Panasonic

user's Guide

Heated wall breaking machine(Household use)

model:MX-H2201

National standard: GB 4706.1-2005

GB 4706.19-2008 GB 4706.30-2008

Enterprise Standard: Q/XMJS 032-2019



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Thank you very much for purchasing a Panasonic product.

- Please read this instruction manual carefully before use to ensure correct and safe use of this product.
- Please be sure to read the "Safety Precautions" and "Important Information" (pages 2 5) carefully before use.
- Please keep the warranty certificate and this instruction manual properly for future use.
- Panasonic assumes no responsibility for improper use of this product or failure to follow instructions.

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Safety Precautions

Be sure to follow the operating instructions

In order to avoid endangering users and causing property damage to others, here are some things that must be observed.

■ Distinguish the hazards caused by incorrect operation and the extent of losses.

	g					
<u> </u>	warn	Indicates a potential hazard that could result in serious injury or death.				
<u>/i\</u>	Notice:	Indicates a potential hazard that may result in minor injury or property damage				

■ Symbols are classified and explained as follows.





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

- Please do not disassemble, repair or modify this product by yourself.
 - → Please consult your dealer or Panasonic Customer Service Center.
- Never allow infants or children to play with packaging materials.(May cause suffocation.)
- Do not use this product if the power cord or power plug is damaged or if the power plug is loose.
 - → If the power cord is damaged, it must be replaced by professionals from the manufacturer, its service department or similar departments in order to avoid danger.
- Do not damage the power cord or power plug.

The following behaviors are strictly prohibited:

Damaging, processing or placing it near heating components, forcibly bending, twisting, pulling, pulling the power cord over sharp edges, placing heavy objects on the power cord, bundling the power cord, and using the power cord to lift the product.

- Do not plug or unplug the power plug with wet hands.
- Do not touch this product with wet hands.
- Do not immerse the fuselage, power cord and power plug in water (any liquid) or be splashed by water or other liquids.
- The glass handle and lid contain magnetic safety locks. Do not immerse them in water (any liquid).
 - When cleaning or using the glass and body, do not get the coupler and upper and lower couplings wet.
- Do not let the power cord hang over the edge of a table or workbench, or allow it to touch hot surfaces.
- During or after use, do not touch hot parts such as glass, upper and lower couplings, etc.
 - → Always keep this product out of the reach of infants or children.
- Do not set the wrong menu preparation time. If you stir too much, the ingredients may overheat and cause danger.
- It is strictly prohibited to idle or overload this product when it is in operation.



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

- This product is not intended to be used by children or persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge unless they have been given supervision and instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with this product.
- Please be sure to keep infants and children away from this product, its power cord, and power plug.
- The power plug must be fully inserted into the power socket.
- Make sure the voltage indicated on the label of this product is consistent with the local power supply voltage.
 You should also avoid plugging other devices into the same electrical outlet to prevent the circuit from overheating.
 If you connect multiple power plugs, make sure that the total power does not exceed the power rating of the power outlet.
- Please remove dust from the power plug regularly.
 - → Unplug the power plug and wipe it with a dry cloth.
- Before replacing parts or touching moving parts, turn off the power and unplug it.
- Be careful when pouring hot liquid into a glass. A sudden burst of steam may cause the hot liquid to overflow.
- When the glass is installed on the body, do not put your hands into the glass to avoid accidents.
- If any abnormality occurs with this product, please stop using the product immediately and unplug the power plug.

Exception or failure cases:

- The power plug and cord are unusually hot.
- The power cord is damaged and power cannot be supplied.
- The fuselage is deformed, has obvious damage, or is abnormally hot.
- A strange smell wafts out.
- Abnormal noises are made during use.
- Other abnormalities or failures occur.
 - → Please unplug the power plug immediately and contact Panasonic Customer Service Center for inspection or repair.
- Before cleaning this product, please turn off the power and unplug the power plug, and dry the power plug and power socket before using it again.
- Glass is only to be used on the base provided.



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

- Do not use this product for any purpose other than those mentioned in the manual.
- Do not use this product near walls, furniture or enclosed spaces such as built-in cabinets.
 - → Otherwise it may cause discoloration or deformation.

- Do not move this product by holding the power cord.
- Do not place any objects on this product or insert any objects into the bottom/ gaps of the product.
- Do not use this product in the following places.
 - Uneven surfaces, carpets, non-waterproof surfaces or places covered with tablecloths.
 - Where it may be splashed by water or near a heat source.
 - Near any open source of water, such as a sink.
 - → Please place this product on a stable, dry, clean, flat and heat-resistant tabletop.
- Do not replace any accessories of this product with other parts other than the original accessories of this product.
- Never put your fingers or utensils such as spoons and forks into the glass while the product is running.
- When adding ingredients to the glass, never exceed the upper limit.
- When removing the mixture from the glass, never handle it directly with your hands, but with the help of a rubber scraper or spatula.
- Do not use containers other than those provided with this product for heating.
- This product cannot be operated in external timer or external independent remote control system mode.
- Do not operate this product when the lid is not properly installed.
- Never leave this product while in use.
- During the production process of this product, do not open the lid or disassemble the glass.





Things that must be done

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

- If this product gets stuck during use, please turn off the power immediately, unplug the power plug and remove the glass, carefully remove the food stuck on the knife, and wait until the product cools down before continuing to use it.
- When removing ingredients from a glass, never take it directly with your hands. Instead, use an
 utensil such as a rubber scraper or spatula.
- Be sure to pull out the power plug by holding the power plug and do not pull the power cord forcefully.
- When using, be careful not to step on or trip over the power supply.
- When opening the cup lid during or after preparation, please be careful not to be burned by the steam ejected to avoid accidents.
- Only after the cutter has completely stopped can you open the lid or remove the glass from the body.
- When this product is not in use, be sure to turn off the power switch and unplug the power plug from the power socket before installing, disassembling, moving, and cleaning. The product must be wiped dry before use again.
- Please make sure accessories are clean and installed correctly when using this product.
- When handling sharp blades, care should be taken during emptying the glass and cleaning, and do not clean the knives with bare hands.
- Please allow this product to cool down before moving, moving or cleaning it.
- Please be careful not to tilt the appliance excessively when pouring out ingredients.

- When using this product, please refer to the usage time and operating time in the specification sheet. ("Specifications" on page 16)
- After use, be sure to clean this product, especially food contact surfaces. ("Cleaning Method" on page 14)
- This product is for home use only.

Important information

- Never place the glass on any heat source or in the microwave.
- Do not drop this product to avoid damage.
- Do not use this product outdoors.
- Do not wrap the power cord around the body.
- Please confirm that the safety device is fixed and installed before use.
- After making hot food, the glass may be too heavy to pick up with one hand. You can first put on thick insulated gloves and hold the glass firmly with both hands before pouring the finished product.
- Do not operate this product without adding ingredients.
- Do not use glass cups to store food or liquids for long periods of time.
- If not used for a long time, please place this product in a dry and ventilated place to prevent it from getting
- This product can only be used at an altitude below 2,000 meters. Use above an altitude may cause problems such as undercooked ingredients, overflowing, and smeared ingredients.



This symbol means: The surface of the product is hot, please be careful when touching it.

Intelligent altitude recognition

This function will automatically adapt to the water temperature, altitude and voltage of the area during operation.

Adjust the functional production program to the best state to ensure the full release of nutrients in the cooked ingredients, overflowing, and smeared ingredients caused by changes in altitude and voltage

- There is a lot of steam during the boiling process, so please be careful to prevent burns.
- After completing the intelligent altitude recognition, this product has been adjusted to the optimal production program in the local environment and will continue to operate in this state.

In order to fully ensure the effect of food preparation, before using this product for the first time, or when the product is moved to an area with large altitude changes.hour, please follow the







. Add water (do not add any ingredients) to 1.0L-1.2L water level.

2. Install the glass and lid to position and put it into the fuselage





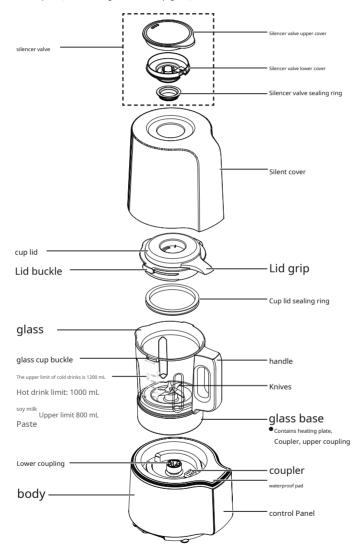
key for 3 seconds. After hearing the "beep" s Try, the LED displays in a dynamic cycle. and start Heat water until it boils.



Part name and description

Part Name

 Before using this product for the first time or if it has not been used for a long time, please clean all parts. (Follow cleaning instructions on page 13.)



- * Customers are asked to bring their own utensils such as rubber scrapers or spatulas for taking out finished products or food from the glass.
- $\ensuremath{^{\star}}$ If you need to use thick insulation gloves and other items, please bring them by yourself.

control Panel



Control Panel Instructions

Common functions

function name	How to operate				
<u>启动</u>	Start/OK				
确定	Used to determine the set temperature, time, or start the product to start running.				
停止	stop				
1字止	Touch to return to the initial screen.				
$\triangleleft \triangleright$	lightTouch: adjust temperature, speed, howelfween. Long press: quick switch.				

Custom functions

achie Gare ntiame	Operator LaW					
预约	① • When in standby, use " " & " " to seleck the menu that can be reserved. Touch the 釋納 to enter the "Reservation Mode" setting of the selected menu. ③ Use " " or " 句 to adjust the reservation completion time.					
(Only if	 Adjustable time range: 2 hours - 12 hours (recyclable). Adjustments are made by 1 unit every 30 minutes. 					
Heating function	The initial reservation value is 2 hours. (本)					
fully automatic menu)	● During setting, if the time is not adjusted within 5 minutes or the " " key is toudled; the system will return to the initial screen. 启动 ③ Touch the '編录ey to start working.					
	*The reservation time is the completion time (factors such as the amount of ingredients, environment, etc. will affect the reservation completion time).					

Custom functions

function name	How to operate
	manual mode
	In standby mode, touch " ^{季动} key to enter manual mode.
	① Touch " O"" ▷ "to set the temperature. After the setting is completed, press
	" ^{启动} 课 ey.
	 Optional temperatures:, 37°C, 60°C, 80°C, 100°C can be selected and cycled.
	● Select "" to indicate no heating, " [™] "Extinguish.
	The initial set temperature is "".
	② Touch "√" or " ▷ " to set the speed, and the speed selection can be cycled.
	After setting is completed, press " 偏定 "key.
	(1) When the temperature is set to "" (no heating), the speed range can be adjusted
	Range: PL, P1-P8, PH gears, a total of 10 options (PL means low speed, P1
	means 1st speed. The higher the number, the faster the speed. PH means
	high speed.). After touching the " "함께 tton, the product cannot be set.
	time, it will automatically start stirring, and the maximum stirring time is 6 minutes.
	After stirring is completed, it will automatically stop and return to the initial screen. (2) When the temperature is set to "37°C, 60°C, 80°C, 100°C"
手动	In any case (with heating), the speed range can be adjusted: PL,
模式	There are 11 options in total for P1-P8, PH and P0 gears. (P0 gear means no advance Stir.)
	③ Use " ◁" or "" to ₽et the time. After setting is completed, press
	<u>島</u> <u>島</u> button to start heating or stirring, (the temperature is set to ""
	, this step will be skipped directly).
	 Adjustable time range: 1 - 60 minutes (1:00 - 60:00), each setting is 1 minute.
	When already in working status
	• The motor does not move when the speed is P0, and the "" light goes out.
	■ The display shows the remaining time. Touch " " or " during stirring. Adjustable speed.
	* In the heating state, even if the gear is selected as P0, it will be stirred to avoid
	In the heating state, even if the gear is selected as PU, it will be stirred to avoid sticking to the bottom.
	The buzzer sounds to indicate completion of production
	Press the "學來ey/open the lid/extract the glass to return to the initial
	interface.

Has heating function

function name	How to operate
health paste	
health soup	中計
Grain pulp	Add ingredients, touch " " or ◀ to select the menu, and then touch the " button to 编定 "
Multigrain porridge	start working.
corn juice	When choosing the menu of health soups and thick soups, do not break the ingredients, as a little bit of ingredients will be
mung bean paste	broken during the stirring process.
Gumbo	
Complementary food so	ир

No heating function

function name	How to operate
Fruit and vegetable of Milk Xi ice san	hinks Add ingredients, tap 석" or " " tol͡select the menu, tap " to start making. C

Has heating function

function name	How to operate
Insulation	Automatic menu with "heating" process, automatically entered when the temperature reaches a fixed value Keep warm mode. In the keep warm state, the page displays " and the keep warm countdown starts for four hours. In the keep warm mode, the temperature will be maintained at approximately 55°C. Keeping time is about 4 hours.
self cleaning	Used to assist in cleaning glasses. (b) After adding 1000mL of clean water (the amount of water can be adjusted appropriately), pass it through in standby mode EED Enter the self-cleaning mode by lightly touching the " or " " button, and then touch the " " button is start cleaning. The cleaning mode time is fixedly displayed at 10 minutes. During the setting process, " (key will return Return to the initial screen. When entering the self-cleaning mode, it will preheat while stirring (dynamic cycle) and the countdown will start after the preheating is completed. When heating, " " " symbol flashes and heating stops, " salways on. While stirring, " " symbol flashes. When stirring stops, " " symbol flashes. When the buzzer sounds, it means cleaningover become. Please ensure that the maximum amount of water is approximately 1200mL. If there are food residues, please Again Adjust water volume. Please ensure that the minimum amount of water is approximately 400mL to prevent the tool from idling and avoid malfunction or accidental occurrence. It will heat up during the "self-cleaning" function. Please be careful about the residual heat during and after cleaning.

statement

All contents in this manual have been carefully checked. If there are any typographical errors or misunderstandings in the contents, please consult our company.

 ${\sf Note:} \bullet {\sf Graphics} \ {\sf and} \ {\sf text} \ {\sf with} \ {\sf background} \ {\sf color} \ {\sf are} \ {\sf auxiliary} \ {\sf content}.$

If the product has technical improvements, it will be indented in the new version of the manual without prior notice. If there is any
change in product appearance and color, the actual product shall prevail.

Instructions

1. Cut the ingredients into pieces within 5cm.

Cut the meat into strips and remove the tendons

- 2. Please refer to the recipe, measure the ingredients in order and put them into the glass
- 3. ① Displace the cup lid buckle with the glass cup buckle and press down the cup huild
 - ② Turn the lid counterclockwise until it cannot turn anymore. The grip is vertical to the handle of the glass.

Cup lid sealing ring Cannot be missed.

- The glass has a cover opening protection device. If the cover is not rotated in place, when lightly touched When essing the " " key, the product will not work and an error tone will sound twice.
- 4. Align the bottom of the glass with the lower coupling vertical Place it straight down into the fuselage.

If the glass is not placed even when the power is plugged in, the control panel

- 5. Align the protrusions of the silent cover with the handle and press down, making sure Make sure the fuselage is installed in place.
- 6. Align the lower cover of the silencer valve with the lower handle and press down.
- 7. Choose according to your needshoose the dish you want Single or set manually

^{启动} 确定 " button to start working. model. Tap "

During operation, the speed may be fast and slow or intermittent. The movement is normal.

- There will be a warm-up period after the heating function is started. hour.
- 8. After the work is completed, the product will beep. Unplug the power plug, remove the glass, silencer valve, Use the silent cover before opening the cup lid.

Pay attention to the steam coming out when opening the lid to prevent burns.

9. Pour out the finished product.

Do not pour out the finished product too quickly to prevent liquid from spilling.

After use, please unplug the power plug.













Fully automatic menu recommended recipes

menu	Ingredients & recipes
health paste	Ingredients: $35 g$ black rice, $35 g$ japonica rice, $5 g$ red dates (about $2 pcs$), ice $20 g$ sugar, $20 g$ peanuts, $550 g$ water. Method: Wash the rice, remove the pits from the jujubes, prepare all the ingredients, and put them into a glass In the glass, select the health paste menu.
health soup	Ingredients: 50 g glutinous rice ears, 120 g snowflake pear (unpeeled), 15 g plum blossoms (about 6 pcs), 12 g red dates (about 6 pcs), 8 g wolfberry, 12 g yellow rock sugar, 550 g water. Method: Remove the hard lumps from Nuo Er and wash them. Cut the snowflake pear into 3-5 cm pieces. shape. Then put all the ingredients into the glass and choose the health soup menu. If using dry white fungus, please soak the ingredients before use.
Grain pulp	Ingredients: 15 g red beans, 40 g soybeans, 8 g rock sugar, 20 g peanuts, water 550g. Method: Soak soybeans for 6 hours and red beans for 8 hours. What will be done later Put the soaked ingredients into the glass together with rock sugar, peanuts and water cup, select the cereal menu.
Multigrain porridg	Ingredients: 55 g black rice, 25 g red beans, 15 g glutinous rice, 15 g barley, 15 g mung beans, 700 g water. Add sugar according to personal preference. Method: Soak red beans and barley in water for 10 hours, then remove all food Put all the ingredients into a glass and choose the multi-grain porridge menu.
corn juice	Ingredients: 300 g corn kernels, 200 g milk, 3 g sugar, 300 g water. Method: Wash the corn kernels and put them into a glass, add milk, sugar, Water (can be increased or decreased according to taste). Select the corn juice menu.
mung bean paste	Ingredients: 100 g mung beans, 15 g rock sugar, 600 g water. Method: Wash the mung beans, put them into a glass, add rock sugar and water (Can be increased or decreased according to taste). Choose the green bean paste menu.
Gumbo	Ingredients: 75 g corn nuggets, 150 g ribs, 75 g carrots, 4 ginger slices tablets, 500 g of water, and salt added according to personal preference. Method: Wash the corn and cut it into several sections, wash and cut the ribs and carrots Put cubes, salt and ginger slices into a glass, add water (can be adjusted according to the Increase or decrease the taste as appropriate), choose the soup menu. Meat, eggs and other ingredients are perishable, so please do not use the reservation function. Yes, especially in summer.
Complementary fo	Ingredients: 160 g pumpkin (peeled), 80 g yam (peeled), 80 g water. -Method: Peel and wash the pumpkin and yam and cut into 2-3 cm pieces. Finally, put all the ingredients into the glass and choose the complementary soup menu.
Fruit and vegetable	Ingredients: 100 g cucumber, 120 g banana, 200 g apple, ice cubes 100 g, water 300 g Method: Cut cucumber, banana and apple into 2 cm, 3-5 cm, respectively. 2 cm cubes, then put into a glass, add 100 g ice cubes and 300 g water (can be increased or decreased according to taste). Choose from the fruit and vegetable menu.

Fully automatic menu recommended recipes

menu	Ingredients & recipes
milkshake	Ingredients: 190 g avocado, 125 g vanilla ice cream, 210 mL milk. Method: Peel and core the avocado, cut into 3-5 cm pieces and place in a glass Cup, then put ice cream and milk and select milkshake menu. • It is recommended to use ripe avocado as an ingredient.
Smoothies	Ingredients: 300 g mango (net weight), 150 g yogurt, 50 g ice cubes. Method: Wash, peel, core and cut the mango into 3-5 cm pieces. Pour into a glass, then add yogurt and ice cubes and choose a smoothie menu.

The taste of the finished product will be affected by the season, temperature, quantity of each ingredient or the utensils used, etc. Please adjust according to the actual situation.

- If hard ingredients (such as fish bones, etc.) are used, please sift them before eating to avoid accidentally eating them.
- The fully automatic menu has pre-set time, speed and temperature, and automatically stops after each menu is completed.
- If the ratio of milk to water is higher than recommended on the menu, it may cause overflowing or scorching.
- In the case of reservation, the actual completion time may be longer or shorter than the reservation time due to different
 usage environments.

Recommended recipes in manual mode

DIY recipes	Ingredients & Methods				
	Ingredients: 10 g gelatine powder, 30 g diced mango, 35 g fine sugar, yellow 40 g of oil, 80 g of digestive biscuits, 200 g of mango (net weight), 250 g				
	of light cream.				
	Method: ① Put the digestive biscuits into a plastic bag and crush them with a rolling pin. yellow				
	Heat the oil in the microwave until it melts and stir thoroughly with the digestive biscuits Mix well.				
	③ Spread the ingredients from step 1 on the bottom of the cake mold, flatten and compact, cover				
	with plastic wrap, and place in the refrigerator for 1 hour.				
	③ Put 200 g of mango into a glass, set the temperature to "", the speed to P1,				
mango	and beat into a puree (during the beating process, adjust as needed				
Mousse	If necessary, stop and stir evenly, then continue beating with P1 gear).				
Monzze	Add gelatine powder, set the temperature to 60 °C and the speed to P1, stir				
(6 inches)	the mango puree and gelatine powder until dissolved (about 2				
	minutes), when finished pour into other containers and set aside				
	cool down.				
	(§) Put the whipping cream and caster sugar into a glass, turn the speed to P1, and whip				
	the whipping cream until it becomes thick (about 3 minutes).				
	⑥ Mix steps ④ and ⑤, stir evenly with a spatula, and add				
	Dice mango cubes.				
	⑦ Pour step ⑥ into the cake mold and gently shake out the big air bubbles.				
	Cover with plastic wrap and refrigerate for 1.5 hours.				
	Just take it out of the mold.				

<Ingredients Preparation>

Harder ingredients: Cut into 2 cm cubes, such as carrots, pumpkins, potatoes, etc.

- Soft ingredients: Cut into 3-5 cm cubes, such as bananas, dragon fruit, etc.
- Stem and leafy vegetables: cut into 3-5 cm pieces.
- Nuts: Remove shells and membranes.
- Grains: Cook or soak in water until soft.
- Frozen fruits: Please make it with liquid. Adding only frozen fruits may cause idling.
- Other frozen ingredients: please remove the ice before making.

Operation precautions

It is strictly prohibited to beat or grind dry food and hard Chinese medicinal materials (such as stone swallow, stone lotus seeds, stone porcelain etc.).

- The ingredients in the recipe are all prepared according to the standard water level. When using, users should adjust the total amount of ingredients according to the amount of water and the type of ingredients. The heating function should not exceed 1000 mL (the maximum capacity of the grain pulp and health paste functions should not exceed 800 mL). Cold drinks The maximum function should not exceed 1200 mL, otherwise it will easily cause overflow or muddy bottom.
- Do not use this product to directly heat milk, grain slurry, cold rice cereal and other viscous liquids, otherwise it will cause burnt conditions such as "burnt bottom" and produce odor.
- When making porridge, paste, soup, etc., you must select the corresponding function button, otherwise the
 prepared drinks will taste bad, be undercooked, etc., and in serious cases will cause overflowing or smeared
 bottom.
- During the production process of this product, please do not add sugar, brown sugar and other seasonings to the bottom of
 the cup to prevent the seasonings from sticking to the bottom of the glass when heated.
- When the ingredients are heated to boiling (the countdown starts), do not terminate the program. If it is terminated by mistake, do not select the heating function to continue making, to avoid overflowing or scorching of the hot food caused by repeated cooking. Please change the ingredients and then select the function again, or use a pot to cook and then use the custom mode to smash the ingredients.

Cleaning method

- Please turn off the power and unplug it before cleaning.
- Please clean this product before first use and after each use.
- Be sure to wait until the product has cooled before cleaning.
- Before cleaning, remove all removable parts.
- When cleaning the glass, use a cleaning brush to clean it.
- It is normal for parts to be stained when using fruits and vegetables, but this does not
 affect use.
- When cleaning, please rinse the inside of the glass and its accessories with clean water and dry them; the knives
 are very sharp, so be careful with them when cleaning to avoid cuts.

Notice

- Never use volatile oils, thinners, alcohol, bleach, abrasive powders, metal brushes or nylon brushes, as these will damage the surface of the product.
- Do not clean the body, cup lid, silencer valve upper cover, silencer valve lower cover, silencer cover and glass in the dishwasher.
- Never use sharp objects such as toothpicks or pins to clean this product.
- Never soak the lid, glass and body to avoid damage to the coupler or internal structure.
- Never rinse the coupler directly at the bottom of the glass to avoid product failure and accidents.
- Do not expose the product, power cord and packaging accessories to the sun.

running water	-	-	-	-	-
dishwasher	-	-	-	-	-
Wring out damp cloth	-	-	1	-	-
brush	-	-	1	-	-
scouring pad	-	-	1	-	-
sponge	-	-	1	-	-
hint	Use a soft sponge in cold or warm water Clean every part and rinse dry before storing Clean and dry completely.			use brush under running water Rinse dry net.	soft to use of wrung out Wipe with damp cloth remove any dirt Dirt and dirt stains.

Troubleshooting • Before arranging repairs, please check the following items.

code	Possible cause analysis	solutions
E1 E2 E0	Circuit board failure, product internal connection Line failure	Please send it to an after-sales outlet for repair
d1	The food pieces are too big or too many are placed, Motor overload protection	Cut the ingredients in the glass into small pieces as much as possible chunks, and appropriate amounts
OPEn	Open or move during production cup lid, causing the control panel to display Screen of OPEn	◇ Reinstall the lid correctly

abnormal	Possible cause analysis	solutions		
overflow	Too much or too little food	Put the amount of food according to the instructions		
	Too much or too little water	Please add water to the correct water level		
	Wrong selected function file	Select the function file according to the manual		
	Product failure	Send to local after-sales repair		
	The cup lid is not in place	Please make sure the lid is in place		
	Too much food	Put the amount of food according to the instructions		
	Putting the wrong ingredients	Do not add flour or other ingredients that are easy to burn the bottom		
muddy	Too little water	Please add water to the correct water level		
	The bottom of the cup is not cleaned	Please clean it before use		
	Wrong selected function file	Select the function file according to the manual		
	Product failure	Send to local after-sales repair		
	Too much or too little food	Follow recipes		
Ingredients	Too much or too little water	Please add water to the correct water level		
Can't be broken	Wrong selected function file	Select the function file according to the manual		
	Product failure	Send to local after-sales repair		
	Motor running sound	It's normal		
Work noise	Product running-in period	Occasional noise is normal		
	Abnormal noise, abnormal motor	Send to local after-sales repair		
Display not bright	The power cord is not plugged in properly	Check the power cord and make sure it is plugged in and powered on		
	The lid and glass are not in place	Reinstall the lid and cup		
	Product failure	Send to local after-sales repair		

Replacement parts

Part Name	Part Number
Silencer valve upper cover	VE98P330
Silencer valve lower cover	VE94P330
Silencer valve sealing ring	VE28P330
cup lid	VE33P330
Cup lid sealing ring	VE29P330
glass	VE01P330
Silent cover	VB46P330

Specification

power supply	220 V ∼ 50 Hz		
rated power	Heating: 800 W / Stirring: 450 W		
speed control	10-speed speed control		
Rated working time (stirring mix)	continuous operation (In manual mode, continuous operation for 6 minutes, 6 minutes will automatically stop stirring and return to the initial screen)		
Maximum capacity	Cold drink limit: 1.2 L / Hot drink limit: 1 L		
Size (length × width × height) (approx.)	233 × 201 × 385mm		
Weight (approx.)	4.7kg		
Power cord length (approx.)	0.8 m		

Name and content of harmful substances in products

	Harmful Substance					
Part Name	lead (Pb)	HG (Hg)	cadmium (Cd)	Hexavalent chromi	polybrominated um biphenyl (PBB)	polybrominated di Phenyl ether (PBDE)
plastic parts	0	0	0	0	0	0
metal parts	0	0	0	0	0	0
power cable, Internal wiring	0	0	0	0	0	0
Electrical circuit	×	0	0	0	0	0
motor	×	0	0	0	0	0
Glass	0	0	0	0	0	0

This form is prepared in accordance with the provisions of SJ/T 11364.

 [:]It means that the content of the hazardous substance in all homogeneous materials of this part is below the limit requirements specified in GB/T 26572.

^{*:}Indicates that the content of the hazardous substance in at least one homogeneous material of the component exceeds Exceed the limit requirements specified in GB/T 26572.

warranty certificate

Warranty

The warranty (free repair) for Panasonic products within the warranty period starts from the date of purchase.

Products within the warranty period can only be repaired at Panasonic-certified repair shops: when repairing, please
present this warranty certificate and purchase invoice.

The following two points require special attention:

- a. This warranty certificate will not be reissued if lost, please keep it properly:
- b. This warranty is only valid in the People's Republic of China (it is temporarily unavailable in Hong Kong, Macau and Taiwan).
- Warranty is provided within the following period from the date of purchase in the event of failure during normal use.
 - a. The whole machine will be free of charge within [one] year;
 - b. Accessories [glass] are provided for a fee
- 3. If one of the following conditions applies, even within the warranty period, it cannot be treated as a warranty, but repairs can be carried out for a fee:
 - a. Damage caused by failure to use, maintain, and store the product in accordance with the instructions for use;
 - Damage caused by incorrect operation, abnormal power supply, damage (such as falling, etc.);
 - c. Damage caused by disassembly by maintenance personnel from a repair shop not authorized by Panasonic;
 - $\ d. \ Unable \ to \ present \ this \ warranty \ certificate \ and \ valid \ purchase \ invoice;$
 - e. The information recorded on the warranty certificate is inconsistent with the physical identification of the product or has been altered;
 - f. Damage caused by force majeure (such as lightning, earthquake, fire, flood, etc.);
- 4. This warranty only applies to situations where consumers purchase and use it for personal consumption needs, and does not apply to commercial use.

[Product information]

product name: Heated wall breaking machine Produce land: Xiamen, China

Product model: MX-H2201 Airframe number: Refer to the aircraft number on the nameplate

Panasonic Home Appliances (China) Co., Ltd.

Memo



Panasonic official website: https://panasonic.cn Panasonic Customer Service Center: 4008-811-315

Manufacturer: Xiamen Jiansong Electric Co., Ltd.

No. 17, Chuangxin Road, Torch Park, Torch High-tech Zone, Xiamen

Country of Origin: China

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