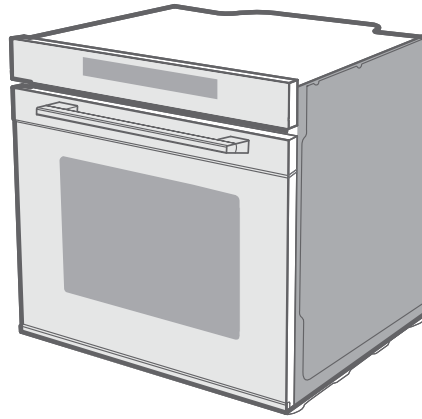
Panasonic®

Operating and Installation Instructions

ELECTRIC BUILT-IN OVEN **Household Use**

Model No. : HL-PX68ABJPQ



Operating and Installation Instructions ..... 2 - 29

Thank you for purchasing this Panasonic product.

- This appliance is intended for household use only.
- Please read these instructions carefully before attempting to install, operate or service this product.
- For optimum performance and safety, please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please pay extra attention to "Safety Precautions" (Page 3 - 5).**

Keep these Operating and Installation Instructions for future use.

Table of Contents

Safety Precautions ..... 3 - 5

Parts Identification ..... 6 - 9
- Control Panel 6
- Accessories 7
- Using Accessories ..... 8 - 9

Using the Oven ..... 10 - 16
- Function Setting 10
- Before Using the Oven 11
- While Using the Oven 11
- Operations ..... 12 - 14
- Cooking Advice and Instructions ..... 15 - 16
- Tips for Energy Saving 16

Cleaning and Maintenance ..... 17 - 21
- Cleaning the Oven Door 17
- Cleaning the Inside of the Oven 17
- Pyrolytic Self-cleaning 18
- Special Maintenance ..... 19 - 21

Troubleshooting 22
Specifications 23

For Installer

Installation Instructions ..... 24 - 29
- Introduction 24
- Electrical Connection ..... 24 - 25
- Installing the Oven ..... 26 - 28
- Securing the Oven to a Cabinet 29

Safety Precautions

Make sure to follow these instructions

In order to prevent accidents or injuries to the users, other people, and damage to property, please follow the instructions below.

■ **The following charts indicate the degree of damage caused by wrong operation.**

⚠ **WARNING**	**Indicate serious injury or death.**
⚠ **CAUTION**	**Indicate risk of injury or property damage.**

■ **The symbols are classified and explained as follows.**

These symbols indicate prohibition.	**This symbol indicates requirement that must be followed.**
This symbol indicates an action that should be performed carefully.	

⚠ WARNING

When abnormality/failure occurs, stop using the unit and turn off the circuit breaker.

Example of abnormality/failure:
- Abnormal noise or heat.
- Abnormal emission of smoke, fire.

The unit must be grounded.

Improper grounding could cause electric shock.

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

Ensure that the circuit breaker is turned off before replacing the lamp to avoid the possibility of electric shock.

The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

This appliance is 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.

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

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

Be sure to turn off the circuit breaker before maintenance, repair or service.

⚠ WARNING

- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not disassemble the unit for reconstruction.
- Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

⚠ CAUTION

- Installation and servicing must be carried out by competent persons in accordance with the regulation in force.
- Before the appliance is operated, all the protective film applied must be removed (apart from the Name Plate).
- Take care that no objects are stuck in the door of the oven.
- The appliance becomes very hot during use. Suitable heat-proof gloves should be worn when handling.
- All cooking operations must take place with the door closed.
- When the oven is first switched on, it may emit an unpleasant smell. This is due to the bonding agent used for insulating panels within the oven. Please heat up the new empty appliance with the pyrolysis cleaning function, in order to remove any manufacturing residues. Be sure to ventilate when performing this heating. It is normal that there will be a slight smoke and odors.
- Never obstruct the openings and slits provided for ventilation and heat release.
- Spray cleaner is not to be used for cleaning.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used.
- Do not use this appliance for heating rooms.
- Do not rest any weight or sit on the open door of the appliance.
- The Name Plate with the technical data, serial number and brand name has been visibly affixed to the appliance.
  DO NOT REMOVE THE NAME PLATE FOR ANY REASON.
- Do not allow residues of sugary foods (such as jam) to set inside the oven since they might damage the enamel lining of the oven.

⚠ CAUTION

Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic and damage the appliance.

Do not use sealed tins or containers in the appliance. Over pressure may occur inside the containers during cooking, creating a danger of explosion.

Do not leave the appliance unattended during cooking process where fats or oils could be released. Fats and oils may catch fire.

Do not cover the bottom of the oven with aluminum or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.

If the surface is still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage to enamelled surface.

Do not insert pointed metal objects into any aperture in the appliance.

Do not modify this appliance.

Do not replace the parts of the appliance with spare parts other than authorized Panasonic parts.

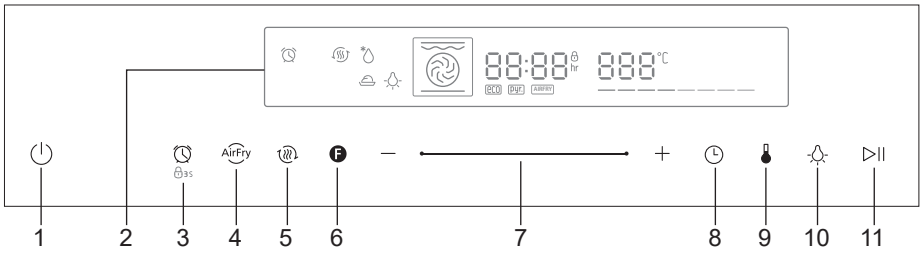
Do not put inflammable material inside the oven; if it is switched on by accident, it may cause a fire.

Note:

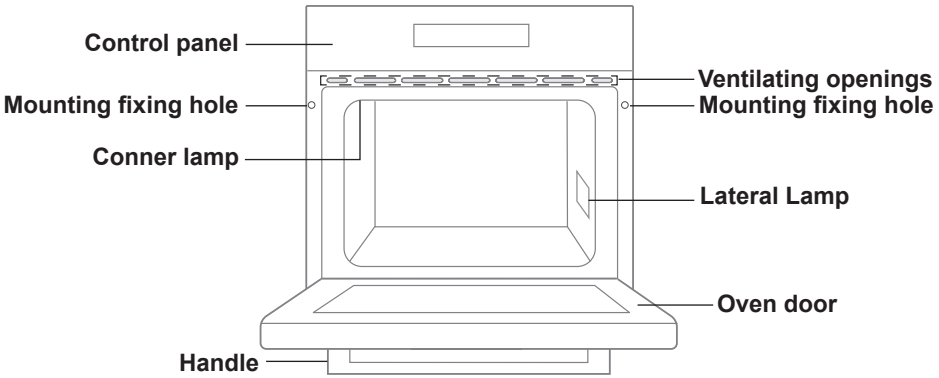
- Contact the Panasonic service center or authorized dealer for maintenance and repair.

Parts Identification

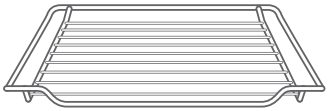
Control Panel



1. Cancel Key
2. Main Display
3. Timer / Child-Proof Lock Set Key
4. Air Fry / Automatic Menu Key
5. Quick Preheat Key
6. Function Key
7. Slider / Minus / Plus Key
8. Duration / Clock Setting Key
9. Temperature Setting Key
10. Lamp ON / OFF Key
11. Start / Pause Key

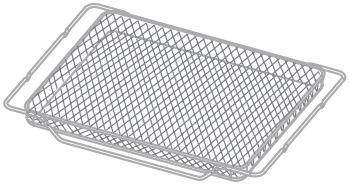


Accessories

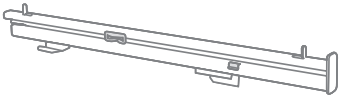


Grill rack x1
Grill food or place heat-resistant cooking containers

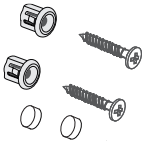
Baking tray x2
Cooking food or receiving food scraps
Deep tray x1
Shallow tray x1



Air fry basket x1
For air fry function



Telescopic shelf x2
Telescopic pull-out shelf system provides easy and safe access to the food.



Screw pack
Plug x2
Screw x2
Rubber Cover x2

Note:

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

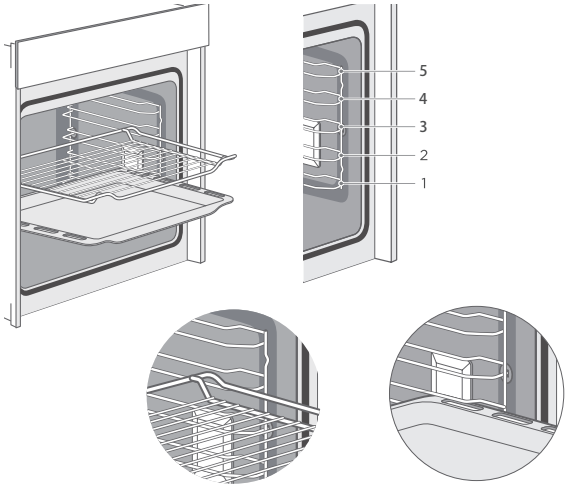
Using Accessories

To ensure the Grill Rack, Baking Tray or Air Fry Basket operates safely, correct insertion and correct placement between the oven rack are necessary.

The oven features 5 runners for positioning the tray and the rack at different heights. The insertion heights are indicated from the bottom upwards (see below figures).

The rack and tray are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards. When used together, place the baking tray under the grill rack.

To remove the rack or tray, lift the front slightly.



Note:

- Insert the rack and tray fully into the oven until they come to a stop.

Parts Identification

Fix the telescopic shelves (take the left side for example)

1. Put the point A and B of the telescopic shelf horizontally on the rack (Fig.1).
2. Rotate the telescopic shelf by 90 degrees (Fig.2).
3. Push the telescopic shelf, make the point C buckled onto the lower wire and the point D buckled onto the upper wire (Fig.3).

Fig.1

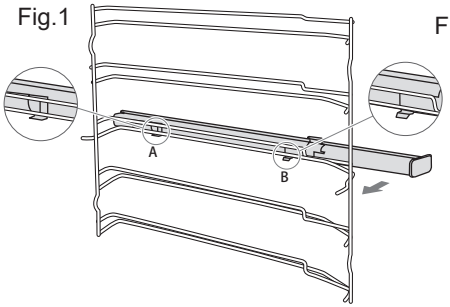


Fig.2

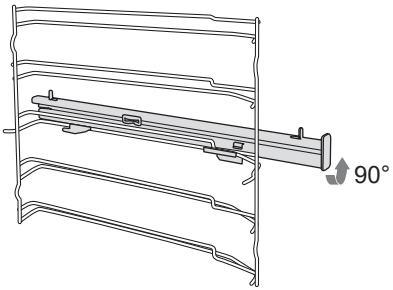
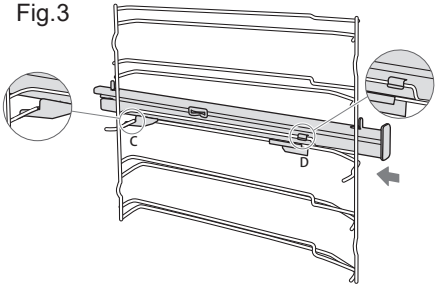
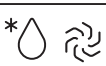


Fig.3



Function Setting

Symbol	Temperature	Function description
	30 °C - 250 °C	**Conventional Cooking** For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	50 °C - 250 °C	**Convection** For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
ECO	140 °C -240 °C	**Energy-Saving Function** Energy-saved cooking
	50 °C - 250 °C	**Conventional Cooking with Fan** For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	150 °C - 250 °C	**Radiant Grilling** For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
	50 °C - 250 °C	**Double Grilling with Fan** For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	150 °C - 250 °C	**Double Grilling** For grilling flat items and for browning food.
	50 °C - 250 °C	**Pizza** For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
	30 °C - 220 °C	**Bottom Heat** For add extra browning to the bases of pizzas, pies, and pastries. Heating comes from the bottom heater.
	50 °C	**Defrost** For gently defrosting frozen food (without the use of any heat).
	30 °C - 45 °C	**Fermentation** For making yeast dough and sourdough and culturing yogurt.
	450 °C	**Pyrolytic Self-cleaning** Self-cleaning by heating up to a very high temperature to remove residues.

Before Using the Oven

⚠ CAUTION

Before the appliance is operated, all the protective film applied must be removed (apart from the Name Plate).

When the oven is first switched on, it may emit an unpleasant smell. This is due to the bonding agent used for insulating panels within the oven. Please heat up the new empty appliance with the pyrolytic self-cleaning function, in order to remove any manufacturing residues.
Be sure to ventilate when performing this heating.
It is normal that there will be a slight smoke and odors.

Note:
Before the first operation, remove all accessories and clean with soft cloth and mild detergent.

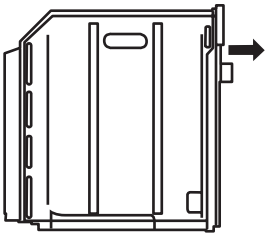
While Using the Oven

⚠ CAUTION

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

Do not cover the bottom of the oven with aluminum or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamel coating surface.

Note:
The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door. After cooking is finished, the cooling fan will continue to dissipate heat.



Operations

Clock Setting

After connecting the oven to the power supply, the symbol "00:00" will be visible on the display.

1. Touch , and the hour figures will flash.
2. Touch "+/-" or slider to adjust the hour. (Hour should be within 0 - 23.)
3. Touch , and the minutes will flash.
4. Touch "+/-" or slider to adjust the minutes. (Minute should be within 0 - 59.)
5. Touch , to finish the clock setting.

Function Setting

1. Touch F to choose the cooking function you require. The related cooking function will be visible on the display.
2. Touch the slider or "+/-" to set cooking temperature.
3. Touch to set the cooking time, touch "+/-" or slider to adjust the time.
4. Touch to preheat the cavity (can be skipped).
5. Touch ▷II to start cooking. It will begin countdown. The oven will shutdown automatically if the time reaches "00:00". Beep will sound 5 times, then "End" is shown.

Note:

- If ▷II is not touched within 10 minutes after all cooking program has been set, the display will change to clock indicating current time. This means the cooking program has been canceled.
- function is not for heating.
- While cooking is in progress, you can change the function mode by touching F. If there is no other action within 6 seconds the oven will work as what you changed.
- While cooking is in progress, you can adjust the cooking time by touching , then touch the slider or "+/-". If there is no other action within 6 seconds the oven will work as what you changed.
- While cooking is in progress, you can adjust the cooking temperature by touching . Touch the slider or "+/-" to adjust the cooking temperature, If there is no other action within 6 seconds the oven will work as what you changed.
- Do not put the ingredients in the oven for cooking before preheating is completed.
- After preheating is completed, disappears from the display, the progress bar is always on. At this time, put the ingredients in the oven for cooking.

Start / Pause / Cancel Function

1. For every function, touch ▷II to start operating the function.
2. Touch ▷II once to pause the function. To resume the function, touch ▷II again.
3. Touch ⏻ to cancel the function.

Reminder Function

This function allows you to program the oven as a kitchen timer.

1. Touch 3s, then touch “+/-” or slider to set the hours.
2. Touch 3s again, then touch “+/-” or slider to set the minutes.
3. Touch 3s to finish the reminder set. It will begin to countdown. When the time arrived, the beep will sound 10 times.

Note:

- You can set the timer before or during cooking process, but when you are selecting function and temperature, it’s not available.

Child Lock Function

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

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

Note:

- Alternatively to unlock the Child Lock, switch OFF the power supply.

Air Fry Function

1. Touch AirFry to choose the function.
2. Touch the slider or “+/-” to set the temperature.
3. Touch 🕒 to set the cooking time, touch “+/-” or slider to adjust the time.
4. Touch ▷II to start cooking.

Automatic Menu

1. Press and hold Airfry for 3 seconds to enter the automatic menu setting.
2. Touch the slider or “+/-” to set the menu.
3. Touch ▷|| to start cooking:
   - For the menu with preheating function, when the preheating temperature is reached, disappears and the beep sounds. The cooking time begins to countdown. At this time, put the ingredients into the oven for cooking.
   - For the menu without preheating function, put the ingredients directly into the oven before starting cooking.

Code	Menu name	Weight	Mode	Time	Temperature	Preheat
Ar01	French Fries	350g		19min	200 °C	Yes
Ar02	French Fries	750g		23min	230 °C	Yes
Ar03	Chicken drumsticks	500g		20+10min	250 °C	No
Ar04	Chicken drumsticks	1000g		20+12min	250 °C	No
Ar05	Chicken Nugget	200g		17min	250 °C	Yes
Ar06	Vegetable Nuggets	180g		11.5min	250 °C	Yes
Ar07	Mozzarella Fries	120g		10min	250 °C	Yes
Ar08	Onion Rings (thick cut)	160g		11.5min	220 °C	Yes
Ar09	Breaded Mushrooms	125g		13min	230 °C	Yes
Ar10	Breaded Mushrooms	250g		13min	230 °C	Yes

Note:

- When menu Ar02 cooks to the remaining 9 minutes, the beep sounds 3 times to remind to turn over.
- When menu Ar05 cooks to the remaining 6 minutes, the beep sounds to 3 times remind to turn over.
- When menu Ar07 cooks to the remaining 4 minutes and 30 seconds, the beep sounds 3 times to remind to turn over.

Cooking Advice and Instructions

General Advice

For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.

In general, it is not possible to shorten the cooking time by increasing the temperature (the food could be well-done on the outside but undercooked inside).

For best cooking results, we recommend placing a suitable cookware in the center of Grill Rack or Baking Tray.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

Advice for Cooking Meat

It is recommended to preheat and cook at 190 °C or lower to suppress smoke when cooking foods with a lot of fat.

Cooking time, especially for meat, varies according to the thickness and quality of the food and to consumer taste.

We recommend using a meat thermometer when roasting meat. (Thermometer is not supplied with the oven.)

Advice for Cooking Cakes and Biscuits

Use dark metal molds for cakes. They help to absorb the heat better.

The temperature and the cooking duration depend on the quality and consistency of the mixture.

Check whether the cake is cooked right through. At the end of the cooking time, insert a metal skewer into the highest point of the cake then take it out. If the batter does not stick to the metal skewer, the cake is cooked.

If the cake collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.

Advice for Defrosting

We recommend positioning frozen foods in a lid-less container.

The food must be defrosted without its wrapping.

Lay out the foodstuff in a single layer to be defrosted evenly, not overlapping.

When defrosting meat, we recommend using Grill Rack positioned on the level-2 of the rack with the food on it and Baking Tray positioned on the level-1. This way, the liquid from the defrosting food drains away from the food.

The most delicate parts can be covered with aluminum foil.

Advice for Cooking with the Grill and the Fan-assisted Grill

Using the grill function, meat can be grilled even when it is put in the cold oven. Preheating is recommended if you wish to change the effect of the cooking.

With the fan-assisted grill function, however, we recommend that you preheat the oven before grilling.

Tips for Energy Saving

To save energy during use of the oven, the following instructions may be followed:

1. All cooking operations must be carried out with the oven door fully closed.
2. Do not open the oven door frequently during cooking in progress, as this will allow heat to be dispersed from the oven.
3. When the oven is not in use, switch it off completely.
4. Use the “Energy-Saving Function” while cooking is in progress.
5. Keep the inside of the oven clean at all times.

Cleaning the Oven Door

The glass door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

- Do not use a steam cleaner for cleaning the oven.
- Do not use abrasive or corrosive cleaner for cleaning the glass door.
- Do not use rough or abrasive material or sharp metal scrapers to clean the oven's glass door since they may scratch the surface.

Cleaning the Inside of the Oven

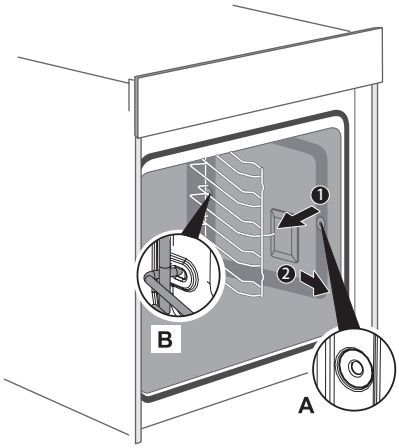
For the best maintenance, clean the oven regularly when it has been cooled down after each cooking.

- Take out all removable parts.
- For easier cleaning, the oven door can be removed.

Removing the Rack from Oven

Removing the rack will make it easier to clean the side wall of the oven.

- To remove the rack, pull the frame towards the inside of the oven to unhook it from its housing (A), then slide it out of the seat (B).
- When cleaning is complete, reverse the above procedures to return the guide frames into position.



Pyrolytic Self-cleaning

Pyrolytic self-cleaning mode is an automatic high-temperature cleaning procedure which causes dirt to dissolve. You can use this mode to clean the cooking compartment effortlessly.

Note:

- During the first automatic cleaning, unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning.
- During the pyrolytic self-cleaning, a door locking device makes it impossible to open the door. The lamps remains off during cleaning.

WARNING:

- If the oven is installed underneath a hob, make sure that the burners or electric plates remain off during the automatic cleaning.
- The oven will become very hot during the cleaning function. Never touch the door. Allow the oven to cool down. Keep children, disabled and old people without self-care ability away from the oven.

Before Pyrolytic Self-cleaning

- Completely remove all accessories from inside the oven.
- Make sure that the oven does not contain any foods or large spills from previous cooking operations.
- Make sure that the oven door is firmly closed.

Setting Pyrolytic Self-cleaning

1. Touch ⏻ to switch on the oven.
2. Touch F to select “Pyr”.
3. Touch ⏯ to start cleaning, touch it again to pause.

   When the cleaning is finished, a beep sounds. Press ⏯ to turn off the beep.

Note:

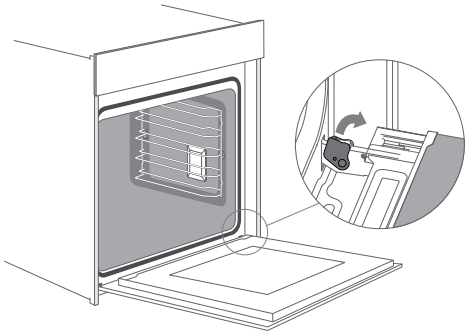
- At the end of the cleaning the locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.
- It is not possible to select any functions once the door locking device has been activated.
- If the door is open, the cleaning will not start. Make sure that the “Pyr” is shown in the display.
- At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

Special Maintenance

Removing the Door from Oven

Removable door allows full access to entire interior of the oven for easier and quicker maintenance.

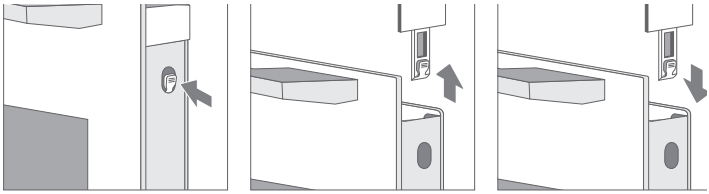
1. Open the door completely.
2. Pull backward the movable buckle of the door hinge to the other side.
3. Close the door to an angle approximately 30°. Lift up and slowly pull the door out from the oven.
4. When cleaning is completed, reverse the above procedures to return the door to its original position.



Removing the Door Cover from Oven

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the door cover.

1. Remove the oven door.
2. Press the buckles on the right and left side of the cover.
3. Lift up the door cover.
   After removing the door cover, the internal glass panel can be easily taken off so that you can go on with the cleaning.
4. After cleaning, install the door cover back in place and press on it until it clicks audibly into place.



Note:

- After removing the door cover, the internal glass panel can be easily moved and cause damage or injury.
- As removing the door cover and internal glass panel means to reduce the overall weight of the oven door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.
- Because of the 2 points above, we strongly recommend to remove the door cover after the door is removed from the oven.

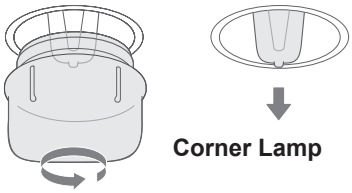
Bulb Replacement

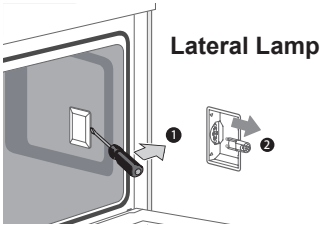
WARNING:

- Ensure that the oven is disconnected from the power supply before replacing the lamp, to avoid the possibility of electric shock.

The bulb used in the oven lamp is a special bulb that has high temperature resistance (230 V ~ 25 W). So, buying a genuine bulb from an authorized dealer is necessary.
The bulbs are halogen, so do not touch them directly with your fingers, wrap them in an insulating material.

1. Unscrew the covering glass in counterclockwise direction(Corner lamp); carefully remove the bulb cover using a suitable tool (e.g. a flat bladed screwdriver).
2. Pull out the lamp.
3. Screw the covering glass in clockwise direction after bulb replacement is completed.





Troubleshooting

If the problem cannot be solved or other problems occur, please contact the aftersales service.

Problem	Possible Causes and Solution
The oven display stays OFF.	Turn off the power, and 1 minute later, turn on the power. If the condition persists, contact a qualified technician or an authorized service center.
Keys react even when only their vicinity is touched.	Clean the key surface and make sure the button surface is dry. If the condition persists, contact a qualified technician or an authorized service center.
Cooling fan continues to run after oven is turned off.	Fan delays blowing for heat dissipation.
Oven is not heating.	(1) When using the reminder function, oven will turn on automatically at preset time. (2) Check the circuit breaker or fuse box to your house.(3) Make sure there is proper electrical power to the oven. (4) Make sure the oven temperature has been selected. (5) Make sure the oven function has been selected.
Oven is not cooking evenly.	(1) Verify food is not in the oven during preheating. (2) Verify the cooking mode. (3) Refer to the operating instructions for tips on the best rack position to use. (4) Check that the appropriate temperature is set for the recipe.
Oven temperature is too hot or too cold.	(1) Check that the appropriate temperature is set for the recipe. (2) The heating elements are not working. If condition persists, contact a qualified technician or an authorized service center.
Oven lamp is not working properly.	Replace or reinsert the lamp bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.
Excessive moisture is in the oven.	When cooking is finished, open the door slowly staying from the oven as far as possible to prevent the body from being burned by steam.
The oven is not turned on.	Check the circuit breaker and the fuse, and reset the circuit breaker or replace the fuse if it is tripped or blown. If the condition persists, contact a qualified technician or an authorized service center.

⚠ WARNING

Do not disassemble the unit by yourself to avoid any dangers and damages to the oven.

Specifications

Model	HL-PX68ABJPQ
Voltage	220 - 240 V~, 50 Hz-60 Hz
Wattage	3200 W
Lamp Power	25 W x 2
Outside Dimensions (W x D x H)	Approx. 595 mm × 566 mm × 596 mm
Oven Cavity Volume	Approx. 72 L
Net Weight	Approx. 42 kg

Introduction

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

RISK OF ELECTRIC SHOCK WITHOUT ELECTRICAL GROUNDING CONNECTION
You must disconnect the neutral from the grounding lead. Connect the appliance in accordance with local electrical codes.

Please read these instructions. They will save you time and effort and help to ensure optimum oven performance.
Be sure to observe all WARNINGS. These installation instructions are intended for use by a qualified installer.

Electrical Connection

⚠ WARNING

ELECTRICAL SHOCK HAZARD
Failure to follow these instructions could result in serious injury or death.

The electrical power to the oven branch circuit must be shut off while line connections are being made.

Electrical ground is required on this appliance. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.

Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Do not use an extension cord with this appliance.

If cold water pipe is interrupted by plastic, non metallic gaskets, union connections or other insulating materials, DO NOT use for grounding.

DO NOT ground to a gas pipe.

DO NOT have a fuse in the NEUTRAL or GROUNDING circuit. A fuse in the NEUTRAL or GROUNDING circuit could result in an electrical shock.

⚠ CAUTION

Do not repair or replace any part of the appliance unless specifically recommended in the manual.

All other servicing should be done by a qualified technician. This may reduce the risk of personal injury and damage to the oven.

Never modify or alter the construction of the appliance by removing panels, wire covers, screws, or any other part of the appliance.

Wiring Connections

The appliance must be connected to earth in compliance with electrical system safety regulations.

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

The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:
Green and Yellow - Earth (E)
Blue - Neutral (N)
Brown - Live (L)

Installing the Oven

Choosing Oven Location

Carefully select the location where the oven will be placed. The oven should be located for convenient use in the kitchen, but away from strong drafts.
Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans. Make sure that electrical power can be provided to the location selected.

Installation Notes

1. Do not slide oven across floor. Damage to floor covering or floor could result.
2. The oven support surface must be a minimum 2 cm thick plywood platform.
   It must support 50 kg.
   The platform must be solid, level and flush with the bottom of the cabinet cut out.
3. Use extreme caution when moving or installing the oven. It is very heavy.
   DO NOT LIFT THE OVEN BY THE DOOR HANDLE, remove the door for easier handling and installing.
   See REMOVING THE DOOR in the maintenance section of the Operating Instructions.
4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
5. Be sure to level the oven. An oven that is not level may provide poor or inconsistent baking results.
6. Be careful when placing oven. DO NOT pinch the conduit between the oven back.

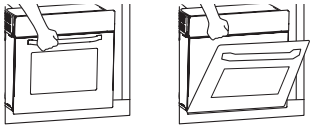
⚠ CAUTION

We recommend installing the oven with the help of a second person.

The base on which the oven is resting must be completed as shown in below illustration.

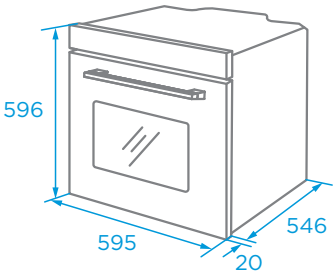
Never exert pressure on the handle during installation into the cabinet.

Unsuitable **Suitable**



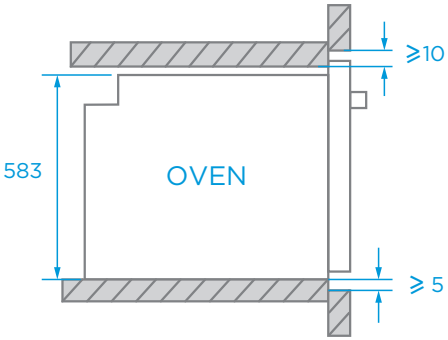
Positioning the Oven

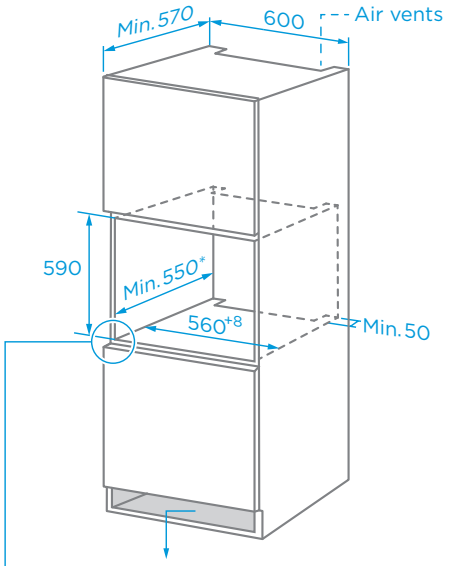
Take note of general dimensions required for the installation.
The figure below shows the general dimensions of the appliance.



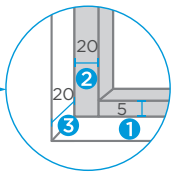
Unit: mm

Positioning in tall units





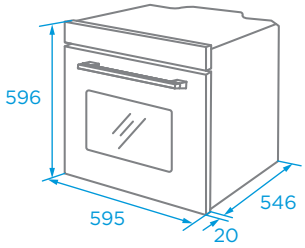
Minimum bottom ventilation area: 250 cm²

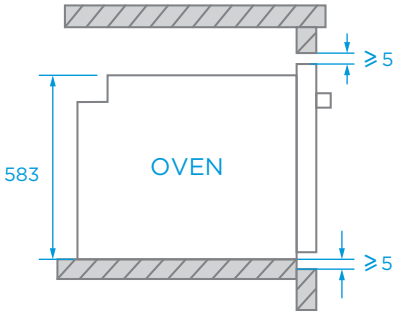


❶ Reserve 5 mm for the door panel at the top and bottom respectively.
❷ Reserve 20 mm for the door panel on the left and right respectively.
❸ Reserve 20 mm for the door panel in thickness.

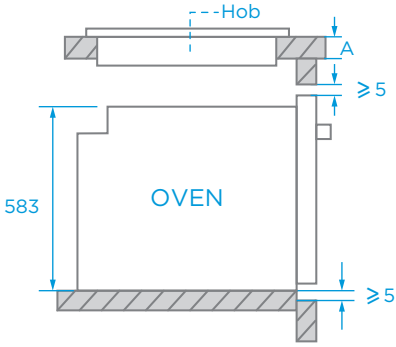
1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Positioning underneath worktops



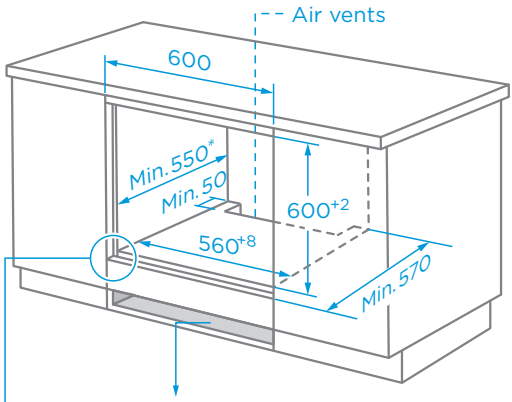


Without hob

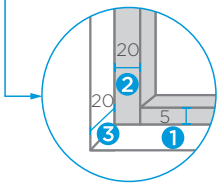


With hob

With hob



Minimum bottom ventilation area: 250 cm²



❶Reserve 5 mm for the door panel at the top and bottom respectively.
❷Reserve 20 mm for the door panel on the left and right respectively.
❸Reserve 20 mm for the door panel in thickness.

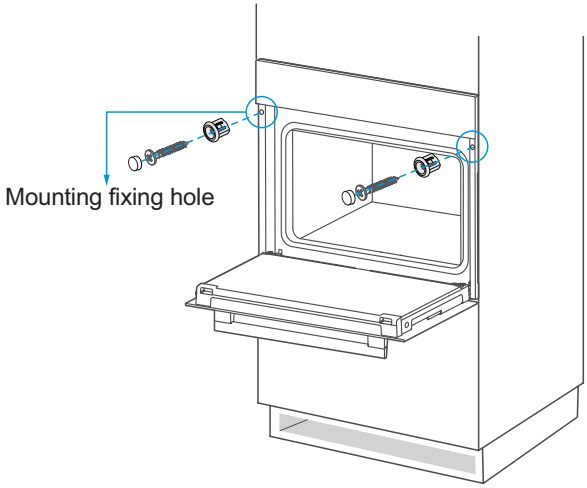
If the appliance is installed under the hob, the minimum thickness of worktop A is shown below:

Hob type	worktop A
Induction hob	37 mm
Full-surface induction hob	47 mm
Gas hob	30 mm
Electric hob	27 mm

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Securing the Oven to a Cabinet

1. Before installation, please check for normal power socket and appropriate grounding, and check whether the cupboard dimension meets the installation requirements.
2. Place the appliance in designated locations in the kitchen, install it in a vertical cupboard, and connect the power supply.
3. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown below).
4. Fix the appliance to the cupboard with two plugs and screws provided with the appliance.



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PN:16171100A44700

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