

SCV-2 Scv-2

SPEED CONVECTION OVEN

Panasonic



CONVECTION OVEN
BAKE OR ROAST



GRILL
CRISP OR TOAST



MICROWAVE
HEAT OR DEFROST

**Small footprint, stackable
and great tasting food, fast!**

The Panasonic SCV-2 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 SCV-2 Speed Convection Oven ensures great results and enhanced profitability.

www.panasonic.co.uk/pro-cooking

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STACKABLE UNIT

The Panasonic SCV-2 offers maximum flexibility as it easily fits onto a small worktop. In addition, you can double your capabilities thanks to the oven's stackability, allowing you to add a second oven, without using additional space, at no extra cost.

INVERTER TECHNOLOGY

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

VENTLESS COOKING

Touch display for easy and fast use. Ventless cooking operation thanks to the built-in catalytic converter. Easy-to-clean inside cavity to reduce cleaning time and simplify maintenance.

MENU FLEXIBILITY

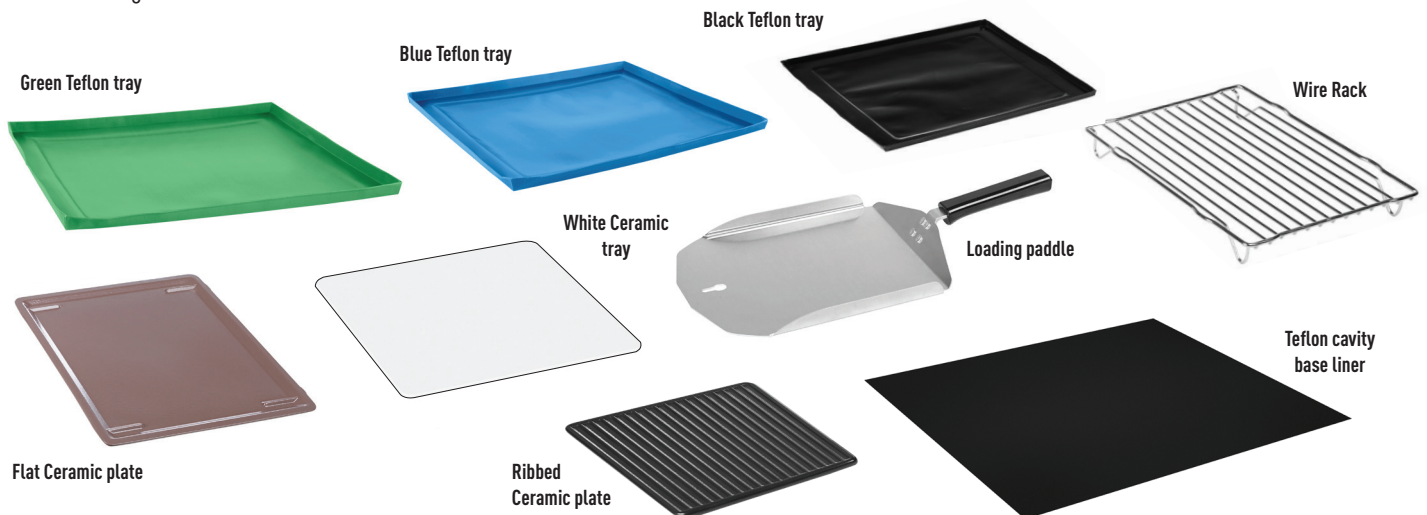
The SCV-2 SD card enables rapid menu changes and updates with up to 999 recipe and menu settings. Plus, operator's own food images can be uploaded to the control panel for quick and simple selection in use.

ACCESSORIES

The Panasonic SCV-2 comes with a number of accessories to offer versatility for any kitchen operation.

EASY MAINTENANCE

Easy to clean inside cavity and ceramic base tray reduces down-time and simplifies day to day maintenance.



TECHNICAL SPECIFICATIONS		
Power Source	230-240 V, 50Hz, Single phase	
Required Power	3600 W 15.8 A	
Outlet	16 A	
Output	Microwave	1050 W (IEC 60705)
	Convection	1465 W
	Grill	1915 W
Frequency MHz	2450 MHz	
Convection Temperature Range	180-280°C	
Preheating Temperature Range	180°C-280°C, intervals 10°C. Default settings 250°C and 280°C	
Net Weight	38.3 kg (Including accessories)	
Outer Dimensions (wxdxh)	474 mm x 565mm x 412mm	
Cavity Dimensions (wxdxh)	270 mm x 330mm x 110mm	



Will Stratton-Morris, CEO, Caffe Nero UK

“As a premium coffee house brand, launching our new deli kitchen food menu was about offering our customers food as good as our coffee and which matched the unique environment our stores provide. It was essential we didn't compromise on the quality of the food we served, and that meant finding the right oven to prepare the food but which critically also matched the aesthetic of our coffee houses. The Panasonic SCV2 Speed Convection Oven jumped out as the ideal solution. The Panasonic team understood our needs and invested time with our food development team and supported them through the creation of the new hot food menu. They helped us to achieve the best results from the oven and brought to life benefits it offered which also allowed us to develop items that we couldn't previously offer. ...”

FOR FURTHER INFORMATION
Email: commercial.ovens@eu.panasonic.com

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