

# Panasonic



**Quick Start** and **Cooking Guide** with **Recipes**



## 4-in-1 Combination Oven with Air Fry

Air Fry ◦ Convection Bake ◦ Broil ◦ Microwave

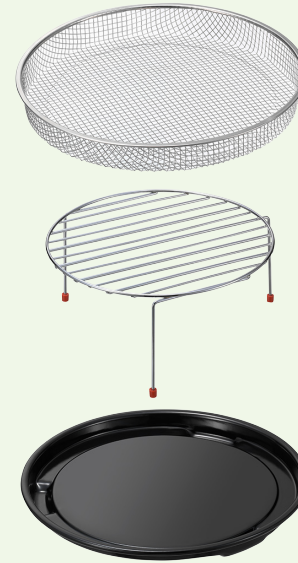


# Welcome Home!

Say hello to the power and convenience of the Panasonic **4-in-1 Combination Oven with Air Fry**. The one appliance that provides you with the versatility to **AIRFRY, BAKE, BROIL and MICROWAVE**.

Use any one of these four cooking methods individually for quick, delicious foods and snacks, or in combination for a sumptuous variety of fast, healthy, nutritious meals everyone in your family will enjoy.

With four distinct cooking methods, a whole new world of culinary adventure awaits. The Panasonic **4-in-1 Combination Oven with Air Fry** includes all the customized accessories you'll need to make every menu item a masterpiece.



## Included Accessories

### AIRFRYER BASKET

- Airfry

### WIRE RACK

- Airfry
- Broil
- Convection Bake
- Combination Cooking

### ENAMEL TRAY

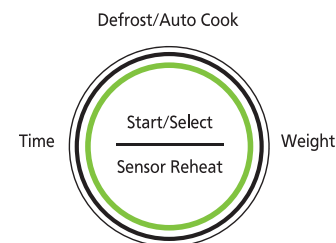
- Airfry
- Broil
- Convection Bake
- Combination Cooking



## Setting the Clock

1. With the oven on standby, press **Timer/Clock** twice – the colon (:) will blink
2. Set time by **turning the dial**  
Time appears in the display window – colon (:) continues flashing
3. Press **Timer/Clock** to finish setting – the colon (:) will stop blinking

- To reset clock, repeat steps
- The clock will retain the time of day as long as the oven is plugged in and electricity is supplied
- The clock is a 12-hour display
- Oven will not operate while the colon (:) is flashing



## Quiet Mode

Sometimes you want peace and quiet—that's why we have developed quiet mode to take the beeps out of button pushes and cooking signals.

To enable quiet mode:

1. Press **Start/Select** three times. BEEP ON/OFF will scroll across the display window. The oven is defaulted to BEEP ON
2. Press **Timer/Clock** once and the mode will change to BEEP OFF
3. Press the **Stop/Reset** button to exit



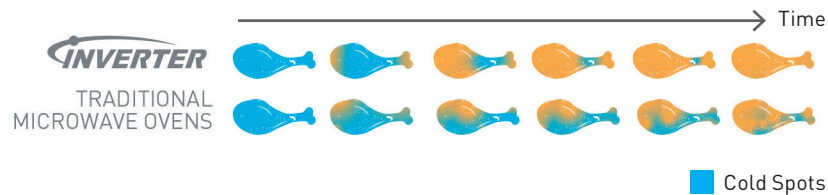


## Patented Inverter Technology—*it's always on!*

With the distinct advantage of Inverter Technology, you can not only quickly and thoroughly cook everything from frozen snacks and tasty omelets to soups, sauces, side dishes and more, but also poach, braise and steam foods to perfection, all while preserving the essential vitamins and nutrients you want in your meals.

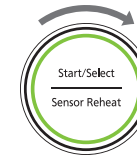
### Cool-down Sound

When cooking is complete, you may notice the **4-in-1 Combination Oven with Air Fry** sound as if it is still running. Don't worry, it's only a fan system cooling the oven. This cool-down period may last anywhere from 1 to 6 minutes and is a normal function of the multi-oven.



### Use it for:

- Defrosting
- Reheating
- Melting butter, chocolate, cheese
- Cooking fish, vegetables, eggs, rice, porridge
- Simmering soup, stew, casseroles
- Preparing stewed fruits, jam, sauces, custards, pastry, caramel, meat, fish
- Keeping cooked food warm



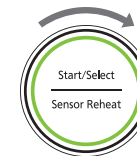
### Genius Auto/Sensor Cook

With the Genius Sensor, it's easy to make great snacks. Take popcorn for instance. Simply place the microwave popcorn bag into the oven, turn the control dial to "Popcorn" setting and press start. The oven senses bag size and automatically sets the optimum time for perfectly popped kernels.



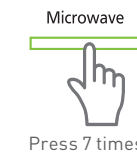
### One Push Reheating

Every ingredient has its own ideal cooking temperature... the one that naturally brings out its true flavor, texture and nutritional value. With just a touch of the Genius Sensor Reheat button, the **4-in-1 Combination Oven with Air Fry** monitors the amount of steam generated by the dish, then automatically sets and adjusts the time to avoid over-or-undercooking.



### Turbo Defrost

Turbo Defrost conveniently thaws and prepares frozen foods for even, more efficient cooking. Utilizing a smart microwave sequencing system based on the Inverter's continuous-power delivery, Turbo Defrost also protects and preserves food's flavor, texture and nutrients – no frozen centers or cooked edges.



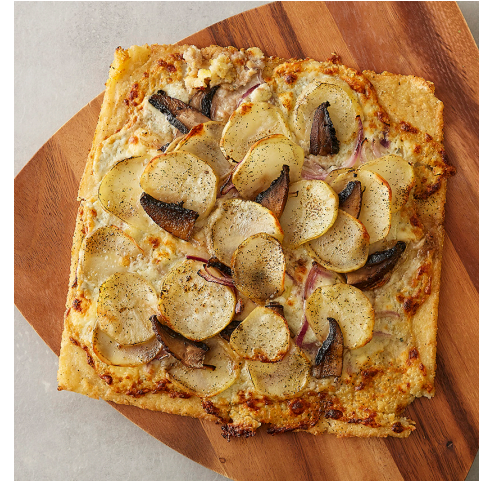
### Keep Warm Feature

Keep prepared foods, like dinner rolls, vegetables, soups, hors d'oeuvres, gravies, sauces and desserts, warm, delicious and ready to serve for up to 30 minutes after cooking.



### Quick 30

Set or add cooking time in 30-second increments to heat beverages, snacks and leftovers, or add a little extra cooking time when needed.



Airfry/  
Broil/Combo



Press 1 time

The **AIRFRY** function quickly circulates hot air around the food, producing crispy, brown results. Air-fried foods are healthier than deep-fried foods because they need less oil to produce a similar taste and texture.

**No pre-heating required.**

**Use it for:**

- French fries
- Steak, pork chops and hamburgers
- Frozen breaded foods like chicken nuggets, chicken wings and more

**Use with: Airfryer Basket + Wire Rack + Enamel Tray**

Convection Bake



The **CONVECTION BAKE** function circulates hot air throughout the oven in and around the food for fast, easy cooking. Temperature ranges from 215° to 425°F\*. Preheating is optional.

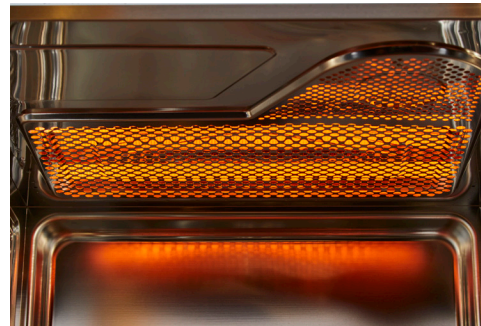
**Use it for:**

- Small pastries with short cooking times: puff, pastry, cookies, short pastry, roll cakes
- Roasting: steak, chicken and more
- Pizzas and more

**Use with: Wire Rack + Enamel Tray**

\*100°F also available for fermentation.

## Broil



Airfry/  
Broil/Combo



Press 2 times

The **BROIL** function utilizes dual, high-efficiency quartz heating elements into the oven's interior. This unique process is especially suitable for heating, browning and crisping mac and cheese, au gratins, thin slices of meat, seafood and more, including bread and meals. Select from two power levels.

**No pre-heating required.**

### Use it for:

- Broiling chicken, seafood or burgers
- Toasting
- Browning and crisping gratin dishes, nachos and more

**Use with: Wire Rack + Enamel Tray**

## Nutritious, delicious cooking with combination cooking programs

Advanced Inverter control enables the simultaneous use of two heat sources for fast, flavorful, healthy meals. With the **4-in-1 Combination Oven with Air Fry**, simple, dedicated buttons on the control panel make combination cooking easy and hassle-free.



Airfry/  
Broil/Combo



Press 4 times

### Combo 1: Broil + Microwave

This combination is ideal for dishes which require a crispy top layer, like casseroles. Combine the power and control of the Inverter microwave with the browning and crisping of the built-in broiler to cook dishes like seafood, potatoes, tuna casserole, broiled meats and vegetables.

## Combination Cooking



Airfry/  
Broil/Combo



Press 5 times

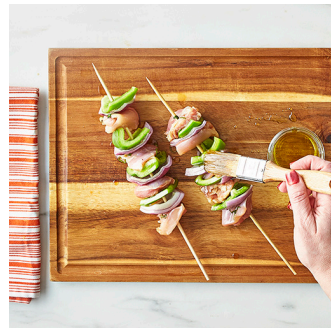
### Combo 2: Convection + Microwave

This cooking combination pairs the cooking power of Inverter microwave and convection bake. It's perfect for cooking frozen foods like chicken wings and chicken nuggets, frozen pizza, frozen entrees and more.

**Use with: Wire Rack + Enamel Tray**

**Panasonic**  **drop**  
collaboration

Panasonic has partnered with Drop, a leading recipe app that helps you save time and be more successful in the kitchen. Together, we're bringing you quick, easy, and delicious recipes in a guided format that can be made using your new **4-in-1 Combination Oven with Air Fry**. Register and find more delicious recipes by scanning the QR code or visiting <https://drop.recipes/panasonic-usa>



## Udon Noodle Bowl

On a cold winter day, nothing satisfies quite like a big, hot bowl of fresh, healthy veggies complemented with udon noodles in a flavorful beef stock. These noodles are so good, any day or season will do.



### Ingredients

- 2 cups beef stock
- 2 cups pre-cooked udon noodles
- ¼ cup cremini mushrooms (small diced)
- ¼ cup bok choy head (small diced)
- ¼ cup carrots (shredded)
- ¼ cup bean sprouts
- 4 tsp soy sauce
- ½ tsp chili sauce (optional)
- 2 Tbsp scallions (small diced)

### Directions

1. Add all the ingredients to a large bowl.
2. Place bowl inside oven, close door. Press the **Microwave** button once (1000W). Set dial for 5 minutes. Press **Start**.
3. When ready, carefully remove from the oven. Serve and enjoy!



MICROWAVE

**Caution:** When removing food from oven, be sure to use oven mitts. Contents will be very hot.

## Carrot and Orange Soup

Here's a total orange delight. Fresh-squeezed orange juice gently enhances the natural sweetness of carrots and onions. It's rich and satisfying in flavor and vitamins, and so beguilingly tasty the kids will love it too.



Microwave

### Ingredients

- 6 Tbsp orange juice
- 4 Tbsp crème fraiche
- 2 Tbsp butter
- ¼ cup fresh chives (chopped)
- 4 cups vegetable stock
- salt and pepper (to taste)
- 1 medium onion (coarsely chopped)
- 1½ lbs carrots (peeled and thickly sliced)
- ½ orange (zested and juiced)

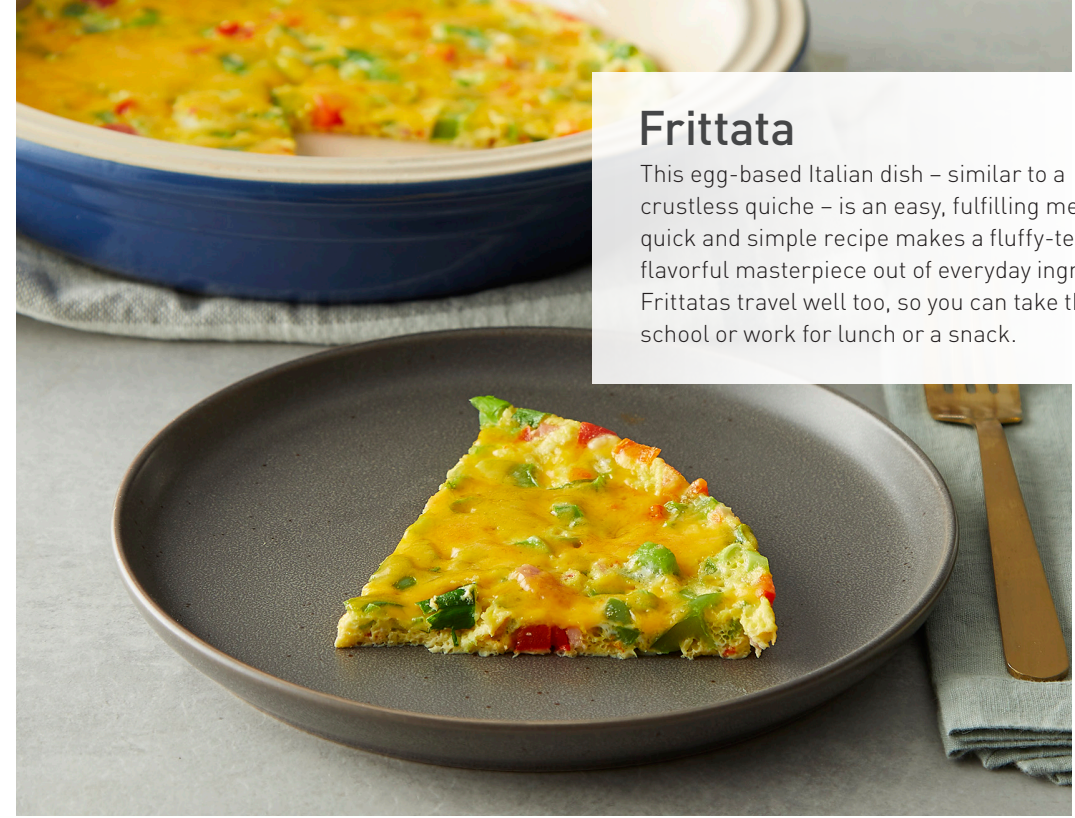


### Directions

1. Place butter and onions into a casserole dish and cover. Press the **Microwave** button once (1000W). Set dial for 3-4 minutes (or until soft). Press **Start**.
2. Add carrots to the casserole dish and cover. Place back into the oven and press **Microwave** once (1000W). Set dial for 8-10 minutes (or until vegetables are softened). Press **Start**. Stir halfway through.
3. When ready, add vegetable stock and orange zest to the casserole dish of softened vegetables. Cover and place back into the oven. Press **Microwave** once (1000W). Set dial for 5 minutes. Press **Start**. When time is up, press **Microwave** 4 times (440W). Set dial for 15 minutes. Press **Start**.
4. Place the mixture of stock and softened vegetables in a blender and puree until smooth.
5. Return the pureed mixture to a bowl and add the orange juice. Stir in crème fraiche and season with salt and pepper. Cover and place back into the oven. Press **Microwave** 3 times (600W). Set dial for 3-4 minutes. Press **Start**.
6. Remove from oven and garnish with fresh chives. Serve and enjoy!

## Frittata

This egg-based Italian dish – similar to a crustless quiche – is an easy, fulfilling meal. This quick and simple recipe makes a fluffy-textured, flavorful masterpiece out of everyday ingredients. Frittatas travel well too, so you can take them to school or work for lunch or a snack.



### Ingredients

- 1 Tbsp butter
- 1 Tbsp ham or bacon (chopped)
- 1 Tbsp green pepper (finely chopped)
- 1 Tbsp red pepper (finely chopped)
- ¼ cup cheddar cheese, grated
- 4 eggs (beaten)
- 1 spring onion (thinly sliced)

### Directions

1. Place butter in a microwave-safe dish, press the **Microwave** button 3 times (600W). Set dial for 1 minute. Press **Start**.
2. Add ham, peppers and onions to the dish and place into the oven. Press **Microwave** once (1000W). Set dial for 1-2 minutes. Press **Start**.
3. When time is up, pour the beaten eggs over the top and sprinkle with cheddar cheese.
4. Place back into the oven and press **Microwave** once (1000W). Set dial for 4 minutes 30 seconds. Press **Start**. Let stand for 2 minutes before serving. Serve and enjoy!



Microwave





## Lemon Mug Cake

It's a cake for one. Sweet, delicious, overflowing with citrus flavor and goodness. Easy to make, yours for the sheer enjoyment.



Microwave

### Ingredients

- ¼ tsp baking powder
- ⅛ tsp salt
- 1 tsp lemon zest
- 4 Tbsp all-purpose flour
- 1 Tbsp sugar
- 3 Tbsp whole milk
- 1 Tbsp olive oil
- 1 Tbsp lemon juice

### Directions

- Mix oil, milk, juice and zest into a mug.
- Add flour, salt, and baking powder to mug and mix until batter has a smooth consistency. If mixture seems dry, add ⅛ teaspoon of milk and repeat if necessary.
- Place mug into the oven. Press the **Microwave** button once (1000W). Set dial for 1 minute and press **Start**.
- After it is done, let stand in microwave for 30 seconds.

Serve warm in the mug with toppings of your choice, and enjoy!



Panasonic

## Vegetable Fries

This is one of the nicest things that ever happened to carrots and potatoes. Ideal as a side dish, a complement to hamburgers, snacks and anything else you can think of.



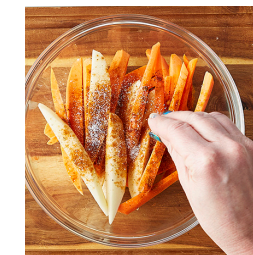
### Ingredients

- 1 Tbsp vegetable oil
- ½ Tbsp seafood seasoning (optional)
- 1 medium sweet potato (peeled and sliced into strips)
- 1 medium potato (peeled and sliced into strips)
- 2 large carrots (peeled and sliced into strips)
- salt and pepper to taste

### Directions

- Place cut vegetables into a medium bowl. Add oil, seasoning and salt and pepper, mix well.
- Arrange vegetables in the AIRFRYER BASKET evenly and in one layer.
- Place the AIRFRYER BASKET on top of the WIRE RACK and the ENAMEL TRAY.
- Press the **Airfry/Broil/Combo** button once (AIRFRY). Set dial for 25 minutes. Press **Start**.
- After 12 minutes, turn vegetables.
- When time is up, remove from oven. Season as desired (or if needed) and enjoy!

For more even and thorough cooking, cut the potatoes and carrots to a similar size. Do not leave the oven unattended after turning the vegetables; check periodically.



Airfry

TIP

## Chili Lime Fried Avocado

Avocado lovers rejoice! The name of this recipe says it all. An avocado treat that's crispy on the outside, and tender on the inside. A crunchy, fresh, flavorful snack.



### Ingredients

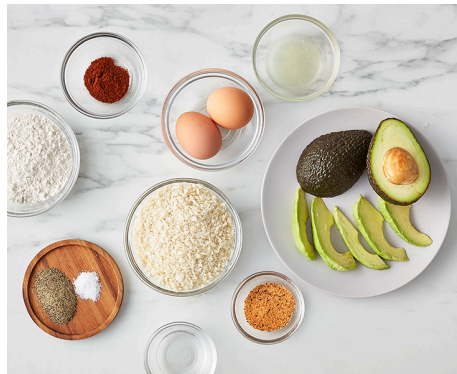
- 1½ tsp black pepper
- ¼ tsp kosher salt
- 1 tsp chili powder
- 1 Tbsp water
- 1 Tbsp lime juice
- 1 Tbsp chili lime seasoning
- ½ cup all-purpose flour
- 1 cup panko (Japanese-style breadcrumbs)
- 2 large eggs
- 2 avocados (cut into 8 wedges each)
- cooking spray

### Directions

1. Stir together flour and pepper in a shallow dish.
2. Lightly beat eggs, lime juice and water in a second shallow dish.
3. Place panko, chili lime seasoning and chili powder in a third shallow dish.
4. Dredge avocado in flour, shaking off excess. Then, dip into the egg and lime mixture, allowing any excess to drip off. Finally, dredge in the panko and chili mixture, pressing to adhere.
5. Coat avocado well with cooking spray then place them in the AIRFRYER BASKET.
6. Place the ENAMEL TRAY into the oven, followed by the WIRE RACK, then place the AIRFRYER BASKET on top of the WIRE RACK.
7. Press the **Airfry/Broil/Combo** button once (AIRFRY). Set dial for 12 minutes. Press **Start**.
8. Remove from oven and sprinkle with salt to taste. Serve with your favorite dipping sauce and enjoy!

**TIP**

Avocados should be just ripe, but firm enough to hold their shape during cooking.



## Teriyaki Glazed Salmon

This Japanese-inspired meal is a true dining gem. With fresh, healthy ingredients and the perfect blend of seasoning, your palate will thank you from the very first bite to the last.



### Ingredients

- 2 skin-on salmon fillets (6 oz each)
- 1 Tbsp olive oil
- ¼ Tbsp kosher salt
- ¼ Tbsp ground rainbow peppercorn
- 2 cups small broccoli florets (similar size)
- 1 scallion (thinly sliced to garnish)
- cooked pilaf rice (for serving)

### Marinate mixture:

- 2 tsp ginger (freshly peeled and grated)
- 1 Tbsp olive oil
- 1 Tbsp water
- ¼ cup teriyaki glaze

### To marinate salmon

1. Mix marinade ingredients in a medium dish.
2. Place salmon in the mixture, coating them entirely. Let salmon marinate for 20-30 minutes.

### To prepare salmon

1. Mix broccoli florets with olive oil in a separate medium bowl until fully coated, and season with salt and pepper.
2. Place broccoli on the AIRFRYER BASKET, then place salmon on top of broccoli, skin-side up.
3. Place the ENAMEL TRAY into the oven, followed by the WIRE RACK, then place the AIRFRYER BASKET on top of the WIRE RACK.
4. Press the **Airfry/Broil/Combo** button once (AIRFRY). Set dial for 18 minutes. Press **Start**.
5. When done, carefully remove from oven. Sprinkle the scallion slices over cooked salmon and broccoli.

Serve with rice pilaf (if desired) and enjoy!



# Mediterranean Quinoa Kale Cakes with Tzatziki Sauce

The ultimate veggie burger. These delicious patties are tasty and heavenly – unbelievably satisfying. Healthful and super light, the included tzatziki sauce recipe elevates this divine sandwich.



## Ingredients for Quinoa Patties

- 1 tsp salt
- ½ tsp black pepper
- 2 Tbsp lemon juice
- 2 Tbsp all-purpose flour
- 2 Tbsp olive oil
- ½ cup feta cheese (crumbled)
- ¾ cup breadcrumbs (finely ground)
- 2½ cups cooked quinoa (cooled)
- 2 cups baby kale (finely chopped)
  - ½ yellow onion (small diced)
  - 2 cloves garlic (minced)
  - 3 large eggs
- parchment paper (cut to fit AIRFRYER BASKET)



## To make quinoa (optional)

1. In a large, microwave-safe bowl, add 1 cup of uncooked quinoa to 2 cups of water.
2. Press the **Microwave** button once (1000W). Set dial for 10 minutes. Press **Start**.
3. When done, remove carefully, strain excess water. Set aside to cool (approximately 30 minutes).



## Ingredients for Tzatziki Sauce:

- ⅛ tsp black pepper
- 1 tsp olive oil
- 1 tsp salt
- 2 Tbsp lemon juice
- ¼ cup parsley (chopped)
- 1 cup plain greek yogurt
  - 1 medium cucumber (small diced/seeded)
- 1 clove garlic (minced)

## To make tzatziki sauce:

Combine all the ingredients in a medium bowl and mix well.

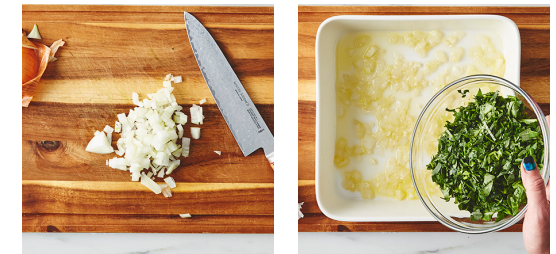


## To make patties:

1. In a shallow microwave-safe dish, add olive oil, onions, and garlic. Mix well.
  2. Place dish into the oven, press the **Airfry/Broil/Combo** button 4 times (COMBO 1). Set dial for 7 minutes. Press **Start**.
  3. When finished cooking, add chopped kale and stir. Place dish back into the oven. Press **Microwave** once (1000W). Set dial for 3 minutes. Press **Start**.
  4. When done, cool for 5 minutes (kale should be bright green and soft).
  5. In a large mixing bowl whisk eggs, salt, pepper, and lemon juice until smooth.
  6. Combine cooled quinoa and feta cheese with egg mixture. Then add breadcrumbs and flour. Mix well, add in kale.
  7. Form mixture into 5 patties (use ½ cup of the quinoa mixture for each patty)
  8. Place parchment paper onto the AIRFRYER BASKET, place patties on top.
  9. Place the ENAMEL TRAY into the oven, followed by the WIRE RACK. Then, place the AIRFRYER BASKET on top of the WIRE RACK.
  10. Press **Airfry/Broil/Combo** once (AIRFRY). Set dial for 10 minutes. Press **Start**.
  11. When time's up, turn the patties over and place them back into the oven. Press **Airfry/Broil/Combo** once (AIRFRY). Set dial for 10 minutes. Press **Start**.
- Serve with tzatziki sauce and enjoy!

If mixture is too loose, add an extra ½ tablespoon flour to form patties.

**TIP**



## Beef Negimaki

A fun take on traditional Japanese beef and scallion rolls, broiling is the secret to making everyone's meal delightful with hearty flavorings, a special sauce and deliciousness you'll savor.



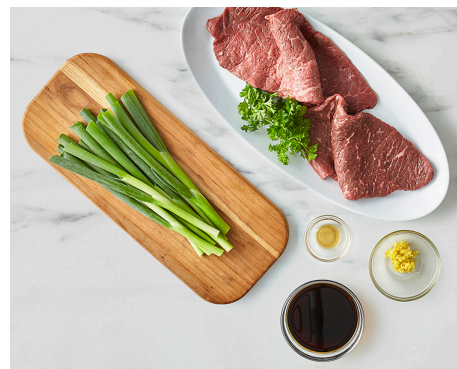
### Ingredients

#### For the meat:

- ¼ cup soy sauce (to brush the meat)
- 8-10 scallions
- ½ lb beef round cubes
- salt and pepper (to taste)
- cooking spray

#### For the sauce:

- ¼ tsp sesame oil
- 2 tsp ginger (freshly peeled and grated)
- ½ cup soy sauce



### Directions for dipping sauce:

In a small bowl, whisk together all the ingredients for the sauce. Set aside.

### Directions for beef negimaki:

- Using a meat tenderizer, pound the beef to approximately ¼" thickness.
  - Season meat on both sides with salt and pepper.
  - Cut off the white ends of scallions.
  - Layer 3-4 scallions along one edge of the beef and roll the beef tightly around scallions. Brush rolled meat with soy sauce.
  - Spray the WIRE RACK with canola oil, then place the rolled meat on top. Place the ENAMEL TRAY below, put into the oven.
  - Press the **Airfry/Broil/Combo** button twice (BROIL 1). Set dial for 8 minutes. Press **Start**.
  - When cooking time is done, turn beef over.
  - Place beef back into the oven, press **Airfry/Broil/Combo** twice (BROIL 1). Set dial for 10 minutes. Press **Start**.
  - Remove from the oven. Slice beef into approximately 1" sections
- Serve with dipping sauce and enjoy!

## Goat Cheese & Basil Ciabatta

For a refreshing snack, delicious appetizer or just a light meal, our ciabatta sandwich is as simple to make as it is to enjoy. The flavor profile of the goat cheese, olive oil and fresh basil pairs beautifully with the tomato and olives.

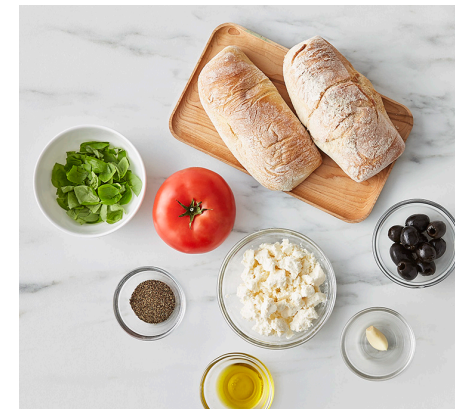


### Ingredients

- 2 ciabatta rolls
- ¼ tsp black pepper
- 1 Tbsp chopped fresh basil (to sprinkle)
- 1 Tbsp olive oil
- ½ cup goat cheese (crumbled)
- 1 clove of garlic (cut in half)
- 1 beefsteak tomato (sliced)
- 8 black olives (pitted and quartered)

### Directions

- Halve rolls and place directly on the WIRE RACK and into the oven.
- Press the **Airfry/Broil/Combo** button twice (BROIL 1). Set dial for 3 minutes. Press **Start**.
- Rub each half garlic clove onto the lightly toasted rolls. Then, top each half with sliced tomato, crumbled goat cheese and olives.
- Drizzle with olive oil and place rolls back on the WIRE RACK and into the oven.
- Press **Airfry/Broil/Combo** twice (BROIL 1). Set dial for 6-8 minutes. Press **Start**.
- When cooking is done (or until cheese is golden and bubbling), sprinkle with chopped basil and season with pepper.



## Lamb Burgers

More tender than beef or pork, lamb is a tasty, flavorful alternative. Ground lamb and feta can be easily transformed into great-tasting burgers, packed with a delicious punch.



### Ingredients

- 1 lb. ground lamb
- ¼ cup onion (finely chopped)
- ¼ cup fresh parsley
- ¼ cup fresh oregano
- ¼ cup fresh mint
- ½ cup feta cheese (crumbled)
- salt and pepper to taste
- oil spray

### Directions

- Mix all ingredients in a medium bowl.
- Form lamb mixture into 4 or 5 patties, ½" thick.
- Spray the WIRE RACK, place lamb patties on top.
- Place the ENAMEL TRAY into the oven, followed by the WIRE RACK with the patties.
- Press **Airfry/Broil/Combo** twice (BROIL 1), set dial for 8 minutes. Press **Start**.
- When timer finishes, flip lamb burgers over on the WIRE RACK and place back into the oven. Press **Airfry/Broil/Combo** twice (BROIL 1). Set dial for 7 minutes. Press **Start**.

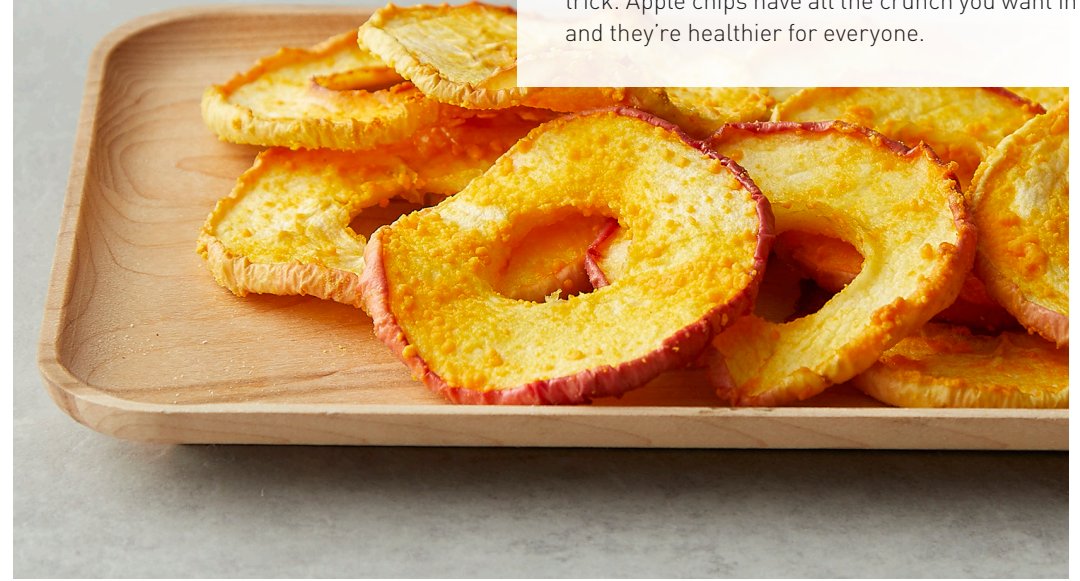
Serve and enjoy!



Broil

## Cheddar Cheese Apple Chips

If you're looking for a healthy substitute for potato chips, a batch or two of these apple-cheddar crisps will do the trick. Apple chips have all the crunch you want in a snack, and they're healthier for everyone.



### Ingredients

- 2 honey crisp apples, cored and sliced
- 2 Tbsp powdered cheddar cheese

### Directions

- Slice apples to ¼" thick.
- Place apple slices in a large bowl and add cheese. Mix well, coating all the apples.
- Arrange apple slices on the AIRFRYER BASKET.
- Place the WIRE RACK into the oven, then place the AIRFRYER BASKET on top.
- Press the **Convection Bake** button 11 times (230° F). Set dial for 45 minutes. Press **Start**.
- After 45 minutes, flip apples and press **Convection Bake** 11 times (230°F). Set dial for 25 minutes. Press **Start**. Check on the apples periodically.
- After baking, remove from oven and let cool for 30-45 minutes or until crispy.

TIP

For more even results, use a mandoline slicer



Convection Bake



# Plant-based Meat Lasagna

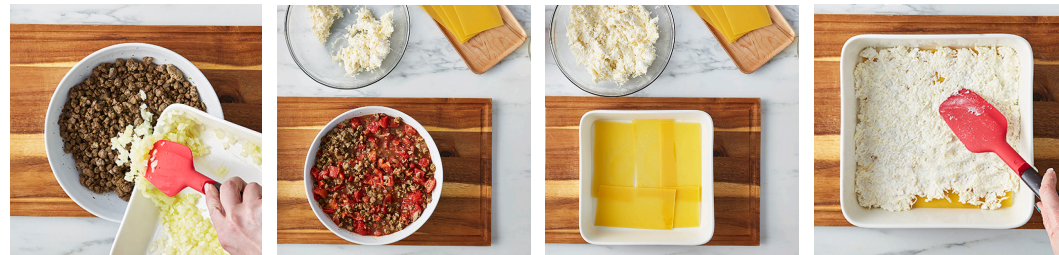
This super-healthy vegetable lasagna is hearty, full of vegetables, and tastes exceptionally awesome. Even meat eaters will love this recipe!



Convection Bake

## Ingredients

- ¼ tsp black pepper
- ½ tsp garlic powder
- ½ Tbsp Italian seasoning
- 1 Tbsp kosher salt
- 2 Tbsp olive oil
- 1 cup onion (chopped)
- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup asiago cheese
- 16 oz plant-based ground meat (or vegetarian protein crumbles)
- 1 can diced tomatoes, 28 oz.
- 9 oven-ready lasagna pasta
- parmesan cheese (as desired)
- cooking spray



## Directions

1. Place chopped onions into a microwave-safe dish, add olive oil and mix.
2. Place the WIRE RACK into the oven followed by the dish on top of the WIRE RACK. Press the **Airfry/Broil/Combo** button 4 times (COMBO 1). Set dial for 8 minutes. Press **Start**.
3. While onions are cooking, put the plant-based ground meat in a medium microwave-safe bowl, add garlic powder, Italian seasoning, salt and pepper, and mix well.
4. Remove cooked onions from oven. Combine to the meat mixture. Place mixture into the oven. Press **Microwave** once (1000W). Set dial for 7 minutes. Press **Start**. Halfway through, open oven and crumble mixture with a fork, close door. Press **Start**.
5. Combine diced tomatoes to the mixture. Place bowl back into the oven. Press **Microwave** once (1000W). Set dial for 2 minutes. Press **Start**.
6. In a separate bowl, mix ricotta, asiago cheese and 1 cup of mozzarella cheese.
7. Coat a 9x9" baking dish with cooking spray. Lay pasta next to each other, covering bottom of dish, spread half of the ricotta mixture over pasta, followed by a layer of the meat mixture (around 1½ cups) and repeat. Spread remaining meat mixture on top and sprinkle with parmesan if desired. It is possible to have more/less layers depending on amount of meat between pasta.
8. Place dish into the oven. Press **Convection Bake** 5 times (375°F). Set dial for 30 minutes. Press **Start**.
9. After lasagna is cooked, carefully remove from oven and sprinkle with the reserved cup of mozzarella cheese. Place back into the oven and bake for another 10 minutes at 375°F.

Allow lasagna to cool for five minutes before serving. Enjoy!



Convection Bake



## Roasted Veggies and Gorgonzola Gluten-free Pizza

Roasted vegetables on a gluten-free crust is a veggie lover's delight. This recipe is lovingly loaded with vegetables, spices and cheeses, and is guaranteed to please the palates, passions and appetites of the veggie pizza fans in your household.



### Ingredients

- 1 frozen cauliflower pizza crust
- 1 tsp olive oil
- 1½ Tbsp heavy cream
- ¼ cup mascarpone
- ½ cup gorgonzola crumbles
- ½ cup cremini mushrooms (sliced)
- ¼ medium red onion (1/8" sliced)
- 1 small/medium russet potato (5–8 oz)
- salt and pepper (to taste)

### Directions

1. Preheat oven: Press the **Convection Bake** button 4 times (350°F). Press **Start** to preheat (a "P" will appear on display. When preheating is completed a "P END" will appear on display).
2. Slice onion using mandoline (1/8" thick), place in a medium bowl with ½ teaspoon of olive oil and a dash of salt. Toss to coat well.
3. Wash and peel potato. Slice to 1/8" thickness. Put into another bowl with the remaining ½ teaspoon oil and toss well with a few large pinches of salt.
4. In a separate bowl, mix the mascarpone and heavy cream. Combine gorgonzola into mixture.
5. Bring pizza crust out of the freezer, spread the cheese mixture evenly on crust. Scatter onion slices on top, arrange potato and mushroom slices so they slightly overlap.
6. Grind black pepper on top of pizza as desired.
7. Place pizza directly on the ENAMEL TRAY, then place on the WIRE RACK and into the oven.
8. After preheating, Press **Convection Bake**. Set dial for 12-15 minutes. Press **Start**.

**TIP**

Check the pizza periodically after 12 minutes, or until potatoes are browning and start to curl up.



Convection Bake



Panasonic

## Bourbon Gingerbread Cookies

An adult twist on a classic holiday treat, these gingerbread cookies have traditional molasses and brown sugar sweetness combined with spicy ginger and cinnamon flavor everyone will be sure to enjoy all year round.



### Ingredients

- ¼ tsp salt
- ¼ tsp ground cloves
- ¾ tsp baking soda
- 1½ tsp baking powder
- 1¾ tsp ground cinnamon
- 2 tsp vanilla extract
- 1 Tbsp ground ginger
- 1 Tbsp bourbon
- 6 Tbsp unsalted butter (softened)
- ¾ cup dark brown sugar
- 3 cups all-purpose flour
- 1 large egg
- ½ cup molasses
- parchment paper [cut to the enamel tray size]
- diced candied ginger or powder sugar

### Directions

1. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
2. Combine molasses, vanilla extract and bourbon in a small bowl. Set aside.
3. Using a hand blender – in a large bowl – beat the butter, brown sugar, and egg on medium speed until well blended.
4. Slowly add molasses, vanilla extract and bourbon and continue to mix until well blended.
5. Gradually stir in the dry ingredients until blended and smooth.
6. Divide dough in half, roll each half into a log form, and wrap each piece of dough with plastic wrap. Let stand at room temperature for at least 2 hours, up to 6 hours.
7. Slice rolls into approximately ¼" slices. Place slices on parchment paper directly on the ENAMEL TRAY. Top with diced candied ginger (if desired).
8. Press the **Convection Bake** button 5 times (375°F). Set dial for 7 minutes. Press **Start**. Serve and enjoy!



Convection Bake



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## Matcha Cheesecake

This matcha tea cheesecake recipe is sinful and delicious. Best of all, you can make it in your own kitchen. It's a sweet Japanese take on homemade cheesecake, with an unforgettable, melt-in-your-mouth taste everyone will love.



### Ingredients

#### For the crust

- 3 cups crème-filled chocolate sandwich cookies (approx. 20–22 cookies)
- 3 Tbsp butter, unsalted

#### For the cheesecake

- 1 tsp vanilla extract
- 2 Tbsp matcha green tea powder
- $\frac{2}{3}$  cup granulated sugar
- 16 oz cream cheese (room temperature)
- 2 eggs (room temperature)

Optional:

#### White chocolate-covered strawberries

- 1 cup white chocolate chips
- 12 strawberries (with stems)

#### Chocolate Ganache

- $\frac{1}{2}$  cup semisweet dark chocolate chips
- $\frac{1}{4}$  cup heavy cream



### To make crust

1. Crumble 20-22 crème-filled chocolate cookies in a food processor until finely chopped.
2. Place butter in a small microwaveable bowl and place it into the oven.  
Turn dial to AUTO PROGRAM #8 - BUTTER, press to confirm. Turn dial to set weight to 2 oz. Press **Start**.
3. In the same bowl, mix together 3 cups of the cookie crumbs.
4. Place the cookie crumbs and butter mixture in a pie plate and press into the dish, ensuring the bottom and sides are covered.
5. Place the pie dish into the oven.  
Press the **Convection Bake** button 4 times (350°F). Set dial for 7 minutes. Press **Start**.
6. Carefully remove the baked crust from oven. Set aside to cool (approximately 20-30 minutes).



### To make cheesecake

1. In a large bowl add cream cheese and sugar and mix with an electric hand mixer until smooth.
2. Add eggs, one at a time, and continue mixing. Add the matcha green tea and vanilla extract and combine – be careful to avoid overmixing.
3. Spoon the cheesecake filling on top of the cookie crumb crust, covering it completely.
4. Place into the oven.  
Press the **Convection Bake** button once (300°F). Set dial for 35 minutes. Press **Start**.
5. Remove from oven and let cool completely. Refrigerate for 2-3 hours.

### To make topping:

1. Wash strawberries and pat dry.
2. Place the white chocolate chips in a small microwavable bowl and place it into the oven.  
Turn dial to AUTO PROGRAM #7 – CHOCOLATE, press to confirm. Turn dial to set weight to 8 oz. Press **Start**.
3. Take out the melted white chocolate and stir.
4. Carefully dip the strawberries in the white chocolate mixture and place on top of cheesecake. Repeat, placing strawberries in a circular design.

### Optional Chocolate Ganache

1. Place semi-sweet dark chocolate chips in another bowl and add heavy cream. Place bowl into the oven.
2. Turn dial to AUTO PROGRAM #7 - CHOCOLATE, press to confirm. Turn dial to set weight to 4 oz. Press **Start**.
3. Remove from microwave and cool for 1-2 minutes.
4. Use a spoon to drizzle the chocolate ganache over strawberries.





## Chicken Yakitori

Add these Asian-inspired chicken kebobs to your dinner menu. This recipe is nothing short of fun, savory and yummy. And one you can easily create and enjoy all year long.



### Ingredients

- 2 lbs chicken thighs (boneless skinless)
- 1 onion
- 1 green pepper
- olive oil

wooden skewers soaked in water, 20-30 mins

### Marinade:

- ¾ cup rice cooking wine
- ¾ cup water
- 1½ cups mirin
- 1½ cups soy sauce
- 2 scallions (green parts, finely sliced)
- 2 Tbsp light brown sugar

### To make the sauce/marinade:

1. Combine marinade ingredients in a medium saucepan and bring to a boil over medium-high heat. Reduce heat and simmer until the sauce has reduced by half. Stir occasionally.
2. Remove from heat and let it cool down. Divide sauce into half, reserve for serving.

### To make the chicken skewers:

1. Cut chicken into approximately 1" pieces, marinate in half of the sauce mixture for 45-60 minutes.
  2. Quarter onion and cut green pepper into 1" pieces.
  3. Fold chicken piece in half, then insert skewer through chicken, followed with a vegetable piece (or two), then another chicken piece, then another vegetable piece until each skewer has about 5-6 pieces of chicken. Feel free to add as many veggies as desired.
  4. Brush chicken skewers with olive oil.
  5. Brush the WIRE RACK with olive oil and then place the chicken skewers on top. Place the ENAMEL TRAY under the WIRE RACK to catch drippings.
  6. Press the **Airfry/Broil/Combo** button 4 times (COMBO 1). Set dial for 15 minutes. Press **Start**.
  7. Remove chicken from oven, flip over and baste with the same marinade sauce.
  8. Place into oven. Press **Airfry/Broil/Combo** 4 times (COMBO 1). Set dial for 10 minutes. Press **Start**.
- Serve with reserved sauce and enjoy!

**TIP**

To avoid burning, check skewers periodically after you flip them.

Note: Ensure the internal temperature of the chicken has reached 165°F.

## Macaroni & Cheese

Say goodbye to boxed mac and cheese and hello to this cheesy, tangy, crispy and oh-so-flavorful version of the great American classic.

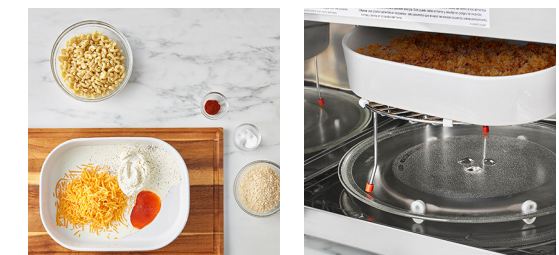


### Ingredients

- ½ tsp paprika
- 2 tsp hot sauce
- ¼ cup panko breadcrumbs
- ½ cup cream cheese
- ½ cup cheddar cheese (shredded)
- 1 cup heavy cream
- 2 cups cooked elbow macaroni
- salt and pepper (to taste)

### Directions

1. Mix heavy cream, cream cheese, cheddar cheese, hot sauce, salt, and pepper in a medium microwave-safe bowl until well blended. Place into the oven. Press the **Microwave** button once (1000W). Set dial for 2 minutes. Press **Start**.
2. When time is up, remove bowl from the oven and mix in cooked macaroni. Transfer the macaroni and cheese mixture to a 9x9" microwave-safe baking dish and top with panko and sprinkle with paprika.
3. Place the WIRE RACK into the oven. Set the baking dish on top. Press the **Airfry/Broil/Combo** button 4 times (COMBO 1). Set dial for 3 minutes. Press **Start**. Serve and enjoy!



## Buffalo-style Chicken Wings

A must for gameday, TV and movie snacking! Whatever the occasion, or no occasion at all, here's a recipe for fresh, tender, spicy delicious buffalo wings. Your wing-loving family will want to make this often.



### Ingredients

- 12 chicken wings
- 2 Tbsp hot sauce
- 2 Tbsp butter
- salt and pepper (to taste)
- spray oil

Note: Only use the AIRFRYER BASKET during the AIRFRY cooking stage. Ensure the internal temperature of the chicken has reached 165°F.

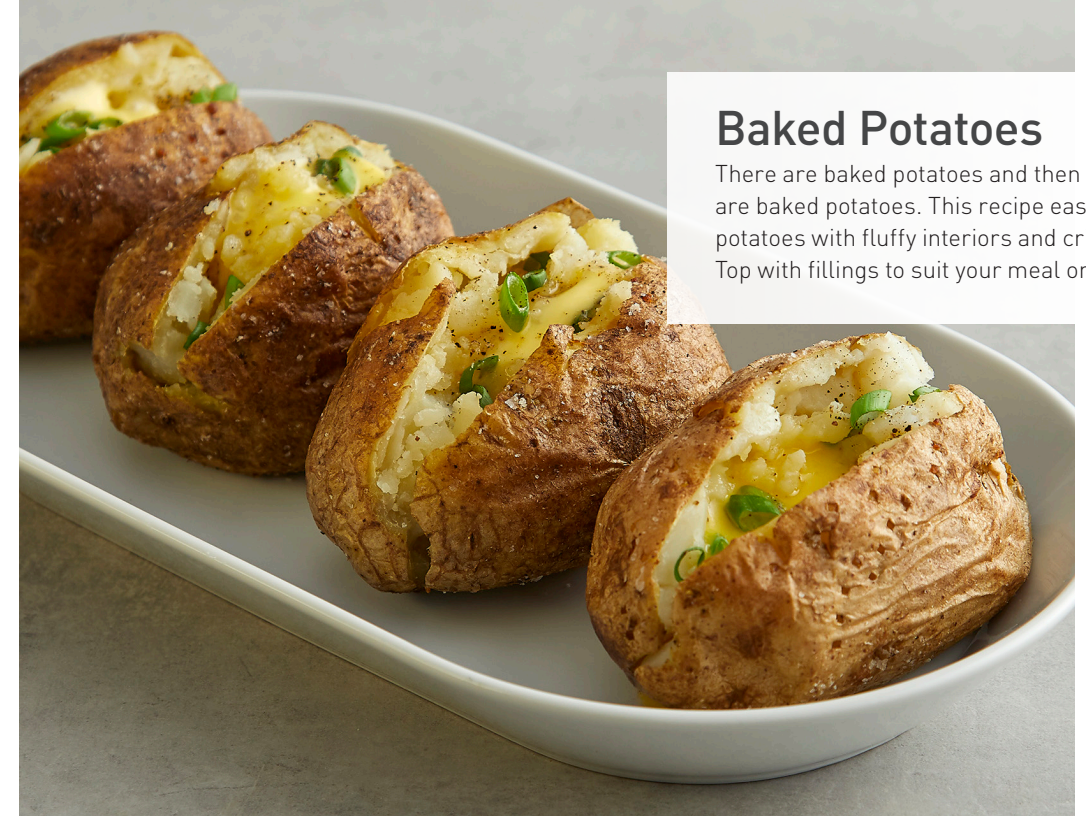


### Directions

1. Place wings in a bowl, toss with salt & pepper.
2. Spray the WIRE RACK with spray oil and arrange wings on top in a single layer.
3. Place the ENAMEL TRAY into the oven, followed by the WIRE RACK with the chicken wings. Press the **Airfry/Broil/Combo** button 5 times (COMBO 2). Set dial for 15 minutes. Press **Start**.
4. After 15 minutes, remove from oven, turn the wings over then place back into the oven. Press the **Airfry/Broil/Combo** button 5 times (COMBO 2). Set dial for 10 minutes. Press **Start**.
5. When time is up, spray the AIRFRYER BASKET with oil, transfer the semi-cooked wings to the AIRFRYER BASKET. Place on the WIRE RACK. Press **Airfry/Broil/Combo** once (AIRFRY). Set dial for 15 minutes. Press **Start**.
6. When done, remove wings and wings aside.
7. Place butter and hot sauce in a separate medium microwave-safe bowl into the oven, turn dial to AUTO PROGRAM #8 – BUTTER, press dial to confirm, then turn dial to 2 oz. Press **Start**.
8. Toss wings with spicy butter sauce and mix well. Grab plenty of napkins and enjoy!

## Baked Potatoes

There are baked potatoes and then there are baked potatoes. This recipe easily bakes potatoes with fluffy interiors and crispy skin. Top with fillings to suit your meal or menu.

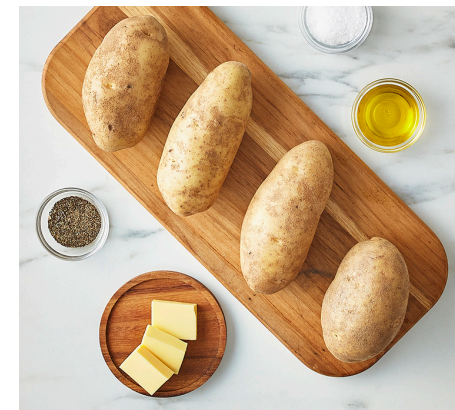


### Ingredients

- 4 russet potatoes (Medium size 5 oz – 6 oz)
- olive oil (for rubbing)
- salt and pepper
- unsalted butter
- parmesan or chives (optional)

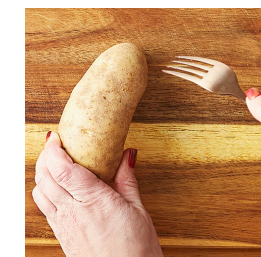
Depending on potato size, you may need to increase or decrease cooking time, usually 25-30 minutes.

**TIP**



### Directions

1. Pierce potatoes all around with a fork (not deep) and rub with olive oil covering potatoes entirely.
2. Season potatoes with salt and pepper as desired.
3. Place potatoes directly on the WIRE RACK and into the oven. Place the ENAMEL TRAY under the WIRE RACK to catch drippings.
4. Press the **Airfry/Broil/Combo** button 5 times (COMBO 2). Set dial for 30 minutes. Press **Start**.
5. Check potatoes after 25 minutes by piercing them with a fork to check for tenderness. If they are still not ready, place back into the oven. Press **Start**.
6. Cut open each potato; season with salt and pepper and top with butter, parmesan, chives, or your favorite topping.



## AUTO PRESETS



We created 21 preset programs for popular prep tasks and dishes, so you can get to cooking with a simple twist of the dial!

- |                    |                   |                          |
|--------------------|-------------------|--------------------------|
| 1 Defrost          | 8 Butter          | 15 Beef Rare             |
| 2 Popcorn          | 9 Cake            | 16 Beef Medium           |
| 3 Potatoes         | 10 Cookie         | 17 Tea/Coffee            |
| 4 Steam Vegetables | 11 Frozen Pizza   | 18 Milk/Hot Chocolate    |
| 5 Fresh Fish       | 12 Fresh Pizza    | 19 Baguette/Crusty Rolls |
| 6 Cream Cheese     | 13 Roast chicken  | 20 Croissants            |
| 7 Chocolate        | 14 Slow Cook/Stew | 21 Steam Clean           |

Turn the dial to the desired preset, then press the dial to confirm selection. Follow display instructions such as entering time, weight, or power level.

**Important:** For complete step-by-step operating instructions and safety guidelines, please refer to the "Operation" section in the Owners Manual.

## AIRFRY / BROIL / COMBO



Press to choose from 5 cooking modes:

- 1x Airfry
- 2x Broil1
- 3x Broil2
- 4x Combo1
- 5x Combo2

Turn dial and follow display instructions. Press dial to start.

## CONVECTION BAKE



Press to select temp:

- |          |           |
|----------|-----------|
| 1x 300°F | 8x 425°F  |
| 2x 325°F | 9x 100°F  |
| 3x 340°F | 10x 215°F |
| 4x 350°F | 11x 230°F |
| 5x 375°F | 12x 250°F |
| 6x 400°F | 13x 270°F |
| 7x 410°F | 14x 285°F |

Press dial to preheat, or turn dial to set cooking time. Press dial to start.

## MICROWAVE



Press to select power level

- 1x 1000W (High)
- 2x 800W (Medium-high)
- 3x 600W (Medium)
- 4x 440W (Medium-low)
- 5x 300W (Defrost)
- 6x 100W (Low)
- 7x Keep Warm

Set cooking time by turning the dial. Press dial to start.

## Shortcuts

Included in the Owner's Manual is a handy **Microwave Shortcuts** section. This section provides the recommended power, time and directions for many popular foods.

**Defrosting Chart:** provides defrosting time, method, and standing time for a variety of foods.

**Reheating and Cooking Chart:** provides the recommended power levels, approximate time, and instructions for various foods and weights.

**Cookware and Utensil Chart:** "May I use aluminum foil?" Find out which cooking method allows its use.



For a sleek, built-in look, we offer an optional **stainless-steel trim kit** (NN-TK81KC, sold separately) to use within an existing cabinet space or for a custom renovation. Instructional videos are available to assist with installation.



Panasonic 4-in-1 Combination Oven with Air Fry

# Panasonic drop collaboration

Panasonic's collaboration with Drop, the leading smart kitchen platform simplifies the lives of home cooks using their appliances. With customized navigation tailored specifically to the **Panasonic 4-in-1 Combination Oven with Air Fry**, users can access several advanced features designed to complement every cooking style. From helpful functions like resizing recipes or offering substitutions for missing ingredients, to recommending the exact length of heating time for perfect results, the integration with Drop was launched with home cooks in mind.

For more information, visit <https://drop.recipes/panasonic-usa> or scan below.



Panasonic Canada  
[www.Panasonic.com](http://www.Panasonic.com)

Actual product may vary slightly from photographs.

\*By scanning this QR code, you acknowledge that you understand that Personally Identifiable Information ("PII") like Advertising Identifier, IP Address, Country Code and Geolocation Information may be shared with Drop, a Panasonic business partner, and mobile technology software provider Branch. Drop Privacy policies: <https://getdrop.com/privacy-policy> and <https://branch.io/discovery-policies/#privacy>. Please be advised that Panasonic will not collect or have access to any of your PII, including but not limited to the PII that is collected by Drop. By using the Drop Recipe app, you accept and acknowledge that the Drop Recipe app as well as other third party websites and apps are not under Panasonic's control and are not subject to Panasonic's Privacy Policy ([www.panasonic.com/ca/privacy](http://www.panasonic.com/ca/privacy)). The Drop Recipe app (and any other third party website/app) has its own privacy policy(ies), including those indicated in this book. Panasonic has no responsibility for any such third party apps or websites, including the Drop Recipe app, and provide this book solely for your convenience. You acknowledge your use and access of the Drop app is solely at your own risk. It is your responsibility to check Drop Privacy policies to see how they treat your PII.