Escali®

Model: Pana

User Manual

www.*Escali*.com

Thank you for purchasing an *Escali* 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:	gram, ounces, and pounds+ounces

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 lifetime 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 Corp, 2012; applies to all content of this manual and all data in the scale.

Escali®

Ingredient codes Pana Scale

Code	Ingredients		
23	Almond flour, toasted	26	Crackers, Graham, crushed
67	Almond paste, packed	28	Cranberries, dried
20	Almonds, sliced	21	Cranberries, fresh or frozen
23	Apples, dried, diced	58	Cream, heavy
20	Apples, fresh, peeled, sliced	58	Cream, light
23	Apricots, dried, diced	27	Currants
19	Bacon bits, imitation	34	Dates, chopped
58	Bananas, mashed	61	Egg beaters
27	Barley flour	55	Egg white, fresh
28	Berries, frozen	59	Egg yolk, fresh
38	Blueberries, fresh	63	Egg, Large (one egg = 51 grams)
22	Bread crumbs (dried, seasoned or plain)	18	Flax flour
		27	Flour, Barley
19	Bread crumbs, fresh	36	Flour, Bread
36	Bread flour	38	Flour, Buckwheat
38	Buckwheat flour	30	Flour, Cake
58	Butter	18	Flour, Flax
56	Buttermilk	22	Flour, Hazelnut
32	Buttermilk powder	29	Flour, King Arthur Unbleached All-Purpose
30	Cake flour		
42	Candied fruit	22	Flour, Oat
38	Candied peel	26	Flour, Round Table Pastry (white)
35	Caramel candies	23	Flour, Rye
36	Carrots, grated	41	Flour, Semolina
04	Cereal, corn flakes	26	Flour, Soy
21	Cheese, grated (Cheddar, Jack, Mozz, Swiss)	23	Flour, Spelt
		23	Flour, Toasted almond
29	Cherries, dried	28	Flour, whole wheat, pastry
26	Cherries, frozen	29	Flour, whole wheat, traditional
42	Chocolate chips	29	Flour, whole wheat, white
38	Chocolate, chopped	56	Garlic, minced
23	Cocoa, unsweetened	39	Ginger, crystallized
16	Coconut, grated, unsweetened	26	Graham Crackers, crushed
15	Coconut, sweetened flakes	32	Ham, diced
31	Confectioners' Sugar	22	Hazelnut flour
80	Corn syrup	33	Hazelnuts, whole
04	Corn-flakes	58	Heavy Cream
32	Cornmeal, whole	89	Honey
30	Cornstarch	74	Jam

Code	Ingredients
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
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
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
61	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