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C O O K

with precision

*Introducing the all-new
Panasonic Induction Cooktop
& Built-In Convection Oven*



Panasonic
ideas for life

When it comes to great taste precision makes perfect.

Optimal temperature control is one of the most important factors in preparing great tasting foods. The Panasonic Induction Cooktop takes culinary precision to a new level with its next generation Infra-red (IR) Sensor. Capable of quickly and accurately detecting temperature fluctuations on the cooking surface, the IR Sensor immediately adjusts induction power settings to compensate. The result is a consistent cooking temperature – even when adding cold ingredients. Just set the desired temperature and time, and Panasonic’s IR Sensor does the rest. Trust your culinary inspiration to Panasonic innovation!

Precision temperature control results in...



Pancakes cooked to an even, golden-brown!



Crisp, fresh and lively vegetable sautés!



Steaks – caramelized outside and juicy inside!



Deliciously tender and moist Salmon!

Next Generation
IR Sensor





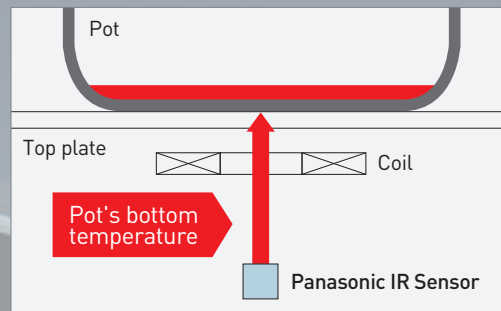
Blue LED Ring

The blue LED light rises through the glass top for an easy-to-use and beautiful design.

Panasonic IR Sensor

Original sensor technology and an advanced control program optimize cooking temperature.

[Panasonic IR Sensor]



The Panasonic IR Sensor quickly and accurately detects only the pot's bottom temperature, and the control program rapidly raises it to the set temperature, then holds it there.

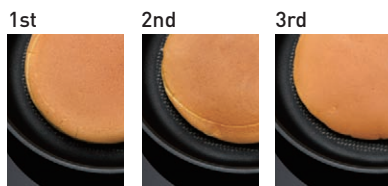


Key advantages of the Panasonic IR Sensor

Precision temperature control

The Panasonic IR Sensor sends infra-red rays to the bottom of the pot to quickly and accurately detect the temperature, without any effect from the ambient temperature of the cooking surface, while a responsive control program maintains the set temperature. So even if the pot or pan suddenly cools when food is turned over or cold ingredients are added, it rapidly returns to the set temperature.

This is ideal for batch-cooked foods like french fries or pancakes, where consistent temperature means consistent results.



Energy savings

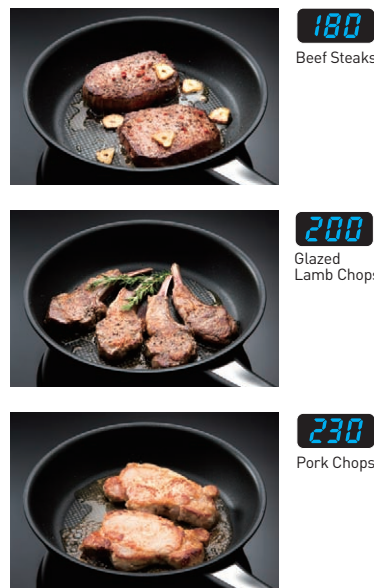
Maintaining set temperatures reduces unnecessary power consumption. By efficiently controlling power settings in response to changes in cooking conditions, e.g. ingredient temperature and size of pot or pan, unnecessary heating – and energy usage – is minimized.

Temperature presets eliminate guesswork

[For Pan Frying]

Select from 5 preset temperatures. The Panasonic IR Sensor uses powerful heating to rapidly reach the desired temperature, then maintains it to cook foods all the way through and give you juicy, delicious results.

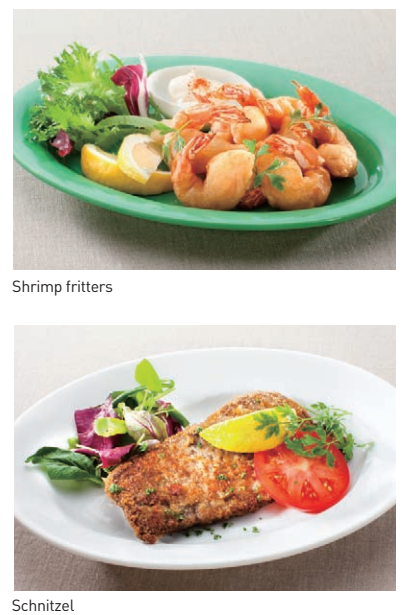
Selectable temperatures for pan frying (140/160/180/200/230°C)



[For Deep Frying]

Choose a preset ranging from 140 to 200 degrees, in 10-degree steps. Even if you continue cooking for a long time, or add ingredients midway, it rapidly returns to the set temperature for tasty results every time.

Selectable temperatures for deep frying (140-200°C by 10°C steps)



Discover the Convenience of Induction Cooking!

Safe

The Induction Cooktop produces a magnetic field that generates heat directly in the cookware – so there is no open flame.



Clean

The flat panel is easy to clean, helping to ensure a hygienic cooktop surface.



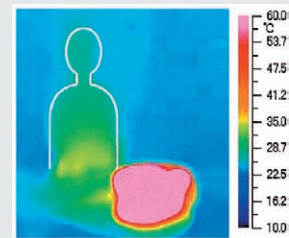
Fast

Generating heat directly in the pot utilizes energy efficiently. Rapid heating saves cooking time.

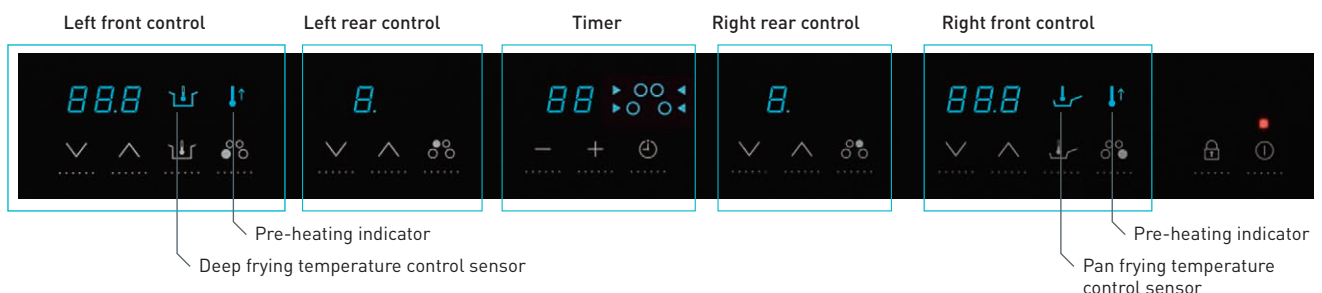


Cool

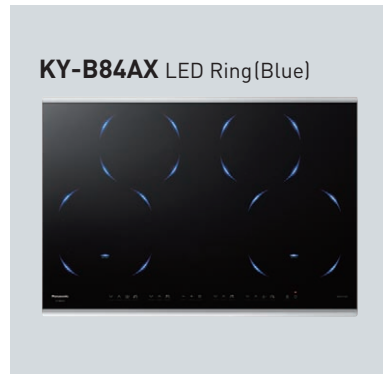
Since the heat is generated in the cookware itself, the IH Cooktop creates minimal radiant heat, and has almost no impact on the surrounding environment. The lack of an open flame, means no concern about it blowing out due to an open window or electric fan.



Sleek control panel with touch operation



Induction Cooktop



When installing an oven below the Panasonic Induction Cooktop, we recommend a Panasonic Convection Oven to ensure correct cooktop operation.

Built-In Convection Oven



Telescopic shelf

When the door is opened, the oven tray and shelf are smoothly pulled toward the front. This lets you check and remove food from the oven in a safer and easier way.



Twin Convection Fans for fast, even heating

ADDITIONAL FEATURES

- Large 4.34 cu ft interior capacity
- Three halogen lamps maximize visibility
- Easy-touch operation with a blue LED
- Elegant stainless steel and half-mirror finishes
- Self-cleaning with automatic door lock for safe, effortless maintenance.



Specifications of Induction Cooktop

Model No.		KY-B84AX
Design	Top-plate	30 inch
	Frame	Stainless Steel
	Color of Glass Plate	Black
	Cooking Zones	LED Ring (Blue)
	Display	LED (Blue)
Cooking Zones	# of Cooking Zones	4 Zones (Induction)
	Front	3,300 W x 2 (70-3,300 W)
	Rear	1,800 W x 2 (70-1,800 W)
	Power Levels	18 Levels
Features	Operation	Electrostatic Touch Panel
	Sensors	Infra-red Rays Sensor (Front 2 Zones) Thermo Sensor (4 Zones)
	Timer	1 min - 99 min
	Child Lock	Yes
	Main Switch	On/Off
	Power Cord Length	1,200 mm
	Menu	Deep-fry 7 Levels (140, 150, 160, 170, 180, 190, 200 °C) Pan-fry 5 Levels (140, 160, 180, 200, 230 °C)
Power	Power Source	40A, 208/240V/60 Hz, Single Phase
	Maximum	7,200 W
	Stand-by Mode	0.2 W (When main power is off)
Dimensions	Product (W x D x H)	773 x 536 x 83 mm
	Plate Opening (W x D)	727 x 490 mm

Specifications of Built-In Convection Oven

Model No.		HL-BD82S
Design	Type	30 inch
	Capacity	4.34 cft
	Material	Stainless Steel & Half Mirror Glass
Control Panel	Operation	Electrostatic Touch + Dial
	Display	Blue LED
Features	Cooking Functions	11
	Rack Type	Extendable Oven Rack & Regular Oven Rack
	Rack Positions	6
	Oven Temperature	75-290°C
	Convection Fan	2 Fans
	Cavity	Self Cleaning Coating
Included Accessories	Extendable Oven Rack / Regular Oven Rack / Broiler Pan Rack / Broiler Pan / Meat Probe	
Power	Required Power	30A 208/240V, 60Hz, Single Phase
	Output Power	3840W (240V), 3540W (208V)
Dimensions	Exterior (WxDxH)	754 x 610 x 707 mm
	Interior (WxDxH)	610 x 416 x 405 mm

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Please read the operating instructions before using the unit.
Design and specifications are subject to change without notice.