

Panasonic

NU-HX100S

COUNTERTOP INDUCTION OVEN (CIO) QUICK START GUIDE



SET UP YOUR NEW COUNTERTOP INDUCTION OVEN IN 3 QUICK STEPS

1

Remove oven from box

Place on a countertop—allow 6" of space on the top of the oven, 4" on the left and the other side being open.

Remove all paper and packaging from interior of oven

2

Place Grill Pan in oven

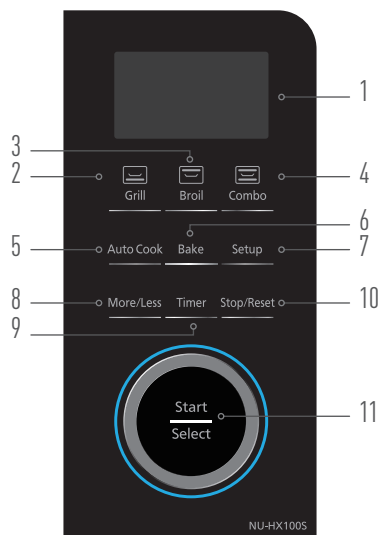
3

Plug oven into a grounded dedicated 15 AMP or 20 AMP, 120 VOLT, 60 Hz wall outlet

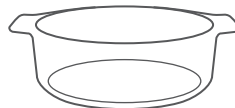
"WELCOME" should display on screen

CONTROL PANEL PARTS AND FUNCTIONS

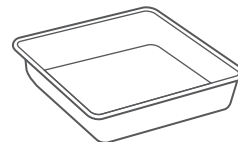
- 1 Display Window (See page 10 in Owner's Manual)
- 2 Grill (pages 15–16)
- 3 Broil (page 17)
- 4 Combo (pages 18–19)
- 5 Auto Cook (pages 22–25)
- 6 Bake (page 20)
- 7 Setup (pages 12–13)
- 8 More/Less (page 22)
- 9 Timer (page 21)
- 10 Stop/Reset
- 11 Start/Select Dial



APPROVED COOKWARE

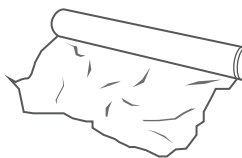


Heat resistant oven glassware/ceramic



Aluminum and other metal containers

Use together with Grill Plate. Meal containers with resin handles cannot be used.



Household aluminum foil



High-heat silicone containers*

*Only use in Bake mode. Check heat-resistant temperature of silica gel container before baking.

CLEANING TIPS

BEFORE CLEANING: Unplug oven at wall outlet.

INTERIOR WALLS: Always wipe down oven interior after use. Clean with a damp cloth or paper towel. Do not use harsh detergents or abrasives.

GRILL PAN: After using, remove Grill Pan and clean with a mild detergent or dishwasher. Do not use abrasive cleaners.

DRIP TRAY: Remove the plastic tray and wash in warm soapy water. Do not use a dishwasher to clean the drip tray.

When oven interior is soiled, add ½ cup (4 FL oz) water into Grill Pan and place in oven. Then preheat oven at 450 F. After preheating, let oven fully cool down. Wipe with a damp cloth.

Any fat and grease that builds up on the ceiling and walls of oven will begin to "SMOKE" if not cleaned properly. The smoke will disappear after a few minutes.

EASY 3-STEP PROCESS—Get a fresh, delicious meal on the table in under 30 minutes!

Follow these simple steps to create a chicken dinner the whole family will enjoy.

To substitute another protein, refer to Cooking Chart (pages 26–30) in the Owner's Manual.

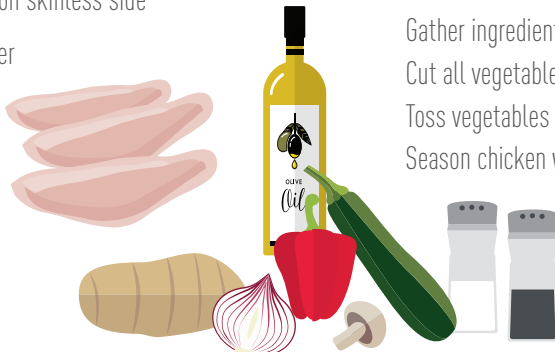
For videos, photos and nutritional information visit: www.panasonic.com/CIO

1 CUT & PREP

0.5 lb Chicken breast with skin (per person—The CIO can cook up to 4 pieces)

*Make slashes on skinless side

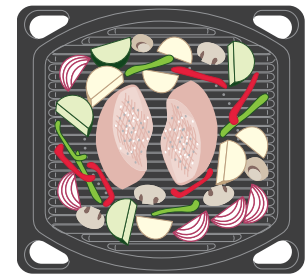
- 1 Red bell pepper
- 8 Mushrooms
- ½ Zucchini
- ½ Potato
- ½ Onion
- 1 tsp Salt
- 1 tsp Pepper
- 1 tbsp Olive oil



Gather ingredients.
Cut all vegetables roughly ¾" – 1" pieces.
Toss vegetables with salt, pepper & olive oil
Season chicken with salt & pepper

2 PLACE

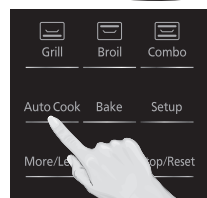
Arrange chicken on center of Grill Pan, skin side up with vegetables around the chicken.



Place Grill Pan into CIO.

3 COOK

Select "Auto Cook" on control panel keypad

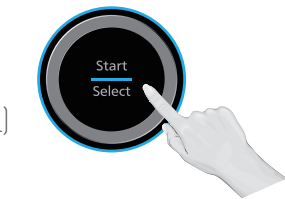
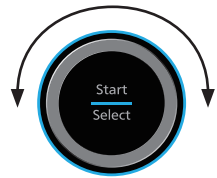


AUTO COOK SETTINGS

(pages 23–25 in the Owner's Manual)

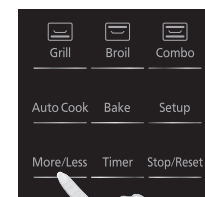
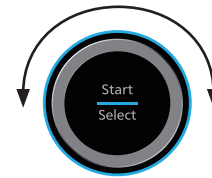
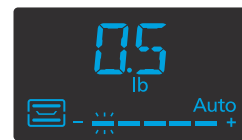
- » 1. Poultry with vegetables
- » 2. Fish with vegetables
- » 3. Fish
- » 4. Frozen Pizza
- » 5. Toast
- » 6. Bagel

Choose Poultry setting, by turning dial



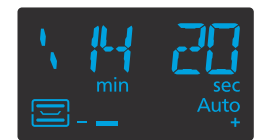
Press Start/Select on the dial to confirm

Adjust weight by turning dial



More/Less allows to adjust cooking volume or thickness of the food.
Press once, then turn dial to select

Press Start/Select on the dial to begin cooking



Cooking time will range from 14–29 minutes

After cooking, verify food is done to your liking. Adjust time using "Add Time" feature