

FOR MORE INFORMATION

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Professional Cooking

CATALOGUE 20/21



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NE-1027

MEDIUM DUTY MICROWAVE

Economy matters, performance matters, everything matters.

**3 YEAR
ON SITE PARTS
AND LABOUR
WARRANTY**



The compact 22L NE-1027 is a reliable professional microwave ideal for quick defrosting, reheating and cooking in any commercial kitchen, garage forecourt, office or canteen vending. Made from high performance and low maintenance stainless steel, the easy to operate dials and up to 1000W microwave power will ensure optimal performance. Whether reheating dishes from chilled or snacks from frozen it is designed to withstand the rigours of commercial use.

22 LITRE COOKING SPACE

With a 22L cavity it is designed to accommodate a 1/2 Gastronorm container

For speedy cleaning the cavity and casing is made from high performance stainless steel, and the ceiling plate can be easily removed.

SUPERIOR REGENERATION

In an efficient kitchen where the preparation of the pre-cooked meals can be vital, the Panasonic professional microwave allows you to regenerate food whilst maintaining high quality.

The serving temperature is reached quickly with no detriment to the appearance, taste or texture.

With no preheating or unnecessary stand by modes required, You benefit from;

- Less time required
- High service speed
- Low costs

EASY THAWING

High quality results in the shortest time including freshness and lack of waste.

Optimal combination of power and microwave distribution means that that frozen goods are defrosted more efficiently. Thawing times are dramatically reduced and even allows food such as vegetables to retain their appearance, structure and weight.

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

POWER SUPPLY: 13 amp

NE-1027 MANUAL SPECIFICATIONS

Power Source	230-240V / 50Hz, Single phase
Power Requirement	1490W, 6.6amp
Output Power (W)	IEC 705
High	1000W
Medium	500W
Simmer	100W
Defrost	340W
Stand	Zero W
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	510 x 360 x 306mm
Oven Dimensions (wxdxh)	330 x 330 x 200mm
Weight (kg)	17.8kg
Timer (min)	30 min
Programs	-
Memory	-
Cubic Capacity	22 litres (0.78 cu. ft)

NE-1037

MEDIUM DUTY MICROWAVE

Economy matters, performance matters,
everything matters.

**3 YEAR
ON SITE PARTS
AND LABOUR
WARRANTY**



The compact NE-1037 is a reliable professional microwave ideal for quick defrosting, reheating and cooking. Featuring a 22 litre cavity made from high performance and low maintenance stainless steel. The 10 programmable memory pads and automatic power switch, along with the 1000W microwave power will ensure optimal performance in your kitchen.

22 LITRE COOKING SPACE

With a 22L cavity it is designed to accommodate a 1/2 Gastronorm container

For speedy cleaning the cavity and casing is made from high performance stainless steel, and the ceiling plate can be easily removed.

SUPERIOR REGENERATION

In an efficient kitchen where the preparation of the pre-cooked meals can be vital, the Panasonic professional microwave allows you to regenerate food whilst maintaining high quality.

The serving temperature is reached quickly with no detriment to the appearance, taste or texture.

With no preheating or unnecessary stand by modes required, You benefit from;

- Less time required
- High service speed
- Low costs

PROGRAMMABLE MEMORY BUTTON

The program field in a Panasonic Professional microwave can generate quick and reliable results even in the most hectic environments. The memory buttons only need to be programmed once and whether trained or not any member of the kitchen staff can use it.

EASY THAWING

High quality results in the shortest time including freshness and lack of waste.

Optimal combination of power and microwave distribution means that that frozen goods are defrosted more efficiently. Thawing times are dramatically reduced and even allows food such as vegetables to retain their appearance, structure and weight.

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

POWER SUPPLY: 13 amp

NE-1037 TOUCH SPECIFICATIONS

Power Source	230-240V / 50Hz, Single phase
Power Requirement	1490W, 6.6amp
Output Power (W)	IEC 705
High	1000W
Medium	500W
Simmer	-
Defrost	340W
Stand	Zero W
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	510 x 360 x 306mm
Oven Dimensions (wxdxh)	330 x 330 x 200mm
Weight (kg)	17.8kg
Timer (min)	99 min, 99 sec
Programs	10
Memory	3 stage
Cubic Capacity	22 litres (0.78 cu. ft)

NE-1843

HEAVY DUTY COMPACT MICROWAVE

Great power in a small box



The robust and low maintenance NE-1843 microwave is designed for quick food preparation. For fast single portion throughput in busy establishments, vending, fast food sites and public house kitchens. Even and rapid heating is achieved by placing the two magnetrons, providing 1800 watts of microwave power. The compact design allows the oven to be stacked if space is limited.

2 MAGNETRONS

This compact microwave features two magnetrons, one above and one below the cooking area. Its distribution is designed specifically to adapt to the interior of the device and allow the temperature in the food to increase consistently. Even delicate foods can be heated for longer periods under higher microwave power, saving time.

18 LITRE COOKING SPACE

Designed to accommodate a 1/2 Gastronorm container. For speeding cleaning, the cooking area is made from high performance stainless steel with a easily removable ceiling plate and air filter.

STACKABLE

Two professional microwaves can be easily and safely stacked to optimise space.

SUPERIOR REGENERATION

In an efficient kitchen where the preparation of the pre-cooked meals can be vital, the Panasonic professional microwave allows you to regenerate food whilst maintaining high quality.

The serving temperature is reached quickly with no detriment to the appearance, taste or texture.

With no preheating or unnecessary stand by modes required, You benefit from;

- Less time required
- High service speed
- Low costs

EASY THAWING

High quality results in the shortest time including freshness and lack of waste.

Optimal combination of power and microwave distribution means that that frozen goods are defrosted more efficiently. Thawing times are dramatically reduced and even allows food such as vegetables to retain their appearance, structure and weight.

OTHER FEATURES

- Dial control, 3 power levels
- Clear LCD display of power levels, time and self diagnostic codes
- Removable air filter for easy cleaning
- Two ovens can be securely stacked one on top of another
- LED Interior light can be programmed to flash at the end of the cooking cycle
- 10/20 second boost button. Just a single press provides an additional 10/20 seconds if needed
- Self diagnostic
- Pull open door with wide easy view window

NE-1843 MANUAL SPECIFICATIONS

Power Source	50Hz, Single Phase 230 - 240 V
Power Requirement	12.3 A 2830 W
Output Power (W)	
High	1800 W IEC Test Procedure. Specifications subject to change without notice.
Medium High	-
Medium	900 W
Low	-
Defrost	340W
Off	-
Heat from top down	-
Heat from bottom	-
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	422mm x 508mm x 337mm
Oven Dimensions (wxdxh)	330mm x 310mm x 175mm
Weight (kg)	30.0 kg
Timer (min)	-

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.

POWER SUPPLY: 13 amp

NE-1853

HEAVY DUTY COMPACT MICROWAVE



Flexibility is the name of the game with the NE-1853. With the benefit of up to 30 customer defined per-set programs, a 10/20 second boost button when a quick top of heating is required and a low maintenance, LED interior light can be set to flash at the end of the cooking cycle. You can even adjust the volume of the beep

2 MAGNETRONS

This compact microwave features two magnetrons, one above and one below the cooking area. Its distribution is designed specifically to adapt to the interior of the device and allow the temperature in the food to increase consistently. Even delicate foods can be heated for longer periods under higher microwave power, saving time.

18 LITRE COOKING SPACE

Designed to accommodate a 1/2 Gastronorm container. For speeding cleaning, the cooking area is made from high performance stainless steel with a easily removable ceiling plate and air filter.

STACKABLE

Two professional microwaves can be easily and safely stacked to optimise space.

SUPERIOR REGENERATION

In an efficient kitchen where the preparation of the pre-cooked meals can be vital, the Panasonic professional microwave allows you to regenerate food whilst maintaining high quality.

The serving temperature is reached quickly with no detriment to the appearance, taste or texture.

With no preheating or unnecessary stand by modes required, You benefit from;

- Less time required
- High service speed
- Low costs

EASY THAWING

high quality results in the shortest time including freshness and lack of waste.

Optimal combination of power and microwave distribution means that that frozen goods are defrosted more efficiently. Thawing times are dramatically reduced and even allows food such as vegetables to retain their appearance, structure and weight.

OTHER FEATURES

- Programmable touch pads, 15 power levels
- Clear LCD display of power levels, time and self diagnostic codes
- Self diagnostic
- 30 programs to include 2 and 3 stage heating
- Programmed option for x2 and x3 quantity heating
- Program lock to allow one touch operation
- Repeat function (for manual heating only)
- Clean air filter reminder
- Cycle counter – records the number of operations
- Beep tone option can be silenced
- Pull open door with wide easy view window

NE-1853 SPECIFICATIONS

Power Source	50Hz, Single Phase 230 - 240 V
Power Requirement	12.3 A 2830 W
High	1800 W IECTest Procedure. Specifications subject to change without notice.
Medium High	P9: 90% P8: 80% P7: 70% P6: 60%
Medium	P5: 50% P4: 40%
Low	P3: 30% P2: 25%
Defrost	P1: 340 W
Off	P0: 0%
Heat from top down	PU1: 50% PU2: 25%
Heat from bottom	PL1: 50% PL2: 25%
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	422mm x 508mm x 337mm
Oven Dimensions (wxdxh)	330mm x 310mm x 175mm
Weight (kg)	30.0 kg
Timer (min)	30 minutes (digital) / 10 touch pads. Maximum programmable time for single stage heating P1 and P0 = 30 minutes P10-P2, PU1-PL2 = 15 minutes

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.

POWER SUPPLY: 13 amp

NE-1880

GASTRONORM



The NE-1880 1800W robust commercial microwave can handle the most rigorous of duties for establishments where cooking capacity is key. The large 44 litre cooking cavity can sustain constant output making it ideal choice for cooking multiple dishes simultaneously.

QUAD EMISSION

Featuring four magnetrons, two above and two below the cooking area, allows the distribution of the microwave to heat food quickly and evenly. Even with large volumes of food on the two cooking levels

44L COOKING SPACE

The adaptable 44l cooking area provides the right volume for all caterers that need to serve large quantities of food quickly. The oven cavity can take two 1:1 gastronorm trays, 4 plates or 12 large soup bowls.

The housing and cooking area are made from high performance steel, with a removable ceramic plate and shelf making cleaning easier.

PROGRAMMABLE MEMORY PADS

The power level and heating time for regular dishes can be programmed into the 16 memory pads for speed of operation. Allowing for quick and reliable results even in the busiest of kitchens

PROGRAM LOCK

Once programmed, the control panel allows for one touch operation, especially for sites where a variety of regular programs are used providing consistent results by trained or untrained staff.

2 & 3 STAGE HEATING

Allows the power level to change during heating e.g. 'Defrost' for 3 minutes, then 'High' for 1 minute in a single operation thus freeing the operator from constant attendance to reset controls.

OTHER FEATURES

- 4 power levels
- Positive action dial control timer
- Pull-to-open drop down door
- Cycle counter – records number of operations
- Manual heating with repeat function

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

POWER SUPPLY: 20 amp, hardwired.

NE-1880 SPECIFICATIONS

Power Source	230-240V / 50Hz, Single phase
Power Requirement	3400W, 14.8amp
Output Power (W)	IEC 705 IEC 705 – 88 Test Procedure
High	1800W
Medium	900W
Low	340W
Defrost	170W
Stand	Zero W
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	650 x 526 x 471mm
Oven Dimensions (wxdxh)	535 x 330 x 250mm
Weight (kg)	54kg
Timer (min)	High – 15 min Medium – 15 min Low – 60 min Stand – 60 min
Programs	16
Memory	3 stage
Cubic capacity	44 litres (1.56 cu. ft)

NE-3280

GASTRONORM



The NE- 3280 32000W professional Gastronorm sized oven for high throughput kitchens.

With a programmable control panel that can be used to prepare food quickly and easily, making it the perfect solution for any high output catering environment.

QUAD EMISSION

Featuring four magnetrons, two above and two below the cooking area, allows the distribution of the microwave to heat food quickly and evenly. Even with large volumes of food on the two cooking levels

44L COOKING SPACE

The adaptable 44l cooking area provides the right volume for all caterers that need to serve large quantities of food quickly. The oven cavity can take two 1:1 gastronorm trays, 4 plates or 12 large soup bowls.

The housing and cooking area are made from high performance steel, with a removable ceramic plate and shelf making cleaning easier.

PROGRAMMABLE MEMORY PADS

The power level and heating time for regular dishes can be programmed into the 16 memory pads for speed of operation. Allowing for quick and reliable results even in the busiest of kitchens.

PROGRAM LOCK

Once programmed, the control panel allows for one touch operation, especially for sites where a variety of regular programs are used providing consistent results by trained or untrained staff.

2 & 3 STAGE HEATING

Allows the power level to change during heating e.g. 'Defrost' for 3 minutes, then 'High' for 1 minute in a single operation thus freeing the operator from constant attendance to reset controls.

OTHER FEATURES

- 4 power levels
- Positive action dial control timer
- Pull-to-open drop down door
- Cycle counter – records number of operations
- Manual heating with repeat function for speed of operation and consistent results.

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

POWER SUPPLY: 30 amp, hardwired.

NE-3280 SPECIFICATIONS

Power Source	230-240V / 50Hz, Single phase
Power Requirement	5220W, 22.3amp
Output Power (W)	IEC 705. IEC 705 – 88 Test Procedure
High	3200W
Medium	1600W
Low	340W
Defrost	170W
Stand	Zero W
Frequency MHz	2450MHz
Outer Dimensions (wxdxh)	650 x 526 x 471mm
Oven Dimensions (wxdxh)	535 x 330 x 250mm
Weight (kg)	65kg
Timer (min)	High – 15 min Medium – 15 min Low – 60 min Stand – 60 min
Programs	16
Memory	3 stage
Cubic capacity	44 litres (1.56 cu. ft)

NE-1878BPQ

ALL-METAL-DOOR
INVERTER MICROWAVE

Ensures faster, more even,
gentler cooking with
Panasonic Inverter Technology



The NE-1878BPQ is equipped with Panasonic's unique Inverter technology, which enables faster, more even, gentler cooking. It also uses less energy and the all-metal door design ensures easy cleaning, extending the lifespan of the microwave.

EVEN HEATING

Inverter technology allows you to cook, reheat or defrost your food without creating cold spots or overcooking edges. This Inverter microwave delivers an accurate power level; when you ask for 60% power, the oven delivers 60% power for the entire duration of the cooking time chosen. This applies no matter what power level is selected giving you better, more even cooking results.

ENERGY SAVING

With Inverter microwaves, you can save up to 6.3% on energy consumption*, which is good for the environment, and your wallet. *compared to NE-1853

METAL DOOR

The world's first all-metal door professional microwave with Inverter technology. An innovative design, specifically intended for the UK market. A full-metal door microwave that looks like a conventional oven. It adapts to every environment and you can even install it in your open kitchen. Most importantly the inside of the metal door has no ridges, seals or film to clean around, leaving it totally smooth. This makes the inside of the unit very easy to clean and can increase the lifespan of the oven.

SPLATTER SHIELD DETECTION

The NE-1878 has been programmed to cease operations when the ceiling plate is not in place, preventing damage to the cavity and expensive repairs. To allow continuous use, the NE-1878 comes with a spare ceiling plate.

LIGHTER & SMALLER

Inverter microwaves are equipped with a compact and efficient power supply that weighs only 500g. This makes the overall unit lighter, more portable and easier to move around for cleaning. The total unit weight has been reduced to approx 18kg

[40% less compared to NE-1853].

INVERTER

Panasonic's unique Inverter Technology
was invented in 1988

Precision cooking, for optimal results!
Thanks to the precise power control dishes
are evenly cooked and ready in no time.

NE-1878BPQ SPECIFICATIONS

Power Source	50Hz, single phase 230-240 V
Power Requirement	11.6A 2650 W
Power Supply	13 Amp
Output	LC type microwave (2830W) compared to Inverter microwave (2650W)
High	P10: 1800 W IEC Test Procedure. Specifications subject to change without notice
Medium High	P9: 90% / P8: 80% / P7: 70% / P6: 60%
Medium	P5: 50% / P4: 40%
Low	P3: 30% / P2: 25%
Defrost	P1: 340 W
Off	P0: 0%
Heat from the top down	PU1: 50% / PU2: 25%
Heat from the bottom	PL1: 50% / PL2: 25%
Frequency MHz	2450 MHz
Outer Dimensions (wxdxh)	422 mm x 476mm x 337mm
Oven Dimensions (wxdxh)	330 mm x 310mm x 175mm
Weight (kg)	approx. 17.5 kg
Timer (min)	Maximum programmable time for single stage heating P1 and P0=30 minutes P10-P2, PU1-PL2=15 minutes



Glenn Evans, Head of Food for Las Iguanas

'The NE-1878 has proven to be 10% more energy efficient compared to the standard model we used to buy - the all-metal door has been a real bonus; when it comes to cleaning, it is much lighter, so easier for chefs to clean under and around and the door itself is easier to clean inside and out with not having any grooves or film. The NE-1878 also doesn't look like a microwave so there is less of a chance of a negative consumer perception.'

NE-C1275

3 WAY COMBINATION OVEN

3 Way cooking matters, performance matters, everything matters.

**3 YEAR
ON SITE PARTS
AND LABOUR
WARRANTY**



The NE-C1275 Combination Oven features Microwave, Grill and Convection Oven - which is versatile enough to cook anything from hearty steak and ale pies to delicious paninis - fast and to perfection. Downloaded cooking programs can be easily transferred via SD Card making it an ideal choice for use in public houses, restaurants and coffee shops.

- High speed Fan Grill and Grill Convection functions for faster browning results
- Combination Options include: Microwave + Grill; Microwave + Convection; Microwave + Fan Grill; and Microwave + Grill Convection
- Preset Combi keys offer 5 popular combination options which can be selected with one touch
- Microwave has 6 power levels. Dual emission bottom energy feed ensures even heating
- Convection oven settings range from 100°C – 250°C
- 4 element Quartz Grill with 2 power levels and recessed elements
- Three fast “Preheat” settings – up to 240°C on continuous standby (will maintain temperature for up to 4 hours of non use).
- 2 shelf positions
- Up to 99 programs available, each can be preset with up to 3 stages of combination or single cooking cycles
- Programmable manually or via SD Memory Card and your Personal Computer
- Fast cool feature to quickly reduce oven temperature for easy cleaning and low temperature cooking
- Beep tone option and clean air filter reminder
- Program lock

PLACEMENT OF YOUR OVEN

- Oven must be placed on a flat, stable surface.
- For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2”) must be available at the right and left hand sides and back wall of the oven.
- A minimum space of 20cm (8”) must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

ACCESSORIES INCLUDED

- Wire Rack Shelf and Ceramic Insulating Tray
- Dual shelf positions enable food to achieve traditional browning from the oven or the grill.

SD Card Technology

NE-C1275 SPECIFICATIONS

Power Source	230-240V / 50Hz, Single phase
Plug/Outlet	13 amp
Power Requirement	2900W 12.2A
Power Supply	Single phase 13 amp power supply
Frequency	2450 MHz
Outer Dimensions (WxDxH)	600x484x383mm
Oven Dimensions (WxDxH)	406x336x217mm
Output Power (W)	
Microwave	1150w
Grill	1800w
Convection Oven	1800w
MICROWAVE	
6 Power Levels	
High	1150w
Medium	850w
Low	560w
Simmer	420w
Defrost	180w
Stand	Zero w
Timer (min)	
High, Medium	Up to 15 mins
Low, Simmer, defrost, Stand	Up to 1 hour 40 mins
CONVECTION OVEN	
Temperature Range	100°C – 250°C
Timer (min)	Up to 1 hour 40 mins
GRILL	
Timer (min)	Up to 1 hour
Net weight	41kg (inc accessories)
Cubic Capacity	29.6 litres (1 cu.ft)
2 Power Levels	
High (Hi)	1.8kW
Low (Lo)	1.45kW

NE-SCV2BPQ

SPEED CONVECTION OVEN

Small footprint, stackable and great tasting food, fast!

As used by

CAFFÈ NERO



STACKABLE UNIT

STACKABLE UNIT

The Panasonic SCV-2 offers maximum flexibility as it easily fits onto a small worktop. In addition, you can double your capabilities thanks to the oven's stackability, allowing you to add a second oven, without using additional space, at no extra cost.

INVERTER TECHNOLOGY

Panasonic exclusive Twin Inverter technology, cooks food evenly with no cold spot, consistently providing optimum cooking results.

VENTLESS COOKING

Touch display for easy and fast use. Ventless cooking operation thanks to the built-in catalytic converter. Easy-to-clean inside cavity to reduce cleaning time and simplify maintenance.

ACCESSORIES

The Panasonic SCV-2 comes with a number of accessories to offer versatility for any kitchen operation.

MENU FLEXIBILITY

The SCV-2 SD card enables rapid menu changes and updates with up to 999 recipe and menu settings. Plus, operator's own food images can be uploaded to the control panel for quick and simple selection in use.

EASY MAINTENANCE

Easy to clean inside cavity and ceramic base tray reduces down-time and simplifies day to day maintenance.

SCV-2 SPECIFICATIONS

Power Source	230-240 V, 50Hz, Single phase
Power Requirement	3600 W 15.8 A
Outlet	16 Amp
	1050 W (IEC 60705)
Convection	1465 W
Grill	1915 W
Frequency MHz	Frequency MHz
Convection Temperature Range	180-280°C
Preheating Temperature Range	180°C-280°C, intervals 10°C. Default settings 250°C and 280°C
Net Weight	38.3 kg (Including accessories)
Outer Dimensions (wxdxh)	474 mm x 565mm x 412mm
Frequency MHz	2450 MHz
Outer Dimensions (wxdxh)	422 mm x 476mm x 337mm
Cavity Dimensions (wxdxh)	270 mm x 330mm x 110mm



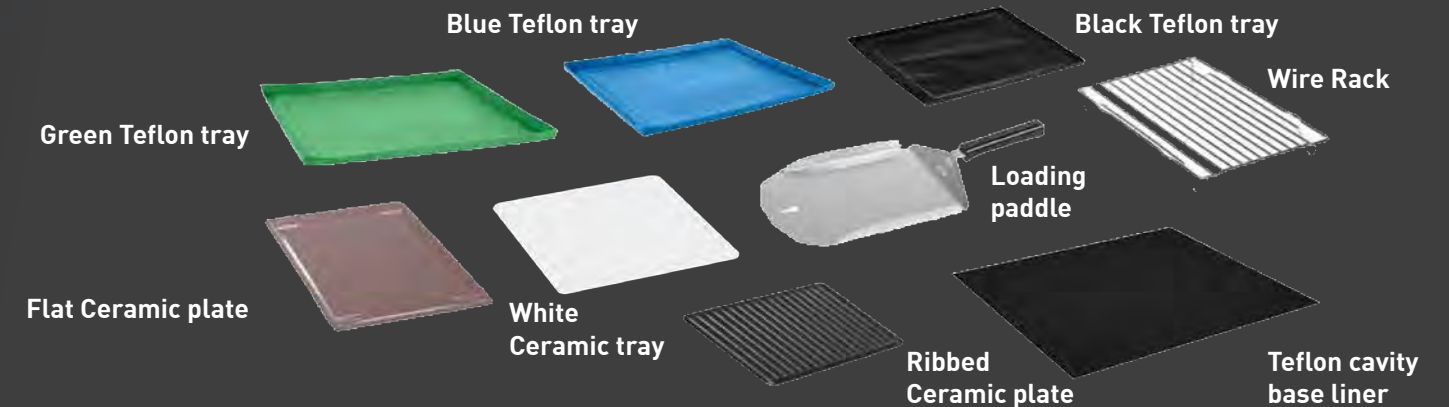
CONVECTION OVEN
BAKE OR ROAST



GRILL CRISP
OR TOAST



MICROWAVE
HEAT OR DEFROST



The Panasonic SCV-2 Speed Convection Oven is the ideal solution to cook, toast, bake, grill and reheat a wide range of fresh or frozen foods, such as toasted sandwiches, pastries or pizza, in fact anything needing a crisped, browned finish. Increase customer satisfaction by reducing waiting time. The SCV-2 Speed Convection Oven ensures great results and enhanced profitability.



Will Stratton-Morris, CEO, Caffè Nero UK

"The SCV2 has enabled us to offer a hugely expanded and diverse food range which is staying true to our principals of offering a premium experience to our customers. It's given us better control in the cooking process as well as flexibility in what we can offer in store. It's helped us launch a menu which is a step change for the high street."

SR-GA421

RICE COOKER

Designed with efficiency,
performance and durability.



OPTIONAL STEAMING BASKET

- Helps to Cook and Steam dishes at the same time
- Can be stacked on top of the Cooking pan
- Steaming & Reheating
- Easy to Clean - Dishwasher Safe
- Extremely Durable food Grade Polycarbonate material (FDA Approved)



Uniform cooking with
Double Heating Coil



SR-GA421 SPECIFICATIONS

Capacity in Cups (Uncooked rice)	23 cups (depending on grain)
Capacity in Cups (Cooked rice)	46 cups (depending on grain)
Power source	230-240V
Power consumption	1400W
Body colour	Silver
Pan type	Non stick pan
Cooking times	Approx 30-40min (depending on grain)
Keep warm	5 hours
Accessories	180ml measuring cup Rice scoop Optional steam basket
Lid	Stainless Steel Lid
Weight	6.5kg

The Panasonic SR-GA421 4.2L rice cooker is an ideal option to perfectly cook large quantities of rice as well as keeping it warm and ready to serve for up to 5 hours. It's extremely easy to use, automatically cooking rice with a single push of a button. It's Aluminium pan with Teflon non-stick coating makes it easy to clean providing years of trouble free use. The SR-GA421F also has an optional steamer accessory making the unit more versatile cooking vegetables or Dim Sum at the same time as cooking the rice.



Cyrus Todiwala OBE DL, Chef Patron, Café Spice Namaste

'The rice cooker has enabled us to prepare different kinds of pilao rice, not just steamed, for our events without the need to cook and re-heat. We've achieved better portion control and as it's fully automatic, the chefs have peace of mind it will cook to perfection and they don't have to be constantly watchful over it. Once cooked, it will hold rice hot at the correct temperature for two hours'

SR-GA721

RICE COOKERS



Uniform cooking with
Triple Heating Coil

SR-GA421 SPECIFICATIONS

Capacity in Cups (Uncooked rice)	40 cups (depending on grain)
Capacity in Cups (Cooked rice)	80 cups (depending on grain)
Power source	230-240V
Power consumption	2500W
Body colour	Silver
Pan type	Non stick pan
Cooking times	Approx 30-40min (depending on grain)
Keep warm	5 hours
Accessories	1L measuring cup
Lid	Stainless Steel Lid
Weight	13.6kg

The Panasonic SR-GA721 professional rice cooker is designed with efficiency, performance and durability to fully support the professional cooking environment. The 7.2L rice cooker perfectly cooks large quantities of rice and keeps it warm for up to 5 hours. It's extremely easy to use, automatically cooking rice with a single push of a button. It's Aluminium pan with Teflon non-stick coating makes it easy to clean providing years of trouble free use.



Steve Munkley, Executive Chef, Royal Garden Hotel;

"I believe that the Panasonic rice cooker can certainly deliver consistency when cooking rice and it is definitely an advantage being able to turn it on and leave it, with no concerns of over-cooking. It can also hold a decent volume of rice too so would be great for operators that don't necessarily have steamer ovens."

