Panasonic

PROFESSIONAL KITCHEN食



SCV3 HIGH SPEED CONVECTION OVEN

Small footprint, stackable and great tasting food, fast!



Convection 1465W



Grill 1915W



Microwave 1050W



SCV3 HIGH SPEED CONVECTION OVEN

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 staking a second oven without using additional space.

FASY MAINTENANCE

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

INVERTER TECHNOLOGY

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

ACCESSORIES

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





MENU FI FXIBII ITY

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.

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.

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.





Pizza* 1.45 min



Toasted Sandwich* 50 sec



Tapas Dish* 1 min

^{*}individual results depend on ingredients used or finish required

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Technica	l Spe	cifica	ations	- NE-	SCV3
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Power Source		230-240 V, 50 Hz, Single phase	
Plug/Outlet		16 A	
Power Requirement		3600W 15.8 A	
Output	Microwave	1050 W (IEC 60705)	
	Convection	1465 W	
	Grill	1915 W	
Frequency		2450 MHz	
Convection Temperature Range		180°C – 280°C	
Preheating Temperature Range		180°C-280°C, intervals 10°C. Default settings 250°C and 280°C	
Outer Dimensions		474mm x 565mm x 412mm	
Cavity Dimensions		270mm x 330mm x 110mm	
Net Weight		38.3kg (including accessories)	

For further information,

Email: commercial.ovens@eu.panasonic.com Visit: www.panasonic.co.uk/professionalkitchen

