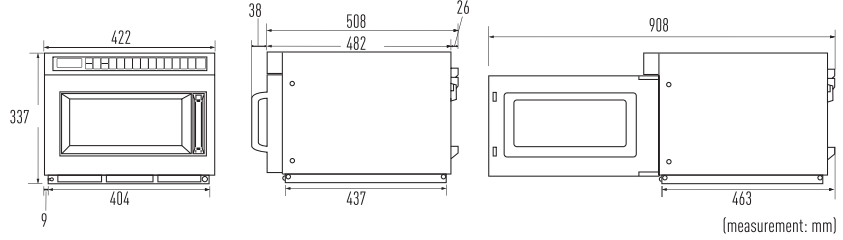


Technical Specifications

	NE-1353	NE-1753
Power Source	50 Hz single phase 220 V	
Required Power	10.4 A 2230 W	12.8 A 2780 W
Max. Output*	1300 W*	1700 W*
Frequency	2450 MHz	
Outside Dimensions (W×D×H)	422 mm X 508 mm X 337 mm	
Cavity Dimensions (W×D×H)	330 mm X 310 mm X 175 mm	
Net Weight	30.0 kg	
Menu Memory	30	
Quantity Pad	x2 / x3	
Time Extention Pad	+10s / +20s	
Power Levels	15	
Stage Heating	5 stages	
Numbers of Magnetron	2	
Cavity Lamp	LED	
Dimensions		

*IEC Test Procedure

Specifications subject to change without notice. Voltage requirement may differ by country. The Standards and Technical requirements for the product. GB4706, 1-2005



Panasonic

Professional Microwave Oven

NE-1353 NE-1753



Panasonic®

OMD-TP-14

Comparison

Cooking Performance

Kitchen situation

Various kinds of convenience foods



Many kinds of "Convenience Food" (single portion package of chilled/frozen food) are developed for the professional kitchen. They are popular in all market sectors where good tasty dishes are served **easily** and **quickly** at **low cost**. But are you enjoying 100% of the benefit of using "Convenience food"?

- If your kitchen staff have to check the reheated temperature and condition of the food is it really **easy**?
 - Because the food is cooked already, time is saved for the chefs on food preparation, but are customers really benefiting from **quicker** service?
 - If your reheating equipment needs a long pre-heat time, working on **STANDBY** all day for quick service is it really **low cost**?
- Panasonic PMWO has a solution.

Advantage of Panasonic

Speed Regenerating

	Panasonic Panasonic PMWO (1800W)**	Hot Water (85°C)	Steamer (99°C)
Pre-heat time	★★★ 0 min	★ 25min	★ 3min
Creamy soups Tomato soup (200ml) Tomato soup (1.5 l)	★★ 55sec 4.7min ⁽¹⁾	★ 8min 25min	★ 10min 30min
Pasta sauces Bolognese (200g) Bolognese (2kg)	★★ 60sec 4.2min ⁽²⁾	★ 8min 20min	★ 9min 20min
Vegetables Broccoli (140g) Spinach (1.0kg)* ⁽⁴⁾	★★★ 35sec 3.7min ⁽³⁾	★ 8min 15min	★ 10min 15min

Tested by "Block Menu" Support : Time to increase temperature from 10°C to 80°C

⁽¹⁾ 4.7min = 3.0(high) + 0.2(stand) + 1.5(High) ⁽³⁾ 3.7min = 2.5min(high) + 0.2min(stand) + 1.0min(High)

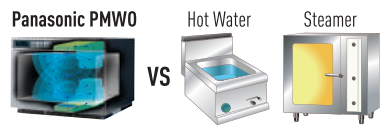
⁽²⁾ 4.2min = 3.0(high) + 0.2(stand) + 1.0(High)

⁽⁴⁾ Not "mashed"



*Individual results may vary depending on the type of appliance used.

Panasonic PMWO's Dual/MW emission gives fast regeneration without preheating. Also, programmable keys guarantee a consistent result. Once you press Start, the Panasonic PMWO starts heating instantly so the food is ready in a very short time with minimum attention required from kitchen staff.

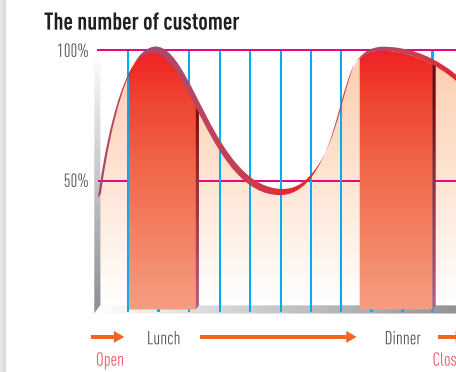


Cost Performance

(testing 1800W/230V Compact size category)

Kitchen situation

Average pattern of customer⁽¹⁾



The number of customers that use your outlet varies and customers may order many different dishes in a short amount of time. The key to achieve a high turn over in your kitchen is to achieve **Speed Serving** and **Speed Cooking** for rushed orders with a limited amount of staff.

Advantage of Panasonic

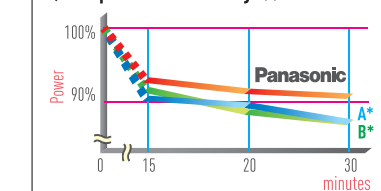
High Turn-Over

1) Programmable key and serving time⁽³⁾

Brand	Panasonic	X	Y	Z
Repeat	●	●	●	●
X2 Keys	●	●	●	●
X3 Keys	●	●	●	●
Time	13.3min	14.6min	18.5min	19.0min

Sometimes several people order the same dish at the same time, for example if you have a "Today's Special menu". But if you have the cooking program for single portion you don't need to cook them one by one. Just press X3 (or X2) pad before programmed pad, and the correct cooking time for 3(or 2) portion is calculated automatically to achieve **Speed Serving** with consistent cooking result.

2) Out-put Power Stability⁽²⁾



During the peak serving session PMWO are designed to work continuously. This usage heats up the Magnetron which influences the Out-Put power. Normally as the magnetron warms up the Out-Put power level decreases. This is a basic characteristic of magnetrons and all microwave ovens are the same. (of course after cooling down the Out-Put power returns to maximum) We develop our PMWO to minimize this power decrease, and keep **Speed Cooking** even in a peak period.

⁽¹⁾ This data is the average of the market survey made by KABD.

⁽²⁾ Tested in KABD with the sample(1pc each) from market.

⁽³⁾ A simulation of cooking time for 6 portion of the same dish. Original cooking time of single portion is 3 minutes, and estimate 12sec (for manual) and 6sec (for memory) required to start each cooking. Model X,Y,Z are for simulation only. These do not refer to any one specific model.

Various kinds of dishes



The dishes cooked in your kitchen are not all one kind. In order to achieve a consistently good cooking result you need a high quality PMWO. The stated "wattage" or MW power is not the only factor that affects cooking performance.

1) Even if with same MW power, its "MW feed system" may influence the cooking performance. (test A)

To heat a whole dish evenly requires dual(top and bottom) MW feed system.

2) Even if with same MW power by same MW feed system, the "Relationship" between MW feed system and cavity design may influence the cooking performance. (test B)

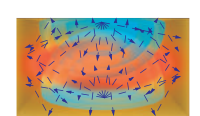
With the good "Relationship", HIGH power can be used for a longer time before even delicate dishes begin to heat unevenly. This is ideal as in a commercial kitchen, speed is a key requirement. The poor "Relationship" means LOW/MID power must be used to avoid uneven heating - but of course the heating time is longer.

Speed & Even Cooking

An even MW feed system does NOT on its own give you an even cooking result. Based on evaluations in our Test Kitchen and our long experience in the commercial kitchen area we have developed the best "Relationship" between dual power feeding and cavity design - giving a good cooking result.

(Test A) : Cooking of 2kg of frozen soup (-20°C)

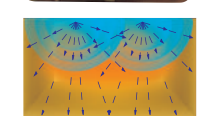
Panasonic dual MW feeding



★★★

Achieve good reheating result in short time. (High 20min)

Standard Up-side feeding cooking

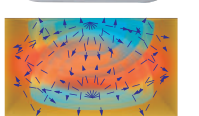


★

Still half frozen. (High 20min)

(Test B) : Cooking of 2kg of frozen stew (-20°C)

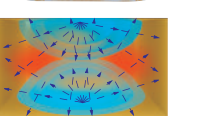
Panasonic dual MW feeding



★★★

Achieve good reheating result in short time. (High/4min, Mid/10min)

Standard dual MW feeding

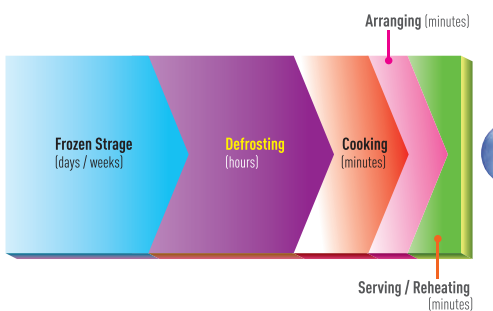


★★

Quick, but not evenly reheated when using high power.(photo:10min) To achieve good reheating result it takes 18min with medium power.



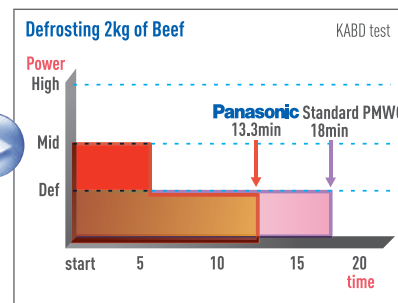
Average kitchen process



Most Caterers agree that freezers reduce food wastage and nowadays frozen foods are very popular in all market sectors. But, the biggest concern with frozen food is the **TIME** required for defrosting and its **QUALITY**.

As you can see above, "Defrosting time" accounts for a very large portion of the total kitchen process. The question is, how to achieve a high quality defrosting result in short time?

Speed & Even Defrosting



*This is the pattern of MW out put power. (not showing the exact MW feeding)

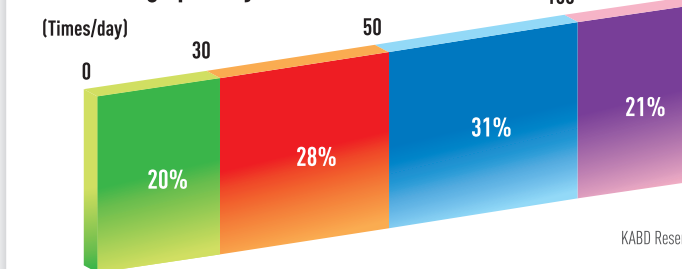
Panasonic PMWO have "5 Stage Heating", and this enables you to program a maximum of 5 different stages of POWER / TIME in one cooking cycle. As you can use MID power for defrosting due to the excellent "Relationship" (see above) good defrosted results are achieved in a shorter time.(In this test Panasonic use 2 stages for defrosting.)

	Panasonic Speed and Even Defrosting	Standard PMWO defrosting
Defrosting 2kg of Beef		
* Defrosting time	13.3min	18.0min
* Drip-loss when defrosting	0cc	1cc
* Total drip-loss 24hour later of defrosting (kept in +5°C Refrigerator)	1cc	3cc
	★★★	★★

Reliability

Reliability in "Heavy Use"

PMWO Usage per day⁽²⁾



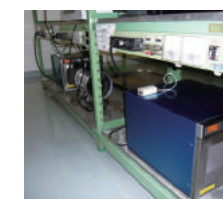
Average customers use one PMWO about 50 times per day. The durability for heavy use is obviously very important. Left images are some of the tests that we carry out to ensure that our ovens can work efficiently in this environment.

⁽¹⁾ This test is to study the design of our products in our testing room, and this information is not to guarantee the products quality in those situation all time.

⁽²⁾ This data is the average of the market survey made by KABD.



Door open and close endurance test⁽¹⁾
Door open and close 400K times



Intermittent operation endurance test⁽¹⁾
On(60sec) and Off(30 sec), 200K times
On(20sec) and Off(10 sec), 200K times



Control panel endurance test⁽¹⁾
Operating the key pads 200K times

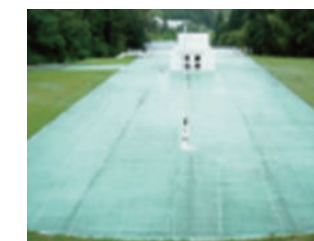
Reliability in EMC requirement

Accreditation, Authorization, Filing, Registration.

Electromagnetic Compatibility(EMC) is one of the most important issues facing the industry today. Panasonic Corporation have "Panasonic Corporation Analysis Center EMC Test Laboratory" in Japan, which is operated in accordance with our internal standard procedure/Quality System in compliance with ISO/IEC 17025.

Panasonic Corporation Analysis Center EMC Test Laboratory

Located in an area for precise testing without any interference from outside electromagnetic.



KABD:Kitchen Appliances Business Division
PMWO: Professional Microwave Oven

Europe



TUV SUD Product Service Certification No: JPN1012A

Japan



Japan Accreditation Board (JAB) JAB Code : RTL02730

Anechoic chamber



Open Test site (3m/10m/30m)



All evaluation testing engineers are certified as qualified Electromagnetic Compatibility Engineer by the National Association of Radio and Telecommunications Engineers, Inc. (USA)

