If they are heated, they may explode.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can become hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Do not disassemble, repair, or modify the appliance. For repairs, contact the dealer where you purchased the appliance.

Safety Instructions

- WARNING: This appliance must be earthed to prevent electric shock or fire.
- WARNING: The appliance and its accessible parts may become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or a fire blanket.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- WARNING: Hob guards have not been designed for use with this appliance and should not be fitted under any circumstances.

Safety Instructions

- If the oil smokes, immediately turn off the main power switch. Otherwise, it may catch fire.
- Take care with hot oil as it may cause burns.
- Take care when preheating the pan with small amounts of oil. The pan may overheat and cause damage.
- Do not heat empty cookware or overheat ingredients. The ingredients may burn and the cookware may be damaged.
- Do not use the appliance for purposes other than cooking. This may cause overheating or malfunction resulting in a fire.
- If you are wearing a medical device (such as a pacemaker), consult your doctor. The operation of the appliance may affect a medical device.
- Do not use a steam cleaner. Water may get into the electrical components and cause damage.

Safety Instructions

- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not place paper or dishcloths under the cookware. They may get scorched due to the heat of the cookware.
- WARNING: The manufacturer cannot be held liable for damage to persons or items caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.

General Precautions

- The appliance emits magnetic lines of force. Do not place anything affected by magnetism close to the appliance.
 - Radios, TVs, hearing aids may be liable to noise interference.
 - Cards with magnetic strips such as store or bank cards, may be erased or damaged.
- Do not place electronic devices, such as mobile phone or kitchen timer, on the top plate. Electronic devices may get damaged.
- Do not use other IH cooking appliances, such as IH rice cooker or portable IH cooktop, on the top plate. Electromagnetic waves generated by these may damage the appliance.
- Do not place foods in the cabinet below the appliance. They may be spoiled by the exhaust heat.
- If acidic foods such as vinegar, jam, or lemon juice are spilt on the top plate, wipe off immediately. Otherwise, the top plate may become discoloured.
- **Do not pour water on or place anything on the control panel.** The control panel keys may malfunction.
- Do not place hot cookware on the control panel. The control panel may get damaged.
- **Do not block the intake or exhaust vent.** The appliance may become hot, and heating may stop automatically.

Disposal of Waste Products

Information on Disposal for Users of Waste Electrical & **Electronic Equipment (private households)**



This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste.

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis.

Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product.

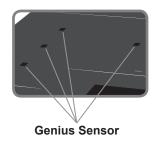
Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Information on Disposal in other Countries outside the European Union

This symbol is only valid in the European Union. If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

Genius Sensor Technology



Genius Sensor regulates the set temperature by quickly detecting the temperature on the base of the cookware. This is suitable for the following cooking modes:

Sensor (Left cooking zone)

- Autoboil Mode
- Low Temperature Cooking Mode
- Pan Frying Mode
- Deep/Shallow Frying Mode

Sensor (Middle and Right cooking zones)

- Pan Frying Mode
- Deep/Shallow Frying Mode



CAUTION

Do not use oil preheated by other appliances. Genius Sensor will not work efficiently and the oil could ignite.

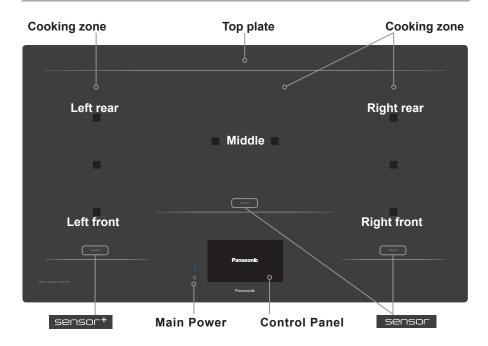
Energy Saving Tips

- Always place the correct lids on pans to keep the heat in.
- Use the correct size of pan for the amount of food you are cooking.
- Use the right size of pan for the diameter of the cooking zone. If the diameter of the pan is not the same as the cooking zone it is preferable to use a pan with a base that is larger in diameter than the cooking zone.
- Put just enough water in the pan to cover vegetables. This will save energy.

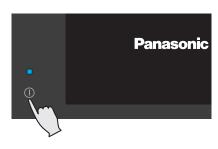
- Turn down the power level of the cooking zone once the cooking temperature is reached; simmer food rather than boiling it.
- Use a steamer to cook vegetables, that way you can layer a number of vegetables on top of each other and still use one cooking zone. Alternatively, a pan with a divider can be used.

EN-8

General Controls

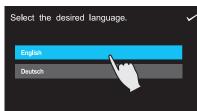


Switching on the appliance for the first time



1. Touch and hold the main power key to turn on the power.

The main power light illuminates when the main power is turned on.



 Select the desired language, and touch to confirm and continue to the main menu.

General Controls

Main Menu





* While cooking zone is in operation



Hot Surface Warning

Illuminates when any area of the top plate is hot. Take care not to touch cooking zones when this is displayed.



Control Panel Lock

- Lock the control panel enabling cleaning of small spills in that area.
- This will disable the control panel for 20 seconds.
- To deactivate within 20 seconds, touch key again.



Information

- Show important additional information on the function currently being used.
- Touch i key again to back to the main menu.



Kitchen Timer

- Counts down from a set time and sounds an alarm when it reaches zero. Kitchen Timer does not turn off the cooking zones.
- For more details on how to set the timer, see page 30.



Settings

- The appliance has various default settings that can be adapted to your requirements while cooking zones are not in operation.
 - Display Brightness
- Power Levels

- Languages

- Count-up Timer
- Auto Pan Detection
- Easy Mode *2
- Restart Mode
- Default Settings
- Silent Mode
- Menu Display Time
- Power Management *1
- *1 For cooking zone groups and its effects, see page 13.
- *2Autoboil Mode, Low Temperature Cooking Mode and Assist Mode cannot be used during Easy Mode.
- Touch key again to back to the main menu.



Child Lock

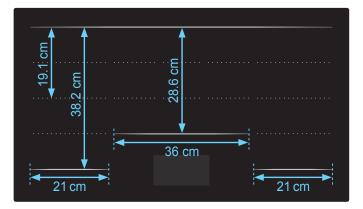
- Lock the control panel to prevent misuse of the appliance.
- Touch and hold for 3 seconds while cooking zones are not in operation. To deactivate, touch and hold again for 3 seconds.



Pause key

- Touch and hold for 1 second to reduce all active cooking zones to level 1 for 30 minutes (after 30 minutes the appliance will switch off). Timer is paused.
- Touch and hold again to revert the cooking zones to their original settings. Timer will continue countdown.
- Pause function cannot be used if Genius Sensor cooking modes are being used on any of the cooking zones.

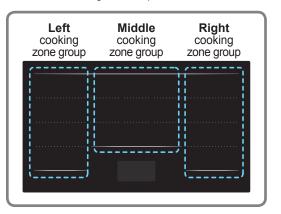
Cooking Zones



Cooking zone groups

The cooking zones are grouped into three, e.g. front and rear on the left and front and rear on the right. When the two cooking zones within the same group are used simultaneously, the heating power is regulated so that the overall power consumption does not exceed the limit.

e.g. When Power Level 9 is selected for left front cooking zone, the maximum power available for left rear cooking zone is power level 8.





NOTE

When the overall power consumption has been set to 7200 W under "Power Management", the heating power are regulated as follows.

- Very large cookware may affect the maximum power level.
- When using two or more cooking zones within the same group, only "Manual Mode" can be used.

Cooking Zones

Flex Cooking Zone

The flex cooking zone consists of several independently-controlled inductors. When cookware is detected, only sections that are in contact with the cookware will be activated, all others will remain switched off.

To ensure that the cookware is detected and heat is distributed evenly, centre the cookware as shown below:

When using the Left or Right cooking zone



Pans with a diameter less than 13 cm (Manual Mode only, not for Genius Sensor cooking modes)

For smaller pans, place the cookware in one of the four positions shown.



Pans with a diameter of 13 cm or more

For larger pans, place the cookware in one of the three positions shown.



Larger cookware

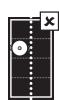
Place it at the top or bottom edge of the flex cooking zone.





Two independent cooking zones

The front and rear areas of a flex cooking zone can be used independently of each other by selecting the necessary power for each one.



Do not place the cookware in an off-centre position. The sensor may not function properly and could cause a fire.

Cooking Zones

When using the Middle cooking zone



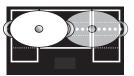
Pans with a diameter less than 16 cm (Manual Mode only, not for Genius Sensor cooking modes)

For smaller pans, place the cookware in one of the three positions shown.



Pans with a diameter of 16 cm or more

For larger pans, place the cookware in one of the two positions shown.



Pans with a diameter of 25 cm or more

It is possible to bridge to the middle cooking zone from the left or right cooking zone.

Place the pan at the left edge of the left cooking zone or the right edge of the right cooking zone. The pan must cover two or more cooking zones.



Do not place the cookware in an off-centre position. The sensor may not function properly and could cause a fire.



NARNING

Failure to follow these instructions may cause serious injury.

Suitable Cookware

Material

Compatible cookware

- Iron/Cast iron
- Enamelled iron
- Magnetic stainless steel
 (The heating power may not be as strong for some stainless steel cookware.)

Incompatible cookware

- Aluminium/Copper
- Heat-resistant glass
- Ceramic and earthenware

Shape of the Base

Compatible cookware

The base needs to be flat and sit evenly on the top plate. (Failure to ensure this could result in injuries or burns.)

Incompatible cookware



Round-based With feet



Thin-based Curved-based

- Round-based cookware
- Cookware with feet
- Thin-based cookware
- Curved-based cookware

Do not use curved-based cookware with a 3 mm or over curve, as the safety features may not be activated, heating power may be diminished, or the cookware may not be heated.



CAUTION

- The cooking zone and base of the pan must be kept dry.

 If there is liquid between them, it can cause steam pressure and the pan may move.
- Do not heat up empty enamel cookware. Do not allow enamel cookware to scorch during cooking. Enamel coating may melt and damage the top plate.
- Do not use ceramic and earthenware cookware even if it is made for induction heating.
- If the cookware is incompatible, —— will appear and flash in the display. (See page 42)

IH Cooking

Safety Features

Auto Switch Off

- The appliance is automatically turned off when an abnormality is detected:
 - Cookware not detected (See page 42)
 - Small object on the cooking zone (See page 42)
 - Empty pan on the cooking zone (See page 42)
 - Long cooking time (See page 37)



NOTE

The appliance may not switch off automatically when an abnormality is present. Low power level and the type of cookware can impact detection.

 The main power is automatically turned off if 1 minute has elapsed without any operation.

Overheating Prevention Function

■ The heating power is automatically reduced to prevent the pan overheating. (See page 39)

Hot Surface Warning

illuminates when the top plate is hot. (See page 11)

Child Lock

■ The control panel can be locked to prevent misuse of the appliance. (See page 12)

Auto-detect area

English

Operation Overview



1. Touch and hold the main power key to turn on the power.

If 1 minute has elapsed without any operation, the main power automatically turns off.

→ If this happens, turn on the main power again.

2. Place the cookware on a cooking zone.

The position, size and shape of the cookware used is automatically detected.

Auto-detect area

- Once the area has been detected, it can be enlarged or reduced by hand.
- If 5 seconds has elapsed without any operation, the auto-detect area will be inactive. Touch the area to start operation.
- When two or more cookware items are placed, the latest auto-detect area is available.
- For the hand operation, see page 20.

3. Perform the desired operation with the menu bar.

- Manual Mode (See page 21)
- Autoboil Mode (See pages 22-23)
- Low Temperature Cooking Mode (See page 24)
- Pan Frying Mode (See page 25)
- Deep/Shallow Frying Mode (See pages 26-27)
- Assist Mode (See page 28)

Cooking zone selector will stay illuminated when the corresponding cooking zone is in operation.

Menu bar

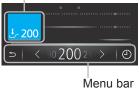
- Menu bar will appear from bottom of the control panel after selecting the cooking zone.
- Menu bar will close downward if 5 seconds has elapsed without any operation.

Menu bar operation

- Touch the cooking zone selector to show the menu bar.
- Touch around the top centre of the menu bar and slide your finger downward to close it immediately.

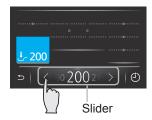
Menu bar

Cooking zone selector





IH Cooking



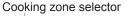
4. Touch slider in the menu bar to set the power level or the required temperature.

- Change the power level for Manual Mode.
- Set the temperature for Genius Sensor cooking modes.

Slider operation

There are three ways of using the Slider.

- Slide to the desired setting guickly.
- Tap < or > to adjust the setting precisely.
- Touch and hold or to change the setting in succession.









5. Turn off the cooking zone.

There are three ways as follows.

- Touch and hold the cooking zone selector.
- Touch the cooking zone selector once, and set the slider to "OFF".
- Touch the cooking zone selector once, and touch the back key until selected cooking zone is switched off.

Back key

Go back to the previous step by touching.



6. Touch and hold the main power key to turn off the main power.

NOTE

- For the recommended cookware sizes and placement, see pages 14-15.
- Auto-detect area or the illuminated area of the cooking zone selector may not match with the cooking zone covered by cookware depending on the size or material of the pan used. Reposition the cookware or adjust the auto-detect area by hand if required. (See page 20)



IH Cooking

Operation Overview

Hand operation

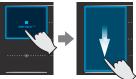
Cooking zone area can be set manually in any of the following cases.

- When adjusting the auto-detect area
- When two or more cookware items are placed on the cooking zone
- When "Auto Pan Detection" is changed to "off" in settings



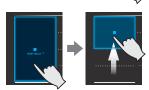
 Select the cooking zone by touching a square mark (■).

If 5 seconds has elapsed without any operation, or touched twice, selected area will be cancelled.



Enlarging the selected area

With a cooking zone selected, touch a position between a square mark (•) and a box line and drag either horizontally or vertically to enlarge cooking area.



Reducing the selected area

Follow the same method as used to enlarge the selected area.

2. Perform the desired operation with the menu bar. For the procedure after this, see page 18.



NOTE

Even after adjusting the auto-detect area by hand, the area may revert to the original size depending on the position of the cookware.



Restart Mode

- In case of accidental power switch off, when the main power is switched back on within 10 seconds, touch "Yes" and the last settings will be restored.
- To cancel previous settings touch "No" and the appliance will reset.

IH Cooking

Manual Mode 1-9



WARNING

- Stir liquids before heating. Otherwise, ingredients may suddenly splatter or cookware may move, and you may get burned or injured.
- Do not overheat the pan when preheating for stir frying and pan frying.

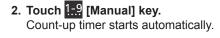


CAUTION

Take care when preheating the pan with a small amount of oil. The pan may overheat and become damaged.



1. Select the cooking zone required.





3. Touch slider to set the power level.

Power level adjustable range: 1 - b.

For slider operation, see page 19.

See Power Level Guidelines on page 31.

Boost Function

Touch this to heat even more quickly than with the power level 9.

After 10 minutes, the power level will return to 9.

4. Turn off the cooking zone. (See page 19)



NOTE

- If no key is touched for a fixed period of time when a cooking zone is in operation, a beep will sound and the cooking zone is turned off automatically. See Auto switch off time table on page 37.
- When the front and rear cooking zones are used simultaneously, the heating power is regulated so that the overall power consumption does not exceed the limit. For cooking zone groups and its effects, see page 13.
- Cooking Timer can be used with Manual Mode. (See page 29) Once the cooking timer has been set, it is not possible to revert to the count-up timer.

Autoboil Mode Total

Brings a pan of water to the boil. Available on the left cooking zone only.

1. Select the cooking zone required.



- The appliance beeps 5 times when the water reaches boiling point and maintains a rolling boil.
 After beeping add ingredients and adjust the temperature with the slider as required.
- After beeping the count-up timer starts automatically.



NOTE



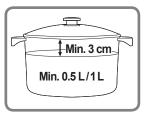
Temperature '100' will flash in the display until the boiling temperature is reached. After the water is boiled, the appliance automatically defaults the temperature to '95'. Increase or decrease the temperature between '65-100' as required in 5 °C steps.

3. Turn off the cooking zone. (See page 19)



NOTE

- The cookware size and material (e.g. non-stick coating) and the volume of water may affect the sensor detection. If the water has not boiled after beeping or it has boiled but the appliance does not beep, select a temperature as required.
- Cooking Timer can be used with Autoboil Mode. (See page 29) Once the cooking timer has been set, it is not possible to revert to the count-up timer.



Autoboil Mode is developed for boiling water only.

To achieve the optimum performance, the following is recommended.

- Use a lid until boiling.
- Use a minimum of 0.5 L of water. If a larger pan that covers 3 or more areas of flex cooking zone, use a minimum of 1 L of water.
- Minimum 1 cm of depth when flex cooking zone is used.

In order to prevent water boiling over from the pan, the following is recommended.

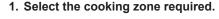
- No more than 70% pan capacity should be used.
- There should be a minimum gap of 3 cm between the lid and the water surface.

Low Temperature Cooking Mode



Available on the cooking zone with Sensor+





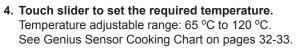


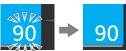




3. Touch [Low Temp] key.







- 5. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times.
 - Count-up timer starts automatically.
 - When Low Temperature Cooking Mode is used after cooking with high power, the temperature display stops flashing when the set temperature is reached but the appliance does not beep.
- 6. Turn off the cooking zone. (See page 19)



NOTE

- Due to the variety of food types and pans, the actual temperature of food may be different from the set temperature. Increase or decrease the setting until the required food temperature is achieved.
- Cookware with a non-stick coating may affect the sensor detection. Adjust the set temperature until the required temperature is achieved.
- Minimum 1 cm of depth when flex cooking zone is used.
- Due to the consistency of milk it is recommended to stir continuously when heating, to prevent the milk from sticking to the bottom of the pan and burning.
- Cooking Timer ② can be used with Low Temperature Cooking Mode. (See page 29) Once the cooking timer has been set, it is not possible to revert to the count-up timer.

Pan Frying Mode

Available on the cooking zones with Sensor+ and sensor.



- 1. Place the pan with the required amount of oil on the cooking zone.
- 2. Touch [Sensor] key once to select Pan Frying Mode.







4. Touch slider to set the required temperature. Temperature adjustable range: 140 °C to 230 °C. See Genius Sensor Cooking Chart on page 34.



- 5. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times.
- Count-up timer starts automatically.
- Add ingredients.
- 6. Turn off the cooking zone. (See page 19)



NOTE

- The actual temperature at the base of the pan may vary from the set temperature depending on the type of cookware. Adjust the temperature if required.
- Ensure that the cookware is dry inside and out before heating up.
- Cooking Timer ② can be used with Pan Frying Mode. (See page 29) Once the cooking timer has been set, it is not possible to revert to the count-up timer.



WARNING

When deep/shallow frying, use Deep/Shallow Frying Mode () with minimum 200 g oil at least 1 cm deep.

Failure to observe this warning may cause oil to overheat resulting in a fire.



- 1. Place the pan with the required amount of oil on the cooking zone.
- 2. Touch [Sensor] key once to select Deep/Shallow Frying Mode.



3. Touch [Deep/Shallow Fry] key.



4. Touch slider to set the required temperature. Temperature adjustable range: 140 °C to 200 °C. See Genius Sensor Cooking Chart on page 35.





- 5. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times.
 - Count-up timer starts automatically.
 - Add ingredients.
- 6. Turn off the cooking zone. (See page 19)



NOTE

- Deep/Shallow Frying Mode cannot be used on an area that covers more than one flex cooking zone.
- The actual oil temperature may vary from the set temperature depending on the cookware. Adjust the temperature if required.
- Cooking Timer cannot be used with Deep/Shallow Frying Mode. Kitchen Timer can be used. (See page 30)

Observe the following to keep Genius Sensor functioning efficiently.

- Follow instructions for quantity of oil. **Amount:** 200 g to 800 g (0.22 L to 0.9 L) Depth: minimum 1 cm
- Place the pan in the correct position. (See pages 14-15)
- Do not use hot oil, brown-coloured oil, cloudy oil, or oil with food sediment.
- Observe the recommendations for suitable cookware. (See page 16)
- Ensure the top plate and bottom of the pan are dry and clean.
- Do not add ingredients before the temperature display stops flashing. Heating may stop due to an abnormality detected.
- Once preheating has started, do not add oil or move the pan to another cooking zone.

IH Cooking

Assist Mode



Sets the temperature and starts cooking a selected menu automatically.

Available on the cooking zones with sensor+ and sensor.



- 1. Select the cooking zone required.
- 2. Touch [Assist] key.



3. Select a menu by touching **■**. or the slider. Cooking procedure is displayed.



- 4. Touch [Start].
- 5. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times. Count-up timer starts automatically.
- 6. Continue cooking according to the procedure.



Redisplaying the cooking procedure

Touch the cooking zone selector once, and touch the key in the menu bar. Touch vo return.

7. Turn off the cooking zone. (See page 19)



NOTE

- The actual temperature at the base of the pan may vary from the set temperature depending on the type of cookware. Adjust the temperature if required.
- Assist menu of Low Temperature Cooking Mode is available on the cooking zone with sensor+ only. It cannot be used on the cooking zone with sensor
- Cooking Timer ② can be used with Low Temperature Cooking Mode and Pan Frying Mode. (See page 29) Once the cooking timer has been set, it is not possible to revert to the count-up timer.

IH Cooking

Timer (-



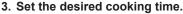
Using Cooking Timer

Used to switch a cooking zone off automatically. Cooking Timer can be set for multiple cooking zones.



- 1. Perform the desired operation. (See pages 21-25, 28)
- 2. Touch Cooking Timer key (②) in the menu bar.
 - Menu bar will appear from bottom of the control panel after selecting the cooking zone.
 - Menu bar will close downward if 5 seconds has elapsed without any operation.





Cooking Timer setting range: 1 minute to 9 hours 59 minutes.

- Tap '+' or '-' to adjust the setting precisely.
- Touch and hold '+' or '-' to change the setting in succession.
- Touch 0: to set hours. Touch 00 to revert settings to minutes.



Cancelling Cooking Timer

Touch the cooking zone selector once, and touch (4) key, then;

- Set the timer to "0:00".
- Touch C key.



Adjusting countdown time

Once countdown has started, the timer can be adjusted. Touch the cooking zone selector once, and touch (4) to adjust the time.

4. When the timer reaches "0:00", the appliance beeps 5 times and turns off the cooking zone.



- Once the cooking timer has been set, it is not possible to revert to the count-up timer.
- Cooking Timer cannot be set for Deep/Shallow Frying Mode.

IH Cooking



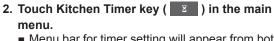
Using Kitchen Timer

Used independently from all other cooking functions. It counts down from a set time.



 Touch and hold the main power key to turn on the power.





Menu bar for timer setting will appear from bottom of the control panel.

■ Menu bar will close downward if 5 seconds has elapsed without any operation.



3. Set the time.

Kitchen Timer setting range: 1 minute to 9 hours 59 minutes.

- Tap '+' or '-' to adjust the setting precisely.
- Touch and hold '+' or '-' to change the setting in succession.
- Touch 0: to set hours. Touch 00 to revert settings to minutes.



Cancelling Kitchen Timer

Touch Kitchen Timer key () again, then;

- Set the timer to "0:00".
- Touch C key.



Adjusting countdown time



4. When the timer reaches "0:00", the appliance beeps 5 times.



NOTE

- Kitchen Timer does not switch off the cooking zone.
- Cooking Timer and Kitchen Timer can be set together.

Power Level Guidelines

Manual Mode (18 levels)

| Menus | Power Level |
|------------------------|-------------|
| Melting | |
| Chocolate | 1 - 1.5 |
| Butter | 1.5 - 2.5 |
| Honey | 2 - 2.5 |
| Heating | |
| Soup (e.g. lentil) | 1.5 - 2.5 |
| Milk | 4 - 5.5 |
| Frankfurters | 5 - 6 |
| Simmering | |
| Stew | 4 - 5 |
| Pasta sauce | 4 - 5 |
| Rice pudding | 4 - 5 |
| Fish fillets | 4.5 - 5.5 |
| White sauce | 5 - 6.5 |
| Pan frying | |
| Pre-heat pan | 8 - 9 |
| Stir-fry dish | 8.5 - 9 |
| Fried eggs | 7 - 7.5 |
| Pancakes (thin)/Crêpes | 6 - 7.5 |
| Omelette | 6 - 7.5 |
| Steak, Bacon, Chops | 6.5 - 7 |
| Fish fillets | 6 - 7 |
| Meatballs | 4 - 5 |
| Boiling | |
| Pasta, Water | 8.5 - b |
| Vegetables | 7 - 8.5 |
| Rice | 4 - 5 |



NOTE

The heat values may vary depending on cookware used. Check and adjust the power levels as required.

Genius Sensor Cooking Chart

Low Temperature Cooking Mode (12 levels) Sensor*

| Menus | Temperature Setting | Cooking Time after beeping (mins) |
|--------------------------|------------------------|--------------------------------------|
| Heating *1 | | |
| Milk | 65-75 | - |
| Canned foods | 70-80 | - |
| Poaching | | |
| Fish | 75-85 | 15-30 |
| Egg | 80-90 | 4-6 |
| Chicken breast | 90-100 | 50-60 |
| Boiling | | |
| Beef | 80-90 | 60-120 |
| Egg | 90-100 | 5-10 |
| Rice | 90-100 | 15-20 |
| Potato dumplings | 90-100 | 15-25 |
| Potatoes | 95-105 | 30-45 |
| Steaming | | |
| Fish | 90-100 | 15-30 |
| Shellfish | 90-100 | 15-30 |
| Vegetables | 90-100 | 10-40 |
| Potatoes | 100-105 | 30-40 |
| Chicken breast | 105-115 | 25-35 |
| Bain-marie *2 | | |
| Sauce (e.g. Hollandaise) | 90-95 | 15-20 |
| Chocolate, melting | 90-100 | - |

^{*1} Stir the ingredients while heating.

Genius Sensor Cooking Chart

| Menus | Temperature Setting | Cooking Time after changing to Low Temperature Cooking Mode (mins) |
|-----------------------|------------------------|---|
| Simmering *3 | | |
| Soup, clear | 90-100 | 60-120 |
| Soup, cream | 95-105 | 20-30 |
| Curry | 95-100 | 60-90 |
| Eintopf (German stew) | 95-105 | 30-40 |
| Irish stew | 105-115 | 50-60 |
| Goulash | 95-105 | 60-90 |
| Casserole | 95-105 | 60-90 |
| Pot roast | 90-100 | 60-120 |
| Meat roulade | 95-105 | 60-90 |
| Bolognese sauce | 95-105 | 30-90 |
| Tomato sauce | 95-105 | 30-90 |
| Compote | 95-100 | 10-30 |
| Jam | 105-115 | 20-30 |

*3 Simmering

- The temperatures and times recommended are for simmering only. These recipes require to cook food items (e.g. meat, vegetables etc.) with high power before moving onto simmering stage. In such cases, cook the food items by selecting the appropriate power level, then change to Low Temperature Cooking Mode. (See page 24)
- If Low Temperature Cooking Mode is used after cooking with a high power, the appliance stops flashing but does not beep when the set temperature is reached.



NOTE

The heat values may vary depending on cookware used. Check and adjust the Genius Sensor level as required.

^{*2} Heat the water until the set temperature is reached. After beeping, place the bowl above hot water. Stir the ingredients while heating.

Genius Sensor Cooking Chart

Pan Frying Mode (10 levels) sensor+ sensor

| Menus | Temperature Setting | Cooking Time after beeping (mins) |
|---------------------------------------|------------------------|--------------------------------------|
| Pancakes, American | 160-180 | 4-8 |
| Pancakes (thin)/Crêpes | 230 | 2-3 |
| Potato pancakes | 180 | 4-10 |
| Kaiserschmarrn (shredded pancakes) | 180 | 10-12 |
| Croque monsieur | 160-180 | 5-10 |
| French toast | 160-180 | 6-8 |
| Croutons | 200 | 4-6 |
| Egg, fried | 160-180 | 5-10 |
| Egg, scrambled | 160 | 1-2 |
| Omelette | 160-180 | 3-6 |
| Bacon | 180 | 2-8 |
| Sausages | 180 | 10-15 |
| Burgers | 160 | 10-20 |
| Schnitzel | 180-200 | 5-10 |
| Chicken breast | 180-230 | 10-20 |
| Duck breast | 140-180 | 10-20 |
| Beef fillet (3 cm thick) | 160-200 | 6-12 |
| Steak, rare (3 cm thick) | 200-230 | 6-8 |
| Steak, medium, well-done (3 cm thick) | 180-200 | 8-12 |
| Pork | 180-230 | 6-10 |
| Pork chops | 180-230 | 8-12 |
| Lamb chops | 180-230 | 6-10 |
| Fish fillet (plain) | 200-230 | 5-15 |
| Fish fillet (breaded) | 180-200 | 5-15 |
| Scallops | 180-230 | 2-4 |
| Prawn/Scampi | 180-230 | 4-6 |
| Potatoes, sautéed | 180-200 | 15-25 |
| Stir-fry dish | 230 | 3-10 |

Genius Sensor Cooking Chart

Deep/Shallow Frying Mode (7 levels) sensor* sensor



| Menus | Temperature Setting | Cooking Time after beeping (mins) |
|----------------------|------------------------|-----------------------------------|
| Chips, homemade | 150-160 | 5-10 |
| Mushrooms, battered | 150-160 | 4-8 |
| Chicken | 160-170 | 5-10 |
| Doughnuts | 170-180 | 5-10 |
| Vegetables, battered | 170-180 | 4-8 |
| Fish, battered | 170-190 | 5-10 |
| Frozen food items | 170-190 | 5-10 |



The heat values may vary depending on cookware used. Check and adjust the Genius Sensor level as required.

Cleaning



CAUTION

- Before cleaning, turn off the main power switch. Allow to cool before cleaning the top plate.
- **Do not use a steam cleaner.** Water may get into the electrical components and cause damage.

Always keep the appliance in a clean condition. Spilled food or oil scorched on the appliance may become difficult to clean.

Top Plate and Control Panel

Light stains

Wipe off with a damp cloth.

Oil stains

- Wipe off with a cloth dampened in mild detergent.
- Do not use strong acidic or alkaline detergents, such as bleach or synthetic detergents. They may cause discolouration.



Heavy stains

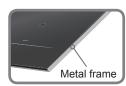
Apply non-abrasive cream cleaner to the top plate or control panel and wipe with a cloth.



NOTE

Ensure there are no stains on the base of the cookware.

Metal Frame (for KY-T937VF)



In case of spillage, wipe from the metal frame immediately. Otherwise the stains will be difficult to remove.

Troubleshooting

Check the following for some advice on rectifying some common problems before calling the service centre.

Power Source

| Symptom | Possible cause |
|--|---|
| The appliance cannot be turned ON. | ■ The main power switch has not been turned ON. ➡ Touch the main power switch a little longer. ■ Child Lock has been activated. (See page 12) |
| | Auto switch off If 1 minute has elapsed without any operation after switching on, the main power automatically turns off. → Turn on the main power switch again. |
| The cooking zone turned itself off while in operation. | Long cooking time If no key is touched for a set time (see table below) when a cooking zone is in operation, a beep will sound and the cooking zone is turned off automatically. → Set the appliance again as required. It is recommended to use the Cooking Timer when simmering for a long period of time. (See page 29) |

| | | Power Level | | | | | | | | | | | | | | | | | | |
|------------------------------|---|-------------|---|----|---|----|-----|----|---|----|---|----|---|----|---|----|---|---|---|--|
| | 1 | 1. | 2 | 2. | 3 | 3. | 4 | 4. | 5 | 5. | 6 | 6. | 7 | 7. | 8 | 8. | 9 | Ь | | |
| Auto switch off time (hours) | 9 |) | 8 | | 8 | | 8 7 | | 6 | | 5 | | 4 | | 3 | | 2 | | 1 | |

Control Panel

| Symptom | Possible cause |
|--|--|
| Key operation is disabled. | ■ Your fingertips are covered. Touch with bare finger. ■ Control Panel Lock is activated. (See page 11) ■ You performed the operation while holding the cookware handle. ■ The control panel is dirty. ➡ Turn off the main power switch and ensure the area is clean and dry. Turn on the main power switch again. |
| Keys react when the surrounding area is touched. | Water or other liquids may be on or around the control panel. → Ensure the area is clean and dry. |

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Troubleshooting

Sounds and Noises

| Symptom | Possible cause |
|---|--|
| Noise is heard during heating. | Various sounds may be heard depending on the type of cookware. You may feel a small vibration when you hold the handle and the cookware may move slightly. → This is not a malfunction. Moving the cookware slightly or replacing it may eliminate the sound. |
| | If the cookware is removed during heating, a short metallic sound may be heard. |
| The level of the noise from the appliance increases and decreases. | It is the sound of the cooling fan inside the appliance. The level of noise changes according to the power level and the material of the cookware. When the power level is increased, the fan will operate at high speed and generate more noise. |
| After the main power switch is turned off, sound from the fan can still be heard. | While the inside of the appliance is still hot, the cooling fan operates. When the appliance cools down, it will automatically stop. |
| Clicking noise is heard at the start of flex cooking operation. | This is not a malfunction. This is a part of induction heating technology. The noise is eliminated during operation. |

Troubleshooting

Heat Power

| Symptom | Possible cause |
|---|--|
| The heating power is weaker. | Overheating Prevention Function If the base of the cookware overheats, the heating power will automatically reduce. The power indication will remain the same. The power returns to normal after the cookware cools down. |
| | Unsuitable cookware, e.g. ceramic and earthenware pans, are used. → Do not use ceramic and earthenware pans even if they are for induction heating as they are not efficient. (See page 16) |
| When multiple cooking zones are used together, The heating power decreases. The power indicator automatically decreases. The power level can not be increased. | The power level is automatically regulated so that overall power consumption does not exceed the limit. (See page 13) The power indicator for a cooking zone may decrease on its own. Even after touching the < 4.5 5 5 > slider to adjust power level, it may not increase the power level and the appliance will beep. |

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Troubleshooting

Autoboil Mode

| Symptom | Possible cause | |
|--|--|--|
| Heating time takes too | ■ The base of the pan or top plate is dirty. | |
| long. | ■ A lid has not been used. | |
| | ■ Water was added to the pan during Autoboil Mode. | |
| | ■ The lid is removed or the pan is moved during Autoboil Mode. | |
| Water has not boiled after beeping. | The cookware size and material (e.g. non-stick coating) and the volume of water may affect the sensor detection | |
| Water has boiled but does not beep. | → Select a temperature as required. | |
| No power - heating does not start. | The top plate is too hot for Autoboil Mode. Autoboil Mode will start automatically when the top plate has cooled down. | |

Low Temperature Cooking Mode

| Symptom | Possible cause |
|--|---|
| Preheating time takes too long. The actual temperature is different from the set temperature. Food is not achieving set temperature. | The pan is not in the correct position. (See pages 14-15) The base of the pan or top plate is dirty. Water, oil, or food was added during preheating. The temperature on the base of the pan may vary from the set temperature depending on the type of cookware. Due to the variety of food types and pans, the actual temperature of food may be different from the set temperature. Cookware with a non-stick coating may affect the sensor detection. Adjust the temperature as required with 5 90 9 slider. |
| No power - heating does not start. | The top plate is too hot for the temperature set. Heating will start automatically when the top plate has cooled down. |

Troubleshooting

Pan Frying Mode

| Symptom | Possible cause |
|--|---|
| Preheating time takes too long. The actual temperature is different from the set temperature. | ■ The pan is not in the correct position. (See pages 14-15) ■ The base of the pan or top plate is dirty. ■ Water, oil, or food was added during preheating. ■ The temperature on the base of the pan may vary from the set temperature depending on the type of cookware. ➡ Adjust the temperature as required with < 02002 > slider. |

Deep/Shallow Frying Mode

| Symptom | Possible cause |
|--|--|
| Preheating time takes too long. The actual temperature is different from the set temperature. | ■ The pan is not in the correct position. (See pages 14-15) ■ The base of the pan or top plate is dirty. ■ More than 800 g of oil has been added. ■ Hot oil, brown-coloured oil, cloudy oil, or oil with food sediment is used. ■ The oil temperature may vary from the set temperature or the preheating time may take longer depending on the type, material, shape and size of the base of the pan. ➡ Adjust the temperature as required with |

T

NOTE

If you cannot resolve the problems, turn off the main power switch and the circuit breaker. Turn them on again.

Error Codes

Heating automatically resumes if the causes of the following error are eliminated within 1 minute.

The following errors can be cleared by turning off the corresponding cooking zone.

| Indication | Possible cause |
|------------|---|
| U04 | The intake or exhaust vent are blocked. (See page 48) → Remove any blockages. |
| U13 | Empty pan on the cooking zone ■ An empty pan has been heated. ■ When deep/shallow frying, oil was preheated by Manual Mode instead of Deep/Shallow Frying Mode. ➡ Use Deep/Shallow Frying Mode for heating up a large amount of oil. |
| U33 U34 | Incompatible cookware is used for Deep/Shallow Frying Mode. (See page 16) The pan is not in the correct position. (See pages 14-15) More than 800 g of oil has been heated up. Ingredients were added while preheating. |

Error Codes

If you cannot resolve the problems, or any **F**(i) error appears, contact the service centre.

→ Turn off the main power switch and the circuit breaker. Contact the dealer you purchased the appliance from or the service centre for assistance.



NOTE

- During the warranty period, any repairs may only be performed by service technicians authorised by the appliance manufacturer.
- Unauthorised repairs may cause electric shock and short circuit; do not attempt this yourself. Consult an authorised service technician.
- Warranty claims that resulted from improper connection or use of the appliance is not covered by the warranty. In such cases, the costs of repair are borne by the user.
- For the list of service centres, refer to the guarantee booklet.

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Installation Instructions

Installation and Connection

Please fully observe the following safety precautions.



IMPORTANT

- Unpack the appliance, remove all packing material, and examine for any damage. If the appliance is damaged DO NOT install and notify your dealer immediately.
- Install the appliance in accordance with the Installation Instructions.
 Otherwise, the performance of the appliance may be affected.
- After installation, perform a test run and explain to the customer how to operate the appliance.
- Correct installation is the responsibility of the installer. Any malfunction or accident resulting from the failure to follow Installation Instructions is not covered by the warranty.

Safety Instructions

- When performing the installation, follow these instructions completely. Improper installation may cause an electric leakage or fire.
- Install 220-240 V dedicated single-phase (or three-phase at 380-415 V 3N) circuit with the earth leakage circuit breaker for the power supply. The electrical wiring may abnormally overheat if the dedicated circuit is not properly connected.

Safety Instructions

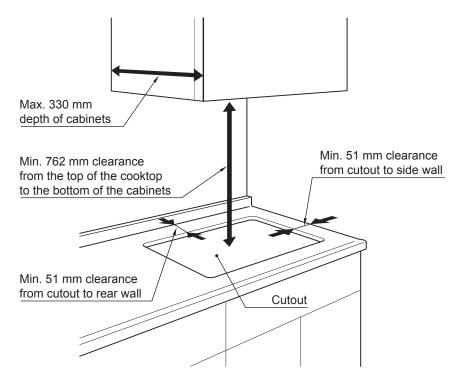
- Electrical work must be performed by a legally qualified electrician. Improper wire connections may cause electric leakages or fires.
- This appliance must be properly earthed following the electric laws. Earth line must not be connected to gas pipe, water pipe, earth of a lightning rod or telephone. Otherwise, it may cause electric shock in case of appliance breakdown or insulation breakdown.
- Have a qualified electrician earth the appliance.
 Improper earthing may cause an electric shock.
- Before performing the installation, turn off the circuit breaker. This can prevent electric shock.
- If the power cord is damaged, it must be replaced by a service technician authorised by the appliance manufacturer in order to avoid a hazard.
- Do not disassemble, repair or modify the appliance (e.g. the top plate). Doing so may cause the appliance to operate abnormally and may be dangerous.

Safety Instructions

- Do not step on the appliance, or drop heavy items on top of it. Cracks in the top plate may cause overheating, malfunctions or electric shocks.
- Do not touch high temperature parts, such as the top plate after use.
- The power cord must be accurately connected to ensure the integrity of the connection. Improper wire connections may cause electric leakages or fires.
- Use heat resistant materials for the countertop. However, do not use varnished materials as they may become discoloured. The material of the countertop should have heat resistance equal to or exceeding that of laminated thermosetting high-pressure decorative sheets. If the materials are not heat resistant, they may get deformed or cause a fire.
- WARNING: The manufacturer cannot be held liable for damage to persons or items caused by failure to observe the safety instructions, by interference with any part of the appliance or by the use of non-original spare parts.

Installation Location

Installation of the Appliance



For more details on cutout, see page 50.

Accessories

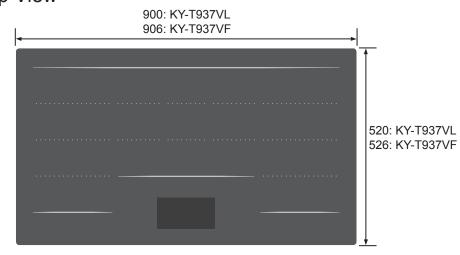
Clamp



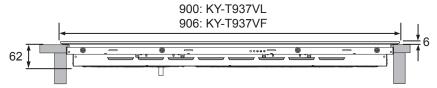
(2 pieces) See page 53.

Dimensions

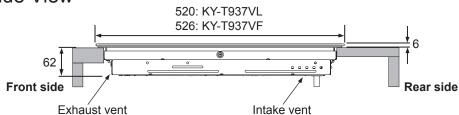
Top View (measurement: mm)



Front View



Side View

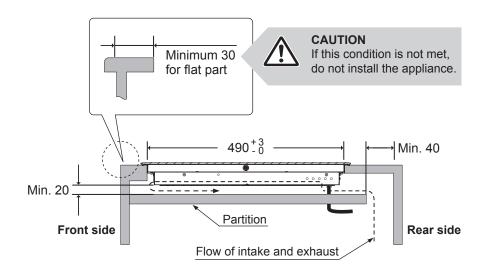


Power cord length: approx. 1.2 m (Sheath length: approx. 1.1 m)

Dimensions

Side View

(measurement: mm)



When Installing a Partition Inside the Cabinet

- Allow for a minimum of 20 mm extra space underneath the bottom of the appliance for air circulation.
- Allow for a minimum of 40 mm extra space in rear of the partition.

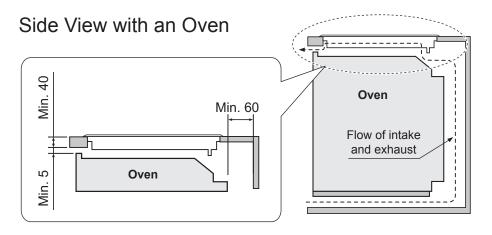
Partition Partition Building rear wall Countertop cutout 870 Countertop front

Dimensions

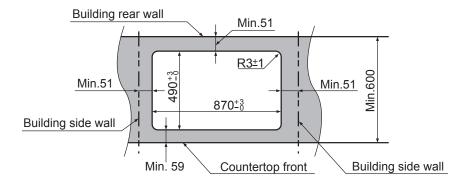
(measurement: mm)

When Installing Above an Oven

- The appliance may only be installed over a Panasonic oven.
- Allow for extra spaces for air circulation as shown below.



Dimensions of Countertop Cutout



Electrical Work



WARNING

Electrical work must be performed by a legally qualified electrician.

Electrical Requirements

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly earthed branch circuit, protected by a circuit breaker or fuse. (The rating plate is on the bottom of the appliance.)
- 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 under overvoltage category III conditions. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Single-phase A.C. 220-240 V, 50 Hz electrical system must be used. (It is also possible to use a three-phase electrical system.) If connecting to aluminium wiring, use connectors approved for use with aluminium wiring.
- Check with the local utilities for electrical codes applied in the area. Failure to wire the appliance according to governing codes may result in a hazardous condition.
- After installation, show the customer where the breaker for the appliance is located.

Installation of the Earth Leakage Circuit Breaker

- In accordance with the electrical wiring rules, incorporate the earth leakage circuit breaker in the home electrical wire.
- Follow the specification of the earth leakage circuit breaker as follows.
 Rated current: 50 A*, rated sensitivity current: 30 mA
 *If rated current is 40 A, please change to 7200 W under "Power Management" in settings. (See page 12)

Electrical Work

Electrical Connections

1. Turn off power.

Turn off power at the circuit breaker or remove fuses to the appliance branch circuit.

2. Connect the power cord.

Connect the power cord in accordance with all governing codes and ordinances.

■ Single-phase connection (220-240 V ~ 50 Hz)

Connect the wires in accordance with the instructions given in the following table and diagram:

| Electrical cable | Wire connection |
|------------------|--|
| N L | (Connect to the earth terminal) N: Blue, Cord No. 2 / 4 / 6 L: Black, Cord No. 1 / 3 / 5 (Connect to the live terminal) |

■ Three-phase connection (380-415 V 3N~ 50 Hz)

Separate the L wires and connect them in accordance with the instructions given in the following table and diagram:

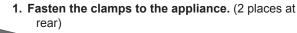
| Electrical cable | Wire connection |
|------------------|---|
| N L1 L2 L3 | (Connect to the earth terminal) N: Blue, Cord No. 2 / 4 / 6 L1: Black, Cord No. 1 L2: Black, Cord No. 3 L3: Black, Cord No. 5 (Connect to the live terminal) |

Installing the Appliance

\triangle

WARNING

Do not disassemble the top plate. Connected wire may become loose and cause a malfunction.



- Place the appliance on the packaging upper filler when fitting clamps to prevent damage to the countertop.
- Match the clamp grips with the holes on the sides of the appliance, then slide the clamp from the right to the left to fasten them to the appliance.



Upper filler



Correct



Incorrect

- 2. Embed the appliance in the countertop cutout while keeping it is as level as possible.
 - Do not drop the appliance on the countertop.
 - Press down on top of the appliance to make sure that it rests on the countertop.
 - Make sure that the spaces between the countertop and the under surface of the appliance are even in the front, rear, left and right.

3. Connect the power cord.

■ See page 52.



CAUTION

If the cabinet does not have an opening in the front, the wiring needs to be connected before the appliance is embedded into the countertop.

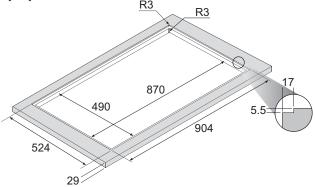
Flush-fitting

(measurement: mm)

KY-T937VL can be fitted flush when installing.

Installing the appliance as flush-fitting

- Only suitable for installation on heat and water resistant worktops such as marble, natural stone, solid wood (if cut out edges are sealed).
- Mount onto other types of worktops only with the recommendation of the worktop manufacturer.
- Remove the cushion from the underside of the appliance before flush fitting.
- The internal width of the base unit must be at least as wide as the internal cut-out width for the hob. This is to ensure that the casing can be easily removed for maintenance.
- Before sealing in, test that the appliance works. Grout the perimeter using a heat resistant silicone. Smooth the seal with a suitable finishing product. Follow the silicone instructions and do not turn on the appliance until the silicone is completely dry.





CAUTION

- Please observe the diagrams for the cut-out dimensions in granite and marble worktops.
- Using unsuitable silicone may cause permanent colour changes to marble worktops.

Uninstalling the appliance as flush-fitting

- Disconnect the appliance from the mains.
- Remove the silicone seal from the perimeter with a suitable tool.
- Push the appliance upwards from below to remove it.



CALITION

Do not try to remove the appliance by prying it out from above.

Post-installation Checklist

Upon completing installation, check and mark off the following items.

| | Checklist | Checked | |
|--------------------|---|---------|--|
| Appearance | ■ Ensure that the appliance is not tilted. ■ Is the top plate clean? | | |
| Electrical work | ■ Is the power supply a single-phase (220-240 V ~), or a three-phase (380-415 V 3N~)? | | |
| | Has the earth been installed?Has the earth leakage circuit breaker been installed? | | |
| Electrical testing | | | |

- Make sure to turn off each cooking zone and the main power switch after performing electrical testing.
- Hand the Operating /Installation Instructions to the customer.

I hereby certify that installation has been completed.

Signature of installer

Specifications

| Manufacturer | anufacturer Panasonic | | sonic | |
|---|-----------------------|---|-----------|--|
| Model identification | า | KY-T937VL | KY-T937VF | |
| Type of hob | | Electric | | |
| Number of cooking | zones and/or areas | Į. | 5 | |
| Heating technology | 1 | Induction | | |
| Length and width of useful surface area | | 4 x 19.1 cm (L) 21.0 cm (W) 1 x 28.6 cm (L) 36.0 cm (W) | | |
| | Left front | 205.0 Wh/kg | | |
| | Left middle | 174.0 Wh/kg | | |
| F | Left rear | 188.1 Wh/kg | | |
| Energy consumption per | Middle left | 212.4 Wh/kg | | |
| cooking zone or area calculated | Middle middle | 178.6 Wh/kg | | |
| per kg | Middle right | 184.2 Wh/kg | | |
| (EC electric cooking) | Right front | 204.0 Wh/kg | | |
| | Right middle | 183.5 Wh/kg | | |
| | Right rear | 188.1 Wh/kg | | |
| Energy consumption calculated per kg (E | | 190.9 | Wh/kg | |
| Single-phase | | 220-240 V ~ 50 Hz | | |
| Power supply | Three-phase | 380-415 V 3N~ 50 Hz | | |
| Power consumptio | n | 10800 W | | |
| Dimensions (approx | K.) | 900 mm (W) 906 mm (W) 520 mm (D) 526 mm (D) 68 mm (H) 68 mm (H) | | |
| | Left front | 2800 W | | |
| Massimassa | Left rear | 2800 W | | |
| Maximum power consumption by | Middle | 3600 W | | |
| cooking zone (approx.) | Right front | 2800 W | | |
| (αρρίολ.) | Right rear | 2800 W | | |
| | Flex cooking zone | | 3600 W | |
| Uncrated weight (a | pprox.) | 22 kg | | |

Specifications

Equipment complying with IEC 61000-3-12

This product complies with the requirements of EN 60350-2:2013 (Methods for Measuring Performance - Hobs)

REP. EU: Panasonic Testing Centre Winsbergring 15, 22525 Hamburg, Germany

N-56 EN-5