

Precision Weighing Solutions

Escali[®]



Model: Pana

User Manual

www.Escali.com



see www.escali.com for full details

© Copyright Escali LLC, 2006

Thank you for purchasing an ***Escale*** Digital Scale.

Please read the following operation information to ensure the proper function of your new scale.

How to weigh:

- 1) Press the "On/Tare/Off" key. All display segments will appear for approximately 2 seconds before resetting to zero.
- 2) Press the "g/oz" key to select the units (grams, pounds+ounces or ounces).
- 3) Place item slowly on the platform.
- 4) Press the "On/Tare/Off" key to turn the scale off.

How to measure by volume:

Your scale will let you measure ingredients by volume. The scale is pre-programmed with 99 codes that correspond with different ingredients. See the list of ingredients in the back of this manual to find the code for the ingredient you are measuring.

- 1) Press the "On/Tare/Off" key.
- 2) Press the "Vol" key to switch the scale to the volume mode. Cups / tbs will now show on the display.
- 3) Enter the 2 digit ingredient code from the list in the back of this manual. The scale will confirm your entry by displaying the code in the left top corner of the display.
- 4) Place item slowly on the platform, your scale will now show your ingredients measured in cups and/or tablespoons.
- 5) Press the clear button to re-enter an ingredient code.

Your Pana scale will display in commonly used increments of cups; 1/8, 1/4, 1/3, 1/2, 2/3 and 3/4, and in 1/2 tablespoons

How to use the Tare feature:

This feature allows you to obtain the exact weight of an item in a container, by subtracting the weight of the container. It lets you add consecutive ingredients to the container, and weigh each ingredient individually.

- 1) Press the "On/Tare/Off" key.
- 2) Select weighing unit (oz, lb+oz, g) or volume (cups + tbs).

- 3) Place the container, without the item, slowly on the tray.
- 4) Press the "Tare" key. The weight of the container will be removed, and the display value will reset to zero.
- 5) Slowly add the item to the container. The display will show the weight or volume of the item only.
- 6) You may continue to determine the weight or volume of each additional item as they are added by repeating step 4 & 5.

How to clear the Tare feature:

Remove all items from the tray. A negative weight will appear on the display. Press the "TARE" key again to reset the scale to zero.

Battery Replacement:

This unit comes with a low battery indicator. Please replace the battery when the low battery symbol appears.

Online product demonstration:

See www.escali.com/pana.html for additional information on your Pana Scale. Click on Product demonstration to see and experience an interactive online product demonstration.

Do not place overweight items on scale:

Weighing items over the maximum weight capacity will cause an Error code "Err" to display. Immediately remove overweight items to avoid causing damage to your scale.

Auto Shut Off:

Your scale will automatically turn off after 10 minutes of non-use. When operating the scale on the optional power adapter it will stay on till it is turned off.

Power Source: 9-volt battery or optional AC/DC adapter (To prevent damage, only use an Escali adapter or the warranty will be void).

Dimensions: 7.5" x 9.75" x 1.25" (19cm x 24cm x 3cm)

Graduation: 1/10th ounce (0.1 oz) or 1 gram (1 g)

Capacity: 13 Lb or 6000 gram

Weight Modes: Cups, Tablespoons, Oz., Pounds+Ounces and Grams

Important additional information:

- 1) Your scale is pre-programmed with 99 codes for a variety of ingredients and food items. King Arthur Flour® and Escali® have done extensive research to arrive at the pre-programmed data. Data however are average values, and may differ from the ingredients you are using.
- 2) Make sure your scale is at room temperature and on a stable horizontal surface free of vibration.
- 3) This scale is not waterproof. Do not expose to moisture.
- 4) This scale is a precision instrument, it must be handled with extreme care. Avoid rough treatment, shaking and vibration.
- 5) Do not disassemble this scale or the warranty will be void.
- 6) The display value may be affected by electromagnetic disturbances such as operating near a radio. If this occurs, move the device that is causing the disturbance and turn the scale off and restart.



Manufacturer's five (5) year limited warranty.
See www.escali.com for full details.

Escali's liability is limited to two (2) times the cost of the product.

© Copyright Escali LLC, 2006; applies to all content of this manual and all data in the scale.

Code Ingredients

23	Spelt flour
04	Splenda
31	Sugar, confectioners', unsifted
53	Sugar, dark or light brown, packed
52	Sugar, granulated white
40	Sugar, maple
33	Sunflower seeds
80	Syrup, corn
75	Syrup, maple
50	Vegetable oil
44	Vegetable shortening
26	Walnuts, chopped
53	Water
11	Wheat bran
28	Wheat flakes, malted
28	Wheat germ
29	White whole wheat flour
29	Whole wheat (traditional) flour
28	Whole wheat pastry flour
62	Yogurt
27	Zucchini, grated

Can't find the ingredient code you are looking for? E-mail us at codes@escali.com

© Copyright Escali LLC, 2006; applies to all content of this manual and all data in the scale.

Code Ingredients

40 Oats, steel cut, raw
22 Oats, traditional rolled or thick flakes
50 Oil, vegetable
30 Onions, fresh, diced
22 Parmesan, grated
28 Pastry blend, mellow
28 Pastry, whole wheat
63 Peanut butter
23 Pecans, diced
69 Pie filling, cherry
65 Pie filling, lemon
37 Poppy seeds
46 Potato flour
31 Powdered sugar, unsifted
74 Preserves
38 Prunes
58 Pumpkin, canned
38 Raisins, dry
33 Raisins, loose
45 Raisins, packed
47 Raisins, soaked
28 Raspberries, fresh
26 Rhubarb, fresh, medium dice
59 Ricotta
26 Round Table Pastry flour (white)
28 Rye flakes
23 Rye flour
41 Semolina
27 Sesame seeds
44 Shortening, vegetable
56 Sour cream
26 Soy flour

Code Ingredients

23 Almond flour, toasted
67 Almond paste, packed
20 Almonds, sliced
23 Apples, dried, diced
20 Apples, fresh, peeled, sliced
23 Apricots, dried, diced
19 Bacon bits, imitation
58 Bananas, mashed
27 Barley flour
28 Berries, frozen
38 Blueberries, fresh
22 Bread crumbs (dried, seasoned or plain)
19 Bread crumbs, fresh
36 Bread flour
38 Buckwheat flour
58 Butter
56 Buttermilk
32 Buttermilk powder
30 Cake flour
42 Candied fruit
38 Candied peel
35 Caramel candies
36 Carrots, grated
04 Cereal, corn flakes
21 Cheese, grated (Cheddar, Jack, Mozz, Swiss)
29 Cherries, dried
26 Cherries, frozen
42 Chocolate chips
38 Chocolate, chopped
23 Cocoa, unsweetened
16 Coconut, grated, unsweetened
15 Coconut, sweetened flakes

Code Ingredients

31 Confectioners' Sugar
80 Corn syrup
04 Corn-flakes
32 Cornmeal, whole
30 Cornstarch
26 Crackers, Graham, crushed
28 Cranberries, dried
21 Cranberries, fresh or frozen
58 Cream, heavy
58 Cream, light
27 Currants
34 Dates, chopped
61 Egg beaters
55 Egg white, fresh
59 Egg yolk, fresh
63 Egg, Large (one egg = 51 grams)
18 Flax flour
27 Flour, Barley
36 Flour, Bread
38 Flour, Buckwheat
30 Flour, Cake
18 Flour, Flax
22 Flour, Hazelnut
29 Flour, King Arthur Unbleached All-Purpose
22 Flour, Oat
26 Flour, Round Table Pastry (white)
23 Flour, Rye
41 Flour, Semolina
26 Flour, Soy
23 Flour, Spelt
23 Flour, Toasted almond
28 Flour, whole wheat, pastry

Code Ingredients

29 Flour, whole wheat, traditional
29 Flour, whole wheat, white
56 Garlic, minced
39 Ginger, crystallized
26 Graham Crackers, crushed
32 Ham, diced
22 Hazelnut flour
33 Hazelnuts, whole
58 Heavy Cream
89 Honey
74 Jam
29 King Arthur Unbleached All-Purpose flour
58 Light Cream
25 Malted Milk Powder
40 Maple sugar
75 Maple syrup
54 Margarine
22 Marshmallow fluff
56 Mayonnaise
28 Mellow Pastry Blend
37 Meringue powder
25 Milk powder, Malted
59 Milk, 1%
39 Milk, Baker's Special Dry
60 Milk, evaporated
15 Milk, store bought, nonfat, dry
80 Milk, sweetened, condensed
83 Molasses
28 Nut topping
27 Oat bran
22 Oat flour
18 Oats, quick cooking