**Panasonic presents the new NN-DF38P/DF37P Combi Ovens and NF-CC600/CC500 Air Fryers**

**For a healthier, simpler, and more balanced way to experience the joy of cooking**

**• Get delicious and nutritious results, saving energy and time**

**• Stylish, compact designs save space while delivering exceptional cooking power, so you can make all of your favourite dishes**

**• Effortless auto programmes and easy cleaning options make cooking and clean-up a snap**

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**Berlin, 29 August 2023** – Panasonic, a world leader in the development of cutting-edge electronics, technologies and solutions, today presents four new additions to its “Experience Fresh” kitchen appliance lineup – expanding the Combination Microwave Oven range with the NN-DF38P and NN-DF37P, and introducing two new Air Fryer models for the European market, the NF-CC600 and NF-CC500. This quartet of compact and stylish units saves on energy while reducing cooking times, offering easy to use auto programmes for healthy meals that will ignite the joy of cooking while promoting better balance through quick, healthy, and delicious food.

**Inner Wellbeing**

At Panasonic, we are passionate about creating a healthier, simpler, and more balanced way of living. We believe that wellbeing begins with healthy eating and nutrition. That's why our kitchen products are designed to support individuals in their pursuit of overall wellbeing, benefiting themselves, society, and the planet; we want to enable everyone to enjoy and share healthy food and cooking practices.

Our kitchen brand, “Experience Fresh,” embodies this vision. It draws inspiration from the mindful everyday rituals of Japanese lifestyle, making healthy cooking a delightful and worthwhile experience.

Within our product range, we have a wide selection of kitchen appliances that ignite the joy of cooking while promoting better balance through quick, healthy, and delicious food. Our cooking technologies are inspired by “Washoku” which means “Traditional Japanese food.” Washoku emphasises cooking methods that preserve the natural nutrients and umami of ingredients, promoting inner wellbeing.

Washoku is not just a culinary tradition; it's also recognised as a UNESCO Intangible Cultural Heritage of Humanity. It aligns with the principles of respecting nature and utilising natural resources sustainably, possibly contributing to the longevity observed in Japan.

Our kitchen appliances and innovations promote a balanced and healthier lifestyle while also nurturing inner wellbeing. Through mindful nutrition and cooking choices inspired by Washoku, we strive to nourish not only the body but also the soul. With Panasonic, experience the transformative power of Holistic Wellbeing for a healthier, more fulfilling life.

**Combination Microwave Ovens**

The defining feature of the new NN-DF38P and NN-DF37P Combi Ovens are the three Eco Combi Mode settings. Using the Eco Combi Mode – grill and microwave power at the same time – is more efficient than using top/bottom heat alone, allowing you to cook delicious oven food much quicker, with no pre-heating required. From crispy chicken to fish fillets and pizza, you can reduce energy consumption by up to 40% and cooking time by up to 55% when using Eco Combi Mode instead of Oven Mode (top/bottom heating) on the NN-DF38P and NN-DF37P Combi Ovens.[[1]](#footnote-1)\*

Compact Oven-Like Design

The NN-DF38P and NN-DF37P are compact (48.3cm x 41.2cm x 33.8cm) flatbed microwaves with increased cooking space, a pull-down door, and 23L capacity. With no turntable, the flatbed design means you can even use rectangular oven dishes – and save time wiping down the cavity when you’re cleaning up. Even in small kitchens with limited space, cooking is simple and easy. A compact alternative to a standard oven, the top and bottom heaters deliver optimal cooking power for ideal results – you can even roast a whole chicken!

Microwave

In addition to reheating, the microwave can defrost and cook a wide range of foods—its seven power levels (100W, 270W, 300W, 440W, 600W, 800W, 1000W) allow you to choose the right wattage for whatever you are cooking. Panasonic’s Microwave Inverter Technology allows you to adjust the heating power for every kind of cooking to suit the unique flavour, texture, and nutritional value of each ingredient. Thanks to precise power control, the inverter technology ensures quicker and even heating when defrosting or reheating, cooking your food gently and evenly while preserving nutrients.

Grill

The 900W grill heater applies direct heat to brown food and quickly cooks every dish to perfection. If you find that simply reheating ingredients in the microwave isn't delivering the satisfying flavour you desire, combining them with a grill can greatly enhance the taste and texture of your food.

To accommodate different foods, the Combi Ovens offer three power levels: Grill 1 (Low) and Grill 2 (Medium) are for delicate foods and those requiring longer grilling times, such as fish or chicken portions; Grill 3 (High) is for most meats, such as bacon, sausages, and chops, but is also suitable for toasting bread.

Low-Oil Cooking

Inner wellbeing means enjoying the foods you love in a healthy way. The Combi Oven features an enamel oven/grill tray with special grooves that collect and drain off excess fat during cooking, leaving the food crispy on the outside and juicy on the inside while reducing calories. Two sets of guides inside the Combi Oven allow you to adjust the height of the enamel tray.

Oven

It’s time to start your culinary adventure! With a wide temperature range from 30°C to 200°C and top/bottom heating, the Combi Oven can cook almost any dish you can imagine – from dried fruit snacks to roast dinners with all the trimmings – thoroughly and consistently.

Auto Programmes for Ease-of-use

With 16 Auto Menu Programmes that allow you to make main dishes, side dishes, and desserts with one single unit, the Combi Oven is all you need to expand your gastronomic horizons. The Auto Cleaning Programme saves you from tedious cleaning chores, removing fat and grease build-up in the cavity and keeping the oven clean.

Sustainability

As part of Panasonic’s commitment to sustainability, the new Combi Ovens will use Zero Plastic Packaging; the Carton Box is entirely plastic-free, and the units will be wrapped in a reusable cotton fabric.

Offered in black or white, NN-DF38P and NN-DF37P will be available in [month year].

**Air Fryers**

With the NF-CC600 and NF-CC500 Air Fryers, Panasonic is expanding its kitchen appliance family and offering our European customers new options for healthy cooking.

Functioning like small ovens, Air Fryers have the potential to reduce energy consumption and cooking times due to their smaller capacity, top and bottom heaters, and airflow technology. Providing extra crispiness to food with less oil, they are a healthier choice for your comfort foods.

Panasonic Air Fryers are even more exceptional due to a built-in water tank, which makes it possible to add gentle steam during the air frying process. The steam function is designed to enhance crispiness and to help retain moisture within the food.

Dual Thermal Cycle

Top and bottom heating supports 360° air frying for uniform crispiness in a short time with less turning. Intended to achieve crispy frying without oil, hot air technology penetrates the food to force out excess fat, so you can enjoy low-fat, healthy cooking.

Enhanced Crispiness with Gentle Steam

Gentle steam from an integrated water tank is meant to hydrate the food’s surface, creating a tender and juicy texture while improving roasting. Adding water increases the amount of moisture in the air fryer, which can help the hot air to conduct more heat and distribute it more evenly. A convenient button allows you to manually turn the water supply on and off.

High-Temperature-Resistant Window

Is it ready yet? Keep an eye on the cooking process with a handy window of high-temperature-resistant material. The viewing light inside can be switched on when needed, saving energy when not in use.

Convenient Auto Programmes

Operation via the display includes Start & Pause, Time & Temperature, and Add Water; and a LED touch panel with 11 colourful and easy to understand preset menu icons lets you quickly and easily cook your favourite dishes. The presets for the NF-CC600 are Chicken, Fish, Seafood, Steaks, Sausages, Veggies, Potatoes, Pizza, Cake, Fries, and Toast, while those for the NF-CC500 are Chicken, Toast, Seafood, Steaks, Meatballs, Veggies, Potatoes, Pizza, Cake, Fries, and Dried Fruit.

Cooking time ranges from one to 60 minutes, and temperature range is from 80°C to 200°C.

The NF-CC600 and NF-CC500, both 1400W, are rendered in a compact and stylish design. The NF-CC600 (26.7cm x 35.7cm x 35.5cm) has a capacity of 6 litres and weighs 5.4kg while the 5-litre NF-CC500 (26.5cm x 36.0cm x 32.8cm) weighs 4.79kg.

Both models are expected to be available from Spring 2024.

**The Experience Fresh community**

Experience Fresh is also a social media community focused on healthy, fresh and delicious food and has been designed to interact with all cooking enthusiasts. Join us to discover all the secrets to natural, healthy eating and even get tips from our cooking experts! Wellness, vegan, gluten-free recipes and quick snacks are shared by both Panasonic and users. Discover all this on the Experience Fresh social media channels and our online platform [www.experience-fresh.eu](http://www.experience-fresh.eu).

**About 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 8,378.9 billion yen (ca. 59.4 billion Euro) for the year ended March 31, 2023. To learn more about the Panasonic Group, please visit:

<https://holdings.panasonic/global/>

1. \* Applies to energy- and time-saving during cooking with Panasonic Inverter Combination Microwave Oven NN-DF38P and NN-DF37P. Result/s based on the average of wattage per hour and the average of time taken to cook 4 different dishes (roast beef 1kg, roast whole chicken 1kg, fish fillets 400g and chilled pizza 300g) during Panasonic internal product tests, comparing dishes cooked with Eco Combi Mode 3 against Oven Mode (top/bottom heat) with the same microwave oven (China, August 2023). [↑](#footnote-ref-1)