

**Panasonic**



PROFESSIONAL  
KITCHEN 食

# Professional Microwave Ovens 2025

# Bringing Japanese high performance & culinary excellence to every professional kitchen

Panasonic Professional Kitchen delivers Japanese technical superiority and outstanding heritage to chefs, operators and owners in kitchens of every size and style.

Connecting our kitchen heritage, cultural commitment, and accomplished approach, Panasonic Professional Kitchen offers chefs the chance to thrill and surprise their customers every day.







## Why Panasonic?

For more than half a century Panasonic has been a pioneer in microwave cooking – including technological developments, consumer insights, and professional kitchen solutions. As a business, the company has been committed to delivering the best products that make people smile and make life just a little easier.

This forward-thinking and innovative approach has been a key element driving Panasonic's long-standing commitment to creating a circular economy and the vision that every product must perform exceptionally for its maximum lifespan, before being upgraded, recycled, or refurbished to ensure that its impact on the world around it is a net positive. Panasonic seeks to ensure that every one of its products contributes to a positive cycle of resources, whilst also delivering day-to-day excellence in every professional kitchen where a Panasonic product is found.

Commitment to this progressive approach has never wavered throughout the lifetime of the business, and now Panasonic delivers sustainable business goals as a core part of its DNA. Alongside its own commitments to more sustainable business – including everything from product to packaging – Panasonic also wants to help its customers become more sustainable both in terms of impacting their business, as well as the planet as a whole.

For all the innovation that Panasonic has developed since the 1960's, this is only the beginning of the technological developments, as the business continues to push boundaries, develop ever better, more intuitive products and help every customer to do better business every single day.

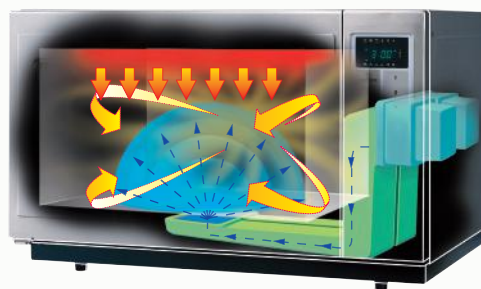
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## Accelerated Class

10/30 Litres

- High Speed Convection
- Microwave, grill, circulating air grill, convection



**NE-SCV3 | 10 Litres** **£7,300.00**

- 1050 Watt microwave | 1915 Watt grill
- 180-280°C Convection
- Twin Inverter Microwave



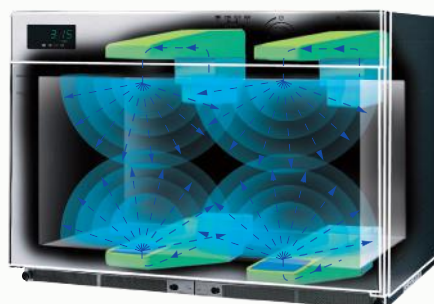
**NE-C1275 | 30 Litres** **£2,600.00**

- 1150 Watt microwave | 1800 Watt grill
- 250°C circulating air grill | 250°C convection
- Program and manual operation

## Gastronorm Class

44 Litres

- Fits 1/1 Gastronorm pan
- 2 Microwaves



**NE-3280** **£3,500.00**

- 3200 Watt
- Program and manual operation



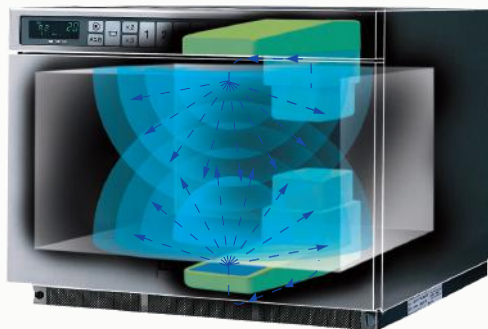
**NE-1880** **£2,900.00**

- 1800 Watt
- Manual operation

## 1800W Class

18 Litres

- Fits 1/2 Gastronorm pan
- 3 Microwaves



**NE-1878**

**£1,160.00**

- 1800 Watt
- Manual operation



**NE-1864**

**£1,125.00**

- 1880 Watt
- Program and manual operation



**NE-1843**

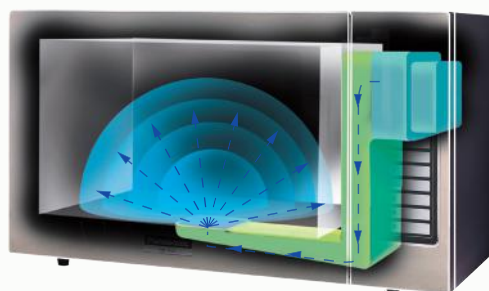
**£1,000.00**

- 1800 Watt
- Manual operation

## 1000 Watt Class

22 Litres

- Medium Duty, fits 1/2 Gastronorm pan
- 2 Microwaves



**NE-1037**

**£550.00**

- 1000 Watt
- Program and manual operation



**NE-1027**

**£530.00**

- 1000 Watt
- Manual operation



**10 Litres**

- Microwave, grill, circulating air grill, convection
- Twin Inverter Microwave



## NE-SCV3 Speed Convection Oven

The Panasonic combination units combine convection, circulating air grill and convection grill with microwave.

The Panasonic SCV3 High 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 SCV3 High Speed Convection Oven ensures great results and enhanced profitability.

### Stackable Unit

Easily fits onto a small worktop offering maximum flexibility. You can double your capabilities by stacking a second oven without using additional space.

### Inverter Technology

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

### Easy Maintenance

Inside the cavity is easy to clean, and the ceramic tray reduces down time whilst simplifying day to day maintenance.

### Accessories

The Panasonic SCV3 comes with a number of accessories to offer versatility for any kitchen operation.

### Menu Flexibility

Rapid USB transfer. Feel free to store your recipes on a USB stick and then simply transfer them to the SVC3 via the USB slot. The oven can hold up to 1,000 recipes. You can even add your own food images to the control panel to be used as menu buttons.

### Cooking Variety

Offer your customers any number of dishes, snacks or sweets. With the different cooking methods and combination cooking, you can opt to serve up anything from breakfast delights through toasted sandwiches and warm pies to entire lamb legs.

### App Control

Use the intuitive app on your computer or mobile phone to create or edit recipes, to create new categories of recipes or to transfer menus to individual compatible ovens across several restaurants. Control and organise like a boss.



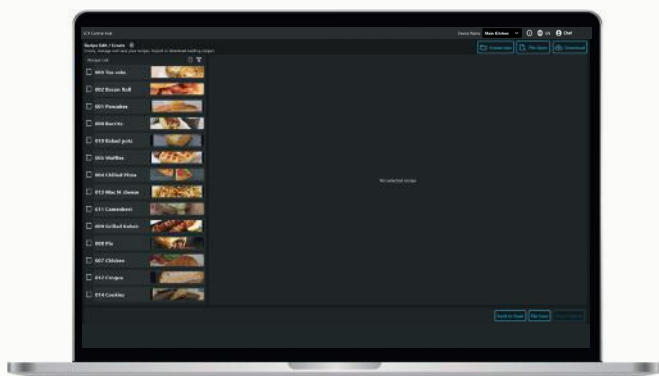
### NE-SCV3

- 10 Litres
- 1050 Watt microwave, 1915 Watt grill, 180°C to 280°C convection grill



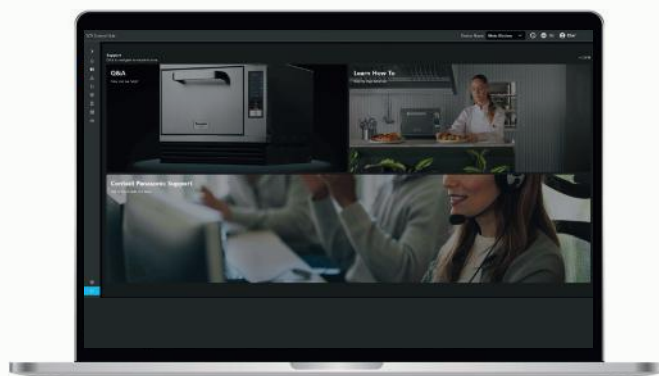
## Recipe Management

Create and customise recipes to match your menu. Add names, images, and settings tailored to your oven's needs. Save, upload, and download recipes securely to the cloud for easy access anytime.



## In-App Support

Access support whenever you need it. Get in touch with our team, watch exclusive training videos, and find product information - all in one place.





## 30 Litres

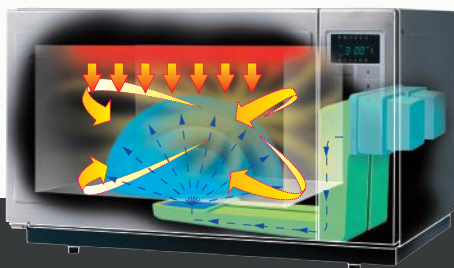
- Microwave, grill, circulating air grill, convection

## NE-C1275 Accelerated Speed Convection Oven

The Panasonic combination units combine convection, circulating air grill and convection grill with microwave.

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
- 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 pre-set with up to 3 stages of combination or single cooking cycles
- Programmable manually or via SD Memory Card from 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



### NE-C1275

- 1150 Watt microwave | 1000 Watt grill
- 250°C fan grill | 100-250°C convection
- Program and manual operation





**44 Litres**

- Fits 1/1 Gastronorm pan
- 4 Microwaves



## NE-3280 & NE-1880 Full 1/1 Gastronorm

The ideal oven solution for everyone who needs to serve large volumes of food in the shortest possible time.

Due to their sturdy construction, these robust ovens are designed to handle the most rigorous of duties, making them perfect for heavy-volume steaming and microwave applications, while delivering evenly cooked results.

The ideal solution for the gastronomic service of facilities and hospitals, canteens, schools, large restaurants and pubs with large throughput of multi portion dishes or different single dishes. That's how Panasonic commercial microwaves make the difference in large kitchens

### 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

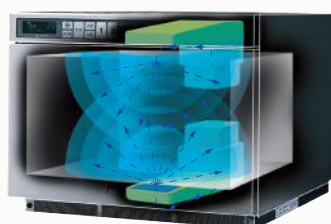
Allows the power level to change during heating e.g. 'Defrost' for 3 minutes, then 'High' for 1 minute in a single operation thus freeing the operator from constant attendance to reset controls.



### NE-1880

- 1800 Watt
- Program and manual operation
- Large, variable cooking cavity - 44 Litres, 1/1 Gastronorm
- Fits up to 4 plates, 16 soup bowls or 2 Gastronorm 1/1 trays





## NE-3280

- 44 Litres
- 3200 Watt

## 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.

## Cooking times

Regeneration (reheating)	3200W	2100W	1800W
Tomato Soup			
125ml	26sec	40sec	46sec
1.5L	1.7min	3.5min	4.5min
Lasagne			
325g	1min 40sec	2min 30sec	3.5min
Defrost			
Model	NE-3280	NE-2180	NE-1880
Gentle Thaw	170W	170W	170W
Frozen Soup			
2kg	48min	48min	48min
Frozen Fish Fillets			
500g	13min	13min	13min
Frozen Whole Chicken			
1.36kg	40min	40min	40min
Steaming (for raw ingredient)			
Broccoli			
500g	1min 40sec	3min	3min 30sec
Fish Fillet			
500g	1min 30sec	2min 20sec	2min 45sec



**8 Litres**

- Microwave, grill, circulating air grill, convection
- Twin Inverter Microwave

## NE-1878 All-Metal-Door Inverter Microwave

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



**Panasonic's unique Inverter Technology was invented in 1988**

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

### 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).

### 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.



### NE-1878

- 18L
- 1800W microwave







**18 Litres**

- Fits 1/2 Gastronorm pan
- 3 Microwaves

## NE-1864 & NE-1843 Heavy Duty Microwave

The Panasonic combination units combine convection, circulating air grill and convection grill with microwave.

With manual or programmable controls, these models are focused on the rapid production of single portions. The ideal solution for high throughput operations such as quick service restaurants, convenience stores, public transport food stalls, and petrol station food shops. If space is tight these models can be safely stacked with a connecting plate.

### 2 Magnetrons

This compact microwave features two magnetrons, one above and one below the cooking area. It's 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.

### 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.

### 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

### Other Features

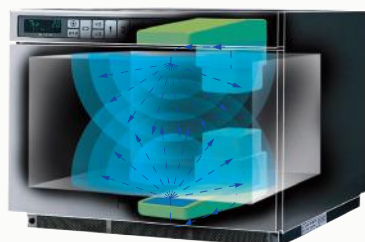
- Dial control, 3 power levels
- Clear LCD display of power levels, time and self diagnostic codes
- Removable air filter for easy cleaning
- Two ovens can be securely stacked one on top of another
- LED Interior light can be programmed to flash at the end of the cooking cycle
- 10/20 second boost button.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



### NE-1843

- 1800 Watt
- Manual operation
- All models are easily stackable





## NE-1864

- 1800 Watt
- Manual operation

## Cooking times

Regeneration (reheating)	2100W	1800W	1600W
Tomato Soup			
125ml	40sec	46sec	52sec
1.5L	3.5min	4.5min	5min
Lasagne			
325g	3min 20sec	3.5min	4min 30sec
Defrost	2100W	1800W	1600W
Model	NE-2153	NE- 1843	NE-1653
Gentle Thaw	340W	340W	340W
Frozen Soup			
2kg	30min	30min	30min
Frozen Fish Fillets			
500g	8min	8min	8min
Frozen Whole Chicken			
1.36kg	25min	25min	25min
Steaming (for raw ingredient)	2100W	1800W	1600W
Broccoli			
500g	3min	3min 30sec	3min 55sec
Fish Fillet			
500g	2min 20sec	2min 45sec	3min

	Express Cooking	Easy to operate	Easy to clean	Space- saving
Panasonic Compact Class	high energy and dual feed from the top and bottom	30 memory programs (10 keys 2x/3x assignable)	smooth interior, removable ceiling plate cover, cleaning in dishwashers, without turntable	stackable
Household Microwave*1	low-medium energy-feed from the side	no memory buttons	with turntable	not stackable

**22 Litres**

- Standard version
- 1 Magnetron

## NE-1037 & NE-1027

### Reliable Medium Duty Microwave

Ideal for small businesses. Defrosts, heats and cooks in no time.

Easy to use, manually operated or programmable, these models are designed to withstand the strong demands of professional use.

Whether chilled ready meals or frozen snacks must be heated - these models cover the demands of smaller to medium-sized businesses.

#### 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

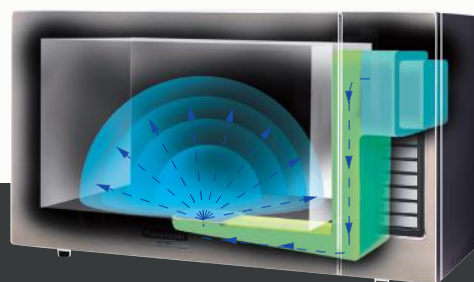
#### Programmable Memory Button

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.



#### NE-1037

- 1000 Watt
- Program and manual operation



## 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;

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- 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 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.

## Cooking times

Regeneration (reheating) 1000W	
Tomato Soup	
125ml	1min 23sec
1.5L	8min
Lasagne	
325g	4min 15sec
Defrost 1000W	
Model	NE-1037
Gentle Thaw	22L (340W)
Frozen Soup	
2kg	30min
Frozen Fish Fillets	
500g	8min
Frozen Whole Chicken	
1.36kg	25min
Steaming (for raw ingredient) 1000W	
Broccoli	
500g	6min
Fish Fillet	
500g	4min



## NE-1027

- 1000 Watt
- Manual operation



## Professional Microwave Ovens by Panasonic - The Superior Solution.

Whichever food or cooking methods are used, the microwave is without competition due to their function principle during heating of meals. The dish is not exposed to heat from the outside, but is heated by microwave and molecular friction - this offers special advantages:

### Advantage 1:

#### Superior regeneration

With the right setting, no new cooking process takes place in a professional microwave during heating. For example, a previously prepared dish is simply brought to serving temperature so that appearance, taste and consistency remain the same.

### Advantage 2:

#### Uniform cooking

When preparing a dish in a Panasonic professional microwave cooking time is shorter than with a conventional microwave. The nutritional benefits are also convincing: The nutrients do not dissolve. Flavour colour and nutritional properties - with the exception of vitamins that are not stable at high temperatures - remain unchanged.

### Advantage 3:

#### Gentle defrosting

A professional microwave is especially useful during the thawing of frozen food, when it comes to speed and high quality end results. Frozen meat is thawed within minutes, loses less fluid and retains its flavour better. Even with vegetables, appearance, structure and weight remain largely intact.

## Commercial microwaves by Panasonic:

### Tailored to your requirements

To accelerate the entire preparation process without heating your work environment, a microwave oven should be used which is tailored to the actual personal requirements and spatial conditions with regard to output and size.

As a longtime and experienced manufacturer of high-quality professional microwaves, Panasonic offers you products and technologies, that correspond exactly to your requirements and when it comes to performance and robustness, they offer everything you need in daily, hard use.



# Save on Working Hours - Not On Quality: Faster Regeneration.

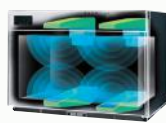
Our experience come from practice - not from the lab.

The dual or quadruple microwave feed of the Panasonic professional microwaves ensure rapid regeneration without preheating compared with conventional methods. The programmable buttons on the microwave ovens also facilitate the preparation to precision.

This realises consistent results in the shortest time possible. Thanks to the programming options, during the cooking time your kitchen staff are freed up to do other tasks.

## Regeneration test

Tested by "Block Menu" support:  
time to heat from 10°C to 80°C.



**Panasonic  
Gastronorm Class**



**Panasonic  
1800 Watt Class**



**Sous vide**



**Combi Steamer**

	Gastronorm 3200W	Compact 2100W	Sous vide 85°C	Combi Steamer 99°C, saturated steam
Preheating time	0min	0min	25min	3min
<b>Tomato soup*</b>				
200ml	16sec	26sec	8min	10min
1.5L	1.7min	3.5min	25min	30min
<b>Bolognese sauce*</b>				
200g	18sec	30sec	8min	9min
2kg	1.7min	3.5min	20min	20min
<b>Broccoli*</b>				
140g	25sec	40sec	8min	10min
<b>Spinach*</b>				
1kg	1.5min	3.7min	15min	15min

The use of prepared dishes is very common in an efficient kitchen. Good preparation of food is the alpha and omega of a well-functioning kitchen.

### Advantage 1:

#### Time savings

Your kitchen staff does not have to constantly check the temperature and condition of the reheated dish.

### Advantage 2:

#### Service speed

Through the pre-cooked dish you save cooking time during preparation and your guests benefit from faster service.

### Advantage 3:

#### Cost savings

The microwave does not require long preheating time and does not need to be kept all day in the stand-by mode to enable fast service.

In addition, in many professional kitchens the use of practical „convenience food“ has become quite common, whether they be individually wrapped, chilled or frozen serving dishes.

Meanwhile, many savoury dishes have been developed that can be served without much effort, fast and at low cost. In the regeneration of such dishes the benefits of Panasonic Professional Microwaves really shine in comparison to conventional, traditional methods. With a Panasonic professional microwave you will use these benefits to the fullest.



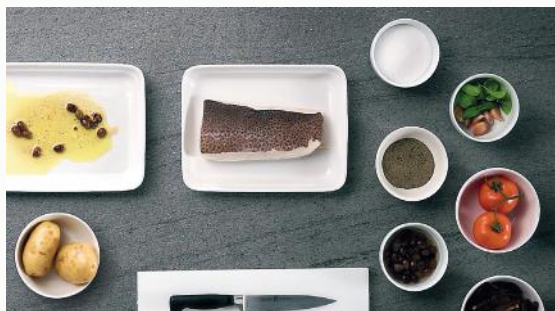
## With the right power, steam cooking can be so easy.

Our Panasonic Microwave Ovens are not only for reheating, they also offer a cost-effective and convenient alternative to "traditional" commercial steaming equipment. For food items with a high moisture content such as vegetables, the high microwave output allows a fast, efficient and effective steaming giving a perfect result while retaining the nutritional value and goodness. By adding potatoes and chicken or fish it is also a breeze to quickly steam up a complete dish!

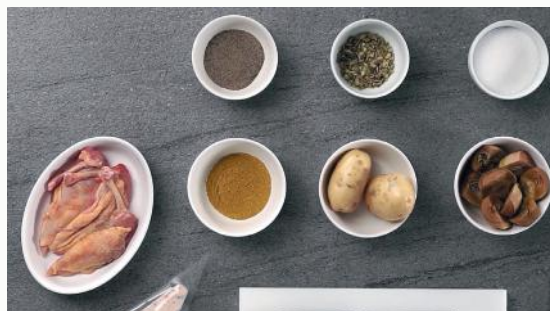
We offer two counter-top solutions, the 18L Compact Class with the smallest footprint (and it's stackable) to easily serve individual portions, and the 44L Gourmet Class when you need to serve large quantities for groups. Whatever your business needs, we have the solution for you.



# Healthy vegetables, poultry, meat or fish: Everything is to the point. Quick and delicious.



Preparation of fish. With just a few steps to the perfect result.



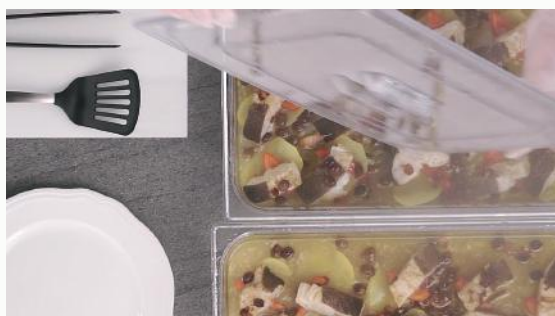
Safe and fast preparation of poultry with steam.



Use a closed standard Gastronorm GN container and add your ingredients.



Efficient cooking on up to two levels saves time and money.



The power of the professional Panasonic microwave provides reliable steam development.



In less than 20 minutes the dish is cooked ready to serve.



Gently cooked fish with perfect texture.



Delicious Chicken à point ensures excellent flavours.



## Cook Fast and Even: The Best Balanced Distribution Performance.

In professional kitchens very different meals and portion sizes are prepared. In order to achieve consistently good cooking results and evenly heated food there is no way past a professional microwave of high quality, because the wattage or microwave power are not the only factors that have an influence on achieving the best cooking result.

Therefore, for an even result a perfect match between dual power feed and an optimised design of the oven cavity was determined and verified by extensive testing in Panasonic's test kitchens for their practicality.

The result: Thanks to optimal adjustments, it is possible to achieve a HIGH performance level for longer while still heating evenly - even in sensitive dishes.

In a professional kitchen, in which speed is of particular importance, this advantage pays off quickly. So you benefit

in your daily work from our years of experience in professional kitchens and always achieve perfect cooking results.

### Practical test: Uniform cooking

The optimal tuning ensures the perfect temperature distribution. Ideal power distribution is the result of an optimally coordinated arrangement of the feed and the design of the interior.

The difference between a Panasonic professional microwave and conventional microwave was tested in the kitchen.

The result is immediately convincing:

#### Heating of 2kg frozen soup (-20°C)

This test illustrates the advantages of a dual microwave feed system (top and bottom). With the same microwave power, the cooking behaviour of a double system provides uniform heating of the complete dish.

#### Heating of 2kg frozen stew (-20°C)

This test proves that even with the same microwave power and the same microwave feed system, the cooking behaviour can also be affected through the „adaptation“ of the microwave feed system to the cavity design.

After 20min HIGH:  
soup still half frozen



After 10min HIGH:  
Not defrosted/heated.  
Good result after 18 minutes



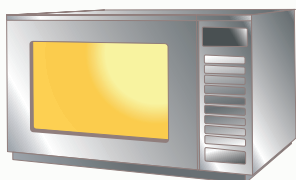
After 20min HIGH:  
Soup evenly heated and  
ready to serve



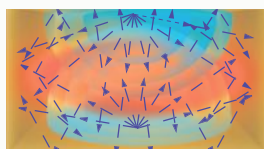
After 4 min. HIGH/10min  
Medium: Despite a short time  
a perfect result



Domestic  
microwave  
with standard feed  
from the side



Panasonic  
microwave  
Compact design with  
1800W and dual  
microwave feed







## Accelerate the Thawing and Retain the Quality of Your Food: The Customised Thawing.

A decisive factor for quality and time management.  
That's how you defrost professionally.

But when it also comes to high-quality end results in addition to speed, there is no way past a professional microwave from Panasonic. Panasonic professional microwaves have 3 power levels that can be optimally set as power/time combinations for the dish. Due to this combination, the factor DEFROSTING is shortened tremendously in the kitchen process and you will also receive a consistently high quality and gentle thawing result.

With a Panasonic professional microwave food quality remains demonstrably better preserved than with conventional defrosting in the refrigerator or at room temperature. Even with leafy vegetables, appearance, structure and weight are essentially maintained.

Many successful restaurateurs have recognised the opportunities that arise through the use of a professional microwave and trust the performance advantage of Panasonic.

### Save time by utilizing power adjustment

The different power levels in Panasonic professional microwaves allow programming of up to three different power and time settings. By using performance level MEDIUM, you can achieve good thawing results in a shorter time than if using only DEFROST. (in the frozen stew test two power levels were used by Panasonic during thawing).

Successful restaurateurs know and use the advantages that frozen food give them: food losses can be reduced and modern frozen meals provide a superior variety on the menu. In many cases, frozen food is also superior in terms of "freshness".

The biggest obstacle in the use of frozen food is often, however, the TIME required for thawing and the QUALITY which is found at the end of the process.

The defrosting time comprises a very large proportion of the kitchen process. Here, outstanding savings potentials are offered through the use of a microwave oven.

In terms of speed the microwave is simply unbeatable during thawing of frozen food.

## Reduce Your Food Costs and Increase the Quality of the Products.

Expensive food waste can be reduced enormously by efficient frozen storage. Ready-made meals or homemade foods that are available frozen, provide the ability to always offer consistent quality to customers in a quick and easy manner. Despite these obvious advantages, there are also reservations among restaurateurs when it comes to frozen food.

### The most frequently cited reasons:

1. Defrosted foods do not retain the same taste as when they are "fresh".
2. Thawing takes too long.
3. It is difficult to achieve consistently good thawing results: The surface of the food can begin to cook while it is still frozen inside.

A great solution for you are the professional microwaves from Panasonic. Unlike conventional microwave ovens, through their rapid and uniform thawing you can:

1. minimise the drip and taste losses;
2. shorten the defrosting time;
3. minimise the temperature difference between the food surface and the inside.





# Increase the Efficiency of Your Teams in the “New Normal”.

The entire process in the professional kitchen requires a smooth interaction of all the individual work steps. The heating time makes up only a relatively small proportion - here the savings potential is therefore relatively low. With a highly efficient kitchen the most important building blocks of the kitchen process, such as thawing, cooking and serving, must be optimised in order to utilise human resources most effectively.

In order to allow you to run your kitchen with minimal labour costs, Panasonic professional microwaves offer the solution for these three areas:

## Solution 1:

### Rapid thawing - to maximise efficiency

The rapid and uniform thawing by Panasonic professional microwaves minimizes the preparation time of food, thus extending the flexibility and choice and saves valuable time, which can thus be put to better use.

## Solution 2:

### Fast cooking & steaming - even by untrained kitchen staff

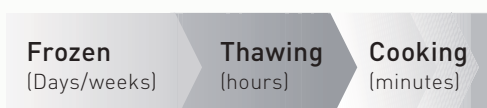
The program fields of a Panasonic professional microwave make a one-time programming by the chef possible. This ensures that the cooking process with untrained kitchen staff and in hectic times leads to fast and reliable results.

## Solution 3:

### Quick Serve - with minimal use of kitchen staff

To better adapt fluctuating customer numbers in the course of a day, in peak times your staff may simply use the function keys “x2” for 2 or “x3” for 3 portions. Proper cooking time is automatically calculated and you can achieve consistent results - even if you cook several portions at the same time. That’s how you can cater to guests quickly with minimal staff expenditure.

## Kitchen Process



## Program Fields



## Keys X2 and X3



(Compact version with keypad)



## Reduce Your Operating Costs and Improve Your Life Cycle Assessment.

Strong design, thoughtful details: Panasonic professional microwaves contribute to the reduction of operating costs. Clever software features and sturdy design tailor to the demanding needs of the tough professional kitchen. That pays off with low service and maintenance costs in small kitchens as well as in large, national restaurant chains.

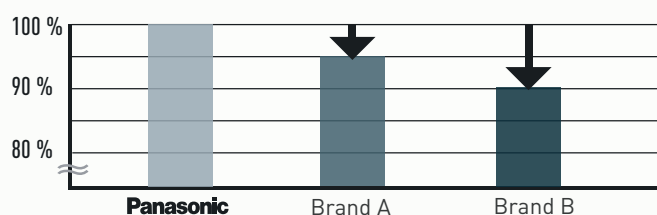
### Benefit from the stable high efficiency and save on energy costs

Advanced technologies make more energy efficiency immediately noticeable in your electric bill. In addition to the cost reduction, you also preserve the environment.

In order to evaluate the actual efficiency of a professional microwave, you should not only consider the original electrical output efficiency, but also the actual microwave output efficiency for the actually prepared portion size. Because this will affect the efficiency of the microwave output power. When cooking in microwave ovens, it is usually characteristic to see a decrease of the output power in case of smaller portions. Panasonic professional microwaves however, retain a high degree of efficiency.

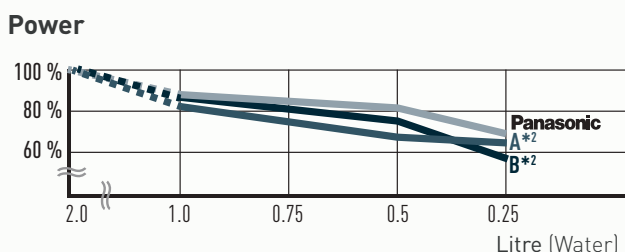
### Original electric output efficiency

Here, a simple calculation will suffice, in which the "maximum output" is divided by the "performance power". The high efficiency of Panasonic microwaves makes for energy savings with the everyday cooking operation. In the case of Panasonic, this is defined as 100.\*1



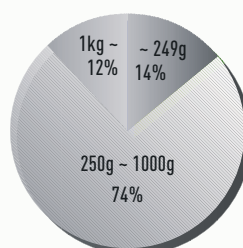
### Actual microwave output efficiency

The most common serving sizes for the compact Class are in the range of 250g to 1000g. Panasonic professional microwaves keep a higher efficiency and ensure energy savings in this area. The original output efficiency is recognised for all test examples as 100 for 2.0 Litres of water\*1



### Average cooking yield per dish\*3

(for compact units)



\*1 Simulation of the cooking time for 6 portions of the same dish. The original cooking time for a single serving is 3 minutes and for starting the cooking process 12 sec. [manual mode] or 6 sec. [program operation] are estimated. Models A and B are used for simulation purposes only. They do not describe a specific model.\*2 Determined by a market sample (one unit). | \*3 The data presented will be apparent from the mean value of an internal market survey.



## Software Maintenance

Thanks to the "program fields" you can easily customise the recipes stored in the microwave to the season or ensure that food tastes the same at all branches, for example.

### Hardware maintenance

The quality of our products is paramount, but the sturdy construction is not their only advantage. All Panasonic professional microwaves offer the following three advantages and performance characteristics:

Basic structure

Since they are designed for the harsh kitchen environment, the basic design of all microwave ovens has been subjected to strict quality tests.

Help function for cleaning (compact version with keypad)

In order to maintain the quality of the microwave device permanently, the display window displays "FILT" when the air filter needs to be cleaned.

### Cleaning Instruction

FILT

Help function for maintenance

When a microwave unit needs service, the display window automatically displays a diagnostic notification. If you mention this code to our customer service, they can prepare for the maintenance of the oven in advance. This is how the duration and costs of on-site maintenance are minimised.

### Automatic Error Diagnosis

F 44

## Lower Your Installation Cost and Better Use Your Work Space.

With a small but efficient kitchen, you can maximise the space available for your guests. Here Panasonic professional microwaves offer the following solutions:

### 1. Four functions in one housing

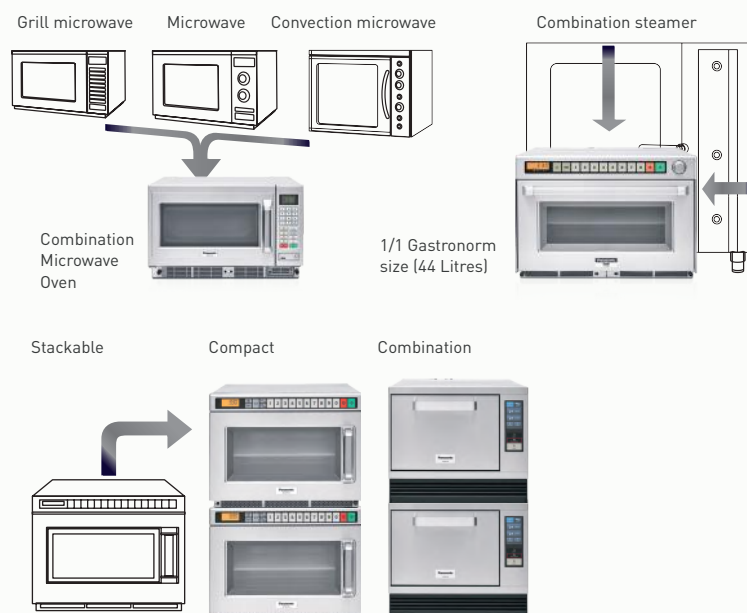
The combination unit combines microwave, convection oven and grill in a single housing. With the function combi-cooking you can also use operating modes simultaneously.

### 2. Larger capacity in a small housing

The Gourmet Class models are adapted to "1/1 Gastronorm containers" (530 x 325 mm) (44 Litre capacity). It can simultaneously cook in two "1/1 Gastronorm containers".

### 3. Stackability

A connection plate enables two compact or SCV3 units to be installed together. This is how units of the compact class can be stacked and only require half the work space.





# Increase Your Customer Rate and Increase Your Sales.

Cost behaviour (test of 1800W models in the compact class)

Shorten the waiting time for your guests and increase your sales opportunity. Due to the particularly rapid thawing, Express cooking at a high power level and much more you can increase customer frequency or order quantity. Thus, the acquisition costs are amortised in no time.

The number of guests in your restaurant changes throughout the day and your guests can order many different dishes in a short time.

The key to high conversions in your kitchen are, therefore, quick service and fast cooking with limited human resources - even if the orders pile up.

Even in small kitchens, such as shops and snack bars that still often work with a domestic microwave oven, the use of a Panasonic professional microwave is paying off in the medium to long term. Because speed is one of the main factors for high customer satisfaction and loyalty.

## Benefits of Panasonic that increase your sales

### Advantage 1:

#### Program buttons and service time<sup>\*2</sup>

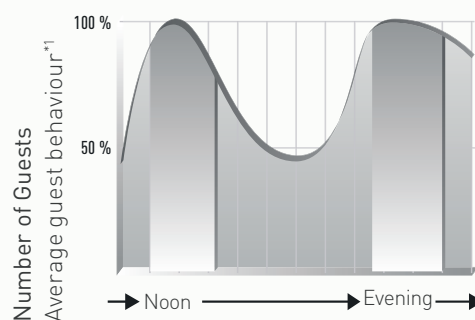
Occasionally, several guests order the same dish at the same time, for example when you plan to offer a „daily special“.

If you use a Panasonic professional microwave cooking program for single servings, you do not have to prepare each serving individually. Just press the field x3 or x2 before the program field and the correct cooking time for 3 or 2 servings is calculated automatically. This is how you connect a fast service with even cooking results.

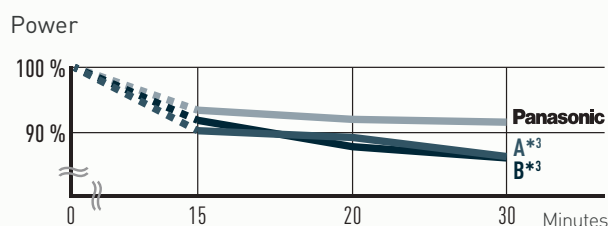
### Advantage 2:

#### Output power stability<sup>\*3</sup>

Panasonic professional microwaves are designed from the outset to work continuously at peak times. The conventional reduction of output power in microwaves through the principle related heating of the magnetron in continuous operation is clearly and measurably enhanced by our professional microwaves. Thus, the power remains constant as well as rapid cooking times possible in high-volume times.



Brand	Panasonic	X	Y	Z
Repeat	•	•	-	-
x2 button	•	-	-	-
x3 button	•	-	-	-
Time	13.3min	14.6min	18.5min	19.0min



<sup>\*1</sup> Above data result from the average value of an internal market survey. | <sup>\*2</sup> Simulation of the cooking time for 6 portions of the same dish. The original cooking time for a single serving is 3 minutes and for starting the cooking process 12 sec. (manual model) or 6 sec. (program operation) are estimated. The X, Y and Z models are used for simulation purposes only. They do not describe a specific model. | <sup>\*3</sup> Determined by a market sample (one device).



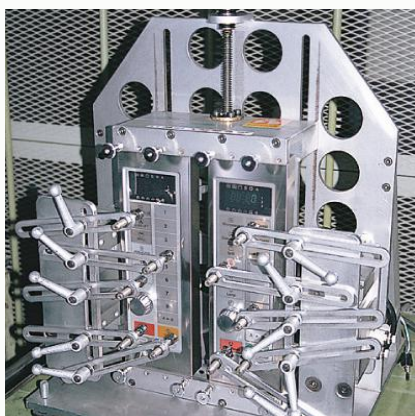
# Trust the Audited Quality and Protect Your Health.

## Reliability in a “harsh kitchen environment”

During operation, the various equipment in a professional kitchen are exposed to a harsh atmosphere. Fluctuating room temperatures (for example, after closing), steam, smoke and changing humidity values are hard on technical products.

In addition, a restaurateur uses a professional microwave on average about 50 times a day. To ensure that our microwave ovens work efficiently in this environment, rigorous testing is carried out in the development of our professional microwaves that simulate the stresses of the most demanding commercial kitchens.

As a professional you can not afford interruptions during operation. Therefore, we attach great importance to high reliability in continuous operation and our professional microwaves have to pass particularly hard tests.



Endurance test of control panel\*<sup>4</sup>  
200.000-times operation of touch pads



Endurance test at intermittent operation\*<sup>4</sup>  
On (60s) and off (30s) 200.000 times;  
On (20s) and off (10s) 200.000 times



Endurance test of door (opening and closing)\*<sup>4</sup>  
400.000x opening and closing the door



Circuit boards stress test\*<sup>4</sup>  
Temperature of -40°C to +85°C, relative humidity 85 %







Combined stress test\*<sup>4</sup>  
Temperature of 0°C to 40°C, relative humidity 85 %











Dust and vapour test\*<sup>4</sup>  
Operating in dust and vapour at a temperature of 40°C and a relative humidity of 95 %

\*<sup>4</sup> With this test, the design of our products is tested in our laboratories. The information thus collected does not imply that the product quality in these situations is ensured at all times.

		Accelerated Class		Gastronorm Class	
		 		 	
Performance characteristics		NE-SCV3	NE-C1275	NE-3280	NE-1880
Pricing (excl. VAT)		£7,300.00	£2,600.00	£3,500.00	£2,900.00
Power levels	High	1050W   900W   800W	1350W	3200W	1800W
	Medium	700W   600W   500W	650W / Interval	1600W / Interval	900W / Interval
	Low	300W   200W	420W & 240W / Interval	340W / Interval	340W / Interval
	Defrost	—	180W / Interval	170W / Interval	170W / Interval
	Stand	—	Yes	—	Yes
Quartz grill		High - 1800W Low - 1.150W (with 100% Fan Speed)	1840W / 1500W	—	—
Hot air		1465W (180-280°C)	1800W (100-250°C)	—	—
Combination cooking		Combination microwave with grill, hot air, grill convection 150°C [Stand-by Preheat], 180-280°C (Intervals of 10°C)	Combination microwave with grill, hot air, grill convection 190°C, 220°C, 240°C	—	—
Preheat					
Keypad		Yes (Touch Screen)	Yes	—	Yes
Timer memory		999 free memory programs	99 free memory programs	—	16 free memory programs
Multi-Stage Cooking		Yes (3 stages)	Yes (3 stages)	—	Yes (3 stages)
Two-level operation		—	—	Yes	Yes
Timer (electronic)		N/A	max. 100min	max. 60min	max. 60min
Door hinge		bottom	left side	bottom	bottom
Adjustable alarm		Yes	Yes	Yes	Yes
Number of Magnetrons		2 Magnetrons	2 Magnetrons	4 Magnetrons	4 Magnetrons
Air filter on the front		Yes	Yes	Yes	Yes
Stackable		Yes	—	—	—
Self diagnostics		Yes	Yes	Yes	Yes
Cycle counter		Yes	—	Yes	Yes
Cabinet and cavity finish stainless steel with ceramic base		Yes	Yes	Yes	Yes
Cavity capacity		10 Litre	30 Litre	44 Litre	44 Litre
Cavity dimensions (WxHxD)		270 x 110 x 330 mm	406 x 217 x 336 mm	535 x 250 x 330 mm (corresponds to GN 1/1)	535 x 250 x 330 mm (corresponds to GN 1/1)
Outer dimensions (WxHxD)		474 x 412 x 565 mm	600 x 383 x 484 mm	650 x 471 x 526 mm	650 x 471 x 526 mm
Required power		3600W / 15.8A	3300W / 14.5A	4960W / 12.9A	3200W / 15.0A
Supply voltage		230-240V / 50Hz	230V / 50Hz	400V / 50Hz	230V / 50Hz
Weight /net		38.3kg	38.8kg	65kg	54kg
Accessories supplied		Teflon Trays (3), Teflon Base Liner, Ceramic Base Plate, White Ceramic Tray, Wire Rack, Loading Paddle, SD Card	1 shelf, 1 ceramic plate, 1 SD card	1 ceramic plate	1 ceramic plate



		1800 Watt Class			1000 Watt-class	
  						
Performance characteristics		NE-1878	NE-1864	NE-1843	NE-1037	NE-1027
Pricing (excl. VAT)		£1,160.00	£1,125.00	£1,000.00	£550.00	£530.00
Power levels	High	1800W	1800W	1800W	1000W	1,000W
	Medium	900W / Interval	900W / Interval	800W	500W / Interval	500W
	Low	340W / Interval	340W / Interval	—	—	100W
	Defrost	170W / Interval	170W / Interval	340W	340W / Interval	340W / Interval
	Stand	—	Yes	—	—	—
Quartz grill		—	—	—	—	—
Hot air		—	—	—	—	—
+10 / +20 seconds		Yes	Yes	—	—	—
Keypad		Yes	Yes	—	Yes	—
Timer memory		30 free memory programs	30 free memory programs	—	10 free memory programs	—
Multi-Stage Cooking		Yes (5 Stages)	Yes (5 Stages)	—	Yes (3-Stages)	—
Two-level operation		—	—	—	—	—
Timer (electronic)		max. 60min	max. 30min	max. 30min	max. 99min	max. 30min (mechanical)
Door hinge		bottom	left side	left side	left side	left side
Adjustable alarm		Yes	Yes	Yes	Yes	—
Number of Magnetrons		4 Magnetrons	2 Magnetrons	2 Magnetrons	1 Magnetron	1 Magnetron
Air filter on the front		Yes	Yes	Yes	—	—
Stackable		—	Yes	Yes	—	—
Self diagnostics		Yes	Yes	Yes	Yes	—
Cycle counter		Yes	—	—	—	—
Cabinet and cavity finish stainless steel with ceramic base		Yes	Yes	Yes	Yes	Yes
Cavity capacity		18 Litre	18 Litre	18 Litre	22 Litre	22 Litre
Cavity dimensions (WxHxD)		535 x 250 x 330 mm (corresponds to GN 1/1)	330 x 175 x 310 mm (Corresponds to GN 1/2)	330 x 175 x 310 mm (Corresponds to GN 1/2)	330 x 200 x 330 mm	330 x 200 x 330 mm
Outer dimensions (WxHxD)		650 x 471 x 526 mm	422 x 337 x 508 mm	422 x 337 x 508 mm	510 x 306 x 360 mm	510 x 306 x 360 mm
Required power		3200W / 15.0A	2590W / 11.7A	2590W / 11.7A	1490W / 6.6A	1490W / 6.6A
Supply voltage		230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50 Hz	230V / 50Hz
Weight /net		54kg	18kg	30kg	18.6kg	18.0kg
Accessories supplied		1 ceramic plate	—	—	—	—

## Combination Class

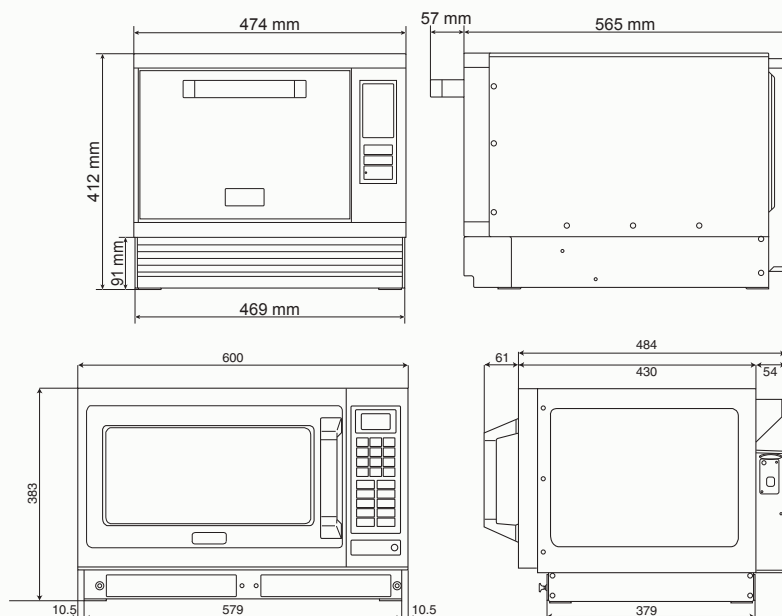
10 & 30 Litres



NE-SCV3 | 10 Litres



NE-C1275 | 30 Litres



## Gastronorm Class

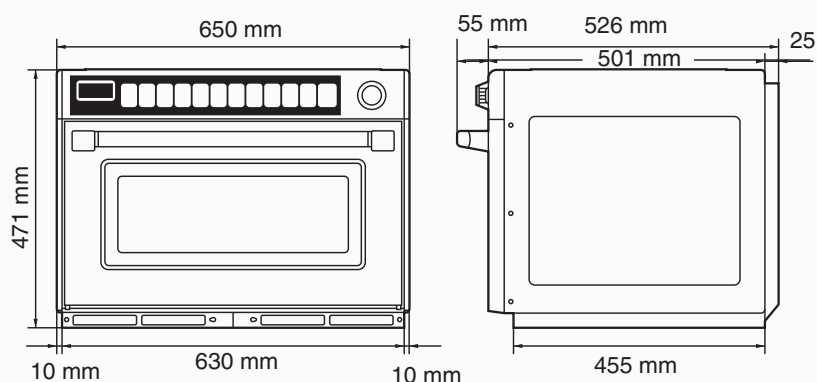
44 Litres



NE-3280



NE-1880

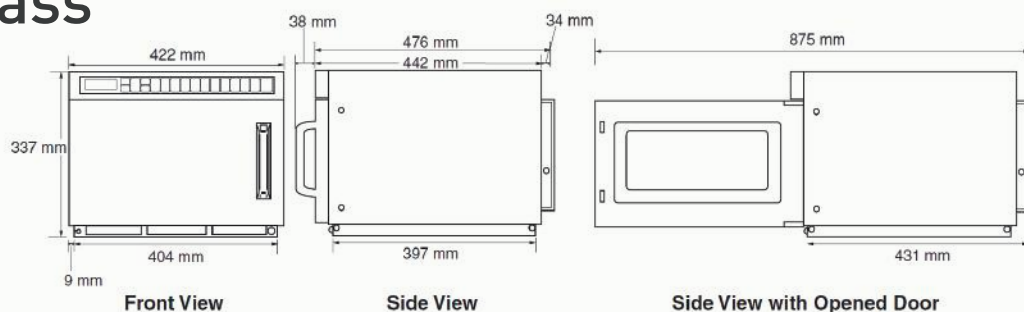


## 1800 Watt Class

18 Litres



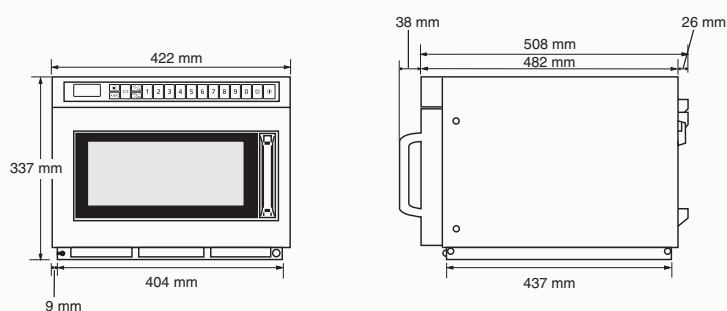
NE-1878



NE-1864



NE-1843





# 1000 Watt Class

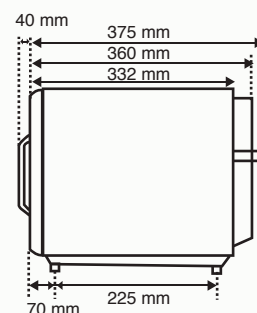
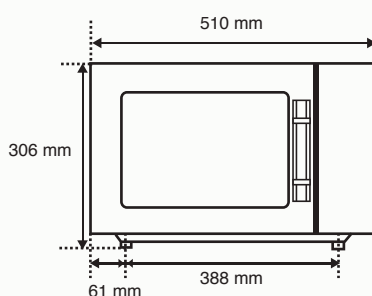
22 Litres



NE-1037



NE-1027



## FACTS & TABLES

### Cooking Capacity

	Full Gastronorm Pan				Half Gastronorm Pan							
GN Size	1/1 GN (2 levels = 2 pans)				1/2 GN (* 2100 models have 2 levels = 2 pans)							
Capacity	44L Capacity				18L Capacity				22L Capacity			
Power	3200W	2100W	1800W		2100W*		1800W	1600W	1000W			
Model	NE-3240	NE-2140	NE-1880	NE-1840	NE-2153-2	NE-2143-2	NE-1843	NE-1653	NE-1643	NE-1037	NE-1027	NE-1025
Portions	Multiple				Double	Double	Single	Single	Single	Single	Single	Single
Operation	Manual	Manual	Program	Manual	Program	Manual	Manual	Program	Manual	Program	Manual	Manual

### Power (Wattage)

Power	1000W			1600W		1800W			2100W		3200W	
Model	NE-1025	NE-1027	NE-1037	NE-1643	NE-1653	NE-1840	NE-1843	NE-1880	NE-2140	NE-2143-2	NE-2153-2	NE-3240
Capacity	22L	22L	22L	18L	18L	44L	18L	44L	44L	18L	18L	44L
GN Size (# pans)	1/2 (1)	1/2 (1)	1/2 (1)	1/2 (1)	1/2 (1)	1/1 (2)	1/2 (1)	1/1 (2)	1/1 (2)	1/2 (2)	1/2 (2)	1/1 (2)
Portions	Single	Single	Single	Single	Single	Multiple	Single	Multiple	Multiple	Double	Double	Multiple
Operation	Manual	Manual	Program	Manual	Program	Manual	Manual	Program	Manual	Manual	Program	Manual

### Cooking times

Regeneration (reheating)	3200W		2100W		1800W		1600W		1000W	
	44L		44L	18L	44L	18L	18L			
Tomato Soup										
125ml	26sec		40sec	40sec	46sec	46sec	52sec		1min 23sec	
1.5L	1.7min		3.5min	3.5min	4.5min	4.5min	5min		8min	
Lasagne										
325g	1min 40sec		2min 30sec	3min 20sec	3.5min	3.5min	4min 30sec		4min 15sec	
Defrost	3200W		2100W		1800W		1600W		1000W	
Model	NE-3240		NE-2140	NE-2153	NE-1880	NE-1843	NE-1653		NE-1037	
Gentle Thaw	44L (170W)*		44L (170W)*	18L (340W)	44L (170W)*	18L (340W)	18L (340W)		22L (340W)	
Frozen Soup										
2kg	48min		48min	30min	48min	30min	30min		30min	
Frozen Fish Fillets										
500g	13min		13min	8min	13min	8min	8min		8min	
Frozen Whole Chicken										
1.36kg	40min		40min	25min	40min	25min	25min		25min	
Steaming (for raw ingredient)	3200W		2100W		1800W		1600W		1000W	
	44L		44L	18L	44L	18L	18L			
Broccoli										
500g	1min 40sec		3min	3min	3min 30sec	3min 30sec	3min 55sec		6min	
Fish Fillet										
500g	1min 30sec		2min 20sec	2min 20sec	2min 45sec	2min 45sec	3min		4min	

\*more gentle thawing with lower wattage for best results

## NOTES

[illegible]









## For More Information

✉ [commercial.ovens@eu.panasonic.com](mailto:commercial.ovens@eu.panasonic.com)

🌐 [www.panasonic.co.uk/professionalkitchen](http://www.panasonic.co.uk/professionalkitchen)

Publisher: Panasonic Marketing Europe GmbH,  
Hagenauer Strasse 43, 65203 Wiesbaden

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Valid as of February 2025