

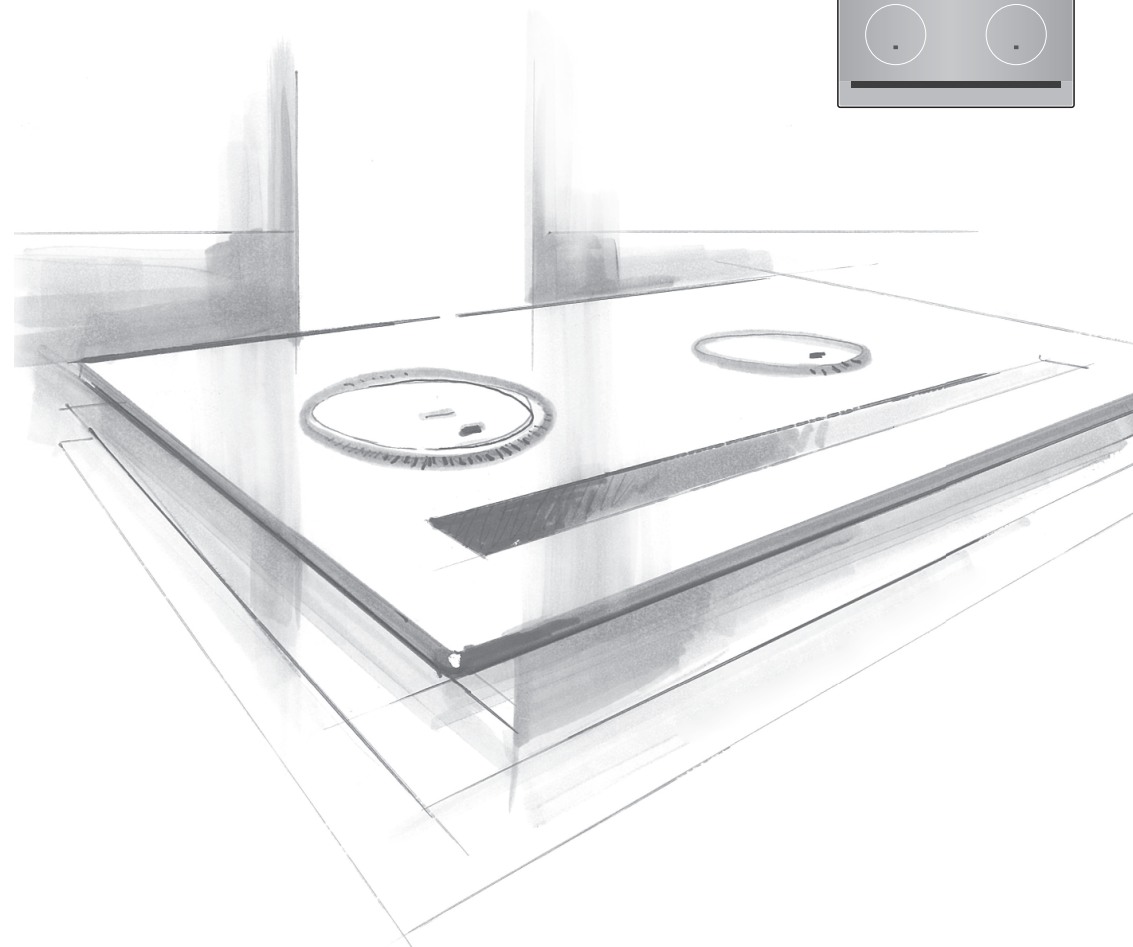
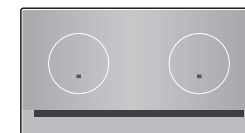
# Panasonic®

## Operating / Installation Instructions

Induction Heating Cooktop

For domestic use

Model No. **KY-E227E**




Panasonic Corporation  
Web Site: <http://panasonic.com>

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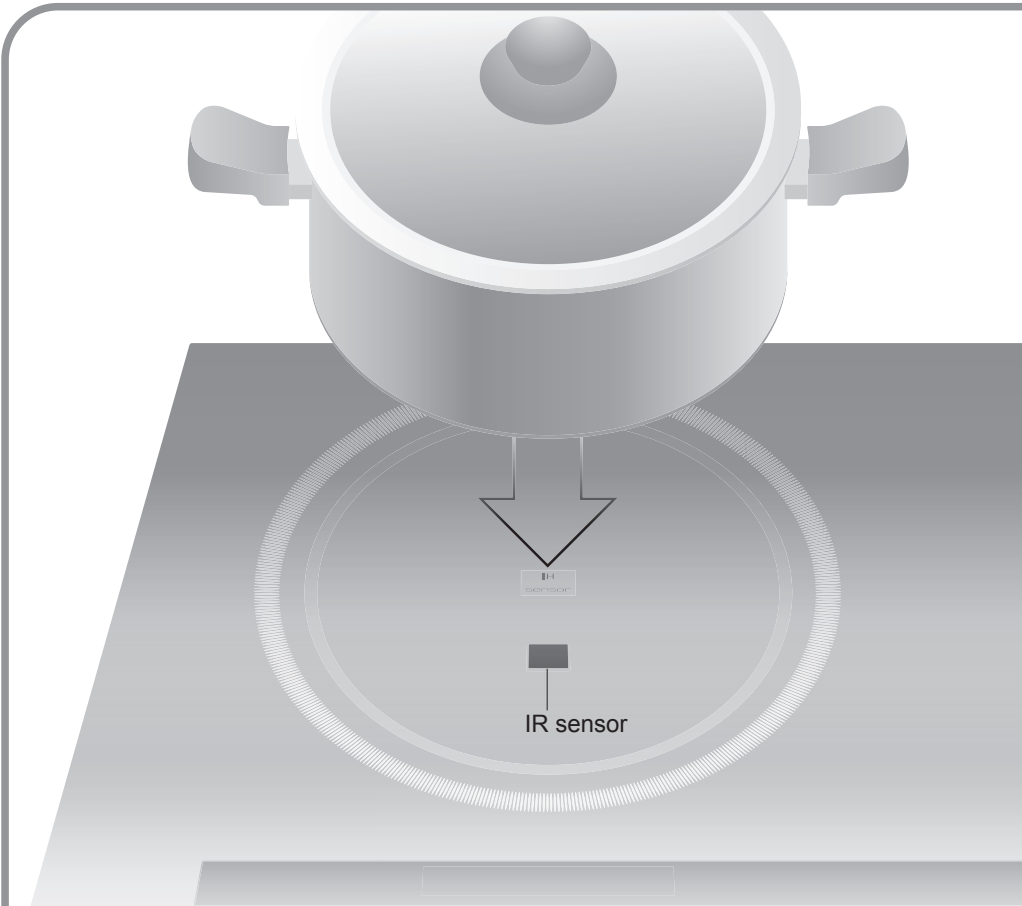
Thank you for purchasing this Panasonic appliance.  
This appliance is intended for household use only.  
Please read these instructions carefully before using the appliance.  
Keep Operating/Installation Instructions and Guarantee Certificate  
for future use.

**ENGLISH**

 ZY84QG37  
K0924M0



# IR sensor eases your cooking



**Place the cookware in the centre of the cooking zone.**

The IR sensor must be covered to operate properly.

### What is the IR sensor?

IR sensor prevents overheating and restores the temperature to the original level when the temperature drops by adding ingredients.



#### Pan-frying Mode

Cooks delicious food without burning due to overheating



#### Deep-frying Mode

Automatically maintained temperature makes food crispy and tasty.

### IH (Induction Heating) features

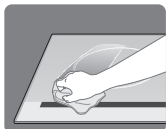
#### Safe

Flameless, comfortable cooking with less rise in room temperature



#### Clean

Flat top plate for easy care



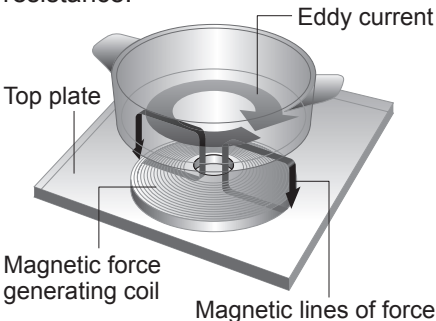
#### Efficient

Highly efficient and energy-saving heating



### IH Cooking Mechanism

The magnetic line of force produced in the magnetic coil, passes through the metallic cookware, induces an eddy current, and then the cookware generates heat with its electrical resistance.



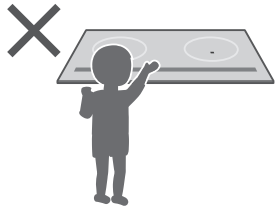
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(For installer)		



# Safety Precautions

## ⚠ WARNING



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. Keep infants away from the appliance.

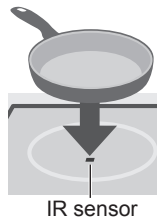
### To avoid fires from overheated oil



- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Set to **6** or below for preheating.
- Do not overheat oil.

### For proper function of the IR sensor


- Cover the sensor.
- Wipe water off.

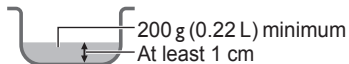


IR sensor



For deep-frying:

- Use  .
- Observe the amount of oil.



### To avoid injuries or burns caused by bumping

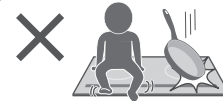


Liquids may splatter.

- Stir liquids before heating.



### To avoid fire, explosion or electric shock



- Do not apply excessive pressure. It may crack the top plate.



- **WARNING:** If the top plate is cracked, do not touch. Turn off the main power switch to avoid the possibility of electric shock.



- **Danger of fire:** Do not store items on the cooking surfaces.

Gas cooker  
Gas cylinder  
Canned goods

- Do not place combustible materials near the appliance.
- After use, turn off the appliance by its control and do not rely on the pot detector (safety features).
- Turn off the circuit breaker when not using the appliance for long period of time.
- Do not disassemble, repair or modify the appliance by yourself.

### To avoid injuries or burns



 **CAUTION:** Hot surfaces

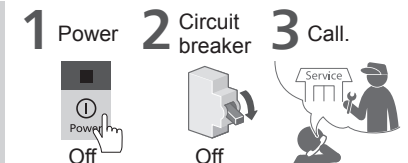
- Do not touch the top plate.



- Metallic objects such as knives, forks, spoons, lids and aluminum foil should not be placed on the hob surface since they can become hot.

### In case of a malfunction or breakdown

- Smell of burning
- Feeling electricity through the top plate
- Cracked top plate
- Extremely hot power cord
- The power shuts off when the cord is moved.




If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a qualified person in order to avoid a hazard.




# Safety Precautions

## CAUTION


### To avoid fire or accidents




- If you are wearing a medical device, such as a pacemaker, consult your doctor. The operation of the appliance may affect the medical device.




- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.




- Do not use the appliance for purposes other than cooking.
- Do not place paper or dish towels under the cookware.



For deep-frying:

- If the oil smokes,  Power Off.
- Do not use oil preheated by other appliances. The oil temperature control system will not work properly.

### To avoid injuries or burns



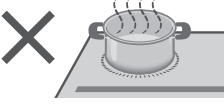
- Ensure the cookware is stable.

For deep-frying:

- Do not bring your face close to the cookware.

Splattering hot oil

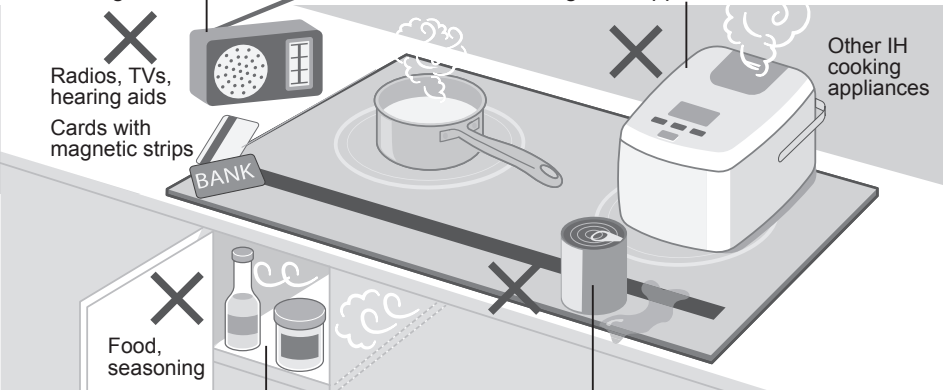
### To avoid damage to the cookware



- Do not heat empty cookware.
- Do not overheat ingredients.



# General Precautions

- Do not place the following near or on the top plate.
  - Noise interfered, data erased or damaged.
    - ✗ Radios, TVs, hearing aids
    - ✗ Cards with magnetic strips
  - Generated electromagnetic waves damage the appliance.
    - ✗ Other IH cooking appliances



- They may be spoiled by the exhaust heat.
- The operation panel key may malfunction.

- The appliance is not intended to be operated by an external timer or separate remote control system.
- Do not block or clog.
  - The filter clog detection may be activated, and the appliance may shut off automatically.

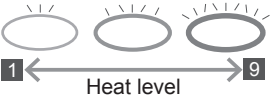
Safety features	
Heating stops.	<ul style="list-style-type: none"><li>● No cookware is detected (P.21)</li><li>● Small object on the cooking zone (P.21)</li><li>● Empty pot on the cooking zone (P.20)</li><li>● No operation for a long time (P.22)</li></ul>
Heating power is reduced.	<ul style="list-style-type: none"><li>● Overheating prevention (P.23) Heating power is reduced automatically when the bottom of the cookware overheats.</li></ul>
The main power turns off.	<ul style="list-style-type: none"><li>● Main power auto shut-off The main power automatically turns off if 1 minute has elapsed without any operation.</li></ul>
Illuminates when the top plate is hot.	<ul style="list-style-type: none"><li>● Hot surface warning (P.9) </li></ul>
Locks all operations.	<ul style="list-style-type: none"><li>● Child lock (P.9) </li></ul>



# Part Names / Functions

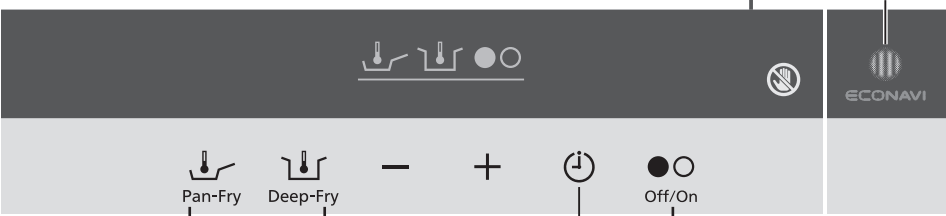
## Luminous circle

- Illuminates while heating, and changes the brightness according to the heat level.
- Even if heating is stopped or the main power is turned off, it keeps flashing as long as the top plate is hot.



\*For explanation purposes, the display and light status of the illustration below is different from those at the time of use.

## Operation panel



### Pan-frying mode (P.14)



Pan-frying with temperature setting

- Count-up timer: ✓
- Timer: ✓

### Deep-frying mode (P.15)



Deep-frying with temperature setting

- Count-up timer: ✓
- Timer: N/A

### Heating mode (P.13)



For basic cooking

- Count-up timer: ✓
- Timer: ✓

## ECONAVI



The IR sensor regulates the set temperature by quickly detecting the temperature change of the oil or the bottom of the cookware.

- It works even if the size or material of the cookware, or the amount of food, changes.
- Example of energy-saving effect (P.31)

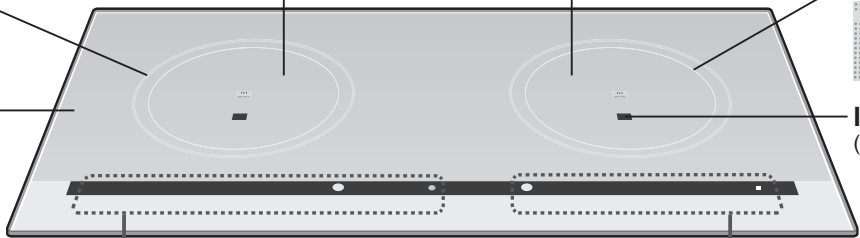
## Left IH heater

## Right IH heater

## Cooking zone (Ø 190 mm)

- Use the area inside of the circle.

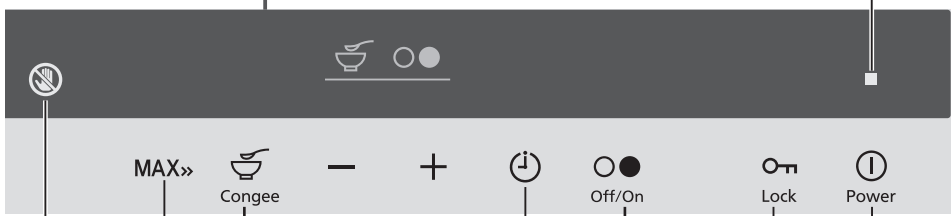
## IR sensor (one for each heater)



## Top plate

## ECONAVI lamp

## Main power light



### Congee mode (P.16)



Automatic congee cooking

- Count-up timer: N/A
- Timer: Automatic

### Heating mode (P.13)

## MAX key

- Touch to set the heat level of the right cooking zone to 9. The level may be 8 or below when the left cooking zone is in use.

## Hot surface warning (one for each heater)

- Illuminates when the top plate is hot.
- Even if heating is stopped or the main power is turned off, it keeps flashing as long as the top plate is hot.



## Child lock key

When the main power is on:

- To lock all operations



3 sec.



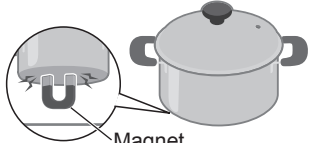
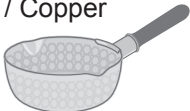

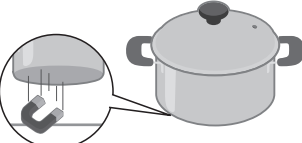



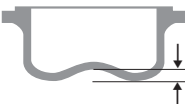


- To unlock



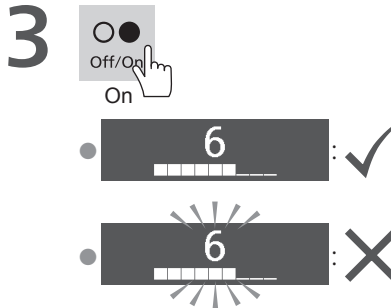
3 sec.



# Suitable Cookware

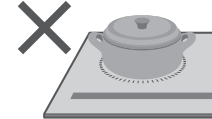
Material	✓ Compatible	✗ Incompatible
	<ul style="list-style-type: none"> <li>● Iron / Cast iron</li> </ul>  <ul style="list-style-type: none"> <li>● Enamelled iron</li> </ul>  <ul style="list-style-type: none"> <li>● Magnetic stainless steel</li> </ul> 	<ul style="list-style-type: none"> <li>● Aluminum / Copper</li> </ul>  <ul style="list-style-type: none"> <li>● Heat-resistant glass / Ceramic and earthenware</li> </ul>  <ul style="list-style-type: none"> <li>● Nonmagnetic stainless steel</li> </ul> 
		Not heatable or heating power may be reduced
Bottom shape	Flat 	Round  Legged  Curved 
		3 mm or more* *The safety feature may not function properly, heating power may be reduced, or the cookware may not be heated.
Size	 12 cm or over	 Under 12 cm

## How to check compatibility



## Note

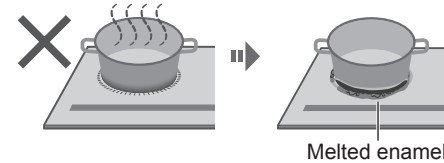
- Ceramic and earthenware
  - Even if they are made for induction heating:
    - The appliance may malfunction.
    - Heating power is reduced.
    - Heating stops.



- Thin bottom
  - Turns red-hot and/or deforms




- Empty enamelware
  - Enamel coating may melt and damage the top plate.



- Using  or 

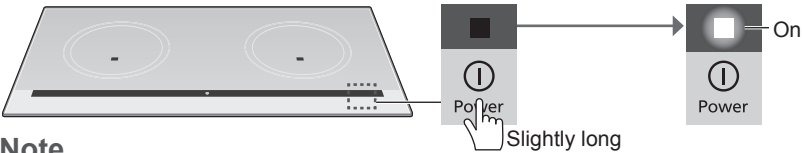
- Depending on the type, material, and the bottom shape and size of the cookware:
  - The actual oil temperature may vary from the set temperature.
  - Preheating may take longer.
  - Heating may stop.

- Using  has other restrictions. (P.16)



# Basics

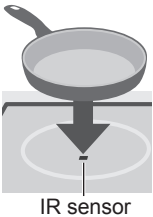
## How to turn on the power



**Note**  
● The power automatically turns off if 1 minute has elapsed without any operations.

## Cooking tips

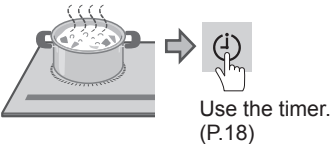
- Cover the sensor.



- Wipe water off before cooking.



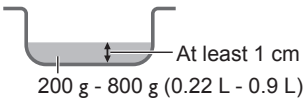
- When heating more than 45 minutes



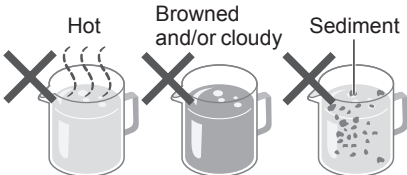
### ■ When using

**For proper function of the temperature control:**

- Observe the amount of oil.



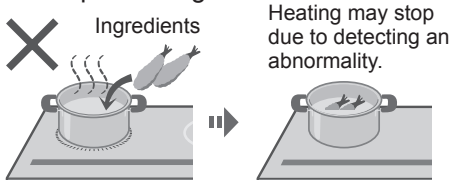
- Do not use these oil.



- After preheating starts



- When preheating



# Heating Mode

For basic cooking

1

2

- Heat level range: **1 - 9**
- To lower the level rapidly: Touch and hold.
- To raise the level to max (P.9):

3

When the cooking is completed:

**Count-up timer / Timer** (P.18)

## Heat level adjustment guideline

Low			Medium			High		
1	2	3	4	5	6	7	8	9
75 W	235 W	370 W	500 W	700 W	1000 W	1450 W	2000 W	3200 W
Keep warm			Simmer			Boil, steam or stir-fry		
Thick soup			Light soup			Pasta, vegetables		
Reheat			Pan-fry slowly*			Boil quickly		
Hamburger steak			Steamed meat bun			Hot water		
			Pan-fry quickly*			Vegetables		
						Steak		

• Heat values may vary depending on material of the cookware.  
\*Recommend to use Pan-frying mode. (P.14)

Usage

12

13



# Pan-frying Mode



Pan-frying with the temperature setting

1

2

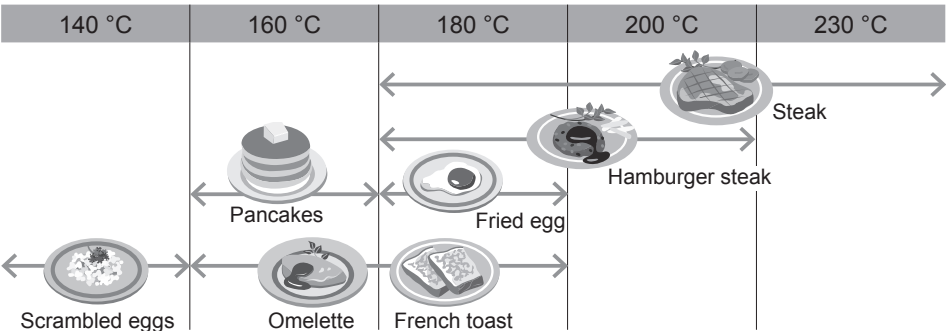
Preheating is completed.

■ Count-up timer / Timer (P.18)

3

When the cooking is completed:

## Temperature adjustment guideline



# Deep-frying Mode



Deep-frying with the temperature setting

1

2

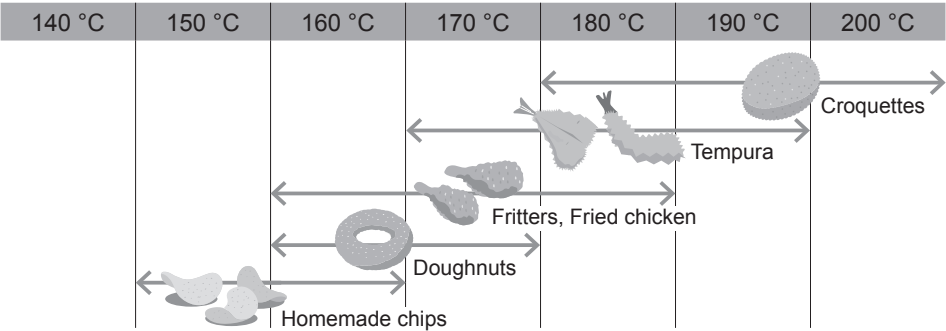
Preheating is completed.

■ Count-up timer (P.18)

3

When the cooking is completed:

## Temperature adjustment guideline





# Congee Mode



## Cooking congee automatically

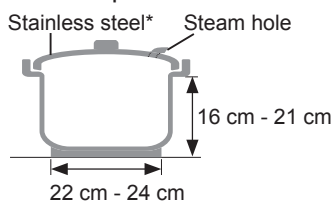
(For 4 or 2 servings)

- Measure rice and water correctly.

	Rice	Water
4 servings	170 g (approx. 200 mL)	2.4 L
2 servings	85 g (approx. 100 mL)	1.3 L

- Do not use hot water.

- Suitable pots



\*With non-stick coating pots, congee may not be as thick.

- After washing rice

Drain the water.



- When cooking

Close the lid.

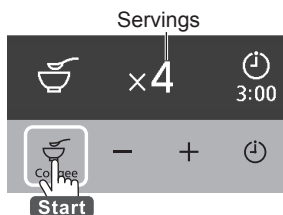


- When the top plate is hot



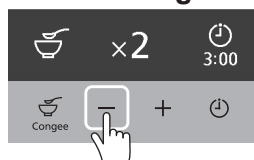
After cooled down.

1

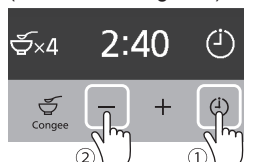


- The number of servings and the cooking time can be changed within 15 seconds after cooking starts.

### ■ For 2 servings

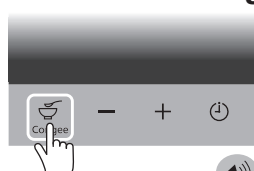


### ■ To cook less thickened congee (Reduce cooking time)



- Setting range: 2:00 - 3:00 (By 10 min.)
- Touch and hold to change rapidly.

### ■ To cancel cooking



Heating stops automatically.



## Congee with chicken and dried scallops



Ingredients	4 servings	2 servings
Dried scallops	20 g	10 g
Fresh chicken	200 g	100 g
Rice	170 g	85 g
Water (including soaking water)	2.2 L	1.2 L
Ginger (chopped)	1 slice (15 g)	1/2 slice (7.5 g)
Salt	tsp. 1	tsp. 1/2

\* Topping: Century egg, coriander, welsh onion, etc.

## Cooking steps

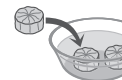
1

### Preparation

① Soak in the water until tender.

② Chop finely.

Dried scallops



- The water will be needed in step 2.



Chicken

① Remove skin and fat.

② Wash and dry.

③ Rub in.



Rice



Wash rice and drain the water.

2

### Put the ingredients into the pot.

① Scallops, Ginger, Rice



Water and the soaking water used in step 1  
Make the surface flat.

②



- For 2 servings  
Cut the chicken into size to be soaked.

3

### Start cooking.

① Close lid and start.

- For 2 servings



② Stir occasionally to prevent scorching.



Heating stops automatically

① Stir. As you like



② Flake the chicken.

### Note

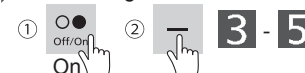
- Do not shorten the heating time. The chicken may be cooked raw.

### Note

- When boiling over  
Let out the steam.



- When the room temperature is low  
Congee may not be as thick.  
➔ Simmer it again.

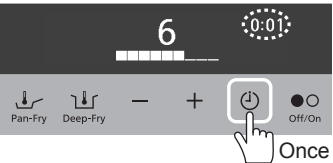




# Count-up Timer / Timer

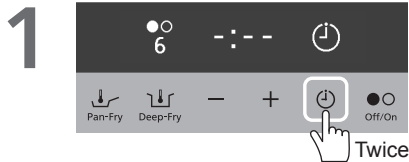
Count-up timer can be set with and Timer can be set with .

## Setting Count-up timer

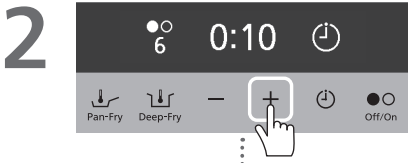


• To cancel Count-up timer, touch twice.

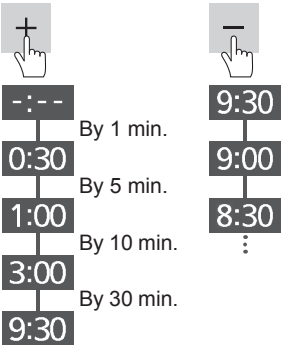
## Setting Timer



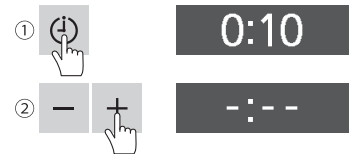
• If no key operation for 5 seconds, Timer will be canceled.



• Setting range: **0:01 - 9:30**  
• Touch and hold to change rapidly.  
• Time setting:



• To cancel Timer



Heating stops automatically.

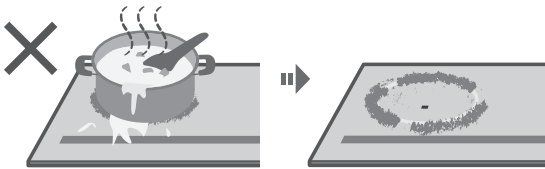
### Note

- Count-up timer does not turn off the cooking zone.
- For , timer starts running after preheating is completed.

# Cleaning

Always keep the appliance clean.

Spilled food or oil scorched on the appliance may become difficult to clean.



**CAUTION**

- Before cleaning  
 Allow to cool down.
- Do not use a steam cleaner.  
Water may get into the electrical components and cause a malfunction.

■ Light stains

■ Oil stains

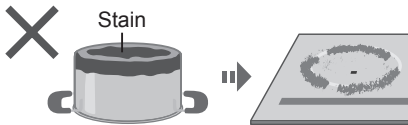
Cloth dampened in a diluted neutral detergent

■ Heavy stains

Cream cleaner  
Plastic wrap or aluminum foil

### Note



- Be sure to remove stains.
  - Stain will be scorched and stuck on the top plate.



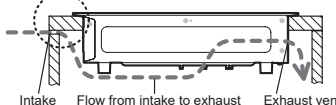
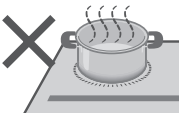

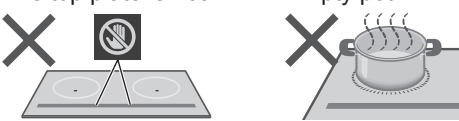
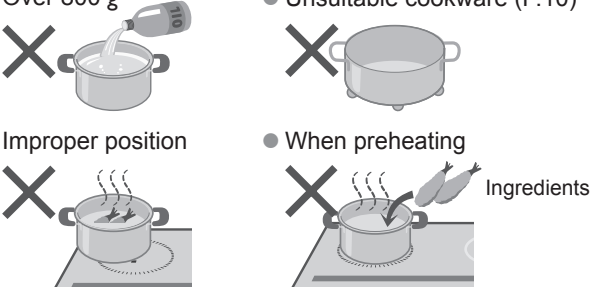


# Error Indications



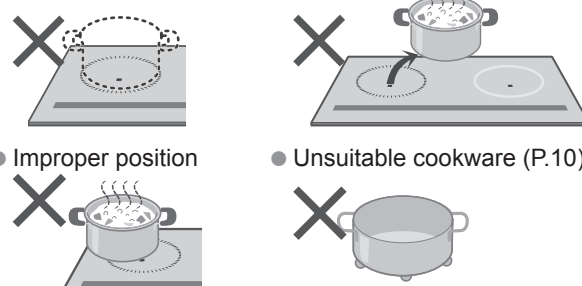

If any of the following error indication appears, check the cause and resolve.

After eliminating the cause, touch  or  to clear the error indication.

• Also  can clear the **U19** indication, and  can clear the **U33** or **U34** indication.

Indication	Possible cause
<b>U04</b>	<ul style="list-style-type: none"> <li>Clogged intake and/or exhaust vent</li> </ul> 
<b>U13</b> <b>U14</b>	<p><b>Empty pot on the cooking zone</b></p> <ul style="list-style-type: none"> <li>Empty pot is heated.</li> </ul>  <p>*This function may not operate properly, depending on the type of pot, or if the heat level is low.</p>
	<ul style="list-style-type: none"> <li>When deep-frying, oil was overheated by Heating mode.</li> </ul>  <p>Be sure to use the Deep-frying mode.</p>
<b>U19</b>	<p>When using Congee mode</p> <ul style="list-style-type: none"> <li>The top plate is hot.</li> <li>Empty pot</li> </ul>  <p>Add ingredients, allow top plate to cool down, and start.</p>
<b>U33</b> <b>U34</b>	<p>When using Deep-frying mode</p> <ul style="list-style-type: none"> <li>Over 800 g</li> <li>Unsuitable cookware (P.10)</li> <li>Improper position</li> <li>When preheating</li> </ul> 

Heating automatically resumes if the cause of the following error is eliminated.

Indication	Possible cause
<b>U16</b>	<ul style="list-style-type: none"> <li>Stains on the operation panel</li> </ul>  <p>Water, ingredients or foreign objects</p> <p>② Set the appliance again as required.</p>
	<ul style="list-style-type: none"> <li>Improper operation</li> </ul>  <p>Operation keys More than 3 sec.</p>
<b>6</b>	<p><b>No cookware is detected*</b></p> <ul style="list-style-type: none"> <li>No cookware</li> <li>Removed</li> <li>Improper position</li> <li>Unsuitable cookware (P.10)</li> </ul> 
	<p><b>Small object on the cooking zone*</b></p> <ul style="list-style-type: none"> <li>Metallic objects</li> </ul>  <p>*The power shuts off in 1 minute under the conditions above.</p>

When the problem cannot be resolved, or any **H00** error appears

1 Power



2 Circuit breaker





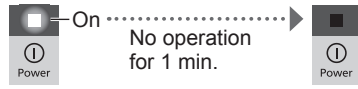


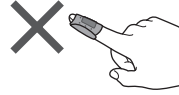



3 Call.

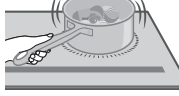






\*For the contact list for the service centre, refer to the Guarantee Certificate.



# Troubleshooting

Symptom	Possible cause
<b>■ Power Source</b>	
The main power cannot be turned on.	The power cannot be easily turned on to prevent unintended operation.  Slightly long
	Locked (P.9)  3 sec. Unlock
The main power turns off.	<b>Main power auto shut-off</b>  No operation for 1 min.
Heating stops while cooking.	<b>No operation for a long time</b>  No operation for 45 min. Heating stops.
	● To simmer for a long time:  Use the timer. (P.18)
<b>■ Operation Panel</b>	
Key operation is disabled.	● Fingertip is covered. 
	● Key operation may be disabled when you are operating the appliance while holding the cookware handle. 
Keys react when the surrounded area is touched.	 Liquid 

Symptom	Possible cause
<b>■ Sound and Noise</b>	
Noise is heard while heating.	Depending on the type of cookware: • Making various sounds • Feeling vibrations when holding the handle • Moving slightly  It is not a malfunction. Slightly move or replace the cookware.
	If the cookware is removed while heating, a short metallic sound may be heard. 
After the main power is turned off, sound from the fan can still be heard.	The cooling fan operates while the inside of the appliance is hot. When the appliance cools down, it will automatically stop.
<b>■ Heating Power</b>	
Heating power is weaker.	<b>Overheating prevention</b> Heating power will be reduced automatically without changing the heat level indication.  Heating power returns to normal after the cookware cools down.
	Ceramic and earthenware (P.10)  *Do not use ceramic and earthenware, even if they are made for induction heating.
When using the both cooking zones together: • Heating power or the indication level decreased. • The heat level cannot be increased.	Heating power is automatically regulated to restrict overall power consumption. (P.31)  To increase the heat level, avoid using the both cooking zones together, or reduce the heat level of either of cooking zone.



# Troubleshooting

Symptom	Possible cause
---------	----------------

## ■ Pan-frying Mode

- Preheating takes too long.
- The actual temperature is different from the set temperature.

The temperature on the bottom of the pan may vary from the set temperature depending on the type of the pan.

→ - + Adjust the temperature as required.

## ■ Deep-frying Mode

- Preheating takes too long.
- The actual temperature is different from the set temperature.

The oil temperature may vary from the set temperature or preheating may take longer depending on the type, material, and shape and size of the bottom of the pot.

→ - + Adjust the temperature as required.

# Installation

(For installer)

## Contents

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Dimensions .....	27
Installation Location .....	28
Electrical Work .....	28
Installing the Appliance .....	29
Post-installation Checklist .....	30

## ! Important

- Install the appliance in accordance with the Installation Instructions. Otherwise, the performance of the appliance may be affected.
- The installer is responsible for proper installation. Any malfunction or accident resulting from the failure to follow the instructions is not covered by the warranty.
- Make sure to have a qualified gas technician or personnel from gas company close the gas valve when replacing the gas appliances with this unit.
- Do not install an oven under the cabinet.
- After installation, perform an electrical test.
- Explain to the customer how to use the appliance correctly.
- Provide the Operating / Installation Instructions to the customer for the local electrical inspector's use.



# Safety Precautions

## ⚠ WARNING

To avoid fire, electric leakage, electric shock or abnormal operation

- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a qualified person in order to avoid hazards.
- Electrical work must be performed by a legally certified electrician.
- Before installation, make sure to turn off the circuit breaker.
- Install a 230 V / 20 A dedicated single-phase circuit with an earth leakage circuit breaker for the power supply to avoid abnormal overheating of the electric wire.
- This appliance must be properly earthed following the electric laws.
- The earth line must not be connected to a gas pipe, water pipe, earth of lightning rod or telephone.
- The power cord must be correctly connected to ensure the integrity of the connection.
- Do not step on the appliance, or drop heavy items on top of it.
- Do not disassemble, repair or modify the appliance.  
(Ex. Disassembling the top plate)

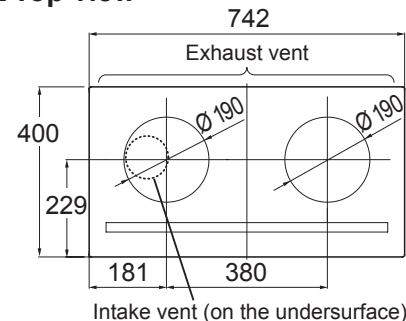
## ⚠ CAUTION

To avoid fire, deformation or discolouration

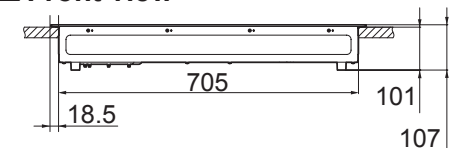
- Use a heat resistant material for the countertop.  
(Heat resistance equal to or exceeding that of "laminated thermosetting high-pressure decorative sheets")
- Do not use a varnished material for the countertop.

# Dimensions

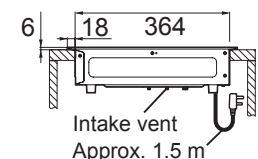
## ■ Top view



## ■ Front view

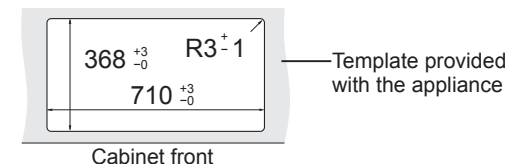


## ■ Side view



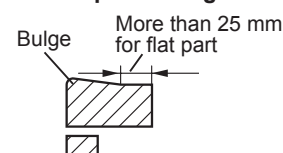
## Related Dimensions

## ■ Countertop cutout

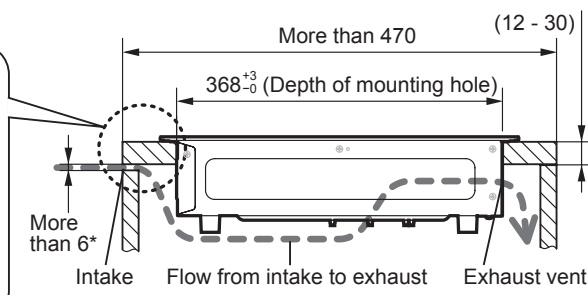


## ■ Cabinet

### Countertop with bulge in front

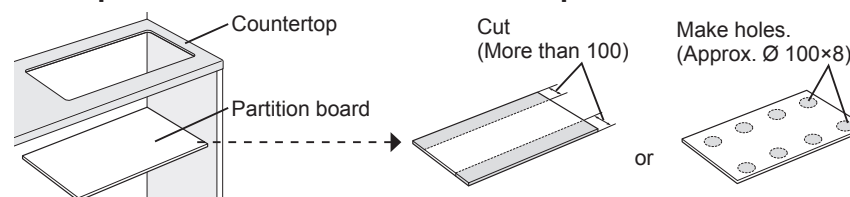


Do not install unless the condition above is met.



\*The clearance area of the intake has to be more than 40 cm<sup>2</sup>.

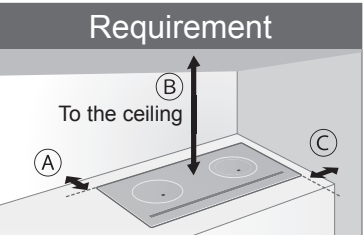
## ■ If a partition board without an intake part has been set





# Installation Location

- Observe related laws for installation.

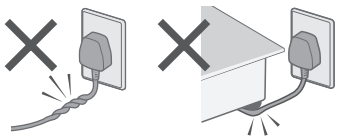


Wall and ceiling	Minimum clearance (unit: cm)		
	(A)	(B)	(C)
Incombustible*1	0	70	0
Combustible	5	100	5

\*1 Metal, tile, brick, etc. (Including heat-insulating board made of metal, tile, brick, etc.)  
\*2 An exhaust vent is provided on the back of the appliance.

# Electrical Work

- Follow the local safety laws and regulations for electrical wiring and earthing applied in the area.
- Do not twist or load on the power cord.



**WARNING**

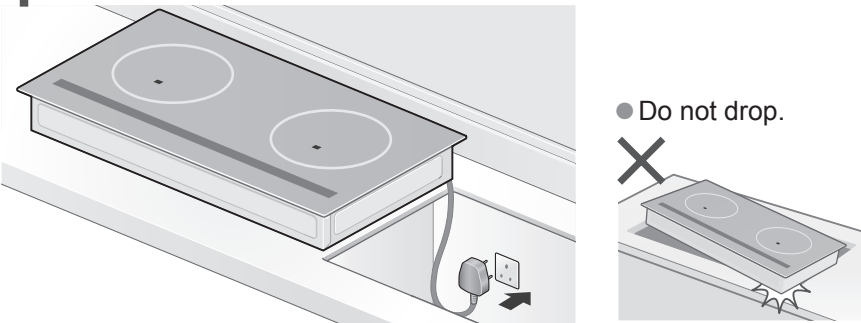
- Provide socket wiring for single-pole earthing.

Dedicated circuit	<ul style="list-style-type: none"><li>• <b>Single-phase 230 V/20 A</b> (with a circuit breaker)</li><li>• <b>Electric wire for house wiring:</b> Single wire of at least 2.0 mm in diameter *Stranded wire of at least 3.5 mm<sup>2</sup> can also be used for the wall socket (box type).</li></ul>
Earth leakage circuit breaker	<ul style="list-style-type: none"><li>• <b>Rated current:</b> 30 A</li><li>• <b>Rated sensitivity current:</b> 30 mA</li><li>*In accordance with the electrical wiring rules, incorporate the breaker and the earth leakage circuit breaker in the home electrical wire.</li></ul>
Wall socket	<ul style="list-style-type: none"><li>• <b>Type of socket:</b>  BS546 type (15 A)</li><li>• <b>Installation location</b></li></ul> <div></div> <p>Install the socket where the plug can be disconnected.</p>

# Installing the Appliance

## How to Install

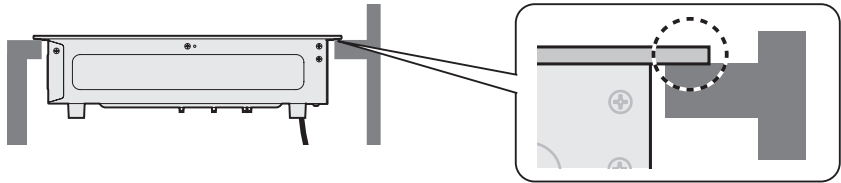
1 Insert the plug to the socket.



2 Insert horizontally.

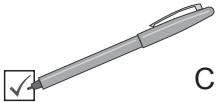


3 Make sure there is no space between the countertop and the top plate in the front, back, left and right.

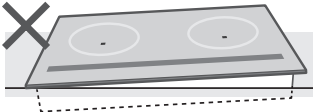
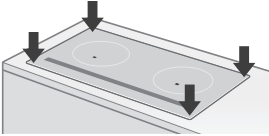

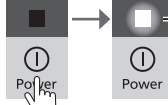
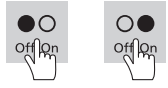





# Post-installation Checklist



Check and mark off the following items.

Installation	<ul style="list-style-type: none"><li>● Not tilted</li></ul>  <ul style="list-style-type: none"><li>● Securely inserted</li></ul> <ul style="list-style-type: none"><li>• Press lightly and make sure the corner of the top plate is not lifted up.</li></ul>  <div><input type="checkbox"/></div>
	<ul style="list-style-type: none"><li>● Clean</li></ul>  <div><input type="checkbox"/></div>
Electrical work	<ul style="list-style-type: none"><li>● The power supply is a single phase, 230 V.</li><li>● The earth has been installed.</li><li>● The earth leakage circuit breaker has been installed.</li></ul> <div><input type="checkbox"/></div>
Electrical test	<div>1</div>  <p>Check if the light is on.</p> <div>2</div>  <p>Check if the indication is flashing.</p>  <div><input type="checkbox"/></div>

- Turn off each cooking zone and the main power after performing the electrical test.
- Provide the Operating / Installing Instructions and Guarantee Certificate to the customer.

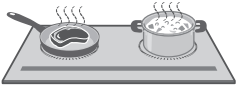
I hereby certify that installation has been completed.

Signature of installer

# Specifications

Power supply	Single phase 230 V ~ 60 Hz
Power consumption	3200 W
Standby power consumption (approx.)	0.9 W *When the main power is off
Dimensions (approx.)	(W) 742 × (D) 400 × (H) 107 mm
Weight (approx.)	11.5 kg
Heat level adjustment (approx.)	9-level adjustment 75 W - 3200 W equivalent
Pan-frying temperature adjustment (approx.)	5-level adjustment 140 °C - 230 °C
Deep-frying temperature adjustment (approx.)	7-level adjustment 140 °C - 200 °C
Congee mode	4 servings or 2 servings
Cooking timer	1 minute - 9 hours 30 minutes



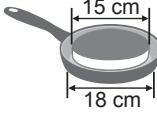
## Using the both cooking zones simultaneously



Heating power may be regulated automatically to restrict overall power consumption.

- Heating power weakens without changing the heat level indication.
- The heat level decreases by one or several.
- The heat level cannot be increased, even if touching **+**.  
To increase the heat level, avoid using the both cooking zones together, or reduce the heat level of either of cooking zone.

## Energy saving effect with ECONAVI

Comparative mode	 160 °C	 Level 4
Calculation condition	 <ul style="list-style-type: none"><li>• Cook 3 pancakes in a row with Panasonic standard pan.</li><li>• Fry one side for 6 min. and the other side for 2 min.</li></ul>	
Power consumption (approx.)	<div>Saves approx. 23 %</div> 147.5 Wh	191.5 Wh

\*Average integral power consumption calculated by comparison based on the actual data provided by Panasonic.  
\*Energy saving effect varies depending on the cooked volume, and size and material of the pan.