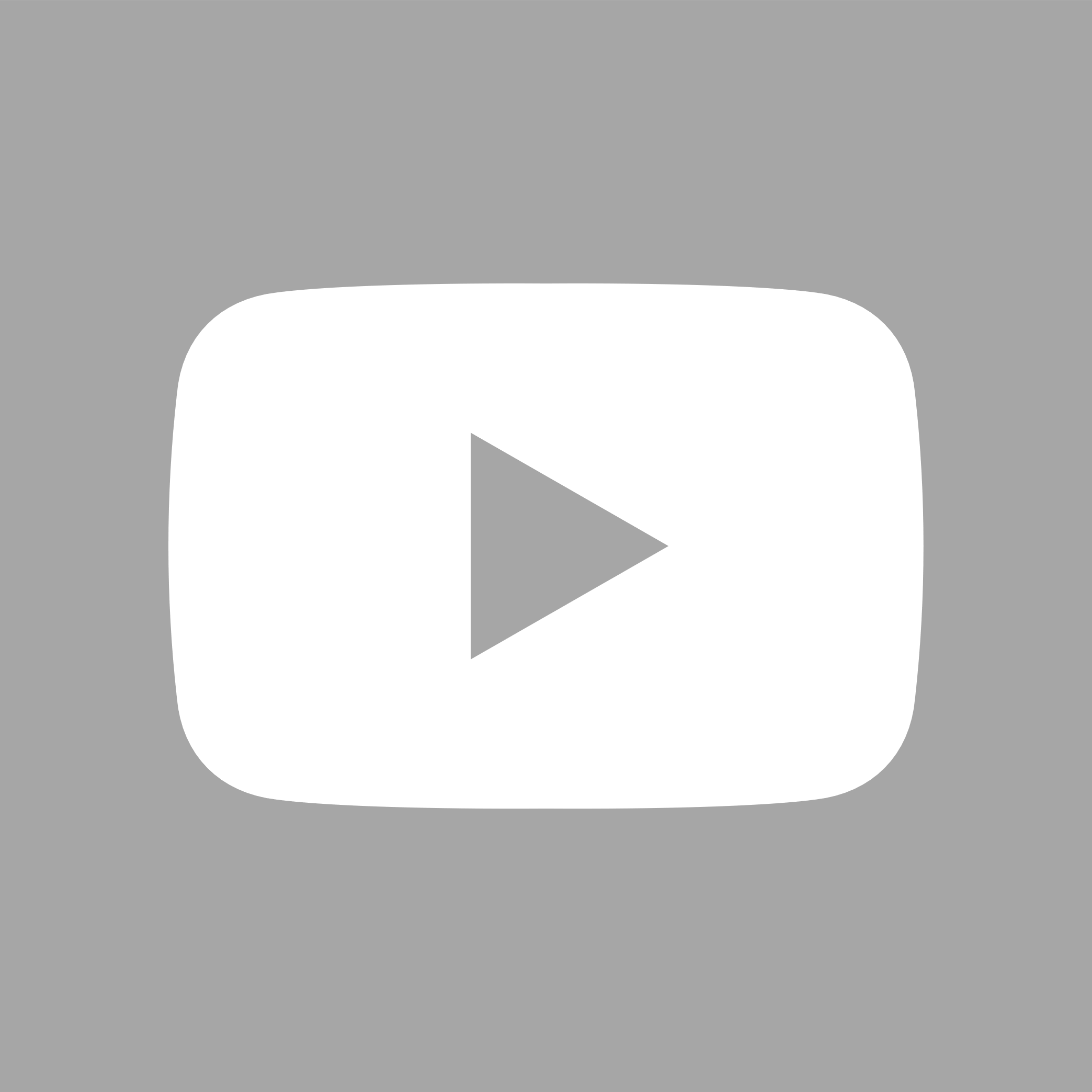
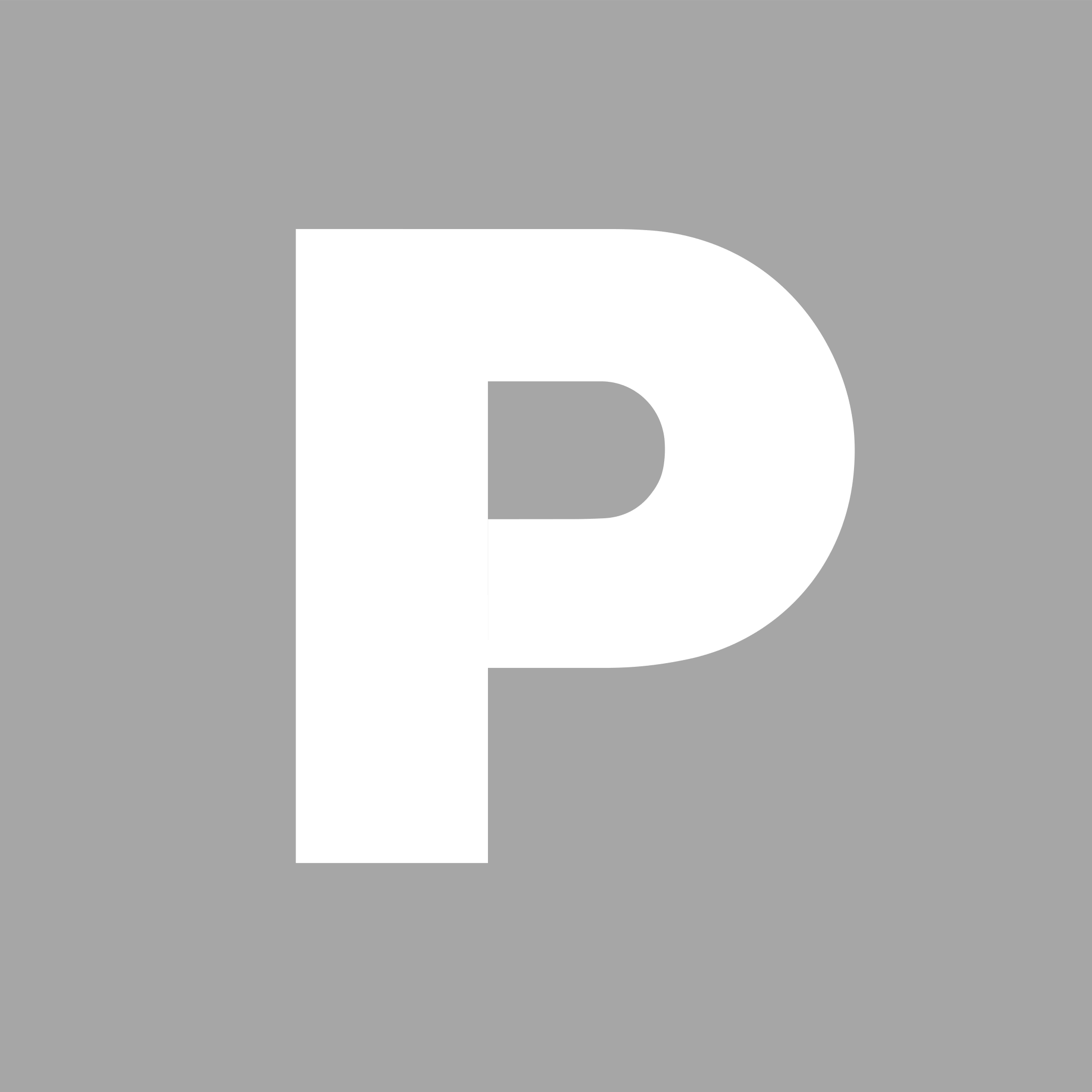
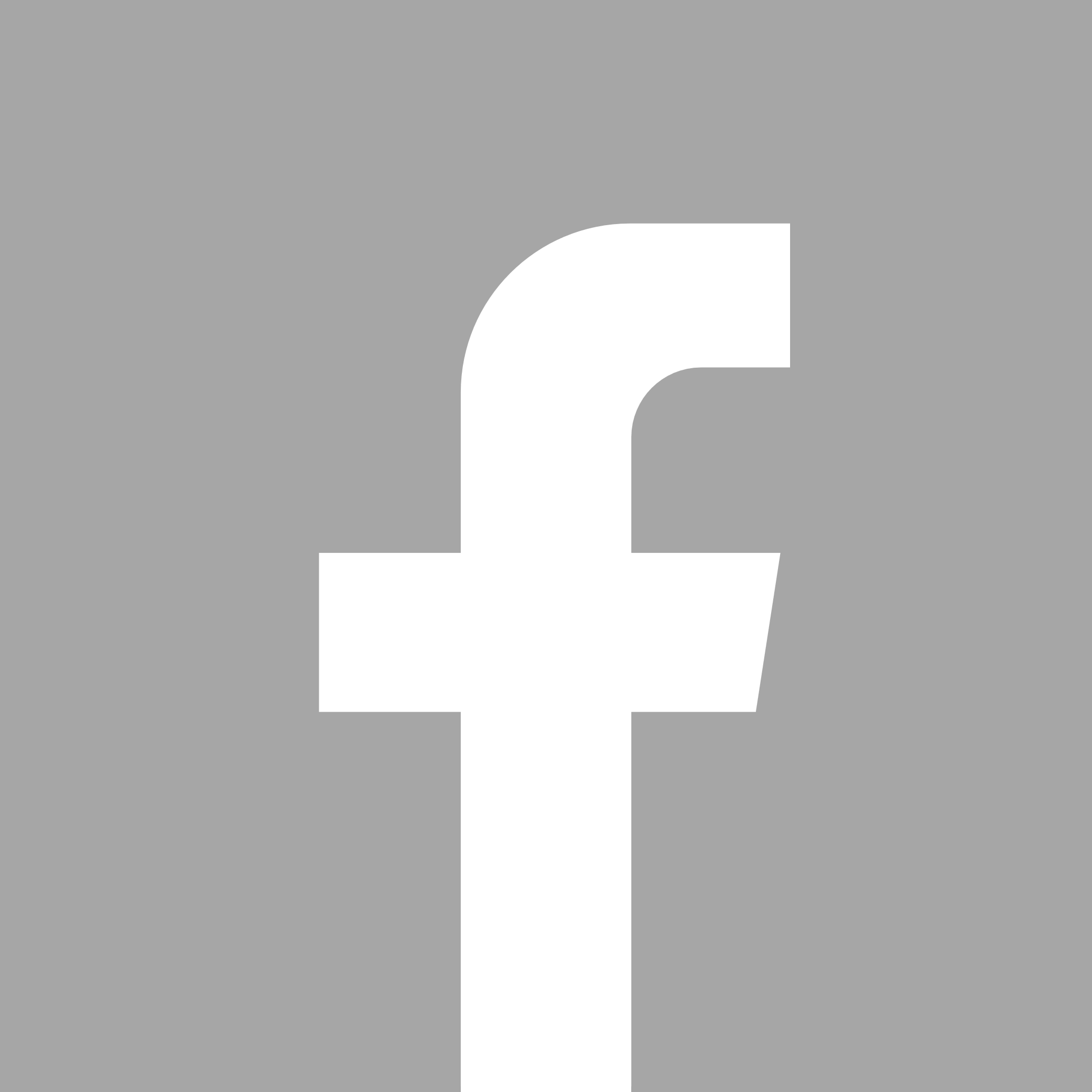
From Kitchen to Table: Panasonic Air Fryer Technology Delivers Healthier, Tastier Mealtimes, Every Time!

Combine award-winning aesthetics and cutting-edge technology with the Panasonic

NF-CC500 Air Fryer and NN-CD88 4-in-1 Air Fry Combination Microwave Oven

[](https://www.youtube.com/@PanasonicEuropeYouTubeChannel)[](https://experience-fresh.panasonic.eu/)[](https://twitter.com/PanasonicEurope)[](https://www.facebook.com/people/Panasonic-Europe/61552183186987/)

5th September 2024

A small grey and black device

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* Panasonic believes that enhancing our inner wellbeing begins with healthy eating and the joyful experience of cooking, which is reflected in products like the NF-CC500 Air Fryer and NN-CD88 Combination Microwave Oven.
* The Panasonic NF-CC500 Air Fryer is now available in NEW sleek Olive Grey - offering healthier, tastier cooking results with advanced features designed to save time and energy. With its compact design and powerful performance, the NF-CC500 not only enhances your kitchen's aesthetics but maximises space.
* Introducing the Panasonic NN-CD88 4-in-1 Combination Microwave Oven. Now with in-built air fryer functionality and an air fry basket, it’s the all-in-one kitchen powerhouse for perfectly crispy, healthy meals.

**Elevate Your Kitchen with the Panasonic NF-CC500 Air Fryer: Award-Winning Design Meets Cutting-Edge Cooking in Sleek Olive and Matte Grey Finishes**

The Panasonic NF-CC500 5L Air Fryer, now available in a sleek Olive Grey and the original Matte Grey, redefines healthy cooking with advanced features that save time and energy. As air fryers become a staple in most homes for their efficiency and delicious results, this model seamlessly blends style and functionality, enhancing your kitchen set up whilst delivering nutrient-rich meals.

More than just an appliance, the NF-CC500 is a design statement. The original Matte Grey Finish NF-CC500S was awarded the prestigious iF Design Award 2024, combining aesthetic appeal with cutting-edge technology to maximise kitchen space, without compromising performance.

**Innovative Features for Perfect Results**

The Panasonic NF-CC500 Air Fryer features unique design innovations aimed at enhancing convenience and cooking performance. One standout feature is its gentle steam technology, which includes an integrated water tank that hydrates the food’s surface to ensure a tender, juicy texture whilst improving roasting. Users can easily control the steam with a convenient button, allowing them to turn the water supply on and off as needed. This unique technology ensures that food remains moist inside while achieving a crispy exterior.

Plus, its 360° Air Flow Technology creates uniform crispiness in a shorter time with less turning. Intended to achieve crispy frying without oil, heat from the top and bottom of the machine penetrates the food to force out excess fat, so you can enjoy low-fat, healthy cooking.

The NF-CC500 also boasts a sophisticated LED touch panel with 11 preset menu icons, making it easy to select the perfect cooking program for a wide range of dishes. The intuitive display includes options for Start & Pause, Time & Temperature settings, and the Add Water function. Additionally, manual settings allow users to customise cooking times from one to 60 minutes with temperatures ranging from 80°C to 200°C, ensuring flexibility for all types of recipes.

The NF-CC500 and NF-CC600 from Panasonic both not only provide healthier cooking options but are also more efficient. They save up to 53%[[1]](#footnote-2) energy compared to conventional ovens, thanks to their compact designs and efficient heating technology. Additionally, the high-performance technology and combination cooking methods reduce cooking times by up to 40%[[2]](#footnote-3), allowing users to enjoy delicious meals faster.

Designed with convenience in mind, the NF-CC500 and NF-CC600 feature a high-temperature-resistant viewing window and an interior light, allowing users to monitor the cooking process without opening the fryer. This not only saves energy but also ensures that food is cooked to perfection without interruption.

**Achieve the Perfect Crunch with the NN-CD88 4-in-1 Air Fry Combination Microwave Oven and New Air Fry Basket Accessory**

Panasonic continues to lead the way in innovative kitchen solutions with the new NN-CD88 4-in-1 Air Fry Combination Microwave Oven. This sleek, space-saving 34-litre combi oven is designed to enhance the experience of cooking and fuel family mealtimes.

The NN-CD88 features a NEW Air Fry Basket accessory that can cook up to 900g of fries and optimises air circulation for even crisping and perfect browning, allowing users to achieve crispy, golden results without preheating. When used in conjunction with the ‘Air Fry’ programme, the NN-CD88 delivers the same performance as a conventional air fryer due to its unique top-fan structure.

Whilst saving time and effort with its multifunctional design, the NN-CD88 also enhances energy efficiency. Thanks to the simultaneous use of convection, microwave and grill, you can save up to 43% energy[[3]](#footnote-4) and 55% cooking time[[4]](#footnote-5)– unlike a conventional built-in oven or microwave oven without Inverter technology. It combines four essential cooking functions—microwave, oven, grill and air fry - for unparallelled versatility.

The convection function supports baking and roasting up to 220°C whilst the grill function is ideal for toasting, browning, and crisping. Panasonic's Inverter Microwave Technology ensures even defrosting, reheating, and cooking, complemented by features such as the Genius Sensor Cook, One-Push Reheating function for optimal result and Turbo Defrost for additional convenience. With a large 36cm turntable yet compact footprint due to Slim Line Design, the NN-CD88 efficiently utilises space.

Panasonic's commitment to supporting healthier living and efficient cooking is clearly reflected in the NN-CD88, making it an essential tool for a balanced and family-first cooking experience.

A person putting food in a microwave

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**Benefits of Air Frying with Panasonic**

According to expert nutritionist Lily Soutter (IG: [@lily\_soutter\_nutrition](https://www.instagram.com/lily_soutter_nutrition/)), air frying is a superior method for cooking healthier meals without sacrificing taste. Here are five of her quick nutrition facts about air frying with Panasonic:

1. **Lower Fat and Calories**: Air frying uses up to 90% less oil compared to deep frying, resulting in lower fat and calorie content without sacrificing the crispy texture[[5]](#footnote-6).
2. **Healthier ‘Fake-aways’**: Air fryers allow you to enjoy healthier versions of your favourite takeout dishes like fish and chips or fried chicken, using much less oil.
3. **Fewer Harmful Compounds**: Air frying may produce fewer advanced glycation end products (AGEs) and acrylamides, which are linked to oxidative stress and inflammation, compared to deep frying[[6]](#footnote-7).
4. **Moist and Flavourful**: Panasonic Air Fryers use gentle steam technology to keep food moist and tender inside while achieving a crispy exterior, without drying it out.
5. **Convenient and Versatile**: Air fryers are compact and efficient, making them perfect for quick, healthy home-cooked meals. Their versatility means you can prepare a wide variety of dishes easily.

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**Join the Experience Fresh Community**

Experience Fresh is a community dedicated to creating healthy, fresh, and delicious food with Panasonic’s unique technologies and products. Join now to discover secrets to natural, healthy eating, get tips from our cooking experts and explore a range of recipes shared by both Panasonic and users. Visit our online platform at Experience Fresh to learn more:

[Panasonic | Experience Fresh Recipes](https://experience-fresh.panasonic.eu/)

**A light bulb from a ceiling

Description automatically generatedAbout the Panasonic Group**

Founded in 1918, and today a global leader in developing innovative technologies and solutions for wide-ranging applications in the consumer electronics, housing, automotive, industry, communications, and energy sectors worldwide, the Panasonic Group switched to an operating company system on April 1, 2022 with Panasonic Holdings Corporation serving as a holding company and eight companies positioned under its umbrella. The Group reported consolidated net sales of Euro 54.12 billion (8,496.4 billion yen) for the year ended March 31, 2024. To learn more about the Panasonic Group, please visit: <https://holdings.panasonic/global/>.

**A group of people sitting on the floor playing with toys

Description automatically generatedCreate Today. Enrich Tomorrow.**

Holistic Wellbeing for People, Society, and the Planet - Our goal is to bring balance to People, Society and the Planet through our innovative solutions & products; promoting overall wellbeing for everyone by creating a healthier, simpler and more balanced way of living.

[Find out more >](https://www.panasonic.com/uk/consumer/create-today-enrich-tomorrow/holistic-wellbeing/social-wellbeing.html)

**A green forest with white text

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**Panasonic Group Environmental Initiatives**

The Panasonic Group has set forth its long-term environmental vision, "Panasonic GREEN IMPACT," with the aim of achieving both a better life and a sustainable global environment for all. Under PGI, Panasonic Group strives towards achieving virtually net zero CO2 emissions from its own operations by 2030, and aims to create an impact of more than 300 million tons (\*1) of reduced and avoided CO2, which is equivalent to about 1 percent of the current global total of approximately 31.7 billion tons (\*2) by 2050. The group also works on business activities to realize a circular economy in which resource efficiency contributes to decarbonization and reduces the consumption of limited natural resources.

\*1: CO2 Emission factor based on 2020

\*2: 31.7 billion tons of energy-derived CO 2 emissions in 2020 (Source: IEA)

[Panasonic GREEN IMPACT - About Us - Panasonic Holdings](https://holdings.panasonic/global/corporate/panasonic-green-impact.html)

1. *Applies to energy-saving during cooking with Panasonic Air Fryers. Result/s based on wattage per hour using the average of Panasonic internal product tests (3 different dishes), against 3 electric built-in ovens with capacities between 71l-65l. All ovens were energy efficiency class A or higher, from 3 different well-known brands across the price range (United Kingdom, Nov. 2022/July 2024). The cooking result also depends on personal preferences, the selection of ingredients and the quantity to be cooked.* [↑](#footnote-ref-2)
2. *Applies to time-saving during cooking with Panasonic Air Fryers. Result/s based on the average of time taken to cook 3 different dishes using Panasonic internal product tests, against 3 electric built-in ovens with capacities between 71l-65l. All ovens were energy efficiency class A or higher, from 3 different well-known brands across the price range (United Kingdom, Nov. 2022/July 2024). The cooking result also depends on personal preferences, the selection of ingredients and the quantity to be cooked.* [↑](#footnote-ref-3)
3. \*Applies to energy-saving during cooking with Panasonic Inverter Combination Microwave Oven NN-CD88. Result/s based on wattage per hour using the average of Panasonic internal product tests (4 different dishes), against 3 electric built-in ovens with capacities between 71l-65l. All ovens were energy efficiency class A or higher, from 3 different well-known brands across the price range (United Kingdom, November, 2022). [↑](#footnote-ref-4)
4. \*\*Applies to Panasonic Inverter Combination Microwave Oven NN-CD88. Result/s based on the average of time taken to cook 5 different dishes using Panasonic internal product tests, against 3 electric built-in ovens with capacities between 71l-65l. All ovens were energy efficiency class A or higher, from 3 different well-known brands across the price range (United Kingdom, November, 2022). [↑](#footnote-ref-5)
5. <https://ift.onlinelibrary.wiley.com/doi/10.1111/1750-3841.12753> [↑](#footnote-ref-6)
6. <https://onlinelibrary.wiley.com/doi/abs/10.1111/jfpe.12507>

   <https://www.sciencedirect.com/science/article/abs/pii/S0278691513004444?via=ihub> [↑](#footnote-ref-7)