

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.





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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High Speed and convection Microwave

Accelerated Class

10/30 Litres

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



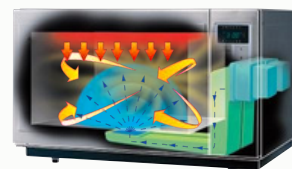
NE-SCV3 | 10 Litres

· 1050 Watt microwave | 1915 Watt grill · 180-280°C Convection · Twin Inverter Microwave
Plug type- 20A Flat Pin



NE-C1275 | 30 Litres

· 1150 Watt microwave | 1800 Watt grill · 250°C circulating air grill | 250°C convection · Program and manual operation
Plug type- 15A



Microwave

1800 W Class

18 Litres

· Even heating · Microwave, steaming



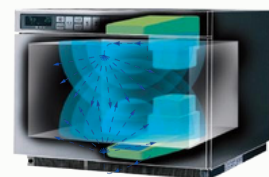
NE-1878 | 18 Litres

· 1800 Watt · Program and manual operation · Plug type- 15A



NE-1853 | 18 Litres

· 1800 Watt · Program and manual operation · Plug type- 15A



1000 W Class

1500 W Class

COMING
SOON



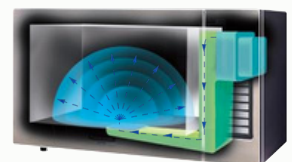
NE-1037 | 22 Litres

· 1000 Watt · Program and manual operation · Plug type- 10A



NE-1566

· 1500 Watt · Program and manual operation · Inverter Technology · Plug type- 10A





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 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

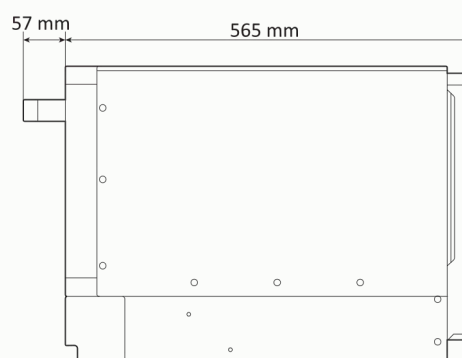
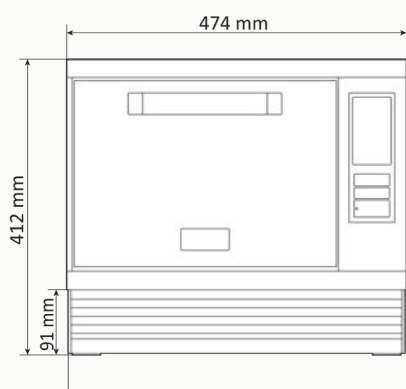
Create and customise recipes to match your menu. Add names, images, and settings tailored to your oven's needs. Save, upload, and download recipes securely to the cloud for easy access anytime.

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)



30 Litres

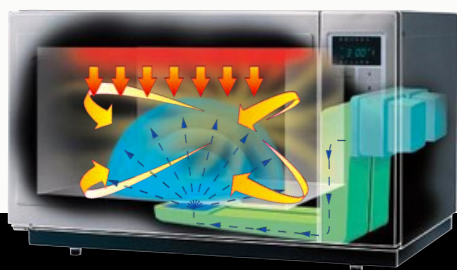
· Microwave, grill, circulating air grill, convection

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 pubs, 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 key 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



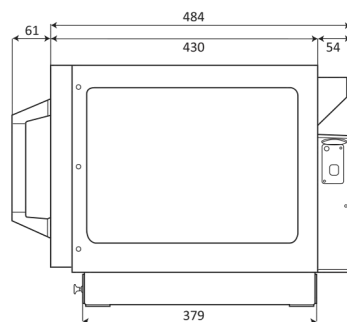
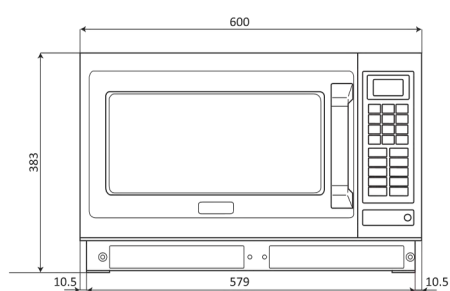
NE-C1275

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



- 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

TECHNICAL DRAWING



10 NE-1878

18 Litres

· Microwave · Twin Inverter Microwave

NE-1878 All-Metal-Door Inverter Microwave

The NE-1878 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 time chosen. This applies no matter what power level is delivered 60% power for the entire duration of the cooking 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

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.

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.

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 in no time.



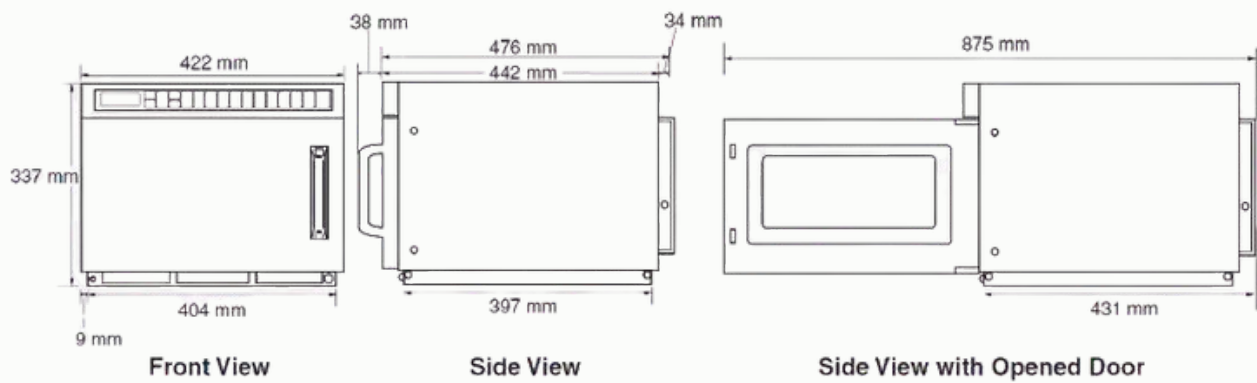
NE-1878

· 18L · 1800W
microwave

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).

TECHNICAL DRAWING



18 Litres

- Fits 1/2 Gastronorm pan
- 2 Magnetrons



NE-1853 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.

EasyThawing

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.

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.

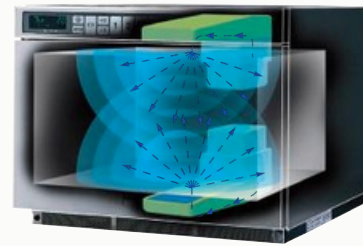
With no preheating or unnecessary stand by modes required, You benefit from;

- Less time required
- High service speed
- Low costs

Other Features

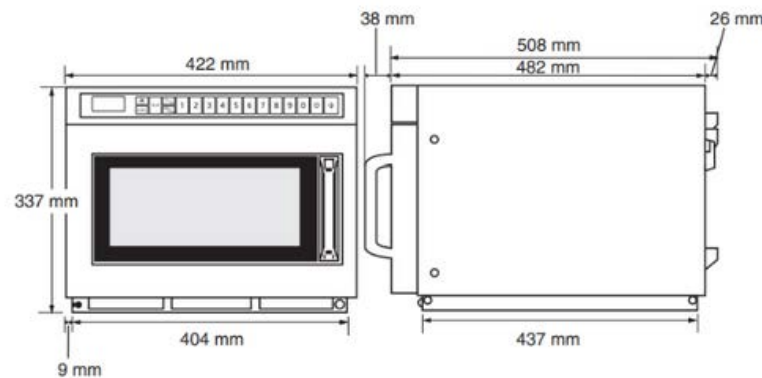
- Clear LCD display of power levels, time and self diagnostic codes
- Removable air filter for easy cleaning
- Two ovens can be securely stacked one on top of another
- LED Interior light can be programmed to flash at the end of the cooking cycle
- 10/20 second boost button. Just a single press provides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





NE-1853
· 1800 Watt ·
Manual operation

TECHNICAL DRAWING



	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
Domestic Microwave*1	low-medium energy-feed from the side	no memory buttons	with turntable	not stackable

*1 This comparison Applies to the models NE-2143-2 and NE-2153-2

22 Litres

- Standard version
- 1 Magnetron

NE-1037 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 they all 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

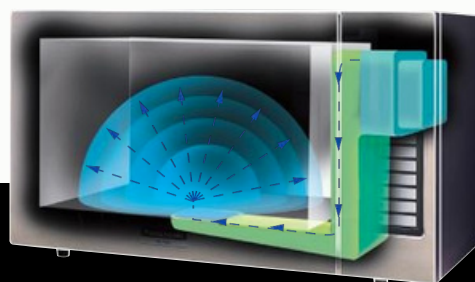
Programmable Memory Button

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.

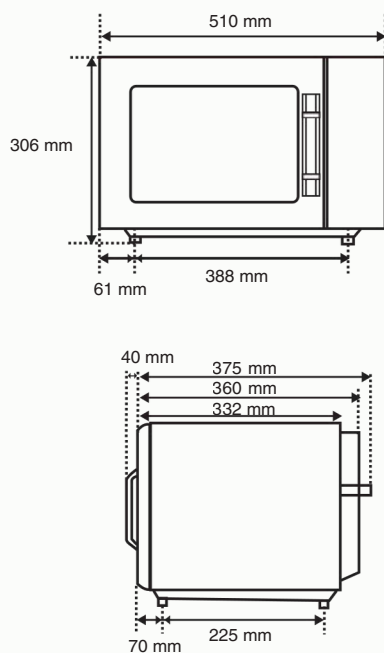
Optimal combination of power and microwave distribution means that that frozen goods are defrosted more efficiently. Thawing times are dramatically reduced and even allows food such as vegetables to retain their appearance, structure and weight.



NE-1037

· 1000 Watt · Program and manual operation

TECHNICAL DRAWING



COOKING TIMES*

1000W	
Reheated Chilled Soup	
125g	1min 30sec
Pre-Cooked Frozen Lasagna	
300g	8min 30sec
Mixed Frozen Vegetables	
200g	1min 15sec
Chilled Apple Pie	
150g	1min
Cooked Chilled Chiilli	
250g	3min
Defrosted Frozen Bread Roll	
50g	1min 30sec
Raw Broccoli	
500g	5min

*These cooking times are examples; ensure dishes reach the recommended temperatures for safety, following local regulations





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 585 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.

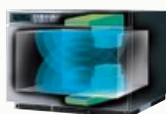
Our experience come from practice - not from the lab.

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:

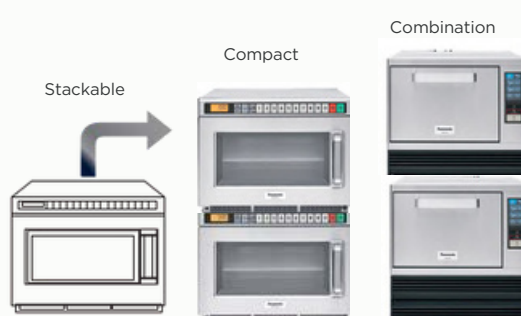
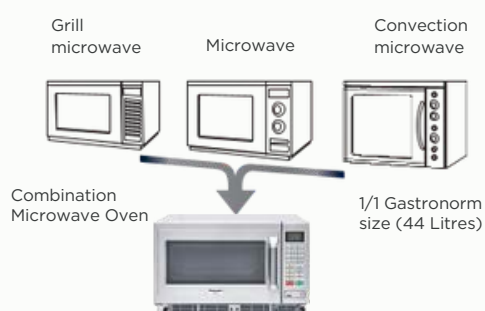
Service speed

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.



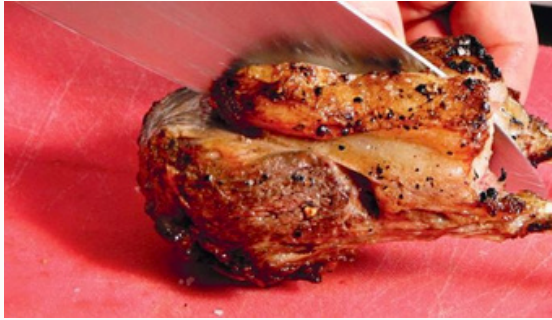
Healthy vegetables, poultry, meat or fish: Everything is to the point. Quick and delicious. Thaw, Grill, Bake or heat



Gently cooked fish with perfect texture.



Safe and fast preparation of poultry with steam. In less than 20 minutes the dish is cooked ready to serve.



Cook Fast and Even: The Best Balanced Distribution Performance.



After 4 min. HIGH/10min Medium: Despite a short time a perfect result for your frozen soup



Bake, re heat or grill- simply made easy



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



Panasonic Focus: Your Ultimate Training Hub

Panasonic Focus is your go-to platform for training videos, product information, and more. Whether you're a business partner or simply looking to expand your knowledge, Panasonic Focus offers easy-to-follow courses that break down key features and benefits of our products into 2-3 minute sessions. Track your progress, earn badges, and stay up to date with the latest from Professional Kitchen. Panasonic Focus puts dedicated training and education at the heart of your operations.



NOTES





HUSSmann®
A Panasonic Company

Contact Details - Australia

Customer Service
panasonic@hussmann.com

Warranty & Tech Support
warranty.aus@hussmann.com

Spare Parts
spares_au@hussmann.com

AUSTRALIA
Head Office: **Sydney**

Address: 66 Glendenning Road, Glendenning,
NSW 2761 Australia
Phone: 1300 198 476
Web: hussmann.com.au

NEW ZEALAND
Head Office: **Auckland**

Address: 2-6 Niall Burgess Road,
Mt Wellington, Auckland, 1060 New Zealand
Phone: 0800 473 374
Web: mcalpinehussmann.co.nz