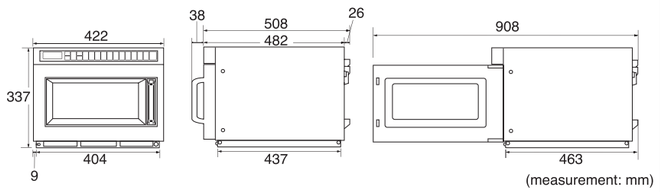
■规格　Technical Specifications

	NE-1853
电源　Power Source	50 Hz 单相 single phase 240 V
所需的功率　Required Power	12.3 A　2830 W
最大输出*　Max. Output*	1800 W*
频率　Frequency	2450 MHz
外部尺寸（宽×深×高） Outside Dimensions (W×D×H)	422 mm×508 mm×337 mm
炉腔尺寸（宽×深×高） Cavity Dimensions (W×D×H)	330 mm×310 mm×175 mm
净重　Net Weight	30.0 kg
烹调记忆　Menu Memory	30
份量按钮　Quantity Pad	x2 / x3
简单时间追加按钮　Time Extention Pad	+10秒 / +20秒　+10s / +20s
火力　Power Levels	15
阶段烹调　Stage Heating	5 阶段　5 stages
磁控管　Numbers of Magnetron	2
库内灯　Cavity Lamp	LED
尺寸　Dimensions	

***IEC检测程序**
规格如有变更，恕不另行通知。电压要求可能依国家/地区而异。
产品标准 GB4706,1-2005

***IEC Test Procedure**
Specifications subject to change without notice. Voltage requirement may differ by country.
The Standards and Technical requirements for the product.
GB4706, 1-2005



Panasonic

OMD-MYQ-14

比较 Comparison

■烹调性能 Cooking Performance

厨房情况 Kitchen situation

各种方便食品 Various kinds of convenience foods

应专业厨房的需要开发出了各种“方便食品”（独立包装的冷藏/冷冻食品）。方便食品以低成本方便快捷地提供可口美味的菜肴在所有市场领域中受到广泛的欢迎。但是，您是否享受到了使用“方便食品”的100%的好处呢?

Many kinds of "Convenience Food" (single portion package of chilled/frozen food) are developed for the professional kitchen. They are popular in all market sectors where good tasty dishes are served **easily** and **quickly** at **low cost**.
But are you enjoying 100% of the benefit of using "Convenience food"?

a)如果厨房工作人员不得不确认食品的再加热温度和状况的话，这真的便利吗?
b)由于食品是已经烹调好的，所以节省了厨师进行食物准备的时间，但是顾客真的受益于更快捷的服务了吗?
c)如果您的再加热设备需要长时间的预热，为了快捷的服务而使设备整天都处于待机(STANDBY)状态，这真的是成本低廉吗?

a)If your kitchen staff have to check the reheated temperature and condition of the food is it really **easy** ?
b)Because the food is cooked already, time issaved for the chefs on food preparation, butare customers really benefiting from **quicker** service ?
c)If your reheating equipment needs a long preheat time, working on STANDBY all day for quick service is it really **low cost** ?

Panasonic PMWO有解决方案。 Panasonic PMWO has a solution.

各种菜肴 Various kinds of dishes

厨房烹调的菜肴不是只有一种。为实现稳定良好的烹调效果，您需要高品质的PMWO。规定的“瓦数”或MW功率并不是影响烹调性能的唯一因素。

The dishes cooked in your kitchen are not all one kind. In order to achieve a consistently good cooking result you need a high quality PMWO. The stated "wattage" or MW power is not the only factor that affects cooking performance.

1)即使使用相同的MW功率，其“MW**供给系统**”也可能会影响烹调性能。（测试A）
要使整个菜肴均匀受热，需要双倍(顶部和底部)的MW供给系统。
2)即使使用相同MW供给系统的相同MW功率，MW供给系统和内部设计的“**关系**”可能也会影响烹调性能。（测试B）

1)Even if with same MW power, its **"MW feed system"** may influence the cooking performance. (test A)
To heat a whole dish evenly requires dual(top and bottom) MW feed system.
2)Even if with same MW power by same MW feed system, the **"Relationship"** between MW feed system and cavity design may influence the cooking performance. (test B)

如果“关系”良好，即使在美味菜肴开始出现受热不均匀的情况之前，也可以较长时间地使用高火力。这对商用厨房是理想的，因为速度是其关键的要求。如果“关系”不好，则意味着必须使用低/中火力来避免受热不均匀——但是当然，加热时间会更长。

With the good "Relationship", HIGH power can be used for a longer time before even delicate dishes begin to heat unevenly. This is ideal as in a commercial kitchen, speed is a key requirement. The poor "Relationship" means LOW/MID power must be used to avoid uneven heating - but of course the heating time is longer.

Panasonic 的优势 Advantage of Panasonic

松下商用微波炉 Panasonic PMWO VS 热水 Hot Water / 蒸箱 Steamer

快速再热 Speed Regenerating

	Panasonic 松下商用微波炉 Panasonic PMWO (1800W)**	热水 Hot Water (85°C)	蒸箱 Steamer (99°C)
预热时间 Pre-heat time	★★★ 0 min	★ 25min	★ 3min
奶油汤 Creamy soups 番茄汤 (200ml) Tomato soup (200ml) 番茄汤 (1,5 l) Tomato soup (1,5 l)	★★ 55sec 4.7min*(1)	★ 8min 25min	★ 10min 30min
意大利面调味酱 Pasta sauces 意大利肉酱面 (200g) Bolognaise (200g) 意大利肉酱面 (2kg) Bolognaise (2kg)	★★ 60sec 4.2min*(2)	★ 8min 20min	★ 9min 20min
蔬菜 Vegetables 花椰菜 (140g) Broccoli (140g) 菠菜 (1,0kg) Spinach (1,0kg)*(4)	★★ 35sec 3.7min*(3)	★ 8min 20min	★ 10min 15min

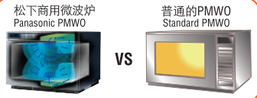
温度从10°C升高至80°C所需要的时间 **使用欧洲型测试。
Time to increase temperature from 10°C to 80°C **Tested by European Model.
*(1) 4.7min =3.0(high) + 0.2(stand) + 1.5(High) *(2) 4.2min =3.0(high) + 0.2(stand) + 1.0(High)
*(3) 3.7min =2.5(high) + 0.2(stand) + 1.0(High) *(4) Not "mashed"

*根据所用设备型号的不同，个别的结果可能会有所不同。
*Individual results may vary depending on the type of appliance used.

Panasonic PMWO的双/MW发射无需预热即可快速再热。此外，可编程键保证效果始终如一。
一旦按下开始键，Panasonic PMWO就立即开始加热，使食物在极短的时间内准备妥当，厨房工作人员只需稍加注意。
Panasonic PMWO's Dual/MW emission gives fast regeneration without preheating. Also, programmable keys guarantee a consistent result. Once you press Start, the Panasonic PMWO starts heating instantly so the food is ready in a very short time with minimum attention required from kitchen staff.

快速及均匀烹调 Speed & Even Cooking

松下商用微波炉 Panasonic PMWO VS 普通的PMWO Standard PMWO



均匀的MW供给系统本身不能提供均匀的烹调效果。根据对测试厨房的评估以及在商用厨房领域的长期经验，我们开发了介于双倍功率供给和内部设计之间的最好的“**关系**”——提供优良的烹调效果。

An even MW feed system does NOT on its own give you an even cooking result. Based on evaluations in our Test Kitchen and our long experience in the commercial kitchen area we have developed the best **"Relationship"** between dual power feeding and cavity design - giving a good cooking result.

（测试 A）：烹调2kg的冷冻汤（-20°C）
(Test A) : Cooking of 2kg of frozen soup (-20°C)

Panasonic 双倍MW供给 Panasonic dual MW feeding

★★★
在短时间内达到良好的再加热效果。（高火力20分钟）
Achieve good reheating result in short time.(High 20min)

标准顶边供给烹调 Standard Up-side feeding cooking

★
仍有一半是冷冻的。（高火力20分钟）
Still half frozen. (High 20min)

（测试 B）：烹调2kg的冷冻炖菜（-20°C）
(Test B) : Cooking of 2kg of frozen stew (-20°C)

Panasonic 双倍MW供给 Panasonic dual MW feeding

★★★
在短时间内达到良好的再加热效果。（高火力/4分钟，中火力/10分钟）
Achieve good reheating result in short time.
(High/4min, Mid/10min)

标准双倍MW供给 Standard dual MW feeding

★★
使用高火力时，快速但加热不均匀。（照片状态：10分钟）要想达到良好的再加热效果，需要中火力18分钟。
Quick, but not evenly reheatedwhen usinghighpower.(photo:10min)
To achieve good reheating result it takes 18min with medium power.

一般的厨房程序 Average kitchen process

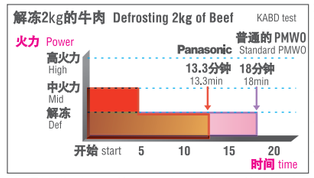
大多数的餐厅经营者认同冷冻设备减少了食物浪费，并且如今冷冻食品在所有市场领域受到广泛的欢迎。但是，关于冷冻食品最受关注的是解冻所需要的**时间**及其**品质**的问题。

Most Caterers agree that freezers reduce food wastage and nowadays frozen foods are very popular in all market sectors. But, the biggest concern with frozen food is the **TIME** required for defrosting and its **QUALITY**.

如上所视，“解冻时间”占整个厨房程序的大部分时间。问题是，如何在短时间内实现高品质的解冻效果呢?

As you can see above, "Defrosting time" accounts for a very large portion of the total kitchen process. The question is, how to achieve a high quality defrosting result in short time ?

快速及均匀解冻 Speed & Even Defrosting



*这是MW输出功率的图表。(不显示精确的MW供给)
*This is the pattern of MW out put power. (not showing the exact MW feeding)

解冻2kg的牛肉 Defrosting 2kg of Beef	Panasonic 快速及均匀的解冻 Panasonic Speed and Even Defrosting	普通的PMWO解冻 Standard PMWO defrosting
	-2°C +1°C 0cc	-2°C +1°C 1cc
*解冻时间 *Defrostingtime	13.3分钟 13.3min	18.0分钟 18.0min
*解冻时的失水量 *Drip-losswhendefrosting	0cc	1cc
*解冻24小时后的总失水量 (保存在+5c的冰箱内) *Totaldrip-loss24hour laterofdefrosting (keptin+5cRefrigerator)	1cc	3cc
	★★★	★★

Panasonic PMWO具有“5阶段加热”，可以让您在一个烹调周期内最多安排5个不同的火力/时间阶段。由于“关系”（见上）极好，您可以使用中火力解冻，在较短的时间内可以达到良好的解冻效果。
（在这个测试中，Panasonic使用了2个解冻阶段）。

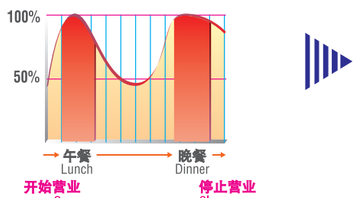
Panasonic PMWO have "5 Stage Heating", and this enables you to program a maximum of 5 different stages of POWER / TIME in one cooking cycle. As you can use MID power for defrosting due to the excellent "Relationship" (see above) good defrosted results are achieved in a shorter time.(In this test Panasonic use 2 stages for defrosting.)

KABD:Kitchen Appliances Business Division
PMWO: Professional Microwave Oven

■性价比 Cost Performance （测试1800W/230V紧凑型类别）(testing 1800W/230V Compact size category)

厨房情况 Kitchen situation

顾客的平均图表 *(1) Average pattern of customer *(1)



进店用餐的顾客人数会有变化，而且顾客有可能在短时间内点很多不同的菜肴。
The number of customers that use your outlet varies and customers may order many different dishes in a short amount of time.

在您的厨房内实现高营业额的关键是使用有限的工作人员实现点菜高峰时的**快速服务**和**快速烹调**。
The key to achieve a high turn over in your kitchen is to achieve **Speed Serving** and **Speed Cooking** for rushed orders with a limited amount of staff.

*(1)本数据是用KABD进行市场调查做出的平均值。
*(2)用KABD进行的测试，样本（每个1pc）来自市场。
*(3)对6份同一菜肴的烹调时间的模拟。每份菜肴原来的烹调时间是3分钟，开始每份菜肴的烹调估计需要12秒（手动操作时间）和6秒（记忆时间）。模式X、Y、Z只用于模拟。这些不涉及任何特定模式。

Panasonic 的优势 Advantage of Panasonic

松下商用微波炉 Panasonic PMWO VS 普通的PMWO Standard PMWO

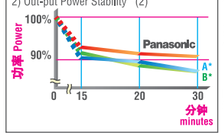
高营业额 High Turn-Over

1) 可编程按键和上菜时间*(3) 1) Programmable key and serving time*(3)

商标 Brand	Panasonic	X	Y	Z
重复 Repeat	●	●	●	×
X2 键 X2 Keys	●	●	×	×
X3 键 X3 Keys	●	×	×	×
时间 Time	13.3分钟 13.3min	14.6分钟 14.6min	18.5分钟 18.5min	19.0分钟 19.0min

例如，如果有“今日特价菜单”，则有时会有若干人同时点同一道菜肴。但是如果您有单份菜的烹调程序，就不必一个接一个地进行烹调。只要在编程键盘前按下X3（或X2）键，3（或2）份菜的正确烹调时间就会被自动算，即可实现**快速服务**，并能保证始终如一的烹调效果。
Sometimes several people order the same dish at the same time, for example if you have a "Today's Special menu". But if you have the cooking program for single portion you don't need to cook them one by one. Just press X3 (or x2) pad before programmed pad, and the correct cooking time for 3(or 2) portion is calculated automatically to achieve **Speed Serving** with consistent cooking result.

2) 输出功率稳定性*(2)
2) Out-put Power Stability *(2)



PMWO的设计使其在高峰服务阶段能连续工作。这能使影响输出功率的磁电管变热。通常情况下，随着磁电管的升温，输出功率水平下降。这是磁电管的基本特征，所有的微波炉都具有这一特点。（当然，在磁电管冷却后，输出功率会恢复到最大值）我们开发的PMWO使该功率下降最小化，并且即使在高峰期间也能保持**快速烹调**。
During the peak serving session PMWO are designed to work continuously. This usage heats up the Magnetron which influences the Out-Put power. Normally as the magnetron warms up the Out-Put power level decreases. This is a basic characteristic of magnetrons and all microwave ovens are the same. (of course after cooling down the Out-Put power returns to maximum) We develop our PMWO to minimize this power decrease, and keep **Speed Cooking** even in a peak period.

*(1) This data is the average of the market survey made by KABD.
*(2) Tested in KABD with the sample(1pc each) from market.
*(3) A simulation of cooking time for 6 portion of the same dish. Original cooking time of single portion is 3 minutes, and estimate 12sec(for manual) and 6sec(for memory) required to start each cooking. Model X,Y,Z are for simulation only. These do not refer to any one specific model.

可靠性 Reliability

“频繁使用”的可靠性 Reliability in “Heavy Use”

每天使用PMWO*(2) PMWO Usage per day*(2)

KABD 研究
KABD Reserch

普通用户每天使用PMWO大约50次。频繁使用的耐用性显然非常重要。以下是我们为确保微波炉能够在此环境中有效工作所进行的一些测试。
Average customers use one PMWO about 50 times per day. The durability for heavy use is obviously very important. Left images are some of the tests that we carry out to ensure that our ovens can work efficiently in this environment.

*(1)本测试是在测试室研究我们产品的设计情况，本资料不能一直保证在那些情况下的产品质量。
*(2)本测试数据是用KABD进行市场调查做出的平均值。

炉门开关强度测试*(1)
炉门打开和关闭400K次
Door open and close endurance test *(1)
Door open and close 400K times

控制面板耐久性测试*(1)
操作键盘200K次
Control panel endurance test *(1)
Operating the key pads 200K times

间歇运行耐久性测试*(1)
开（60秒）关（30秒），200K次
开（20秒）关（10秒），200K次
Intermittent operation endurance test *(1)
On(60sec) and Off(30sec), 200K times
On(20sec) and Off(10sec), 200K times

*(1)This test is to study the design of our products in our testing room, and this information is not to guarantee the products quality in those situation all time.
*(2)This data is the average of the market survey made by KABD.

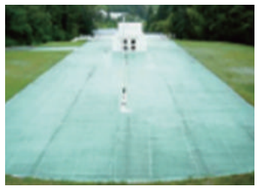
EMC要求下的可靠性 Reliability in EMC requirement

认证、授权、备案、注册。 Accreditation, Authorization,Filing,Registration.

EMC是行业中最重要的标准之一。松下电器有松下剖析中心EMC检验实验室，依据我们的内部的标准和国际标准ISO/IEC 17025执行
Electromagnetic Compatibility (EMC) is one of the most important issues facing the industry today. Panasonic Corporation have "Panasonic Corporation Analysis Center EMC Test Laboratory" in Japan, which is operated in accordance with our internal standard procedure/Quality System in compliance with ISO/IEC 17025.

松下剖析中心EMC检验实验室 Panasonic Corporation Analysis Center EMC Test Laboratory

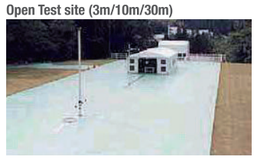
座落于不受外部电磁波干扰的区域，以保证高精度测试。
Located in an area for precise testing without any interference from outside electromagnetic.



欧洲 Europe	TUV SUD Product Service	TUV SUD 产品服务 证书编号: JPN1012A TUV SUD Product Service Certification No: JPN1012A
日本 Japan	A LAB JAB Testing RTL02730	日本适合性认定协会(JAB) JAB Code : ATL02730 Japan Accreditation Board (JAB) JAB Code : RTL02730

无反响房间
Anechoic chamber

开放试验场
Open Test site (3m/10m/30m)



所有评价测试工程师都是被NARTE(美国国家无线电与电信工程师协会)认可合格的电磁场兼容性工程师
All evaluation testing engineers are certified as qualified Electromagnetic Compatibility Engineer by the National Association of Radio and Telecommunications Engineers,Inc. (USA)

KABD:Kitchen Appliances Business Division
PMWO: Professional Microwave Oven