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

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.

APPROVED COOKWARE

- Heat resistant oven glassware/ceramic
- Aluminum and other metal containers
- Use together with Grill Plate. Meat 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.
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

   Choose Poultry setting, by turning dial

   Adjust weight by turning dial

   Press Start/Select on the dial to begin cooking

   **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

   Cooking time will range from 14–29 minutes

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

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

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Please reference enclosed Owner’s Manual and Cookbook for additional features, operating instructions, and recipes.