

NE-1880 / NE-3280

GASTRONORM

Panasonic



**UP TO 3200W OF POWER
FOR LARGE VOLUME COOKING**

These robust ovens handle the most rigorous of duties. With power of up to 3200W plus the large capacity, they can sustain consistently fast output - making them the ideal choice for cooking multiple dishes simultaneously.

Capable of taking two 1:1, 10cm Gastronorm dishes, or with the shelf removed one 1:1, 20cm Gastronorm dish.

www.panasonic.co.uk/pro-cooking

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- NE-1880 (1800W), NE-3280 (3200W)
- 4 power levels
- Quad Emission. 4 magnetrons and rotating wave guides for fast and even heating
- Positive action dial control timer
- Stainless steel body and cavity
- Removable shelf
- Pull-to-open drop down door
- Cycle counter – records number of operations
- Programmable touch controls
- 16 programs to include 2 and 3 stage heating
- Program lock allows one touch operation
- Manual heating with repeat function
- Accommodate Gastronorm 1/1 (530 x 325mm) containers in 2 layers

PROGRAM LOCK

- To allow one touch operation, especially for applications such as sites where a variety of regular programs are used, fast food sites and where de-skilling has been implemented.

PROGRAMMABLE MEMORY PADS

- The power level and heating time for regular dishes can be programmed into the 16 memory pads for speed of operation and consistent results.

NE-1880 SPECIFICATIONS	TOUCH NE-1880	TOUCH NE-3280
Power Source	230-240V / 50Hz, Single phase	230-240V / 50Hz, Single phase
Power Requirement	3400W, 14.8amp	5220W, 22.3amp
Output Power (W) IEC 705*		
High	1800W	3200W
Medium	900W	1600W
Low	340W	340W
Defrost	170W	170W
Stand	Zero W	Zero W
Frequency MHz	2450MHz	2450MHz
Outer Dimensions (wxdxh)	650 x 526 x 471mm	650 x 526 x 471mm
Oven Dimensions (wxdxh)	535 x 330 x 250mm	535 x 330 x 250mm
Weight (kg)	54kg	65kg
Timer (min)		
High	15 min	15 min
Medium	15 min	15 min
Low	60 min	60 min
Defrost	60 min	60 min
Stand	60 min	60 min
Programs	16	16
Memory	3 stage	3 stage
Cubic Capacity	44 litres (1.56 cu. ft)	44 litres (1.56 cu. ft)

* IEC 705 – 88 Test Procedure Specifications subject to change without notice

PLACEMENT OF YOUR OVEN

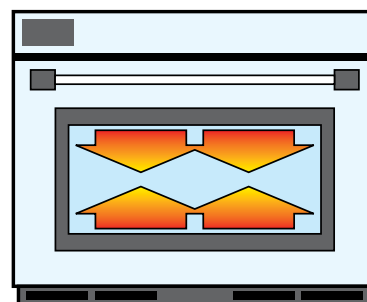
- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
- A gap of at least 5cm (2") must be available at the right and left hand sides and back wall of the oven. .
- A minimum space of 20cm (8") must be left above the oven and the 2 exhaust vents at the rear.
- Do not place the oven on a shelf directly above or beside a gas or electric hob or cooker. This may cause damage to the oven.
- It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.
- Do NOT attempt to stack these ovens.

2 & 3 STAGE HEATING

- Allows the power level to change during heating e.g. 'Defrost' for 3 minutes, then 'High' for 1 minute in a single operation thus freeing the operator from constant attendance to reset controls.

POWER SUPPLY

- NE-1880 20 amp, hardwired, NE-3280 30 amp, hardwired



Quadruple power feed for more consistent even cooking



Multiportion cooking



Plated meals

FOR FURTHER INFORMATION

Email: commercialovens@eu.panasonic.com

www.panasonic.co.uk/pro-cooking