

Panasonic



PROFESSIONAL
KITCHEN 食

Professional Microwave Ovens 2025

HUSSMANN®

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.



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 SCV3 via the USB slot. The oven can hold up to 999 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

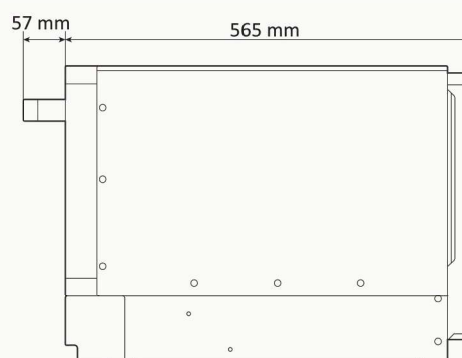
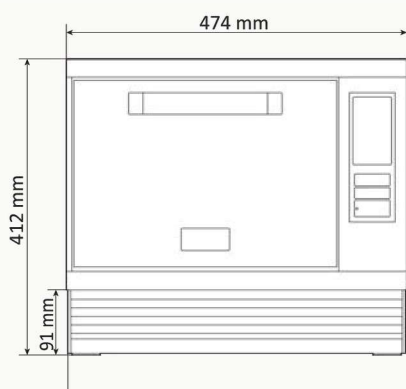
Create and customise recipes to match your menu. Add names, images, and settings tailored to your oven's needs. Save, upload, and download recipes securely to the cloud for easy access anytime.

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.



TECHNICAL DRAWING



Scan to Download the
SCV Control Hub
(Windows Version)





ACCELERATED CLASS

Performance Characteristics	NE-SCV3	NE-C1275
High	1050W 900W 800W	1350W
Medium	700W 600W 500W	650W / Interval
Low	300W 200W	420W & 240W / Interval
Defrost	-	180W / Interval
Stand	-	Yes
Quartz Grill	High - 1915W Low - 1150W (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	Combination microwave with grill, hot air, grill convection
Preheat	150°C [Stand-by Preheat], 180-280°C (Intervals of 10°C)	190°C, 220°C, 240°C
Keypad	Yes (Touch Screen)	Yes
Timer Memory	999 free memory programs	99 free memory programs
Multi-Stage cooking	Yes (3 stages)	Yes (3 stages)
Memory Storage	USB transfer	SD Card
Connectivity	LAN	None
Door Hinge	bottom	left side
Adjustable Alarm	Yes	Yes
Number of Magnetrons	2 Magnetrons	2 Magnetrons
Air filter on the front	Yes	Yes
Stackable	Yes	-
Self diagnostics	Yes	Yes
Cycle counter	Yes	Yes
Cabinet and cavity finish stainless steel with ceramic base	Yes	Yes
Cavity Capacity	10 Litre	29.6 Litre
Cavity Dimensions (WxDxH)	270 x 330x 110 mm	406 x 336 x 217 mm
Outer Dimensions (WxDxH)	474 x 565 x 412 mm	600 x 484 x 383 mm
Required Power	3600W / 15.8A	2900W / 12.2A
Supply voltage	230-240V / 50Hz	230-240V / 50Hz
Plug Type	20amp	15amp
Wet/net	38.1kg	41kg
Accessories supplied	Hand Paddle, Ceramic Base Plate, Teflon Mat	1 shelf, 1 ceramic plate, 1 SD card
Support Tools	Control Hub App	-



1800 W CLASS

1000 W CLASS

Performance Characteristics	NE-1878	NE-1853	NE-1037
High	1800W	1800W	1000W
Medium	900W / Interval	60-90%	500W / Interval
Low	450W / Interval	25-50%	-
Defrost	340W / Interval	340W	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. 30min	max. 30min	max. 99min
Door Hinge	left side	left side	left side
Adjustable Alarm	Yes	Yes	Yes
Number of Magnetrons	2 Magnetrons	2 Magnetrons	1 Magnetrons
Air filter on the front	Yes	Yes	-
Stackable	Yes	Yes	Yes
Self diagnostics	Yes	Yes	Yes
Cycle counter	Yes	Yes	Yes
Cabinet and cavity finish stainless steel with ceramic base	Yes	Yes	Yes
Cavity Capacity	18 Litre	18 Litre	22 Litre
Cavity Dimensions (WxDxH)	330 x 310 x 175 mm	330 x 310 x 175 mm	330 x 330 x 205mm
Outer Dimensions (WxDxH)	422 x 508x 337 mm	422 x 508x 377 mm	510 x 360x 306 mm
Required Power	2650W / 11.6A	2830W / 12.3A	1490W / 6.6A
Supply voltage	230V / 50Hz	240V / 50Hz	240V / 50Hz
Plug Type	15amp	15amp	10amp
Wet/net	17.5kg	30kg	18.6kg



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
1800 Watt Class

Compact
2100W

Preheating time	0min
Tomato soup*	
200ml	26sec
1.5L	13.5min
Bolognese sauce*	
200g	30sec
2kg	3.5min
Broccoli*	
140g	40sec
Spinach*	
1kg	3.7min

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

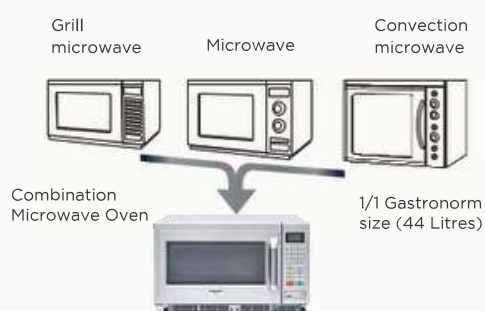
Your kitchen staff does not have to constantly check the temperature and condition of the reheated dish.

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.







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A Panasonic Company

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