

Operating Instructions

Induction Heating Cooktop For domestic use

Model No. **KY-B84AX**
KY-B84AG



KY-B84AX

Thank you for purchasing this Panasonic appliance.
Please read these instructions carefully before using the appliance.

Keep Operating Instructions, Installation Instructions and Warranty Certificate for future use.

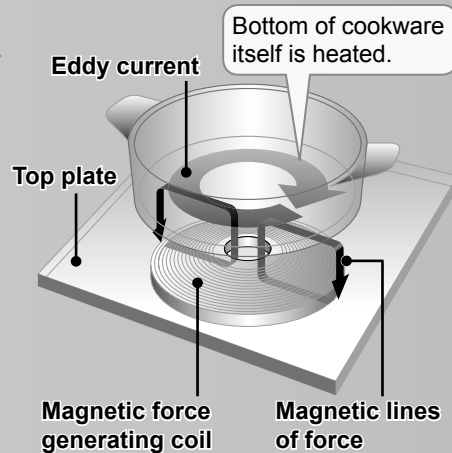
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■ IH cooking mechanism

IH (Induction Heating) refers to electromagnetic induction heating.

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 that is generated by the electrical resistance of the cookware is used for heating.



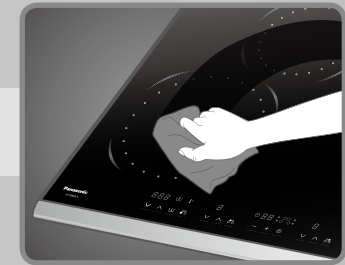
Main Features

■ Safe, clean, highly efficient



Flameless

Flat top plate is easy to care for



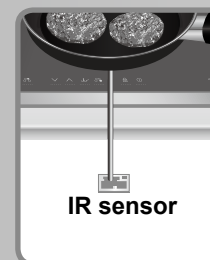
Efficient heating is provided



Home-friendly Earth-friendly

For insulated homes and island kitchens
Emits zero carbon dioxide in homes and is energy-saving

■ IR sensor technology of Panasonic



The **IR sensor of Panasonic** (Temperature control system) regulates set temperatures by quickly detecting the temperatures on the bottom of the cookware, so it is easy to prepare delicious food.



- Pan frying temperature control sensor
- Deep frying temperature control sensor, etc.






Safety Precautions

Please fully observe the following 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. Also, keep the appliance out of reach of infants.
- Do not place combustible materials near the appliance. They may cause fire.
- Observe the following warnings to keep the IR sensor functioning properly.
 - Make sure that cookware completely covers the IR sensor ().
 - Select and use the left front IH heater with the **Deep frying temperature control sensor** () for deep-frying. Do not use the other IH heater for deep-frying. Make sure to follow instructions for amounts and depths of oil.
 - Amount: minimum 200 g (0.22 L)
 - Depth: minimum 1 cm
 - Wipe water off the top plate and the insides and outsides of cookware.

If these warnings are not observed, the IR sensor may not function properly and cause oil overheating resulting in fire.
- For stir-frying and pan-frying, set the heat level for preheating as follows.
 - For front IH heaters: between  to 
 - For rear IH heaters: between  to 
- 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 or top frame during or after use. Be especially careful when the **high temperature caution light** () lights up, or **H** flashes on any IH heater display.

- 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 and cause burns or injuries.
- Do not apply high pressure to or drop things on the top plate. The top plate may crack and cause 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. Contact the dealer where you purchased the appliance for repair.

- Do not disassemble, repair, or modify the appliance. For repairs, contact the dealer where you purchased the appliance.
- After use, use the controls to turn off the appliance (main power switch) 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 breaker.
- In case of malfunction or breakdown, immediately stop using the appliance. Turn off the main power switch and 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.
 - Can feel electricity when touching the top plate.
 - The top plate is cracked.
 - The power cord overheats.
 - 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.

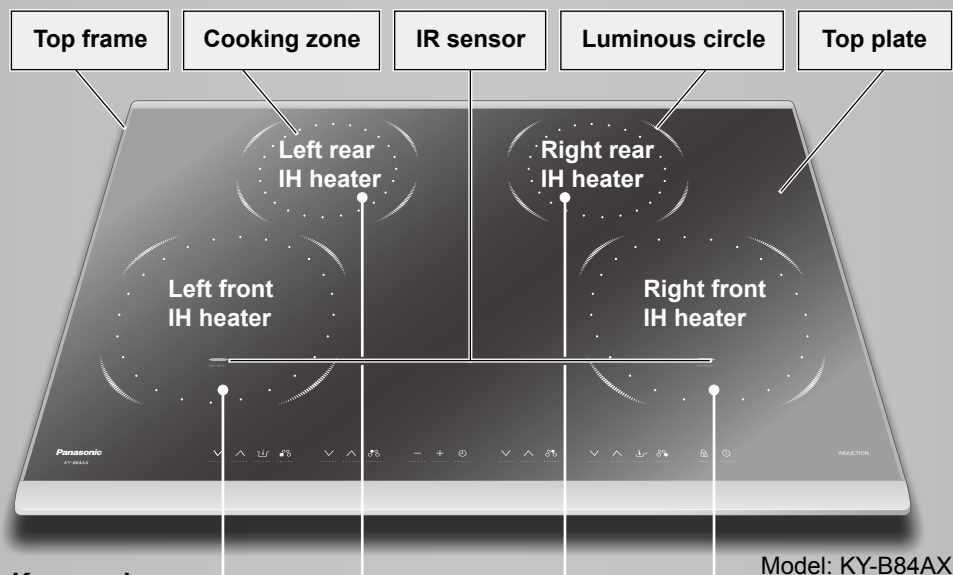
- If the oil emits oily smoke, immediately turn off the main power switch. Otherwise, it may catch fire.
- Beware of spattering hot oil. Do not let your face get near the cookware. This may cause burns.
- Do not use oil preheated by other appliances, such as a gas range. Otherwise, the “oil temperature control system” will not work properly and may cause fire.
- Do not use high heat level for preheating in the following cases.
 - When small quantity of oil is used
 - When small or light pans are used
 - When thin-bottomed or curved-bottomed pans are usedPans may turn red-hot or deform.
- If you are wearing a medical device (such as a pacemaker), consult your doctor. The operation of the appliance may affect a medical device.
- Keep cookware 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 heat of the 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

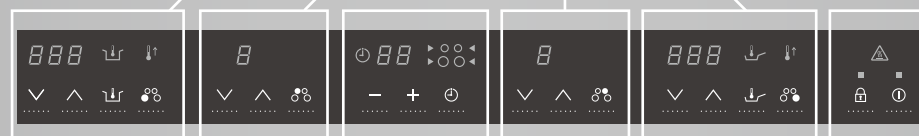
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance emits magnetic lines of force. Do not place anything affected by magnetism close to the appliance.
 - Radios, TVs, hearing aids, for example, may get noise interference.
 - Cassette tapes, automatic turnstile tickets, or bank cards, for example, may be erased 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 these appliances may damage the IH heater.
- Do not place seasoning or food in the cabinet below the appliance. They may be spoiled by the exhaust heat.
- If the top plate or top frame is stained by acidic foods, such as vinegar, jam, or lemon juice, immediately wipe it off. Otherwise, the top plate or top frame may be discolored.
- Do not scratch the top frame with the bottom of the cookware, or put a hot cookware on it. The top frame may be damaged.
- Do not put water on or place anything on the operation panel. The operation panel keys may get malfunction.
- Do not clog up the intake or exhaust vent. The filter clog detection for the intake and exhaust vents may be activated and thereby automatically shut off the main power.
- Since the heat level  for the front IH heaters is strong, check and adjust the heat level frequently.

Parts Identification

■ Main unit and operation panel




Keys and indicators




 **Deep frying temperature control sensor**
(See page 14.)

Timer
(See page 16.)

 **Pan frying temperature control sensor**
(See page 14.)

 **Pre-heating indicator**
(See page 15.)



 **Pre-heating indicator**
(See page 14.)

Heating menu (See page 13.)
Available for all IH heaters.

■ General controls



High temperature caution light

- The light lights up when the top plate turns hot.
- Even after the main power is turned off,  stay lit while the top plate is still hot and  flashes on the operation panels showing which IH heaters are hot.



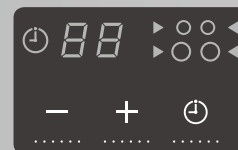
Main power switch and light

- The main power light lights up when the main power is turned on.
- If 1 minute has elapsed without any operation since the main power switch was turned on, the main power automatically turns off.



Child safety lock key and light

- The key is used to lock all heater operations to prevent mischief and erroneous operations.
- After turning on the main power, touch and hold the key for 3 seconds. To deactivate, touch and hold the key again for 3 seconds.



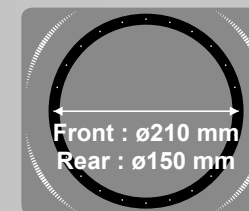
Timer

- Timer can be used with Heating menu of all IH heaters.
- However, timer cannot be used with the **Pan frying temperature control sensor** or **Deep frying temperature control sensor**.
- For more details on how to set timer, see page 16.

■ Cooking areas

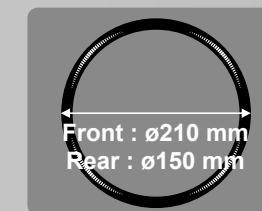
Cooking zone

KY-B84AX



Use dotted white lines as guidelines.

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Use areas printed in white as guidelines.

Luminous circle
(KY-B84AX only)

When the main power switch is turned on, luminous circles glow blue. The luminous circles glow brighter around any IH heaters that are in use.

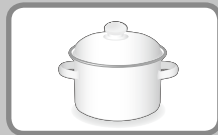
Types of Cookware that Can be Used

Material

Compatible cookware



Iron/Cast iron



Enameled iron



Magnetic stainless steel (Magnets stick to the bottom.)

* The heating power may not be as strong for some stainless steel cookware.

Incompatible cookware

- Aluminum/Copper
- Heat-resistant glass
- Ceramic and earthenware
- Nonmagnetic stainless steel (Magnets do not stick to the bottom.)

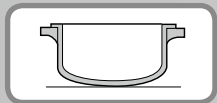
* Some nonmagnetic stainless steel cookware can be used.

Shape of the bottom

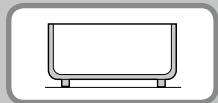
Compatible cookware

The bottom is flat and uniformly contacts with the top plate.

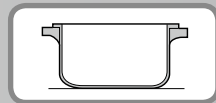
Incompatible cookware



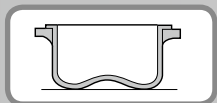
Round-bottomed cookware



Cookware with legs or protrusions



Thin-bottomed cookware



Curved-bottomed cookware

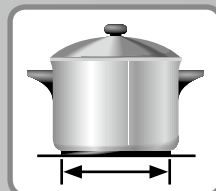
* Do not use curved-bottomed cookware curved 3 mm or over, as the safety features may not activate properly, heating power may be diminished, or the cookware may not be heated.

Size (Bottom diameter)

Compatible cookware

For front IH heaters: 14.5 cm or over
For rear IH heaters: 12 cm or over

* Use the cookware that fits the size of the cooking zone.



CAUTION

- Do not heat and scorch empty enameled cookware. Enameled bottom may melt and damage the top plate.
- Do not use ceramic and earthenware cookware even if it is made for induction heating.
 - Depending on the shape, some ceramic and earthenware cookware may damage the IH heater.
 - When the IH heater reaches a high temperature, the heating power will be controlled to reduce the heat level and cooking will not be done properly, thereby affecting cooking performance. And heating may automatically stop due to safety features.



NOTE

When using the **Deep frying temperature control sensor** or **Pan frying temperature control sensor**, the following situations may occur depending on the type, material, and shape and size of the bottom of cookware.

- Actual oil temperature varies from the set oil temperature.
- The preheating time gets longer.
- The cookware does not get heated due to a detected abnormality.

How to check IH heater cookware compatibility

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



2. Touch to turn on the main power.



3. Touch the key of the IH heater to be used and check the power indicator. (In case of the left front IH heater)

- If the cookware is compatible, power indicator will stay lit.
- If the cookware is incompatible, power indicator will flash.



4. Touch the key touched in step 3 to turn off the IH heater. (In case of the left front IH heater)

■ Preparing

1. Place the cookware on the center of the IH heater.

- For the front IH heaters, cover the IR sensors with the cookware.
- For stir-frying and pan-frying, wipe water or stains off of the top plate and insides and outsides of cookware so that the temperature on the bottom of the cookware can be detected correctly.



* The IR sensor detects and regulates the temperatures on the bottom of the cookware. It prevents overheating and returns the temperature to the set one after the temperature reduces if ingredients are added.



2. Touch (slightly hold) to turn on the main power.

If 1 minute has elapsed without any operation, the main power automatically turns off.

➔ If this happens, turn on the main power again.

3. Perform the desired operation.

- For Heating menu, see page 13.
- For Pan-frying menu, see page 14.
- For Deep-frying menu, see page 14.



NOTE

When heating longer than 45 minutes, use timer function to prevent “**Forgotten-Off auto shutoff**” from activating. For more details on how to set the timer, see page 16.

Safety features for these situations

I was careless!

- **Undetected pot auto shutoff**
(See page 23.)
- **Small object auto shutoff**
(See page 23.)
- **Empty pot auto shutoff**
(See page 24.)
- **Main power switch auto shutoff**
(See page 20.)
- **Forgotten-OFF auto shutoff**
(See page 20.)

It is overheated!

- **Overheating prevention function** (See page 21.)

Top plate is hot!

- **High temperature caution light**
(See page 9.)

I want to prevent mischief and erroneous operations.

- **Child safety lock** (See page 9.)

■ Heating menu

For simmering, boiling, heating, steaming, stir-frying, and pan-frying
Available for all IH heaters.



WARNING

- **Stir liquids before heating.** Otherwise, ingredients may suddenly erupt or pot may jump, and you may get burned or injured.
- **For stir-frying and pan-frying, set the heat level for preheating as follows.**

For front IH heaters: between **5** to **7**

For rear IH heaters: between **5** to **8**



CAUTION

Do not use high heat level for preheating in the following cases.

- When small quantity of oil is used
 - When small or light pans are used
 - When thin-bottomed or curved-bottomed pans are used
- Pans may turn red-hot or deform.



1. Touch the key of the IH heater to be used to start heating.

(In case of the left front IH heater)

Default heat level: **7**



2. Touch to adjust heat level.

(Left: decrease, right: increase)

It can be adjusted to 18 levels. (See page 17.)

Touch and hold the key to change the heat level rapidly.

* For more details on how to set timer, see page 16.



3. Touch the key touched in step 1 to turn off the IH heater.

(In case of the left front IH heater)



NOTE

Do not stir-fry a large quantity of food at one time. If scorching is anticipated, lift the pan or move it away from the IH heater.

■ Pan-frying menu with the Pan frying temperature control sensor

Available for the right front IH heater.



1. Touch to turn on the Pan frying temperature control sensor.

Default temperature: 200 °C



2. Touch to adjust temperature.

(Left: decrease, right: increase)

Temperature adjustable range: 140 °C to 230 °C (See page 18.)

The actual temperature at the pan bottom may vary from the set temperature depending on the pan. Adjust the temperature with these keys.

3. When the preheating indicator () disappears, add ingredients.

The appliance beeps.

When the right rear IH heater is used simultaneously, the preheating time will be longer.



4. Touch to turn off the Pan frying temperature control sensor.



NOTE

The timer cannot be used with the “Pan frying temperature control sensor”.

■ Deep-frying menu with the Deep frying temperature control sensor

Available for the left front IH heater.



WARNING

When deep-frying, use a minimum of 200 g of oil and it should be at least 1 cm deep. Otherwise, it may cause fire.



1. Touch to turn on the Deep frying temperature control sensor.

Default temperature: 180 °C



2. Touch to adjust temperature.

(Left: decrease, right: increase)

Temperature adjustable range: 140 °C to 200 °C (See page 18.)

The actual oil temperature may vary from the set temperature depending on the cookware. Adjust the temperature with these keys.

3. When the preheating indicator () disappears, add ingredients.

The appliance beeps.



4. Touch to turn off the Deep frying temperature control sensor.




NOTE

- The timer cannot be used with the “Deep frying temperature control sensor”.

- The “Deep frying temperature control sensor” and the left rear IH heater cannot be used simultaneously.

To keep the Deep frying temperature control sensor functioning properly

- Make sure to follow instructions for amounts and depths of oil.
Amount: 200 g to 800 g (0.22 L to 0.9 L)
Depth: minimum 1 cm
- Place the pot on the center of the left front IH heater.
- Do not use hot oil, brown-colored 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. (See page 10.)
- Remove all stains from the top plate and bottom of the pot.
- Do not cook when the top plate is hot.
- Do not add ingredients before preheating indicator () disappears. (Heating may stop due to a detected abnormality.)
- Once preheating has started, do not add oil or move the pot to another IH heater.

To minimize the splattering of oil

- Do not put oil in a pot that is wet on the inside.
- Do not add ingredients before the oil temperature has reached the suitable temperature. If the oil overheats, it may splatter.

■ Timer

Timer is convenient when simmering for a long time.

Available for any IH heaters that have started heating.



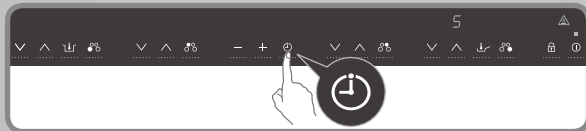
1. Touch to turn on the main power switch.

2. Perform the Heating menu operation.

For Heating menu, see page 13.



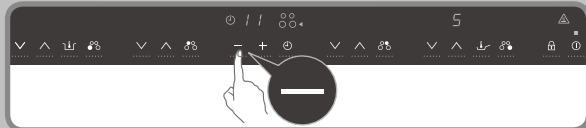
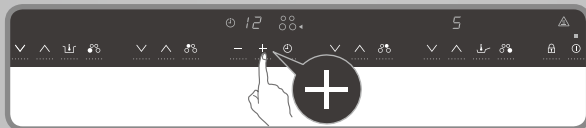
3. Keep touching the timer key (⏰) to select the IH heater.



▶ flashes when the corresponding IH heater is selected.



4. Touch to set time.



Timer setting range: 1 minute to 99 minutes

- Touch and hold the key to change the time rapidly.
- If you touch **-** first, the time decrease from **99**.
- To cancel, touch the key until **--** is displayed.

When the time reaches **00**, the appliance beeps and automatically turns off.

■ General heating

	Power consumption in W (approx.)	Rear IH heaters																				
		70	90	120	150	190	230	280	330	400	500	600	700	800	900	1000	1200	1500	1800			
		Front IH heaters																				
		70	110	135	160	190	250	300	380	460	570	700	850	1000	1300	1500	1800	2600	3300			
		Heat level		1	1.	2	2.	3	3.	4	4.	5	5.	6	6.	7	7.	8	8.	9	9.	
Simmering	Stewing pasta sauce																					
	Stewing beef																					
	Fond																					
	Thick soup																					
	Light soup																					
	Rice pudding																					
	Bouillon, Stew																					
	Bechamel sauce																					
Boiling	Meat, Vegetables																					
	Pasta																					
	Heating water																					
Heating up	Melting butter, chocolate																					
	Milk, Soup																					
Pan-frying	Steak, Bacon, Pork chops, Meunière																					
	Fried eggs																					
	Surface grilling of steak																					
	Crêpes																					
		Heat level		1	1.	2	2.	3	3.	4	4.	5	5.	6	6.	7	7.	8	8.	9	9.	

* These heat levels are based on when using the front IH heaters.

The heat values for cookware vary according to its material. Check and adjust the heat levels frequently. Heat values in descending order as per the following.
Iron cookware → enameled iron cookware → stainless steel cookware

■ Pan frying temperature control sensor (5 levels)

°C	140	160	180	200	230
Suggested menus					Pork sauté
					Crêpes, Buckwheat galettes
					Sauteed chicken thighs with bones
					Broiled salmon
					Hamburger steaks, Milano cutlets, Fried eggs, Croque-monsieurs
					French toast
					Potato galettes, Spanish omelettes
					Italian omelettes
					Soft omelettes

■ Deep frying temperature control sensor (7 levels)

°C	140	150	160	170	180	190	200
Suggested menus							Homemade croquettes
							Croutons
							Frozen foods (frozen fried potatoes, etc.)
							Fried chicken
							Fried foods
							Fritters, Donuts
							Piroshki, Parsley
							Potato chips



CAUTION

- Before cleaning, turn off the main power switch. Clean the top plate after waiting for it to cool down.
- Do not use a steam cleaner. Water may get into the electrical components and cause a malfunction.

Always keep and use the appliance in clean condition. If splattered food or oil become scorched to the appliance, it will be very difficult to remove.

■ Top plate and operation panel

Light stains: Wipe off with a damp cloth.

- Oil stains:
- Wipe off with a cloth dampened in diluted neutral detergent.
 - Do not use strong acidic or alkaline detergents, such as bleach, synthetic housing detergents. They may cause discoloration.

Heavy stains: Apply cream cleanser to the top plate or operation panel and scrape off any stains with crumpled plastic wrap.



NOTE

Do not forget to remove stains from the bottom of cookware. Otherwise, the stains will get burned into the top plate.

■ Top frame

Wipe sauce stains from the top frame immediately. Otherwise, they will be unremovable.

Troubleshooting

Check the following information before making inquiries or requesting service.

■ Power source

Symptom	Probable cause
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 was designed so that it will not be easily turned on if it is mistakenly touched. <ul style="list-style-type: none"> ➔ Touch the main power switch a little longer. - The “Child safety lock” has been activated. <p>Main power switch auto shutoff If 1 minute has elapsed without any operation since the main power switch was turned on, the main power automatically turns off. ➔ Turn on the main power switch again.</p> <p>The “Deep frying temperature control sensor” and the left rear IH heater cannot be used simultaneously.</p>
The IH heater turned itself off while being used.	<p>Forgotten-OFF auto shutoff If no key is touched for approx. 45 minutes while an IH heater is in operation, a buzzer will sound and the IH heater is automatically turned off. ➔ Touch the key again. * The timer is recommended for simmering.</p>


■ Operation panel

Symptom	Probable cause
Key operation is disabled.	<ul style="list-style-type: none"> - Your fingertips are covered or have bandages on them. - You performed the operation while holding the cookware handle. - The operation panel is stained. <ul style="list-style-type: none"> ➔ Turn off the main power switch and remove any foreign objects. Then, turn on the main power switch again. * Remove after cooking when deep-frying.
Keys react even when only their vicinity is touched.	Water is on or around the keys, for example.



■ Sounds and noises

Symptom	Probable cause
Noise is heard during heating.	<p>Various resonant sounds may be heard depending on the type of cookware. You may feel a small vibration when you hold the handle and the cookware may slightly move. ➔ This is not a malfunction. Moving the cookware slightly or replacing it may be able to get rid of the sound.</p> <p>If the cookware is removed while being heated, a short metallic sound may be heard.</p>
The level of the noise from the main unit increases and decreases.	It is the noise from the cooling fan inside the main unit. The level of the noise changes according to the heat level and the material the cookware is made of. (When the heat level is increased, the fan will operate at high speed and generate more noise.)
Even after the main power switch is turned off, noise from the fan is still heard.	While the inside of the main unit is still hot, the cooling fan operates. (When the temperature decreases, it will automatically stop.)



■ Heat power

Symptom	Probable cause
The heating power of the IH heater seems to be weaker.	<p>Overheating prevention function If the bottom of the cookware overheats, for example, when preheating too long, the heating power will automatically decrease without the power indication changing. (The function ends after the appliance cools down.)</p> <p>Cookware, such as ceramic and earthenware pots, which cause the IH heater to overheat are used. ➔ Do not use ceramic and earthenware pots even if they are for induction heating.</p>
When several IH heaters are used simultaneously,	<p>The heat level is automatically controlled so that overall power consumption does not exceed the limit. (See page 25.)</p> <p>* The power indicator for an IH heater may decrease on its own. Even after touching , it may not increase and the appliance may beep.</p>
<ul style="list-style-type: none"> - The heating power decreases. - The power indicator automatically decreases. - The heat level does not increase. 	




■ Pan-frying

Symptom	Probable cause
<ul style="list-style-type: none"> - Preheating time takes 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. - The pan bottom or top plate is stained. - Water, oil, or food was added during preheating. - The temperature on the bottom of the pan may vary from the set temperature depending on the type of pan. <p>* If the actual temperature is incorrect adjust the temperature with  . (See page 14.)</p>



■ Deep-frying






Symptom	Probable cause
<ul style="list-style-type: none"> - Preheating time takes too long. - The actual temperature is different from the set temperature. 	<ul style="list-style-type: none"> - The pot has been moved away from the IR sensor. - The pot bottom or top plate is stained. - More than 800 g of oil has been added. - Hot oil, brown-colored oil, murky oil, or oil filled with food sediment is used. - The oil temperature may vary from the set temperature or the preheating time may take longer depending on the type, material, and shape and size of the bottom of the pot. <p>* If the actual oil temperature is incorrect adjust the temperature with  . (See page 15.)</p>







For the following error indications, check the cause and deal with it.
Heating automatically resumes after the cause are eliminated.


Indication	Probable cause
<p>The indicator lights up or flashes</p> <ul style="list-style-type: none"> - In case of left or right front IH heater  <ul style="list-style-type: none"> - In case of left or right rear IH heater  <p>Operation keys error detection</p>	<ul style="list-style-type: none"> - There is water or foreign objects on or around the operation panel, or water or ingredients have boiled over. <ul style="list-style-type: none"> ➡ Remove water or foreign objects. (If the IH heater was turned off, perform the key operation again.) - The top plate has been touched for 3 seconds or more. (Except operations which keys must be touched and held for 3 seconds or more, such as rapid change of timer)
<p>The indicator flashes.</p>  <p>Undetected pot auto shutoff Small object auto shutoff</p>	<ul style="list-style-type: none"> - No pot placed on the IH heater. - The pot being heated has been removed. - The pot is not centered on the IH heater. - An incompatible pot is used. (See page 10.) - A metal kitchen tool, such as a knife or a spoon, is on the top plate. <p>If they are not removed, the display goes out after a minute then the main power turns off.</p>

Error Indications

For the following error indications, check the cause and deal with it. Then, touch the key of the front right or front left IH heater ( or ) to clear an error indication.

Indication	Probable cause
 Filter clog detection (for filter of intake vent or exhaust vent)	<ul style="list-style-type: none"> - The intake or exhaust vent is clogged. - Dirt has accumulated in the intake or exhaust vent. ➔ Remove any blockages.
- In case of left or right front IH heater  - In case of left or right rear IH heater	An empty pot has been heated. * The amount of time taken for the IH heaters to turn off varies according to the type of pot. * This function may not be activated properly depending on the type of pot, or if the heat level is low. ➔ Put the ingredients into the pot and touch the key again.
 Empty pot auto shutoff	Oil was mistakenly preheated by “Heating menu”.
 Inadequate pot auto shutoff (for deep-frying)	<ul style="list-style-type: none"> - Some pots are incompatible depending on the shape and size of the bottom, type, and material. (See page 10.) - More than 800 g of oil has been added.
 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 the preheating indicator was displayed. ➔ After dealing with the error, you can touch the key again to resume preheating.

* You can also clear the  error with  or  .
 You can also clear the  and  errors with  .

If you cannot resolve the above-mentioned problems, or any  error appears, contact the service center.

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







NOTE

For the service center contact list, refer to the Warranty Certificate.

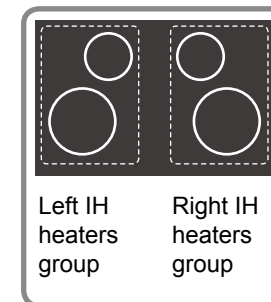
Specifications

	KY-B84AX	KY-B84AG
Power supply	Single phase 240 V ~ 60 Hz	
Power consumption	7,200 W	
Standby power consumption (approx.)	0.2 W * When the main power is off	
Dimensions (approx.): width / depth / height	773 mm / 536 mm / 83 mm	
Weight (approx.)	16.0 kg	15.8 kg
Luminous circle	Included	Not included

				
Maximum heat level	3,300 W		1,800 W	
Heat adjustment (approx.)	18-level adjustment Equivalent to 70 W to 3,300 W		18-level adjustment Equivalent to 70 W to 1,800 W	
Deep-frying temperature adjustment (approx.)	7-level adjustment 140 °C to 200 °C	—	—	—
Pan-frying temperature adjustment (approx.)	—	5-level adjustment 140 °C to 230 °C	—	—
Cooking timer	1 minute to 99 minutes			

If the IH heaters in the same group, i.e. right front and right rear IH heaters, or the left front and left rear IH heaters, are used simultaneously, the heating power of the IH heaters are regulated as follows in order to restrict overall power consumption.

- The power indicator does not change but the heating power weakens.
 - The heat level is automatically reduced by one or several levels.
 - The heating power cannot be increased.
- ➔ If high heat levels are required, do not simultaneously use the front and rear heaters, or reduce the heat level of one of the IH heaters in the same group.



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