

Panasonic FOOD SERVICE EQUIPMENT

UNMATCHED EXPERIENCE

BIG NEWS FOR SMALL SPACES

East Moves West for Faster Heating with the
NEW Panasonic High Speed Oven



The versatile, easy-to-use **Panasonic NE-SCV2N Commercial High Speed Oven** is designed especially for kitchens where fast, efficient heating is essential and space is at a premium.



Space-Saving Footprint

- + Stack multiple units
- + Easy to see, easy to operate LCD touch panel and touchpads effortlessly control manual and memory cooking programs, set 350° to 525° pre-heat temp range

3 Cooking Techniques

- + Convection cooking
- + Broil and Inverter Microwave add up to optimal flexibility for any kitchen setting

6 Versatile Heating Patterns

- + Microwave
- + Broil
- + Convection
- + Broil+Microwave
- + Convection+Microwave
- + Convection+Broil

1,000 Program Memory

Quick Easy Set Up

- + Ventless

All this, and the benefit of **In-house Panasonic Chef Support**

For more on Panasonic's full line of Commercial Food Service Equipment and other products, visit www.panasonic.com/CMO
Check out the High Speed Oven Video at <http://bit.ly/panasonichighspeedoven>