

Panasonic

PROFESSIONAL KITCHEN 食



SCV3 VENTLESS HIGH SPEED OVEN

Small footprint, stackable and
great tasting food, fast!



Convection
1150W



Broil
1800W



Twin Inverter Microwave
1200W

INVERTER

SCV3 VENTLESS HIGH SPEED OVEN

The Panasonic SCV3 High Speed Convection Oven is the ideal solution to cook, toast, bake, broil and reheat a wide range of fresh or frozen foods, such as sandwiches, pastries or appetizers, 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.

EASY MAINTENANCE

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

INVERTER TECHNOLOGY

Panasonic’s Twin Inverter technology gives you precise control over cooking power, letting you select the wattage that best suits your dish. By fine-tuning the microwave output, you get all the speed advantages of microwave cooking while preserving optimal texture—crispy stays crispy, moist stays moist, and everything cooks the way you intended.

VENTLESS

The SCV3 is certified in accordance with EPA202 (KNLZ). The catalytic converter effectively removes grease from the air bringing emissions to less than a quarter of the required level.



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 100 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

Refine your recipes with 24 possible settings across 3 customizable stages. This level of precision—powered by Panasonic’s advanced Inverter technology and enhanced by traditional convection heating—gives you exceptional control over texture, browning, and doneness. The result? Consistently great outcomes across a wide range of foods.



Pizza*
1.45 min



Toasted Sandwich*
50 sec



Tapas Dish*
1 min

*individual results depend on ingredients used or finish required



Technical Specifications - NE-SCV3

Power Source	208/240 V, 60 Hz, Single phase
Plug/Outlet	20 A (Nema 6-20R)
Power Requirement	3600W 15.8 A
Output	Microwave
	Convection
	Grill
Frequency	2450 MHz
Convection Temperature Range	350°F–525°F
Preheating Temperature Range	350–525°F in 25°F increments.
Outer Dimensions (W x D x H)	18.66" x 22.24" x 16.22"
Cavity Dimensions (W x D x H)	10.63" x 12.99" x 4.33"
Net Weight	84.4 lbs (including accessories)

For further information,

Visit: <https://shop.panasonic.com/pages/professional-kitchen>

