

Panasonic®

Operating Instructions

Induction Heating Cooktop
For domestic use

Model No. **KY-E227D**
KY-C227D



KY-E227D



Attached Installation Instructions

ENGLISH

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

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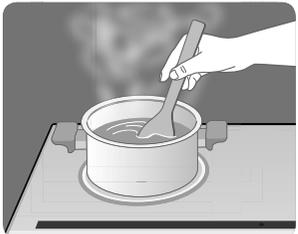
Printed in Japan

Thank you for purchasing this Panasonic appliance.
This appliance can be selected as free-standing or built-in.
Please read these instructions carefully before using the appliance.
Keep Operating Instructions, Installation Instructions and Guarantee
Certificate for future use.

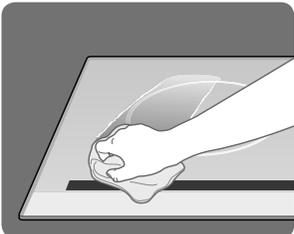
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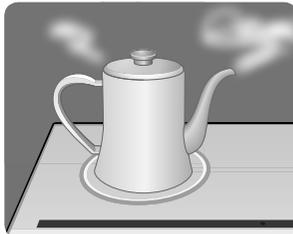
IH (Induction Heating) features



Safe
Flameless



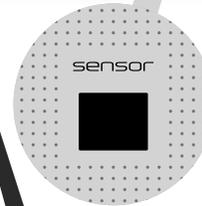
Clean
Flat top plate for easy care



Highly-efficient
Efficient heating

■ **Home-friendly** Comfortable cooking with less room temperature rise even in summer

■ **Earth-friendly** Energy-save heating with zero carbon dioxide emissions in home



IR sensor

Provided for the right and left IH heaters, the IR sensor detects the temperature of the bottom of cookware and controls the heat level.



ECONAVI

ECONAVI function for Pan-frying and Deep-frying menu (P.13)

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Preparation

Usage

Care

Safety Precautions

WARNING

Failure to follow these instructions may cause death or serious injury.

- **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 make sure that they do not play with the appliance. Keep infants away from the appliance.**

- **Do not place combustible materials near the appliance.**
They may cause fire.

- **Observe the following to keep the IR sensor functioning properly.**

- Make sure that the cookware completely covers the IR sensor.

For deep-frying

- Be sure to use the Deep-frying menu.
- Oil amount and depth are at least 200 g (0.22 L) and 1 cm, respectively.

For stir-frying and pan-frying

- Wipe water off the top plate and the pan both inside and out.

Failure to observe these warnings may cause an operation error of the IR sensor, leading to oil overheating and resulting in fire.

- **Set the heat level to  or less for preheating to prevent the pan from overheating.**

Oil temperature may rise too high, resulting in fire.

- **Do not leave the appliance unattended while cooking.**

- **Stir liquids, such as soup and stewed food, before heating.**

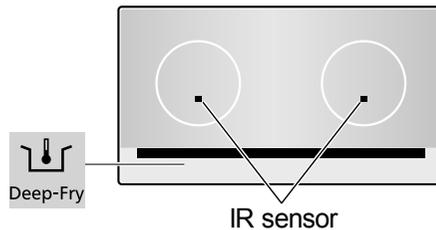
Otherwise, liquids may splatter and cause burns or injuries, or pot may jump and damage the top plate.

- **Do not touch the top plate during or after use.**

Be especially careful when the high temperature caution light  is illuminating or flashing.

- **Do not place explosive objects, such as portable gas burners, steel cylinders and canned goods, on or near the appliance.**

If they are mistakenly heated, they may explode.



- **Do not let metallic objects, such as knives, forks, spoons, lids, aluminum foil/tray, retort pouch, magnetic rings, watches or accessories, be placed on or near the top plate, or touch the cookware while the IH heater is operating.**

They may get hot, causing burns or injuries.

- **Do not apply high pressure to or drop things on the top plate.**

The top plate may crack, causing an electric shock.

WARNING: If the top plate is cracked, do not touch it and turn off the main power switch to avoid the possibility of electric shock.

- **Do not disassemble, repair, or modify the appliance.**

For repairs, contact the dealer where you purchased the appliance.

- **After use, turn off the appliance by its control and do not rely on the pot detector (safety features).**

When the appliance will not be used for a long period of time, turn off the circuit breaker.

- **In case of malfunction or breakdown, immediately stop using the appliance.**

Turn off the main power switch and circuit breaker, and then contact the service agent.

Failure to do this may cause smoke, burns, and electric shock.

Breakdown examples:

- Smells of something burning come from the appliance.
- You feel electricity when touching the top plate.
- The top plate is cracked.
- The power cord is extremely hot.
- The electricity shuts off when the power cord is moved.
→ If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person in order to avoid a hazard.

Safety Precautions

CAUTION

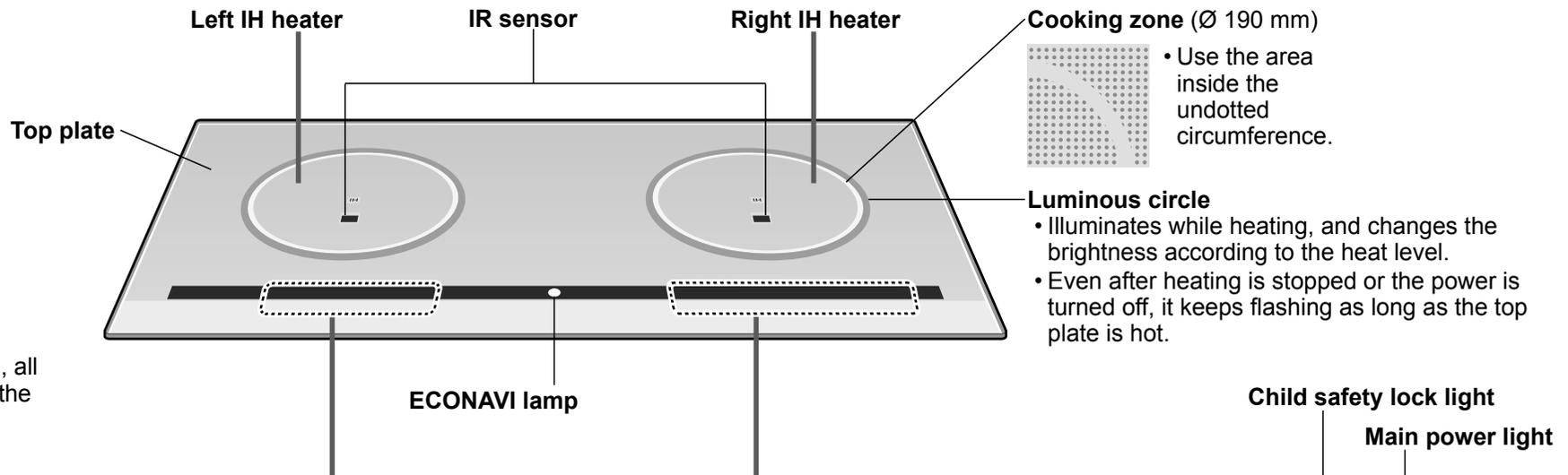
Failure to follow these instructions may cause injury or property damage.

- **If oily smoke comes out from the oil in the pan, immediately turn off the main power switch.**
Otherwise, it may catch fire.
- **Beware of spattering hot oil. Do not bring your face close to the cookware.**
This may cause burns.
- **For deep-frying, do not use oil preheated by other appliances, such as a gas range.**
Doing so may cause fire because the “oil temperature control system” will not work properly.
- **Do not use high heat level for preheating in the following cases to prevent pans from turning red-hot or deforming.**
 - When a small amount of oil is used
 - When small, light, thin-bottomed or curved-bottomed pans are used
- **If you are wearing a medical device (such as a pacemaker), consult your doctor.**
The operation of the appliance may affect the medical device.
- **Ensure the cookware is stable.**
Dropped cookware may cause injuries or burns.
- **Do not place paper or dish towels under the cookware.**
They may get scorched due to the heated cookware.
- **Do not heat empty cookware or overheat ingredients.**
The ingredients may burn and the cookware may be damaged.
- **Do not use the appliance for purposes other than cooking.**
This may cause overheating or malfunction, resulting in fire.

General Precautions

- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**
- **The appliance emits magnetic lines of force. Do not place anything affected by magnetism close to the appliance.**
 - A radio, TV, hearing aid, etc. may be affected by noise interference.
 - Data of a cassette tape, automatic turnstile ticket, bank card, etc. may be lost or damaged.
- **Do not use other IH cooking appliances, such as IH rice cooker or portable IH cooktop, on the top plate.**
Electro-magnetic waves generated by such appliances may damage the IH heater.
- **Do not place seasoning or food in the cabinet under the appliance.**
They may be spoiled by the exhaust heat.
- **If the top plate is stained by acidic foods, such as vinegar, jam, or lemon juice, immediately wipe it off.**
Otherwise, the top plate may be discoloured.
- **Do not put water on or place anything on the operation panel.**
The operation panel keys may malfunction.
- **Do not clog up the intake or exhaust vent.**
The filter clog detection for the intake and exhaust vents may be activated, and automatically shut off the main power.

Part Names



*For explanation purpose, all lights are illuminating in the illustration below.

Operation panel



Pan-fry menu (P.18)

Deep-fry menu (P.20)

Timer (P.17)

Off/On



Pan-frying menu (P.18)



High temperature caution light
 • Illuminates when the top plate becomes hot.
 • Even after heating is stopped or the power is turned off, it keeps flashing as long as the top plate is hot.

Heating menu
 • For basic cooking, such as simmering and stir-frying (P.14)

Congee menu (P.22)

Timer (P.17)

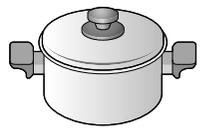
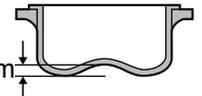
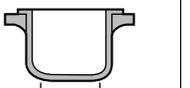
Off/On



Heating menu
 • For basic cooking, such as simmering and stir-frying (P.14)

Child safety lock key
 • Locks all operations to prevent misuse.
 • To activate or deactivate, touch and hold the key for 3 seconds or more after the power is turned on.

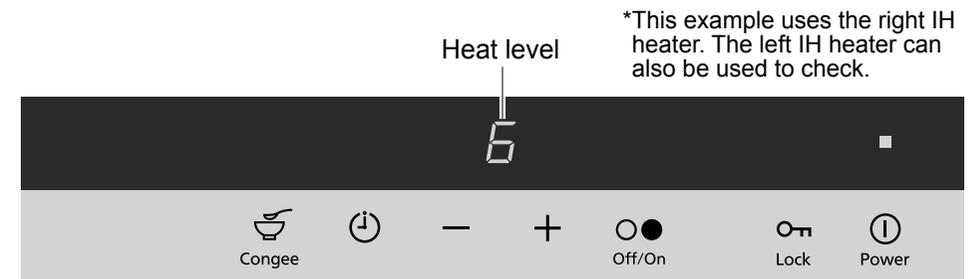
Types of Usable Cookware

	Usable	Not usable
Material	<p>Iron/ Cast iron</p>  <p>Enamelled iron</p>  <p>Magnetic stainless steel (Magnets stick to the bottom.)</p> 	<ul style="list-style-type: none"> • Aluminum/Copper • Heat-resistant glass • Ceramic and earthenware • Nonmagnetic stainless steel (Magnets do not stick to the bottom.) <p>Heating may be impossible or heating power may be reduced with these types of cookware.</p>
Bottom shape	<p>Flat bottom that uniformly contacts with the top plate</p> 	<p>Round bottom</p>  <p>Bottom with legs or protrusions</p>  <p>Thin bottom</p>  <p>Curved bottom*</p>  <p>3 mm</p> <p>*If cookware with 3 mm or more of curved bottom is used, the safety features may not function properly, heating power may be reduced, or the cookware may not be heated.</p>
Size	<p>Bottom diameter: 12 cm or more</p>  <p>Bottom diameter</p>	<p>Bottom diameter: less than 12 cm</p>  <p>Bottom diameter</p>

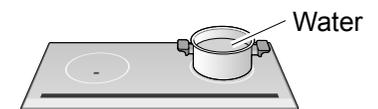
Note

- **Do not heat and scorch empty enamelware.**
Enamel coating may melt and damage the top plate.
- **Do not use ceramic ware and earthenware even if they are made for induction heating.**
This appliance may malfunction, heating power may be reduced automatically, or heating may be stopped by the safety features.
- For the Pan-frying menu and Deep-frying menu, depending on the type, material, and shape and size of the bottom of the cookware, the actual oil temperature may differ from the set oil temperature, preheating time may be longer, or the cookware may not be heated due to a detected abnormality.
- The Congee menu has other restrictions. (P.22)

How to check usable cookware



1 Place the cookware filled with about 1 cup of water on the IH heater.



2  **Touch to turn the power on.**

3  **Touch and check the heat level indication.**

• Lighting : Usable.

• Flashing : Not usable.

4  **Touch to stop heating.**

Cooking Programmes

Menu		Timer	ECONAVI
Heating menu (P.14)  Off/On  Off/On	 Basic cooking • For simmering, boiling, heating, steaming, stir-frying and pan-frying • Heat level can be finely adjusted from low to high temperature. • Temperature returns quickly to the original level after ingredients are added. Consistent high heat prevents stir-fried food from getting limp.	Applicable	Not Applicable
Pan-frying menu (P.18)  Pan-Fry	 Pan-frying with the temperature set (Pan frying temperature control sensor) • For hamburger, pan cake, etc. • Desired temperature is maintained automatically. Enjoy cooking delicious food with less time and effort.	Applicable	Applicable
Deep-frying menu (P.20)  Deep-Fry	 Deep-frying with the temperature set (Deep frying temperature control sensor) • Temperature returns quickly to the original level after ingredients are added. Desired temperature is maintained automatically, which gives crispy and delicious taste.	Not Applicable	Applicable
Congee menu (P.22)  Congee	 Automatic congee cooking • When cooking is completed, the appliance beeps and shuts off automatically.	Not Applicable	Not Applicable

ECONAVI

- **For Pan-frying Menu**
Heat level is controlled by detecting the temperature of the bottom of the pan, leading to energy-saving even in continuous cooking.
* Energy-saving effect example (P.31)
- **For Deep-frying Menu**
Heating with high heat at once shortens preheating time.

Safety features

The following functions are equipped.

Heating stops when an abnormality is detected.

- Undetected pot auto shutoff (P.29)
- Small object auto shutoff (P.29)
- Empty pot auto shutoff (P.28)
- Forgotten-OFF auto shutoff (P.25)

The main power is turned off if no key operation is performed.

- Main power switch auto shutoff (P.25)

Heating power is reduced when the temperature rises too high.

- Overheating prevention function (P.26)

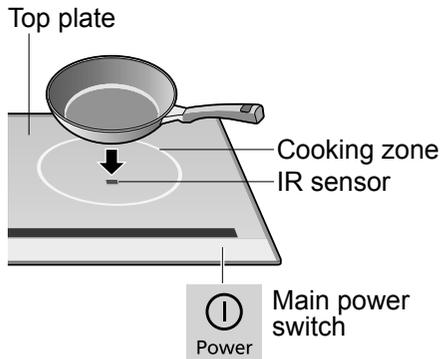
The light illuminates when the top plate is hot.

- High temperature caution light (P.8)

The operation panel can be locked to prevent misuse of the appliance.

- Child safety lock (P.9)

Basics



How to set cookware

- Place the cookware in the centre of the cooking zone so that the IR sensor is completely covered. Otherwise, the IR sensor does not operate properly.
- For stir-frying and pan-frying, wipe water off the top plate and the pan both inside and out. Otherwise, the IR sensor does not detect the temperature of the bottom of the pan correctly.

What is the IR sensor?

Detects the temperature of the bottom of cookware and adjusts the heat level. Prevents overheating, or restores the temperature to the original level after the temperature drops by adding ingredients.

How to turn the power on

- Touch the main power switch slightly long.

Note

- The appliance automatically turns off in about 1 minute with no operation performed in power-on state.

Heating Menu

Cooking tips



Adjust the heat level according to how ingredients are cooked.

Warning

- Stir liquids, such as soup and stewed food, before heating. Otherwise, liquids may splatter and cause burns or injuries, or pot may jump and damage the top plate.
- Set the heat level to **6** or less for preheating to prevent the pan from overheating. Oil temperature may rise too high, resulting in fire.

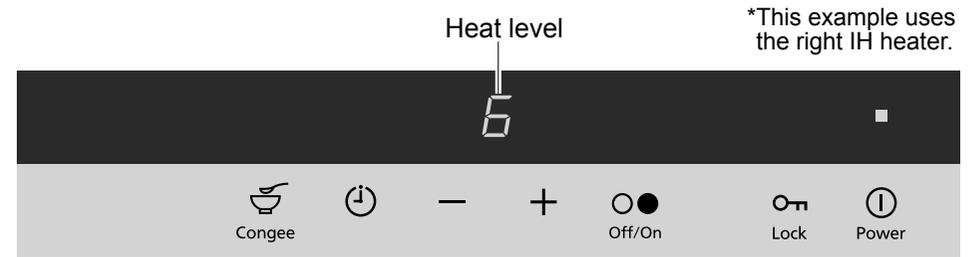
Caution

- When preheating the pan with a small amount of oil, do not use high heat level. The pan may become red-hot or deform.

Note

- When heating for 45 minutes or more, use the timer so that the "Forgotten-OFF auto shutoff" is not activated. To use the timer, see page 17.

Operation



1 Touch to turn the power on.

2 Touch to start.

3 Touch to adjust the heat level. (P.16)

- Default heat level: **6**
- Heat level range: **1** to **9**
- To lower the level rapidly: Touch and hold.

■ To use the timer See page 17.

4 When cooking is complete, Touch to stop heating.

Heating Menu

Heat level adjustment guideline

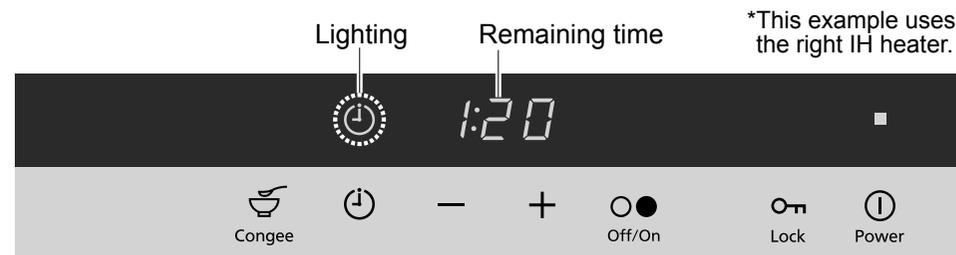
Heat level		Low			Medium			High		
		1	2	3	4	5	6	7	8	9
Power consumption [W]	KY-E227D	120	235	370	500	700	1000	1450	2000	3000
	KY-C227D	120	235	370	500	700	1000	1450	2000	2800
Simmering		Thick soup Simmer			Light soup Simmer lightly					
Boiling								Pasta, Vegetables Boil Hot water Boil quickly		
Warming		Keep warm	Reheat							
Steaming								Steamed meat bun Steam with higher level		
Pan-frying		Hamburger Pan-fry slowly			Steak Pan-fry quickly					
Stir-frying					Vegetables Stir-fry quickly					

Note

- Heat values for cookware vary according to the material. Check and adjust the heat levels frequently.

Timer

Operation



*This example uses the right IH heater.

The timer can be set for the Heating menu and Pan-frying menu.

1 Start cooking with the Heating menu or Pan-frying menu, and then

Touch.

2 Touch to set the time.

- **Setting range:** 1 minute to 9 hours 30 minutes.
- **Setting unit**
 - to 30 minutes: by 1 minute
 - to 1 hour: by 5 minutes
 - to 3 hours: by 10 minutes
 - to 9 hours 30 minutes: by 30 minutes
- **To change the time rapidly:** Touch and hold.
- When is touched first, the timer can be set starting from (the maximum time) to shorter time.

To cancel

Touch or until is displayed.

When the set time has elapsed, the appliance beeps and heating stops automatically.

Note

- For Heating menu, the remaining time is displayed by touching while the heat level is being displayed. (approx. 10 seconds.)
- For Pan-frying menu, the temperature is displayed by touching while the remaining time is being displayed. (approx. 10 seconds.)

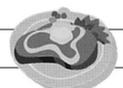
Pan-frying Menu

Cooking tips

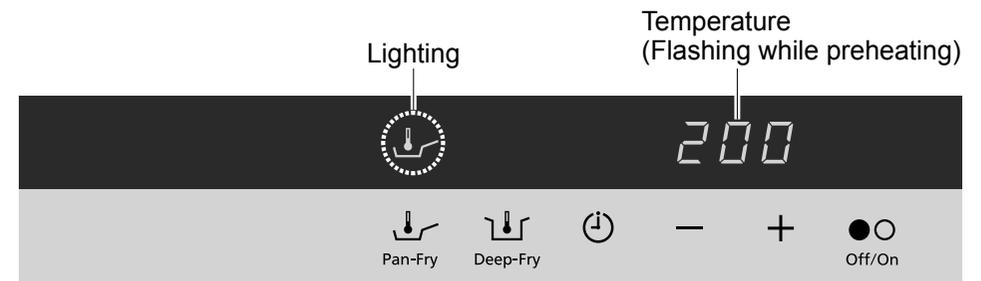


Adjust the temperature according to the cooking menu

Temperature adjustment guideline

Temperature [°C]	140	160	180	200	230
Recommended Menus					
			Steak		
			Hamburger		
			Fried eggs		
		Omelettes, French toast			
		Pancakes			
Thin omelettes					

Operation



The Pan-frying menu can be used only with the left IH heater.

1  **Touch to turn the power on.**

2  **Touch to start.**

3  **Touch to adjust the temperature.**

- Default temperature: 200 °C
- Temperature range: 140 °C to 230 °C

■ To use the timer
See page 17.

When preheating is complete and the appliance beeps, add ingredients.
The temperature indication changes from flashing to lighting.

4 **When cooking is complete,**
 **Touch to stop heating.**

Deep-frying Menu

Cooking tips



Adjust the temperature according to the cooking menu

Temperature adjustment guideline

Temperature [°C]	140	150	160	170	180	190	200
Recommended Menus					Croquettes		
				Tempura			
			Fritters, Fried chicken				
			Doughnuts				
		Potato crisps					

To keep the Deep frying temperature control sensor functioning properly, observe the following.

- Oil amount: 200 g to 800 g (0.22 L to 0.9 L), Oil depth: at least 1 cm
- Do not use hot oil, brown-coloured oil, murky oil, or oil filled with food sediment.
- Be careful of the type, material, and shape and size of the bottom of the pot. (P.10)
- Remove stains completely from the top plate and bottom of the pot.
- Do not add ingredients until preheating is complete. Heating may stop due to a detected abnormality.
- Once preheating starts, do not add oil.

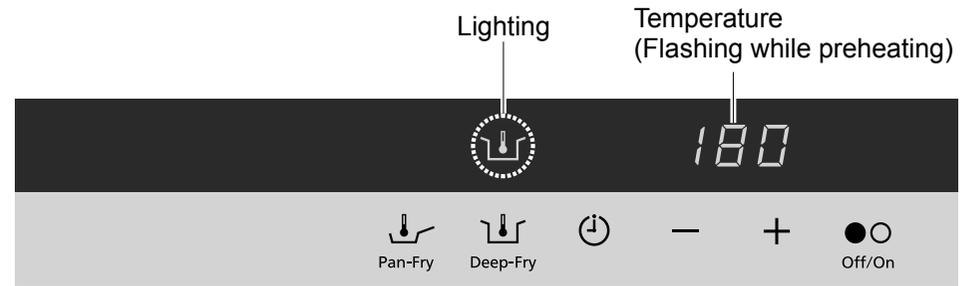
To minimize the splattering of oil

- Do not put oil in a pot that is wet inside.

Warning

- Be sure to observe at least 200 g (0.22 L) of oil amount and at least 1 cm of oil depth. Otherwise, it may catch fire.

Operation



The Deep-frying menu can be used only with the left IH heater.

1  Touch to turn the power on.

2  Touch to start.

3  Touch to adjust the temperature.

- Default temperature: 180 °C
- Temperature range: 140 °C to 200 °C

When preheating is complete and the appliance beeps, add ingredients. The temperature indication changes from flashing to lighting.

4 When cooking is complete,  Touch to stop heating.

Note

- The timer cannot be used with the Deep-frying menu.

Congee Menu



Congee with chicken & 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	tspn. 1	tspn. 1/2

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

Cooking method

- Soak dried scallops in water until soft, then cut into small pieces.
 - Reserve the soaking water for congee.
- Peel the skin off of chicken and remove the fat. Wash and dry the chicken, and then rub the chicken with extra salt.
- Wash rice.
- Place ingredients other than chicken in a pot, and make the surface flat. Place the block of chicken on the top.
 - For 2 servings, cut the chicken into size to be soaked.
- Close the lid, and start cooking with the Congee menu.
 - Stir the ingredients occasionally to prevent scorching at the bottom of pot.
 - Do not reduce the heating time. (Doing so will finish cooking chicken in a raw state.)
- When congee is done, stir ingredients equally in the pot. Flake the chicken with ladle. Season to taste with salt.



Preparation



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

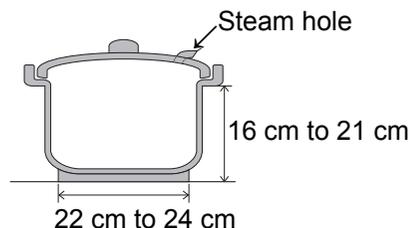
- Either 4 servings or 2 servings can be selected in this menu.
- Do not use hot water.

Drain off water well from washed rice.



Use specified pots.

- Stainless steel
- Lid with a steam hole
- Pot with size as below.

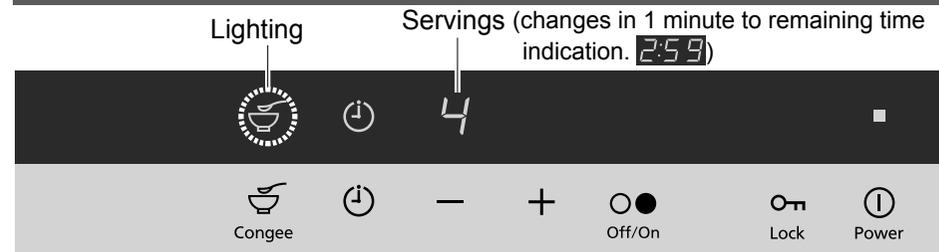


- With pots coated with fluorocarbon resin or enamel, congee may be less thickened.

Be sure to close the lid.

When the top plate is hot, wait until it cools down before cooking.

Operation



The Congee menu can be used only with the right IH heater.

1 **Touch to turn the power on.**

2 **4 servings Touch to start.**

2 servings Touch to start.

Touch within 1 minute and display 2.

To cook less thickened congee
(Cooking time can be reduced.)

- Touch within 1 minute after start.**
- Touch to reduce the time.**
 - Setting range: 2 to 3 hours (by 10 minutes)
 - To change the time rapidly: Touch and hold.

To cancel cooking

- Touch to turn off the indication.**

When the cooking is complete, the appliance beeps and heating stops automatically.

Note

- The number of servings and the time setting can be changed within 1 minute after start. (When is touched, the number of servings and remaining time are switched for display.)
- After 1 minute has elapsed, the number of servings can be checked by touching . (Displayed for approx. 10 seconds.)
- If the pot boils over, make a gap between the lid and the pot so that steam can escape through the gap. (For example, place chopsticks between the lid and the pot.)
- When the room temperature is low, congee may be less thickened.
- In the case that the congee is thin, simmer it again at heat level of to carefully.

Cleaning



Always keep the appliance clean.

If splattered food or oil become scorched to the appliance, it will be difficult to remove.

Caution

- **Before cleaning, turn off the main power switch and wait for the top plate to cool down.**
- **Do not use a steam cleaner.**
Water may enter the electrical components and cause a malfunction.

Light stains:

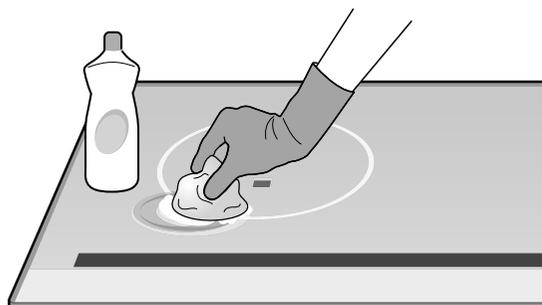
Wipe off with a damp cloth.

Oil stains:

Wipe off with a cloth dampened in diluted neutral detergent.

Stubborn stains:

Apply cream cleanser to the top plate and scrape off stains with crumpled plastic wrap.



Note

- **Do not use strong acidic or alkaline detergents (bleach, synthetic housing detergents, etc.).** They may cause discolouration. 
- **Be sure to remove stains from the bottom of cookware.** Otherwise, the stains will be scorched and stuck on the top plate.
- **When using the appliance as free-standing, wipe off oil stains attached both on the front and side of the appliance.**

Troubleshooting

Check the following before making inquiries or requesting service.

Symptom	Probable cause
■ Power source	
The IH cooktop cannot be turned on.	<ul style="list-style-type: none"> • The main power switch has not been turned ON. • The power switch cannot be easily turned on to prevent unwanted power-on in case of accidental operation. →Touch the main power switch slightly long. • The “Child safety lock” has been activated.
	<ul style="list-style-type: none"> • Main power switch auto shutoff If no key is touched for approx. 1 minute in power-on state, the main power automatically turns off. →Turn on the main power switch again.
The IH heater turned itself off while being used.	<ul style="list-style-type: none"> • Forgotten-OFF auto shutoff If no key is touched for approx. 45 minutes while the IH heater is in operation, a buzzer will sound and the IH heater automatically turns off. →Turn on the main power switch again and restart the operation. *Using the timer is recommended for simmering more than 45 minutes. (P.17)
■ Operation panel	
Key operation is disabled.	<ul style="list-style-type: none"> • Your fingertips have bandages or fingerstalls on. • You are operating the appliance while holding the cookware handle. • The operation panel is stained. →Turn off the main power switch and remove any foreign objects. Then, turn the main power switch back on.
Keys react even when only their vicinity is touched.	<ul style="list-style-type: none"> • Water or the like is on or around the keys.

Troubleshooting

Symptom	Probable cause
■ Sound and noise	
Noise is heard while heating.	<ul style="list-style-type: none"> • Various resonant sounds may be heard depending on the type of cookware. You may feel small vibration when you hold the handle, or the cookware may slightly move. →This is not a malfunction. Moving the cookware slightly or replacing it may stop the sound. • If the cookware is removed while heating, a short metallic sound may be heard.
Even after the main power switch is turned off, noise from the fan is still heard.	<ul style="list-style-type: none"> • The cooling fan is operating because the inside of the appliance is still hot. (As the appliance cools down, it will automatically stop.)
■ Heating power	
The heating power of the IH heater seems weaker.	<ul style="list-style-type: none"> • Overheating prevention function If the bottom of the cookware overheats, for example, by preheating too long, the heating power will be reduced automatically without changing the heat level indication. (The heating power returns to normal after the cookware cools down.) • Cookware, such as ceramic and earthenware pots, which cause the IH heater to overheat are used. →Do not use ceramic ware and earthenware even if they are made for induction heating.
When both the right and left IH heaters are used simultaneously, <ul style="list-style-type: none"> • The heating power is reduced or a lower heat level is indicated. • The heat level cannot be increased. 	<ul style="list-style-type: none"> • The heating power is automatically controlled so that overall power consumption does not exceed the limit. (P.31) *The heat level may decrease automatically. Even after touching +, the level may not increase and the appliance may beep.

Symptom	Probable cause
■ Pan-frying menu	
<ul style="list-style-type: none"> • Preheating time is too long. • The actual temperature is different from the set temperature. 	<ul style="list-style-type: none"> • The pan has been moved away from the IR sensor. (P.14) • The pan bottom or top plate is stained. • Water, oil, or food was added while preheating. • The temperature on the bottom of the pan may vary from the set temperature depending on the type of pan. →Touch - + to adjust the temperature as required. • If the right IH heater is used at the same time, preheating may take longer.
■ Deep-frying menu	
<ul style="list-style-type: none"> • Preheating time is too long. • The actual oil temperature is different from the set temperature. 	<ul style="list-style-type: none"> • The pot has been moved away from the IR sensor. (P.14) • The pot bottom or top plate is stained. • More than 800 g of oil has been added. • Hot oil, brown-coloured oil, murky oil, or oil filled with food sediment has been used. • 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. →Touch - + to adjust the temperature as required.

Error Indications

If any of the following error indications appears, check the cause and deal with it.

After the cause is eliminated, touch  or . Then, the error indication will disappear.

- You can also clear the **U19** error with ,
- and the **U33** and **U34** errors with .

Indication	Probable cause
U04 Filter clog detection	<ul style="list-style-type: none"> The intake or exhaust vent is clogged with dust, etc. →Remove any blockage.
U13 or U14 Empty pot auto shutoff	<ul style="list-style-type: none"> An empty pot has been heated. →Put ingredients into the pot and touch the key again. * This function may not operate properly depending on the type of pot, or if the heat level is low. When deep-frying, oil was preheated by selecting “Heating menu” instead of “Deep-frying menu”.
U19 Top plate high temperature detection (for congee)	<ul style="list-style-type: none"> “Congee menu” was used while the top plate is hot. An empty pot has been heated with “Congee menu”. →After the top plate cools down, touch the key again.
U33 Inadequate pot auto shutoff (for deep-frying)	<ul style="list-style-type: none"> Some pots cannot be used depending on the type, material, and shape and size of the bottom of the pot. (P.10) More than 800 g of oil has been added.
U34 Slipping pot auto shutoff (for deep-frying)	<ul style="list-style-type: none"> The pot is not in the proper position. More than 800 g of oil has been added. Ingredients were added while preheating. →After dealing with the error, touch the key again to resume preheating.

If any of the following error indications appears, check the cause and deal with it.
After the cause is eliminated, heating resumes automatically.

Indication	Probable cause
U16 Operation keys error detection	<ul style="list-style-type: none"> Water or foreign objects are attached on or around the operation panel, or water or ingredients have boiled over. →Remove them. *If the IH heater has been turned off, perform the key operation again. An operation key has been touched for 3 seconds or more. (Except touch-and-hold operations requiring 3 seconds or more of continuous touch, such as rapid change of timer)
 (Flashing) Undetected pot auto shutoff Small object auto shutoff	<ul style="list-style-type: none"> No pot is placed on the IH heater. The pot has been removed while heating. The pot is not centred on the IH heater. An incompatible pot is used. (P.10) A metal kitchen tool, such as knife or spoon, is placed on the top plate. *If the above conditions are not remedied, the display and the main power will turn off in 1 minute.

■ If you cannot resolve the above problems, or any **H00** error appears, contact the service centre.

- Turn off the main power switch and breaker. Contact the dealer you have purchased the appliance from or service agent for details concerning the 2-digit number following “H”.

Note

- For the service centre contact list, refer to the Guarantee Certificate.

Specifications/IH Cooking Mechanism

	KY-E227D	KY-C227D
Power supply	Single phase 220 V ~ 50 Hz	
Power consumption	3,000 W	2,800 W
Standby power consumption (approx.)	0.8 W *When the main power is off	
Dimensions (approx.)	Width 742 × Depth 400 × Height 107 mm	
Weight (approx.)	10.7 kg	
Heat level adjustment (approx.)	9-level adjustment 120 W to 3,000 W equivalent	9-level adjustment 120 W to 2,800 W equivalent
Pan-frying temperature adjustment (approx.)	5-level adjustment 140 °C to 230 °C	
Deep-frying temperature adjustment (approx.)	7-level adjustment 140 °C to 200 °C	
Congee menu	4 servings or 2 servings	
Cooking timer	1 minute to 9 hours 30 minutes	

■ Using both the right and left IH heaters simultaneously

If both the right and left IH heaters are used simultaneously, the heating power of the IH heaters may be regulated as follows in order to restrict overall power consumption.

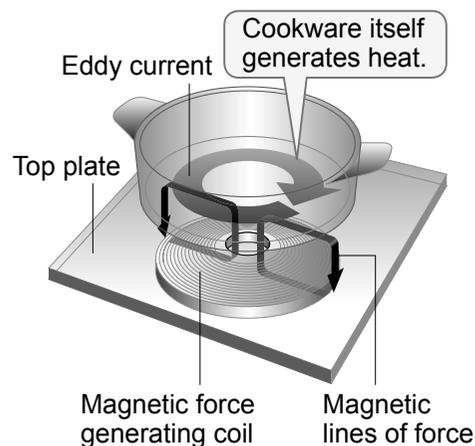
- The heat level indication does not change but the heating power weakens.
 - The heat level is automatically reduced by one or several levels.
 - The heat level cannot be increased.
- If high heat levels are required, avoid using the right and left IH heaters simultaneously, or reduce the heat level of either of the IH heaters.

■ Energy-saving effect example in ECONAVI operation

Energy is saved by approx. 10 % when cooking 3 pancakes (15 cm in diameter, pan-frying 6 min. for one side/2 min. for the other side) in a row using the Pan-frying menu. (Energy consumption compared between KY-E227D "Pan-frying menu: 160 °C" and a Panasonic conventional product "Heat level 4")

- Calculation condition for energy-saving effect
 - Average integral power consumption calculated by comparison between KY-E227D and Panasonic conventional product KY-E227B (Actual measured data provided by Panasonic)
 - Pan with the bottom diameter of 18 cm, Panasonic standard pan used.
- Energy-saving effect varies depending on the cooked volume, and size and material of the pan.

IH Cooking Mechanism



IH (electromagnetic induction heating) heats cookware by causing cookware itself to generate heat.

If electricity flows in the magnetic coils underneath the top plate, magnetic lines of force are produced. When the magnetic lines of force pass through metallic cookware, an eddy current is induced, and the heat generated by the electrical resistance of the cookware is used for heating.