

Panasonic®

Operating Instructions Toaster Oven (Household Use Only)

Model No. NB-W250



Thank you for purchasing this Panasonic product.

- This product is intended for household use only.
- Please read these instructions thoroughly to use product correctly and safely.
- Please retain this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

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IMPORTANT SAFEGUARDS

The following basic safety precautions apply when using electrical appliances:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. (See P.18)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Replace cardboard lids on food containers with aluminum foil; cardboard lids may burn. When using aluminum foil, keep foil from touching heating elements.
19. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

20. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
22. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
23. Use extreme caution when removing tray or disposing of hot grease.
24. To turn off the appliance, press the power button. The display window will turn off and disable any cooking function.

SAVE THESE INSTRUCTIONS



- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- C. Do not use an extension cord.

Safety Precautions



Please make sure to follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

■ The following chart indicates the degree of damage caused by improper operation.


| | |
|---|--|
|  WARNING : | Indicates potential hazard that could result in serious injury or death. |
|  CAUTION : | Indicates potential hazard that could result in minor injury or property damage. |

■ The symbols are classified and explained as follows.

| | |
|--|--|
|  | This symbol indicates prohibition. |
|  | This symbol indicates requirement that must be followed. |

WARNING

To avoid risk of electric shock, fire due to short circuit, burns or serious injury.

-  ● Do not disassemble, repair or modify this appliance.
Consult the place of purchase or customer care center for repairs.
(See P.18)
- Do not damage the power cord or power plug.
Following actions are strictly prohibited. Modifying or placing near heating elements, bending, twisting, pulling along, pulling over sharp edges, putting heavy object on top, bundling the power cord and carrying the appliance by the power cord.
- Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.
If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.
(See P.18)
- Do not plug or unplug the power plug with wet hands.
- Do not let the power cord hang over the edge of table or worktop, or touch hot surfaces.
- Do not allow children to use the oven. Do not use the oven within the reach of children.
- Do not allow infants and children to play with packaging material.
- Do not use this appliance near any combustible materials or under the curtains.



WARNING

To avoid risk of electric shock, fire due to short circuit, burns 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 ensure that they do not play with the appliance.
- Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.
Example for abnormal occurrences or breaking down :
 - The power plug and the power cord become abnormally hot.
 - The power cord is damaged or the appliance power fails.
 - The main unit is deformed, has visible damage or is abnormally hot.
 - There is another abnormality or failure.Unplug the appliance immediately and contact to the customer care center for the check or the repair. (See P.18)
- Make sure the voltage indicated on the label of the appliance is the same as your local supply. Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.
- Insert the power plug firmly.
- Dust off the power plug regularly.
Unplug the power plug, and wipe with a dry cloth.



CAUTION

To avoid risk of electric shock, smoke, fire, burns, injury or property damage.



- Do not immerse the appliance, power cord and power plug in water or splash it with water / any liquid.
- Never leave the appliance unattended during operation.
- Do not touch hot surfaces, such as the top of the oven body, the baking tray and the cooking rack while the oven is in use or just after use. The oven is easy to become hot during use, and the surface temperature during use is very high. Let it cool down before cleaning after use.
- Do not touch the appliance with wet hands.
- Do not touch, block or cover the appliance during use.
- Do not put or insert flammable materials on / under the oven.
- Do not use a knife or sharp tool, as these may cause damage to the heating elements.
- Do not directly heat cans or glass bottles.
- Do not use the appliance near wall, furniture, or in enclosed spaces such as a built-in cupboard.

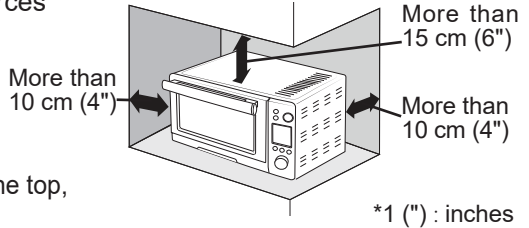


CAUTION

To avoid risk of electric shock, smoke, fire, burns, injury or property damage.



- Do not use the appliance on following places.
 - On uneven surfaces, on carpet, non - heat - resistant surface or tablecloths etc.
 - Places where it may be splashed with water or near a heat source.
 - Near any open water sources such as sinks, or the like.
 - Place on a flat, stable surface. To have sufficient air flow, i.e.
 - 10 cm (4")*1 at one side,
 - 15 cm (6")*1 clear over the top,
 - 10 cm (4")*1 at the rear.



- Do not use an external timer etc.
 - This appliance is not intended to be operated by means of an external timer or separate remote - control system.
- Do not open the door when the food generate smoke or catches fire. (before the fire goes out.)
 - Turn off the power and remove the power plug immediately.
 - Do not extinguish the fire with water.
- Do not place oil in the baking tray for heating.



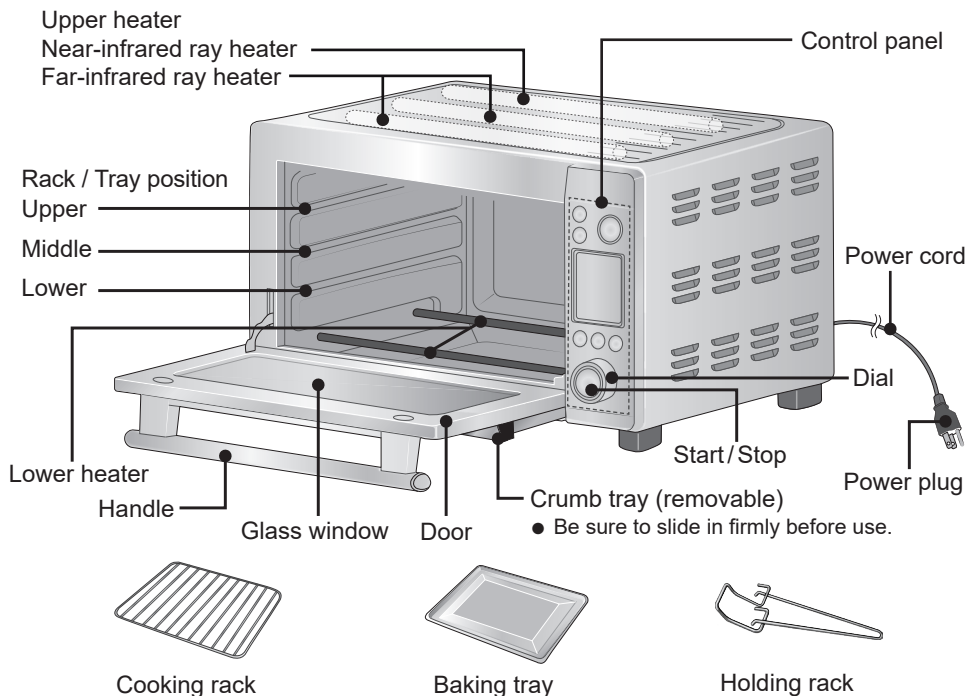
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Unplug the power plug from the outlet when the appliance is not in use, before moving, and before cleaning.
- Make sure to clean the appliance including cooking rack and baking tray after every use. (See P.16)
- Make sure the crumb tray is clean and set correctly when using the appliance.
- Beware not to be tripped over or get caught in the power cord while in use.
- Make sure to hold the power plug when unplugging it. Never pull on the power cord.
- Be sure to set the cooking rack into the middle position when using the menu of "Toast" and "Bagel".
- To prevent dropping ingredients such as cheese, butter or baking batter onto the lower heater when using cooking rack, place aluminum foil or its likes over the cooking ruck, then place the food.
- This product is intended for household use only.






This symbol on the products indicates "hot surface and should not be touched without caution" as it may lead to burns or cause injury.

Part Names and Instructions

Main unit & Accessories



Heating function and Setting (Auto mode)

| TOAST | BAGEL | PIZZA |
|--|---|---|
|  <ul style="list-style-type: none"> ● Slice : 1 – 6 ● Crust color level : 1 – 6 |  <ul style="list-style-type: none"> ● Slice (halves) : 2, 4, 6 ● Crust color level : 1 – 6 |  <ul style="list-style-type: none"> ⊕ : Convection air circulation ● Size (inch) : 6, 9, 12 ● Temperature (°F) : 300 – 450*¹ |

*¹ Can be changed after start.

■ The heater automatically turns on and off during cooking to control the temperature.

Control Panel

Power button / Indicator

- Set to be in a standby status. (See P.10)
- Stop the program.

Preheat button

- Set this if the recipe required "Preheat". (See P.10) [Only for manual mode.]

Convection button

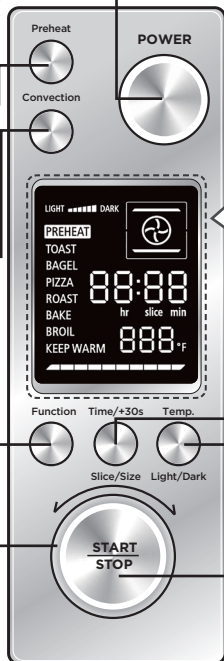
- Set to have convection air circulation before or during cooking. (See P.10) [Only for manual mode.]

Function button

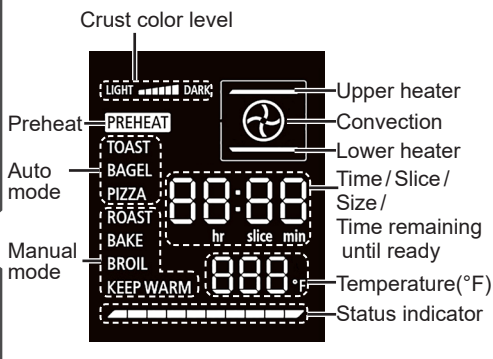
- Select menu.

Dial

- Select time or temperature by turning to the right or left.



Display window



Time / +30s button

- Select the number of slices for Toast and Bagel.
- Select size for Pizza.
- Set the time for manual mode.

Temperature button

- Select the crust color level for Toast and Bagel.
- Set the temperature for pizza and manual mode.

Start-Stop / Indicator

- Start and stop cooking.

• Illustrators may vary actual product design.

Heating function and time / Temperature setting (Manual mode)

| ROAST | BAKE | BROIL | KEEP WARM |
|---|---|---|--|
| | | | |
| <ul style="list-style-type: none"> • Time : 1 – 120 min • Temperature (°F) : 150 – 450^{*2} | <ul style="list-style-type: none"> • Time : 1 – 120 min • Temperature (°F) : 150 – 450^{*2} | <ul style="list-style-type: none"> • Time : 1 – 120 min • Temperature (°F) : 300 – 450^{*2} | <ul style="list-style-type: none"> • Time : 1 – 120 min • Temperature (°F) : 100 – 200 |

*2 The temperature may drop during cooking. (See P.11)

Handling Instructions

Before use

- For the first time use, remove packing material and clean the main unit / accessories. (See P.16)
- Clean the main unit / accessories when you have not used for a long time.

Preparation

- Install the baking tray or cooking rack into the correct position. (See P.12, 14)
Put the food inside unit.
- The recipes required “Preheat”.
Do not set a cooking rack or baking tray before setting. (See step 5 below)

How to use

1 Insert the power plug into the outlet

- The power indicator, start-stop indicator and display window are turned on when plugged in (standby status). If the control panel is left for more than 3 seconds, the start-stop indicator and display window will turn off automatically, and if it is left for more than 1 minute, the power indicator will turn off automatically.
→ Press “Power” button to return to a standby status. (Power and start-stop indicators will be turned on and the display window will be showed up.)

2 Select menu

Function



- Press “Function” button continuously to select the desired menu. (Also by turning “Dial” to select menu.)

3 Select quantity or set cooking time

Time/+30s



Slice/Size

- Press “Time/+30s” button then turn “Dial” to select; desired slice (Toast or Bagel), size (Pizza), or set time to cook (manual mode).

4 Select crust color level or set temperature

Temp.



Light/Dark

- Press “Temp.” button then turn “Dial” to select; desired crust color level (Toast or Bagel), or set temperature (other menu).

5 Set additional setting (only manual mode)

Preheat :

1. Press “Preheat” then “START” button. The beep will sound when oven has reached the set temperature.
2. Open the door and put the food placed on the cooking rack or baking tray.

Convection :

Press “Convection” if desired. It can be available before or after start.

6 Press “START” button to start cooking



- The remaining time will be displayed on the display window.
- If the control panel is left more than 1 minute before pressing “START” button, the power will be turned off automatically even during setting. (Display window will be turned off.)
→ Press “Power” button to return to a standby status and start from step 2.

7 Take out the food when you hear beep sounds

- Take out the cooking rack or baking tray with the holding rack. Slide - out rack or tray about 3 inches (10 cm) using the holding rack. Then use oven mitts to remove the food from the main unit. (Use your dry oven mitts.)

Additional cooking

If the cooking is not complete :

Auto mode :

- ① Press “Time / +30s” button. Additional cooking for 30 seconds is started. (Available within 1 minute)
- ② If it is still not complete, repeat step ①.

Manual mode :

Back to step 2.

8 Press “Power” button to turn off and remove the power plug

- Power indicator will be turned off automatically after 1 minute from the end of cooking.

Note




- Continuous cooking or main unit still having residual heat :
Even using auto mode, baking condition will not be the same as first time. (See P.12)
- The white smoke may appear if the food contains a lot of moisture or cooking amount is large. It is the moisture from the food and not abnormal.
- In the manual mode, when the temperature is set to over 390 °F, this setting will last for approximately 14 minutes, and then automatically lower to 380 °F. Using “Convection”, when the temperature is set to over 350 °F, it automatically turns off after 10 minutes from the start. In case of an insufficient baking, perform additional baking if necessary.

Important

- Do not open the door during cooking. (Cooking will be uneven.)
- Do not pour water or cold liquid on the glass window when it is hot. (The glass might break.)

Handling Instructions

Cooking guide (Auto mode)

| Menu | Recipes | Quantity | Accessory |
|--------------|--------------|------------------------------|--|
| TOAST | Toast | 1 – 6 slices |  |
| BAGEL | Bagel | 2, 4 or 6 slices (halves) |  |
| PIZZA | Frozen Pizza | Size : 6, 9 or 12 (inch) |  |

Key points for cooking (Auto mode)

TOAST

- Select desired “slice” and “crust color level”.
Baking time and baking temperature cannot be changed.
- If the bread contains a lot of sugar or butter, select less “crust color level” to prevent burning.
- The color of browning varies with type, size, and thickness of bread.

BAGEL

- Select the desired “halves” and “crust color level”.
- Baking temperature cannot be changed.

PIZZA

- Select size of frozen pizza.
- Baking time and temperature can be changed after start.
Please adjust it by thickness or topping.

| Tray Position | Baking time (approximately) | Temperature setting (°F) | Tips |
|---------------|---|--------------------------|---|
| Only middle | 2 slices : 2 min 25 s 6 slices : 3 min 10 s Crust color level : 4 | N/A | Toast size : Approx. 4 inches, half inch thickness |
| Only middle | 4 halves : 3 min 40 s 6 halves : 4 min 10 s Crust color level : 4 | N/A | Half cut horizontally. Place on with the cut sides facing up. |
| Middle | 6 in : 6 min 9 in : 9 min 12 in : 14 min | 300 – 450 °F *1 | – |

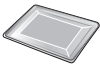
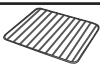







*1 Can be changed after start.

Note

- Place the food on the center of cooking rack.
- Continuous heating or main unit still having residual heat :
The insufficient or overcook may happen. In those cases, we recommend to use “Roast” menu with 450 °F for Toast and Bagel, 400 °F for Pizza. Check food baking process through the glass window.

Handling Instructions

Cooking guide (Manual mode)

| Menu | Recipes | Weight / Quantity | Accessory | Rack / Tray Position |
|-----------|-----------------------|--|--|---|
| ROAST | Roast beef | 3 lb. (1.5 kg) |  | Middle |
| | Frozen chicken nugget | 1 lb. (450 g) | | |
| BAKE | Yellow cake | 9 inch round cake pan |  | Middle |
| | Apple pie | 9 inch pie plate |  | |
| | Muffin | 6 standard size |  | |
| | Cookie | Approx. 18 – 20 pieces (2 inch/each) |  | |
| | Lasagna | 7 – 8 inch square casserole, serve for 4 – 6 |  | |
| BROIL | Steak | 2 steaks (0.5 lb./250 g, each) |  &  | Upper : cooking rack (foods) Lower : baking tray |
| | Broil fish fillets | 2 pieces (7 – 8 oz./200 – 250 g, each) | | |
| KEEP WARM | Cooked lasagna | – |  | Middle |

Key Points for Cooking (Manual mode)

ROAST ■ Cook the food with both upper and lower heaters in this function. It can be used for a wide range of cooking.

BAKE ■ Lower heaters are used for lower than 350 °F, and upper heaters will be used as auxiliary for cooking over 360 °F.
 ■ When baking cookies with baking tray, the bottom of the cookies may bake too much due to continuous heating by lower heaters. In this case, try to :
 ● Set over 360 °F, and bake a shorter time.
 ● Set baking tray into the upper position at 320 – 330 °F, and bake a longer time.
 ● Select "ROAST" menu and bake with 320 – 340°F.(According to recipes)

| Preset time | Temperature setting (°F) | Preheat | Convection | Note |
|---|--------------------------|---------|------------|---|
| Set 450°F for 15 min, then 320°F for 30 – 50 min (It depends on the thickness of meat.) | | √ | – | Up to 3 lb (1.5 kg) |
| 18 – 20 min | 450°F | – | – | Up to 1 lb (450 g) |
| 30 – 40 min | 350°F | √ | – | Less than 9 inch round cake pan. |
| Set 430°F for 15 min, then 380°F for 60 – 65 min | | | | Less than 10 inch pie plate. |
| 18 – 25 min | 360°F | | | Muffin pan for 6 standard size. |
| 10 – 13 min | 360°F | | √ | A capacity of a baking tray. |
| 30 – 45 min | 400°F | | – | Baking time will be changed by ingredients, temperature or total quantity. |
| Set for 7 – 10 min, take it out and turn over, then cook for 3 – 5 min | 450°F | √ | – | 1 – 2 pieces (0.5 lb. / 250 g, each, less than 1 inch thickness/each) |
| Set for 4 – 7 min, take it out and turn over, then cook for 5 – 7 min | 450°F | | | 1 – 2 pieces (7 – 8 oz. / 220 – 250 g, each, less than 1 inch thickness/each) |
| Depend on the condition | 150 – 180°F | – | – | When “keep warm” time is long, the surface dries slightly. |

BROIL

- When an upper side of food is cooked, take it out and turn over. Then bake it again. Upper heaters are operated mainly in this menu. (Lowers will be used as auxiliary.)
- Use ingredients which are less than 1 inch thickness or height. Otherwise, it may cause fire or smoke due to getting close to the upper heater.
- If the baking color is insufficient, darker color on the surface can be achieved by additional cooking. It will happen very quickly, so please pay close attention.

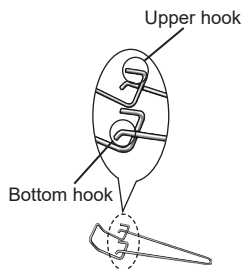
Note

To avoid smoke or fire :

- Keep the aluminum foil away from the heating tube.
- Do not use parchment paper or cooking sheet other than for putting on to a baking pan.
- Do not use a cake pan made of paper.

Accessories Instructions

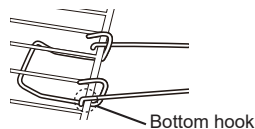
How to use "Holding rack"



Holding rack

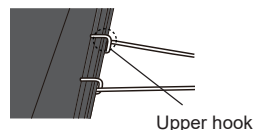
Cooking rack

Make sure the bottom hooks on both sides, and are stuck on the rack, then pull it out.



Baking tray

Make sure the upper hook sticks to the tray firmly, then pull it out.



Care & Cleaning

■ Before cleaning, unplug from outlet and allow the unit to completely cool.

- Do not use benzine, thinner, alcohol, bleach, polishing powder, metal brush or nylon brush, otherwise the surface will be damaged.
- After every use, clean the main unit, crumb tray thoroughly.

Exterior

- Wipe with a well - wrung cloth.

Interior

- Wipe with a well - wrung cloth. When the interior is severely stained or dirty, wipe with a towel saturated with a diluted solution of a mild dishwashing liquid.
- Do not wipe the heating tubes to avoid damaging.

Crumb tray

- Wash with diluted dish soap (neutral) and soft sponge. Dry it well and set it back to the main unit firmly.

Baking tray / cooking rack

- Wash with diluted dish soap (neutral) and soft sponge. Dry it well.
- Do not use a dishwasher.

Troubleshooting

| Problems | Cause and solution |
|---|--|
| <p>The power indicator or display window does not turn on even though it is plugged in.</p> | <ul style="list-style-type: none">● The plug is not inserted properly. → Insert the power plug firmly into the outlet.● If the main unit is left for more than 1 minute, the power will be turned off automatically. → Press "Power" button to return to standby status. If power indicator does not turn on even after pressing, contact to the customer care center. (See P.18) |
| <p>Cooking does not complete even main unit was started.</p> | <ul style="list-style-type: none">● There is a problem with the main unit. → Contact to the customer care center. (See P.18) |
| <p>Has a burnt smell.</p> | <ul style="list-style-type: none">● The baking time is too long. → Turn off the main unit.● The fats and gravy on the baking tray or the cooking rack may cause smoke during cooking especially using broil menu. → Clean the baking tray or cooking rack after every use.● There are any dripping gravy, ingredients or crumbs on the crumb tray. → Clean the crumb tray. |
| <p>Heater tubes turn off during cooking.</p> | <ul style="list-style-type: none">● The heater tubes turn on/off to control temperature. It is not a malfunction. |
| <p>Smoke comes out.</p> | <ul style="list-style-type: none">● The fat from the food sticking to the heater may cause smoke during cooking especially using "Broil" menu. → Set lower temperature if necessary. |
| <p>H01 or H02 appears on the display window.</p> | <ul style="list-style-type: none">● The display indicates a problem. → Contact to the customer care center. (See P.18) |

Contact Information

For product information and operation assistance :

In USA contact :

Customer Care Center : 1-800-211-PANA (7262)

Directly Online : <http://shop.panasonic.com/support>

Specifications

| | | |
|---|--|--|
| Power supply | | 120 V ~ 60 Hz |
| Power consumption | | 1750 W |
| Capacity | | 0.9 CU FT / 25 L |
| Temperature setting of cavity center (approximately) | | 100 – 450 °F (38 – 233 °C) |
| Automatic thermolator | | Temperature sensor |
| Timer | | 1 – 120 minutes |
| Rated power (approximately) | | Upper heater 950 W |
| | | Lower heater 800 W |
| Size (approximately) | Weight | 6.9 kg (15.2 lbs) |
| | Power cord length | 1 m (39.4 inches) |
| | External dimension (W×D×H) | 45.9 × 38.3 × 27.0 cm (18.0 × 15.0 × 10.6 inches) |
| | Internal dimension (W×D×H) | 33.3 × 31.8 × 23.2 cm (13.1 × 12.5 × 9.1 inches) |
| | Cooking rack (internal dimension) (W×D×H) | 33.0 × 28.5 × 1.7 cm (13.0 × 11.2 × 0.7 inches) |
| | Baking tray (internal dimension) (W×D×H) | 33.5 × 30.0 × 4.2 cm (13.2 × 11.8 × 1.7 inches) |

Limited Warranty

Limited Warranty (ONLY FOR U.S.A.)

Panasonic Products Limited Warranty

Limited Warranty Coverage (For USA Only)

If your product does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Company (referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by the warrantor.

| Product or Part Name | Labor | Parts |
|--|----------|----------|
| Kitchen Appliances | 1 yr. | 1 yr. |
| Large Capacity Rice Cookers (SR-42 series) | 6 Months | 6 Months |

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts. This warranty only applies to products purchased and serviced in the United States. This warranty is extended only to the original purchaser of a new product which was not sold "as is".

Mail-In Service – Online or Telephone Repair Request

Online Repair Request

To submit a new repair request, and for quick repair status visit our Web Site at: <http://shop.panasonic.com/support>

When shipping the unit, carefully pack and send it prepaid in the original (or supplied) carton. Include a letter detailing the complaint along with the bill of sales and provide a daytime phone number where you can be reached. A valid registered receipt is required under the Limited Warranty.

When shipping Lithium Ion batteries please visit our web site at <http://shop.panasonic.com/support> as Panasonic is committed to providing the most up to date information.

IF REPAIR IS NEEDED DURING THE WARRANTY PERIOD, THE PURCHASER WILL BE REQUIRED TO FURNISH A SALES RECEIPT/PROOF OF PURCHASE INDICATING DATE OF PURCHASE, AMOUNT PAID AND PLACE OF PURCHASE. CUSTOMER WILL BE CHARGED FOR THE REPAIR OF ANY UNIT RECEIVED WITHOUT SUCH PROOF OF PURCHASE.

Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes (if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, bug infestation, mishandling, misapplication, alteration, faulty installation, set-up adjustments, maladjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a factory service center or other authorized servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE".

THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY.

(As examples, this excludes damages for lost time, travel to and from the servicer, loss of or damage to media or images, data or other memory or recorded content. The items listed are not exclusive, but for illustration only.)

ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the exclusions may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service Center. If the problem is not handled to your satisfaction, then write to:

Consumer Affairs Department
Panasonic Corporation of North America
661 Independence Pkwy
Chesapeake, VA 23320

PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.

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For the hearing or speech impaired TTY: 1- 877-833-8855

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