

## Precision Weighing Solutions

*Escali*<sup>®</sup>



Model: Pana

User Manual

[www.Escali.com](http://www.Escali.com)



see [www.escali.com](http://www.escali.com) for full details

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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](http://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.

<b>Power Source:</b>	9-volt battery or optional AC/DC adapter (To prevent damage, only use an Escali adapter or the warranty will be void).
<b>Dimensions:</b>	7.5" x 9.75" x 1.25" (19cm x 24cm x 3cm)
<b>Graduation:</b>	1/10th ounce (0.1 oz) or 1 gram (1 g)
<b>Capacity:</b>	6.6 Lb or 3000 gram
<b>Weight Modes:</b>	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 five (5) year limited warranty.  
See [www.escali.com](http://www.escali.com) for full details.

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

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**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](mailto:codes@escali.com)

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**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