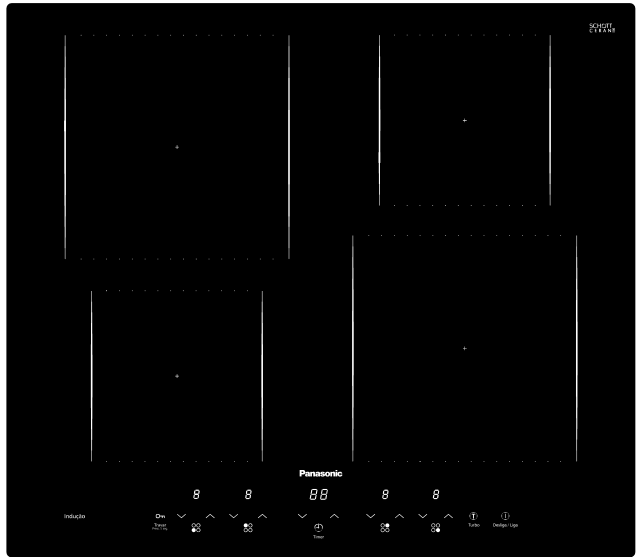


# Panasonic®

## Instruction Manual Induction Cooktop

Model: KY-W648CLJPQ



For residential use only.

Thank you for purchasing this Panasonic product.  
Before operating this product, please read the instructions  
carefully and keep this manual for future use.  
This manual contains images for illustrative purposes.

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**Warning**

Your safety is important to us.

Please read this information before using your cooktop.

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**INSTALLATION PRECAUTIONS**

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- Please read these instructions carefully before installing or using the appliance.

**Electrical Shock Hazard**

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- Make sure the appliance is not connected to mains power before performing any operation or maintenance.
- Connecting to the electricity supply with grounding is essential and mandatory.
- Changes to the installation should only be made by a qualified electrician.
- Failure to comply with this notice may result in injury or death.

**Danger of Sharp Edges**

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- Caution: Some parts of this product are sharp.
- Please take care when handling this product, lack of care can result in injury.

**Important Safety Instructions**

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- Never place flammable products or materials on the appliance.
- Please make this information available to any person responsible for installing or maintaining the appliance.
- To reduce the risks to your safety, the appliance should be installed following the installation instructions provided in this user manual.
- This appliance must be properly installed and properly grounded by a qualified electrical professional.
- This appliance must be connected to a circuit that incorporates a circuit breaker that provides complete disconnection from the power supply.
- Incorrect installation of the device may invalidate any warranty or liability claims.
- Incorrect installation of the device may cause injury or death.

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## OPERATION AND MAINTENANCE

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### Electric Shock Hazard

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- **WARNING** Do not cook on a broken or cracked cooktop. If the surface of the cooktop breaks or cracks, immediately disconnect the appliance from the mains (circuit breaker) and contact a qualified technician.
- Disconnect the cooktop from the mains (circuit breaker) before cleaning or maintenance.
- Failure to comply with this notice may result in injury or death.
- If the power cord is damaged, immediately disconnect it from main power (circuit breaker). The power cord must be replaced by the manufacturer, and authorised agent or by a qualified electrical professional. Do not attempt to replace a damaged power cord yourself. Failure to comply with this notice may cause injury or death.

### Health Risk

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- This appliance complies with electromagnetic safety standards.
- However, people with cardiac pacemakers or other electrical implants (such as insulin pumps) should consult their doctor or implant manufacturer before using this device. Make sure that the implant is not affected by the electromagnetic field.
- Failure to comply with this notice may result injury or death.

### Danger with the Hot Surface

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- **WARNING:** The appliance and its surface can become hot during operation.
- During use, the surface of this appliance will become hot enough to cause burns.
- Do not let any body parts, any clothing items or any kitchen utensils that are not suitable to be used with the cooktop, contact the surface until it is cold.
- Metal objects such as knives, forks, spoons, and pot lids should not be placed on the induction surface as they may heat up.
- Keep children away from the appliance. If left unsupervised this could cause result injury or death.
- Pot handles may become warm to the touch. Check that the handles of the pans are not contacting the cooking zones.
- Keep any loose cables from other appliances away from the cooking zones even while not in operation.
- Ignoring these recommendations may result in burns and scalds.

## Important Safety Instructions

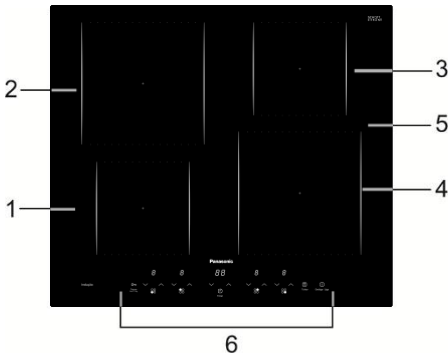
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- After use, always turn off the cooking zones and the cooktop as described in this manual (use the touch controls).
- **WARNING:** Cooking fat or oil without supervision of the cooktop can be dangerous and result in smoke or fire. NEVER put out a fire with water, just turn off the appliance and cover the flame with a lid or fireproof blanket.
- Never use the appliance as additional benchtop space or storage place.
- **WARNING:** Fire hazard. Do not store items on cooking surfaces. Never leave objects or utensils on the appliance.
- Do not place or leave magnetizable objects (e.g., credit cards, memory cards) or electronic devices (e.g., computers, MP3 players) near the device, they may be affected by the electromagnetic field.
- Never use this appliance to warm up the environment.
- Do not leave children unsupervised by an adult near the device in use.
- Do not allow children to play with the device, sit, lean, or climb on it.
- Do not store items of interest to children in lockers located above the appliance. Children who climb on the cooktop may be seriously injured.
- Persons with disabilities, who have limitations in their ability to handle the appliance, must have a responsible and competent person to instruct them in its use. If this is not possible, the person in charge should be sure that they will be able to use the device without requiring additional support. Failure to comply with this point could result in injury or death
- Do not attempt to repair or replace any part of the appliance. All repairs must be done by a qualified electrical professional.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Don't lean on the cooktop.
- Do not use pans with irregular edges as this may scratch the glass. Incorrect use of pots and pans are not covered under warranty.
- Do not drag pans across the surface of the cooktop as this may scratch the glass.
- Do not use any rough and/or abrasive cleaning agents to clean your cooktop, as these may scratch the induction glass.
- This appliance is intended for residential use and similar situations, such as in kitchen areas in offices or other work environments; in country houses; by customers in hotels, motels, and other types of residential environments; inns or similar. It should not be used in a commercial setting where the appliance is required to be on for full workdays or high use areas.
- The device is not designed to be operated by external timer or remote-control system.

**Congratulations** on the purchase of your new induction cooktop. We recommend reading this Instruction Manual in full to perfectly understand of how to properly install and operate your cooktop. For installation, please read the installation section. Read all safety instructions before use, and then keep this Instruction Manual/Installation handy for future reference.

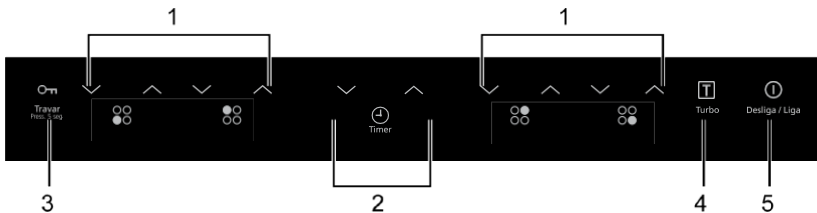
**PRODUCT OVERVIEW**

**Top View**



- 1. Cooking zone, .max. 1200/1500 w
- 2. Cooking zone, .max. 2300/2600 w
- 3. Cooking zone, .max. 1200/1500 w
- 4. Cooking zone, .max. 2300/2600 w
- 5. Glass surface
- 6. Control Panel

**Layout of Control Panel**

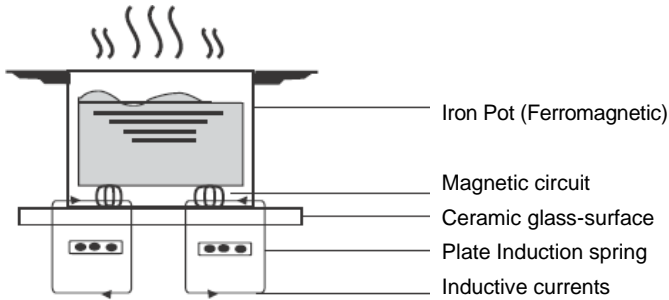


- 1. Power Level Control
- 2. Timer Control
- 3. Control Panel Lock

- 4. TURBO (boost) Control
- 5. Power Button

## ABOUT INDUCTION COOKING

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by generating electromagnetic vibrations directly in the container, rather than indirectly heating through the surface of the glass. The glass gets hot only because the container heats up.

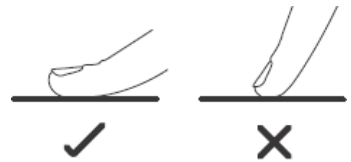


## BEFORE USING YOUR INDUCTION COOKTOP

- Read this guide with special attention to the "Operation and Maintenance" section.
- Remove any protective films that are present on your induction cooktop.

## USING THE TOUCH CONTROLS

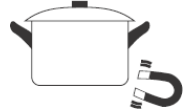
- The controls respond to touch; therefore, it is not necessary to apply any kind of pressure. Do not use any objects to operate the appliances touch controls
- Use the flat part of your finger, not the tip (as shown in the image below)
- A short beep will be heard with each touch.
- Always keep the controls clean, dry, and free of objects (e.g., utensils, cloth, or food items).
- A thin film of water can make it difficult for the controls to operate.



## USING THE CORRECT POTS AND PANS

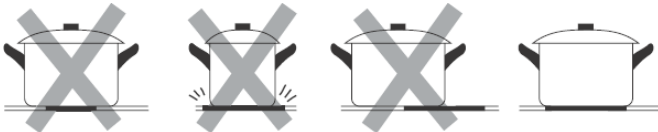


- Use only pans with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check if your accessory is suitable by performing a magnet test. Move a magnet at the base of the pan. If it is attracted, the pot is suitable for induction cooking.
- If you don't have a magnet:
  1. Put some water in the pot you want to test.
  2. If it does not flash and error on the display and the water begins to heat up, the pot is suitable.
- Pots made with the following materials are not suitable: pure stainless steel, aluminum or copper without magnetic base, glass, wood, porcelain, ceramics, and clay utensils.

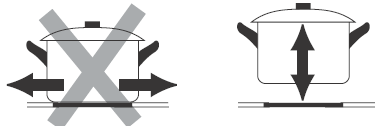


Do not use pans with irregular edges or a curved base.

Make sure the base of your pot or pan is smooth, flat against the glass, and is the same size as the cooking zone. Use pots and pans where the diameter is the same size as the selected zone. Use a slightly wider pot or pan for maximum efficiency. If the pot or pan is smaller, the efficiency will be lower than expected. Pots smaller than 14cm in diameter will not be detected by the cooktop. Always keep the pan centered in the cooking zone for the most efficient cooking.



Always lift pots or pans to move or remove them from the induction cooktop - do not slide them across the surface, as this may scratch the glass.





## USING THE INDUCTION COOKTOP

### To start cooking

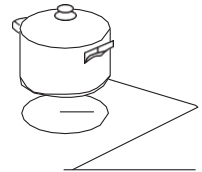
1. Tap the OFF/ON controller.

Once turned on, the cooktop will beep once and all displays will display the "-" or "—" sign, which will indicate that the induction cooktop has gone into preparation mode.



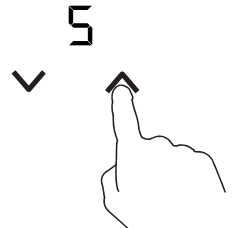
2. Place a suitable pot or pan over the cooking zone you want to use.

- Make sure that the bottom of the pot or pan and the surface of the cooking zone are clean and dry.



3. Set the heating level by tapping the "∨" or "∧" control.

- If you don't set a heating level within 1 minute, the induction cooktop will turn off automatically and you will need to start over at step 1.
- You can modify the setting of the heating level at any time, even during cooking by tapping "∨" or "∧".



### If the dial flashes $\geq \underline{\quad} \leq$ alternately with heat level

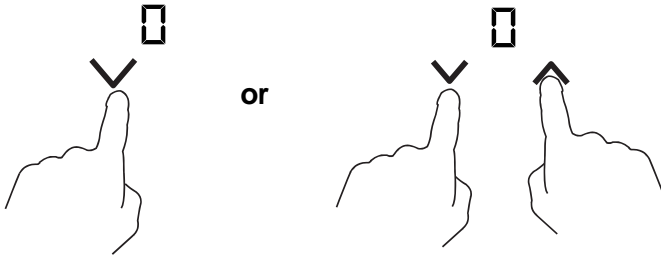
- This could occur for the following reasons:
  - the pot or pan has not been placed correctly in the cooking zone, or
  - the pot or pan in use is not suitable for induction, or
  - the pot or pan is too small, or
  - the pot or pan is not centered in the cooking zone.

The induction cooktop will not start heating if there is no suitable pot or pan in the cooking zone.

The display will turn off automatically after 1 minute if there is no suitable pot or pan over the cooking zone.

**When you have finished cooking**

1a. Turn off the cooking zone by lowering the heating level to "0" or tap the controls "∨" and "∧" simultaneously. Make sure the display is displaying "0".

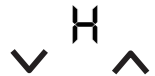


1b. Turn off the cooktop by tapping the Power control button.



2. Beware of hot surfaces

The indication "H" will show which cooking zones are hot to the touch. It will appear when the surface cools to a safe temperature. This function can also serve to save energy, if you want to heat another pot, use the plate that is still hot.

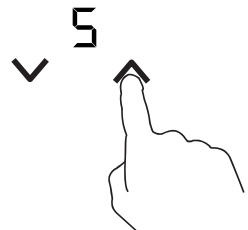


**Using the TURBO function**

**Activate the TURBO T function**

1. Select the cooking zone by tapping the "∨" or "∧" control.

The zone's power level display selected should be flashing.

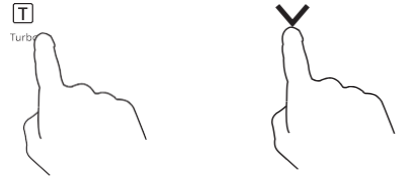


2. When you tap the TURBO control, the cooking zone will display the "P" indicator and the power will reach its maximum level.

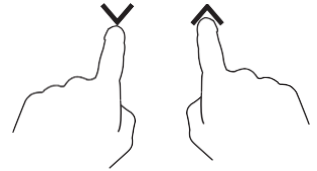


### Disable the TURBO function

- 1a. Tap the "TURBO" controller while the zone power level display is flashing, or the "▼" button stops, the cooking zone will return to its original configuration.



- 1b. Simultaneously touch the "▼" and "▲" controls and the TURBO function will be cancelled by turning off the cooking zone.



- The TURBO function can be used on any cooking zone.
- The cooking zone will return to its original configuration after 5 minutes.
- If the initial warm-up level is 0, it will return to 9 after 5 minutes.
- If the TURBO function of the 1<sup>st</sup> zone is activated, the 2<sup>nd</sup> zone is limited to level 2 or below automatically or vice versa.
- If the TURBO function of the 3<sup>rd</sup> zone is activated, the 4<sup>th</sup> zone is limited to level 2 or below automatically or vice versa.


## LOCKING THE CONTROLS

- You can lock the controls to prevent accidental usage (for example, accidental activation of cooking zones by children or while cleaning).
- When the controller lock is enabled, all controls except the Power controller are locked.
- It is possible to lock or unlock the controls with the cooktop turned on or off.

### To lock the controls

Tap the lock control "  " once to lock. The timer indicator will display "Lo".

### To unlock the controls

1. Tap and hold your finger on the lock controller "  " for approximately 5 seconds.
2. The cooktop will be ready to be used.



When lock mode is enabled, all controls except the Power control are disabled and locked. In an emergency, the cooktop can be turned off at any time by the Off/On control, but in this case, the cooktop will need to be unlocked before the next use.

### PROTECTION AGAINST OVERHEATING

This induction cooktop is equipped with a temperature sensor that monitors the internal temperature. When the internal temperature above the limit is detected, the induction cooktop will stop working automatically and shut off.

### DETECTION OF SMALL OBJECTS

When a small sized pot or pan or non-magnetic pot or pan (e.g., aluminum, copper), or some other small item (e.g., knife, fork, keys, etc.) is left on the cooktop, standby mode will automatically be triggered in 1 minute. The fan inside the induction cooktop will continue to run for another 1 minute.

### AUTOMATIC SHUTDOWN PROTECTION

Automatic shutdown of the induction cooktop is a safety function. Automatic shutdown will be activated whenever you forget to turn off your cooktop or the cooktop is running for a length of time. The standard running time for different heating levels are listed in the table below:

Heating level (power)	1	2	3	4	5	6	7	8	9
Standard working time (hours)	8	8	8	4	4	4	2	2	2

When the pan is removed, the induction cooktop will stop heating immediately and turn off automatically after 2 minutes.



People with pacemakers should consult their doctor before using this device.

## USING THE TIMER

The Timer can be used in two ways:

- It can be used as a Kitchen Timer. In this case, the Timer will not turn off the cooking zone at the end of the set time.
- It can be used as a Cooking Timer. In this case, the Timer will turn off the cooking zone at the end of the set time
- It can be used for the automatic shutdown of one or more cooking zones.
- The Timer can be set for up to 99 minutes.

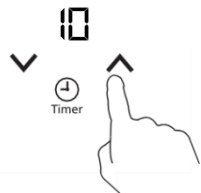
### Using the Timer as a Kitchen Timer

#### If no cooking zone is selected

1. Make sure the cooktop is powered on.

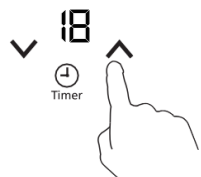
**Note:** You can use the Timer as a Kitchen Timer without selecting any cooking zones. However, if some zones are already in use, the cooktop will shut down automatically after 1 minute to for safety.

2. Tap the "**^**" control of the Timer. The timer icon will start flashing and "10" will be displayed on the display.

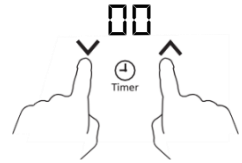


3. Set the Timer by tapping the "**∨**" or "**^**" control.

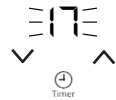
**Tip:** Tap the "**∨**" or "**^**" control of the timer to increase or decrease the time by 1 minute. Tap and hold your finger on the "**∨**" or "**^**" controller to increase or decrease the time by 10 minutes.



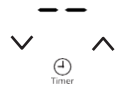
4. Tap "∨" and "∧" simultaneously and the Timer will be canceled. "00" will be displayed on the display.



5. When a time is set, a countdown starts immediately. The display will blink for 5 seconds with the remaining time.



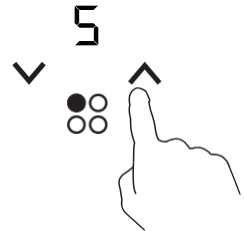
6. When the countdown finishes, a beep will be sound for 30 seconds and the Timer display will display the indication " - - " at the end of the set time.



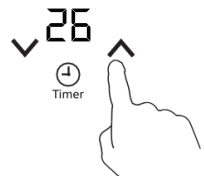
### Adjust the Timer for one or more Cooking Zones

#### To set the Cooking Timer for a cooking zone:

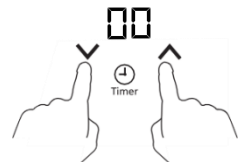
1. Tap the "∨" or "∧" control of the cooking zone that you want to adjust the Timer.
2. Adjust the time by tapping the "∨" or "∧" control of the Timer. The power level display for the selected zone should be flashing.



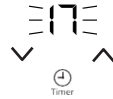
**Tip:** Tap the "∨" or "∧" control of the timer to increase or decrease the time by 1 minute. Tap and hold your finger on the "∨" or "∧" controller to increase or decrease the time by 10 minutes.



3. Tap "∨" and "∧" simultaneously and the Timer will be canceled. "00" will be displayed on the display.

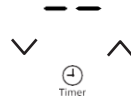


- When a time is set, a countdown starts immediately. The display will display the remaining time by blinking for 5 seconds.



**Note:** A white dot next to the heating level display will light up indicating which zone has been selected.

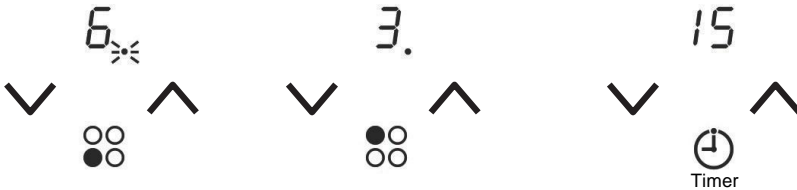
- At the end of the set time, the cooking zone used will turn off automatically and " - - " is displayed.



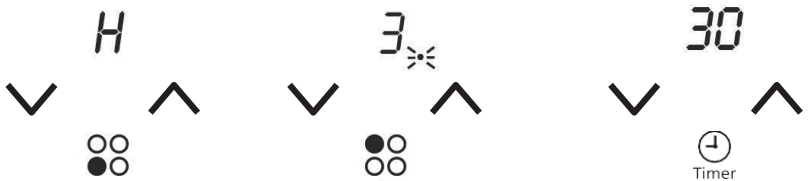
The other cooking zones will continue to function normally if they are already in operation before the Cooking Timer is set.

**If the Timer is set for more than one zone:**

- If the Timer is set for multiple cooking zones simultaneously, points are displayed in the corresponding zones. The time will be displayed on the display of timer. The point in the zone where the timer is being used will be flashing.



- At the end of the Timer countdown, the corresponding zone will be turned off. Then the Timer display will display the countdown of another zone that is using it and the zone point will start flashing.



**Note:** The time displayed will always be from the cooking zone with the shortest time left to finish.

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## COOKING GUIDELINES

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Be careful when frying and quickly heating oil or fat, especially if you are using the TURBO function. When oil or fat is subjected to too high a temperature, it can spontaneously combust, posing a serious fire risk.

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### Cooking Tips

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- When food gets to a boil, reduce the heating setting to reduce overboil and spills.
- The use of lids will reduce cooking time and save energy with heat retention.
- Decrease the amount of liquid or fat to reduce cooking time.
- Start cooking with a high setting and reduce it when the food is cooked or hot.

### Cooking rice over low heat

- Simmering is heating a liquid below the boiling point, at approximately 85°C, when bubbles occasionally rise to the surface. It is the secret to delicious soups and sautés, as the flavours develop without overcooking the food. You should also cook thickened sauces based on eggs and flour below the boiling point.
- Some tasks, including cooking the rice by the absorption method, may require a greater adjustment than the lowest setting to ensure the food is cooked in the recommended time.

### Searing a steak

To cook juicy and tasty steaks:

1. Leave the meat at room temperature for 20 minutes before searing.
2. Heat a skillet.
3. Brush oil on both sides of the steak. Drizzle a small amount of oil in the hot pot and then place the meat.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and the desired cooking. The time may vary between an average of 2 to 8 minutes on each side. Press the steak to evaluate the cooking - the firmer feel of the steak the more "well done" it will be.
5. Place the steak on a hot plate for a few minutes so that it "rests" and redistributes the juices, this will help the steak become more tender before serving.



**For sautéing**

1. Use a flat-based wok or a wide skillet of inductive material
  - (Use the magnet test if unsure, refer to page 8 on how to test)
2. Have all the ingredients and utensils at hand. Sauté quickly. For large amounts, it is advisable that the sauté be divided into small portions.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook the meat first, set it aside and keep it warm.
5. Sauté the vegetables. They are crispier while they are hot, adjust the heating level to a lower temperature, put the meat and add the sauce.
6. Stir the ingredients carefully to ensure that they are sautéed equally.
7. Serve immediately.

**HEATING SETTINGS**

The definitions below are references only. The exact configuration will depend on several factors, including the pot or pan and the amount of food to be cooked. Test your induction cooktop to find the ideal settings for the food you are cooking.

Heating level	Suitable for
1 – 2	<ul style="list-style-type: none"> <li>• Light heating for small amounts of food</li> <li>• Melting chocolate, butter and foods that burn quickly</li> <li>• Light cooking</li> <li>• Slow heating</li> </ul>
3 – 4	<ul style="list-style-type: none"> <li>• Reheating</li> <li>• Quick cooking</li> <li>• Cooking rice</li> </ul>
5 – 6	<ul style="list-style-type: none"> <li>• Pancakes</li> </ul>
7 – 8	<ul style="list-style-type: none"> <li>• Sauté</li> <li>• Cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>• Braise</li> <li>• Sear</li> <li>• Boil soup</li> <li>• Boil water</li> </ul>

**CARE AND CLEANING**

What?	How?	Important!
<p>Everyday dirt on the glass, such as fingerprints, marks, stains left by food or unsweetened overflows on the glass.</p>	<ol style="list-style-type: none"> <li>1. Turn off the cooktop.</li> <li>2. To make cleaning the cooktop easier, apply a cleaner when the glass is slightly warm (never hot).</li> <li>3. Rinse and dry with a clean cloth or paper towel.</li> <li>4. Turn the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is off, there will be no indication of a "hot surface ", but the cooking zone may still be hot. Be very careful!</li> <li>• Hard brushes, some nylon brushes, and aggressive or abrasive cleaning agents can scratch the glass. Always read the label to check if your cleaner or polisher is suitable.</li> <li>• Never leave residues of cleaning products on the cooktop: the glass can become stained.</li> </ul>
<p>Overflows, melted food waste as well as burnt sugary substances on the glass.</p>	<p>Remove them immediately with a spatula or scraping blade suitable for induction cooktops, but beware of hot surfaces in the cooking zone:</p> <ol style="list-style-type: none"> <li>1. Disconnect the cooktop from the mains (circuit breaker).</li> <li>2. Hold the blade or utensil at a 30° angle and scrape away dirt or residue spilled into the cold area of the cooktop.</li> <li>3. Wipe away dirt or spilled residue with a cleaning cloth or paper towel.</li> <li>4. Follow steps 2 through 4 above for "everyday dirt on the glass."</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melted residue and sugary foods, or spilled liquids, as soon as possible. If you let them cool on the glass, they can be difficult to remove, or even damage the glass surface permanently.</li> <li>• Cutting hazard: When the safety cover is retracted, the sharp blade of a scraper will be on exposed. Use with extreme care and always store safely and out of reach of children.</li> </ul>
<p>Spills on the control panel.</p>	<ol style="list-style-type: none"> <li>1. Turn off the cooktop.</li> <li>2. Absorb the spilled liquid</li> <li>3. Clean the touch control area with a damp sponge or clean cloth.</li> <li>4. Thoroughly clean and dry the area with a paper towel.</li> <li>5. Turn the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and not operate like normal. The touch controls may not work if they are wet. Be sure to clean the touch control area and dry it before turning the cooktop back on.</li> </ul>

## TIPS AND SUGGESTIONS

Problem	Possible causes	What to do?
The induction cooktop does not turn on.	No electricity supplied to the unit.	Make sure the induction cooktop is connected into the power supply and is active. Check for power outages in your home or in your area. If you have checked everything and the problem persists, call a qualified technician.
The touch control does not respond.	The controls are locked.	Unlock the controls. See the "Locking the controls" section.
The touch controls are operating with difficulty.	There may be a light layer of water over the controls, or you may be using your fingertip when you touch the controls.	Make sure the control panel is dry and use the flat part of your fingers to touch them.
The glass is scratched.	Rough-bottomed pots or pans are being used.  Abrasive cleaners and or incorrect sponges and or cleaning materials are being used.	Use pans with a smooth, flat bottom. See "Using the correct pots and pans" section.  See "Care and Cleaning".
Some pots and pans making crackling sound or noises.	This may be caused by the structure of the pans used (layers of different metals vibrating differently).	This is normal in pans and does not indicate a defect with the cooktop.
The induction cooktop emits a low buzz when used in a high temperature setting.	It is caused by induction cooking technology.	It is normal operation; the noise should stop or disappear completely when you lower the heating setting.
Fan noise coming from the induction cooktop.	A fan built into your induction cooktop prevents overheating of the electronics. It can continue to work even after the cooktop has been turned off.	It is normal operating and does not require action. Do not disconnect the cooktop from the main while the fan is running unless it is an emergency.

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
Pots and pans do not heat up and do not appear on the indication light.	<p>The induction cooktop does not detect the pot or pan as it is not suitable for induction.</p> <p>The induction cooktop cannot detect the pot or pan as it is too small or not properly centered in the cooking zone.</p>	<p>Use a pan suitable for induction cooking. See the "Use the correct pots and pans" section.</p> <p>Center the pot or pan and make sure that it is the proper size for the cooking zone.</p>
The induction cooktop or cooking zone shuts down unexpectedly, a signal is emitted, and an error code is displayed (z one or two digits on the Timer display).	A technical failure has occurred.	Please write down the error (letter and number), disconnect the cooktop from the mains (circuit breaker) and contact a qualified electrical professional.

## ERROR CODES

If a technical failure occurs, the induction cooktop will enter a protection state automatically and display corresponding error codes:

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
F3-F8	Temperature sensor failure	Please contact the manufacturer.
F9-FE	IGBT temperature sensor failure	Please contact the manufacturer.
E1/E2	Abnormal supply voltage	Please check that the supply voltage is normal. If the supply voltage is correct, turn on the cooktop.
E3/E4	Abnormal temperature	Please check the pots and pans.
E5/E6	Poor induction of heat radiation in the cooktop	Please restart the induction cooktop after it cools down.

The above checks and failures are the most common. NEVER disassemble the appliance on your own to avoid risks to life and damage to the product.

**TECHNICAL SPECIFICATIONS**

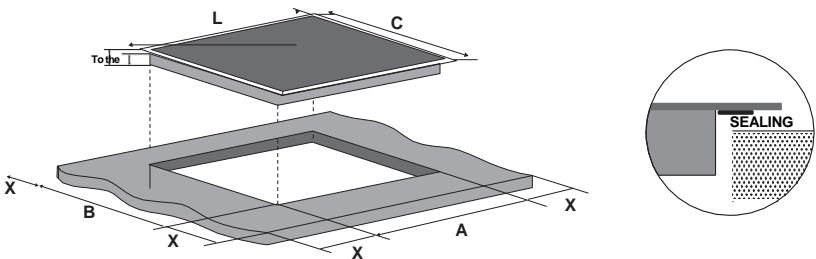
Cooktop	KY-W648CLJPQ
Cooking zones	4 Zones
Supply voltage	220-240V ~ 50/60 Hz
Power	7,000 watts
External dimensions product Length x Width x Height (mm)	520 x 590 x 60
Opening dimensions for installation Length x Width (mm)	490 x 560

Dimensions and are approximate. We are in continuous effort to improve our products and specifications and designs may change without notice.

**INSTALLATION**

**Select the installation material**

Cut the work surface according to the sizes shown in the drawing. For installation and use, a minimum clearance space of 5 cm must be preserved around the cooktop once installed. This is to ensure safety and allow a clear working space for pots and pans. Make sure that the thickness of the work surface is at least 30 mm. Please select a work surface with heat-resistant material to avoid deformations caused by heat radiation from the cooktop. As shown below:

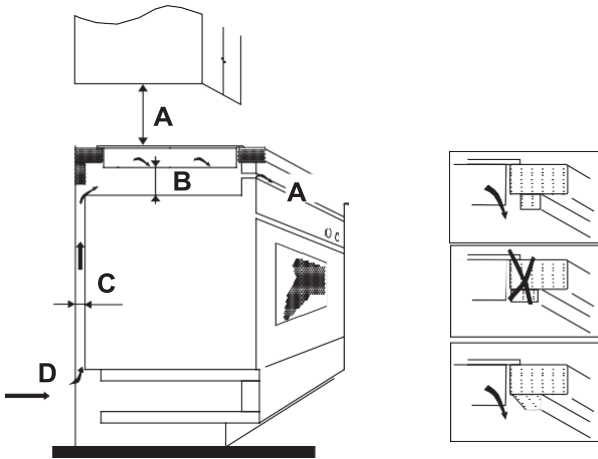


Length (mm)	Width (mm)	Height (mm)	Depth (mm)	A (mm)	B (mm)	X (mm)
520	590	60	56	560	490	50 minimum

Under all circumstances, make sure that the induction cooktop is well ventilated, and that the air inlet and outlet are not blocked. Verify that the location you have chosen has the necessary conditions for the correct installation of the product. As shown in the figure below:



**Note:** The safe distance between the plate and the cabinet above the cooktop should be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	And
760	50 minimum	20 minimum	Air intake	Air outlet 5 mm

**Before installing the cooktop, make sure that:**

- The work surface is a level area and there are no structural elements that interfere with the space that would impede proper installation.
- The work surface is made of a heat-resistant material.
- If the cooktop is installed above an oven, it must have an operational cooling fan.
- The area will meet all necessary space requirements, standards, and regulations.
- The appliance is removed from all packing material, and examined for any damage. If the appliance is damaged **DO NOT** install and notify your dealer immediately.
- A suitable circuit breaker that provides complete disconnection from the mains is incorporated into the permanent wiring, assembled, and positioned in such a way as to comply with local electrical installation rules and regulations.

- The circuit breaker must be of an approved model and provide a contact separation with clearance of 3 mm from all the poles (or in all active conductors [phases] if this is the regulation for connections of the local electrical system).
- The circuit breaker is accessible to the cooktop user.
- If there is doubt regarding the electrical system, please consult the local authority.
- You use easy-to-clean and heat-resistant finishes (e.g., ceramic, tempered glass) for the wall surfaces surrounding the cooktop.



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.

#### When you have installed the cooktop, make sure that:

- The circuit breaker is accessible to the cooktop user.
- The power cord is not accessible through cabinet doors or drawers.
- There is adequate airflow from the cabinet to the base of the cooktop.
- A thermal protection barrier is installed below the base of the cooktop if it is installed above a drawer or cabinet.

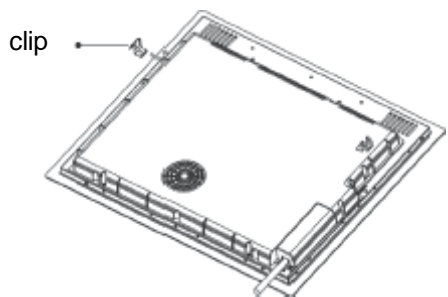
#### Before securing the fastening clips

The unit should be placed on a stable and smooth surface (use the packaging). Do not apply force on the protruding area of the cooktop.

#### Adjusting the position of the clips

Secure the cooktop to the work surface by 2 screw clips at the bottom of the cooktop (see image) after installation.

Adjust the position of the clip to the cabinet according to the thickness of the bench top.



#### LIST OF ACCESSORIES

Accessory	Quantity
Fixing clip	2

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## OTHER PRECAUTIONS

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1. The induction cooktop must be installed by a person or a qualified electrical professional. Please NEVER perform the installation yourself.
2. The cooktop should not be installed directly above a dishwasher, refrigerator, freezer, washing machine or clothes dryer, as moisture can damage the electronic components of the cooktop.
3. The induction cooktop must be installed so that heat can radiate freely to ensure its reliability.
4. The wall and the surface around the cooktop must be heat resistant and able to withstand the heat.
5. To prevent damage, the adhesive layer must be heat resistant.

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## CONNECTING THE COOKTOP TO POWER

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This cooktop should be connected to the power grid only by a qualified electrical professional. Before connecting the cooktop to the mains, make sure that:

1. The dedicated electrical system is suitable for the energy consumed by the cooktop.
2. The voltage corresponds to the value indicated on the nameplate.
3. The power cord sections support the power indicated on the nameplate.

To connect the cooktop to the mains, NEVER use adapters, reducers, or outlet sharers, as they can cause overheating and fire.

The power cord must not touch the hot parts and must be positioned so that its temperature does not exceed 75 °C at any point.

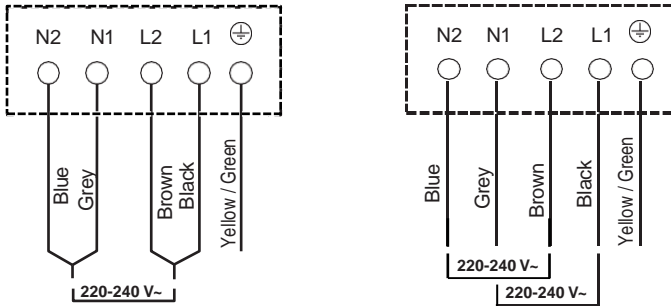
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Check with an electrician to see if the electrical system is suitable without the need for changes. Any changes should only be made by a qualified practicing electrical professional.

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- If the cable is damaged and needs to be replaced, the operation should be performed by an after-sales service agent with appropriate tools to prevent accidents.
- If the appliance is connected directly to the mains, a unipolar circuit breaker must be installed with a minimum opening of 3 mm between the contacts.
- The installer must ensure that the correct electrical connection has been used and that it is compliant with local safety standards.
- The cable should not be bent or compressed in any way.
- The cable should be checked regularly and replaced only by authorised agents.

## ENVIRONMENTAL RESPONSIBILITY

PANASONIC recommends not to dispose of electronic products and/or their accessories in household waste, on the street, in vacant lots, landfills, streams. For any questions and more information regarding disposal, life cycle and returns, please contact our Customer Service department.

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