

Panasonic

商用微波爐
Professional Microwave Oven
NE-1853



Panasonic
NE-1853

Panasonic

比較 Comparison

烹調性能 Cooking Performance

廚房情況 Kitchen situation

各種速食食品 Various kinds of convenience foods



應專業廚房的需要開發出了各種速食食品(獨立包裝的冷藏/冷凍食品)。速食食品以低成本方便快捷地提供可口美味的菜餚在所有的市場領域中受到廣泛的歡迎。但是,您是否享受到使用“速食食品”的100%的好處呢? 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 issued for the chefs on food preparation, but are customers really benefiting from **quicker** service?
 - If your reheating equipment needs a long preheat time, working on STANDBY all day for quick service is it really **low cost**?

Panasonic PMWO有解決方案。 Panasonic PMWO has a solution.

Panasonic的優勢 Advantage of Panasonic

快速再熱 Speed Regenerating

	Panasonic 松下商用微波爐 Panasonic PMWO (1800W)**	熱水 Hot Water (85°C)	蒸箱 Steamer (99°C)
預熱時間 Pre-heat time	★★★ 0 min	★ 25min	★ 3min
奶油湯 Creamy soups 番茄湯 (200ml) Tomato soup (200ml) 番茄湯 (1.5 l) Tomato soup (1.5 l)	★★ 55sec 4.7min*(1)	★ 8min 25min	★ 10min 30min
義大利肉醬麵 Pasta sauces 義大利肉醬麵 (200g) Bolognese (200g) 義大利肉醬麵 (2kg) Bolognese (2kg)	★★ 60sec 4.2min*(2)	★ 8min 20min	★ 9min 20min
蔬菜 Vegetables 花椰菜 (140g) Broccoli (140g) 菠菜 (1.0kg) Spinach (1.0kg)*(4)	★★ 35sec 3.7min*(3)	★ 8min 20min	★ 10min 15min

溫度從10度C升高至80度C所需要的時間 **使用歐洲型測試
Time to increase temperature from 10°C to 80°C **Tested by European Model.
*(1) 4.7min = 3.0(high) + 0.2(stand) + 1.5(High) *(2) 4.2min = 3.0(high) + 0.2(stand) + 1.0(High)
*(3) 3.7min = 2.5(high) + 0.2(stand) + 1.0(High) *(4) Not "mashed"



Panasonic PMWO的雙/MW發射無需預熱即可快速再熱,此外,可編程鍵保證效果始終如一。一但按下開始鍵, Panasonic PMWO就立即開始加熱,使食物在極短的時間內準備妥當,廚房工作人員只需稍加注意。 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.

各種菜餚 Various kinds of dishes



廚房烹調的菜餚不是只有一種。為實現穩定良好的烹調效果,您需要高品質的PMWO。規定的“瓦數”或MW功率並不是影響烹調性能的唯一因素。

- 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.
- 即使使用相同的MW功率,其“MW供給系統”也可能會影響烹調性能。(測試A)要使整個菜餚均勻受熱,需要雙倍(頂部或底部)的MW供給。
 - 即使使用相同MW供給系統的相同MW功率,MW供給系統和內部設計的“關係”可能也會影響烹調性能。(測試B)

- 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.
- 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)

如果“關係”良好,即使在美味菜餚開始出現受熱不均的情況之前,也可以較長時間使用高火力。這對商用廚房是理想的,因為速度是其關鍵的要求。如果“關係”不好,則意味著必須使用低/中火力來避免受熱不均勻——但是當然,加熱時間會更長。
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.

快速及均勻烹調 Speed & Even Cooking

均勻的MW供給系統本身不能提供均勻的烹調效果。根據對測試廚房的評估以及在商用廚房領域的長期經驗,我們開發了介於雙倍功率供給和內部設計之間最好的“關係”——提供優良的烹調效果。

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.

(測試A): 烹調2KG的冷凍湯 (-20°C) (Test A): Cooking of 2kg of frozen soup (-20°C)

Panasonic 雙倍MW供給 Panasonic dual MW feeding



★★★
在短時間內達到良好的再加熱效果 (高火力20分鐘)
Achieve good reheating result in short time. (High 20min)

標準頂邊供給烹調 Standard Up-side feeding cooking



★
仍有一半是冷凍的 (高火力20分鐘)
Still half frozen. (High 20min)

(測試B): 烹調2KG的冷凍湯 (-20°C) (Test B): Cooking of 2kg of frozen stew (-20°C)

Panasonic 雙倍MW供給 Panasonic dual MW feeding



★★★
在短時間內達到良好的再加熱效果。(高火力/4分鐘,中火力/10分鐘)
Achieve good reheating result in short time. (High/4min, Mid/10min)

標準雙倍MW供給 Standard dual MW feeding



★★
使用高火力時,快速但加熱不均勻。(照片狀態:10分鐘) 想要達到良好的再加熱效果,需要中火力18分鐘。
Quick, but not evenly reheated when using high power. (photo:10min) To achieve good reheating result it takes 18min with medium power.

一般的廚房程序 Average kitchen process



大多數的餐館經營者認同冷凍設備減少了食物浪費,並且如今冷凍食品在所有市場領域受到廣泛的歡迎。但是,關於冷凍食品最受關注的是解凍所需的時間及其品質問題。
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.

如上所說,“解凍時間”占整個廚房程序的大部分時間。問題是,如何在短時間內實現高品質的解凍效果呢?
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?

快速及均勻解凍 Speed & Even Defrosting



*這是MW輸出功率的圖表。(不顯示精確的MW供給)
*This is the pattern of MW out put power. (not showing the exact MW feeding)

Panasonic PMWO具有“5階段加熱”,可以讓您在一個烹調周期內最多安排5個不同的火力/時間階段。由於“關係”(見上)極好,您可以使用中火力解凍,在較短的時間內可以達到良好的解凍效果。
(在這個測試中, Panasonic 使用了2個冷凍階段)

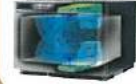
Panasonic PMWO have "5 Stage Heating", and this enables you to program a maximum of 5 different stages of POWER / TIME in one cooking cycle. As you can use MID power for defrosting due to the excellent "Relationship" (see above) good defrosted results are achieved in a shorter time. (In this test Panasonic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

解凍2KG的牛肉 Defrosting 2kg of Beef	Panasonic 快速及均勻的解凍 Panasonic Speed and Even Defrosting	普通的PMWO解凍 Standard PMWO defrosting
火力 Power	-2°C	+1°C
解凍時間 Defrosting time	13.3分鐘 13.3min	18.0分鐘 18.0min
解凍時的失水量 Drip-loss when defrosting	0cc	1cc
解凍24小時後的總失水量 (保存在+5°C的冰箱內) Total drip-loss 24 hour later of defrosting (keep in +5°C Refrigerator)	1cc	3cc
	★★★	★★

■ 性價比 Cost Performance

(測試1800W/230V緊湊型類別) (testing 1800W/230V Compact size category)

松下商用微波爐
Panasonic PMWO



普通的PMWO
Standard PMWO

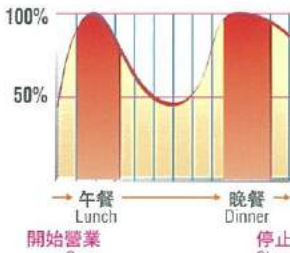
VS



廚房情況 Kitchen situation

顧客的平均圖表^{*(1)} Average pattern of customer^{*(1)}

顧客人數 The number of customer



進店用餐的顧客人數會有變化，而且顧客有可能在短時間內點很多不同的菜餚。
The number of customers that use your outlet varies and customers may order many different dishes in a short amount of time.

在您的廚房內實現高營業額的關鍵是使用有限的工作人員實現點菜高峰時的快速服務和快速烹調。

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.

^{*(1)} 本數據是用KABD進行市場調查做出的平均值。

^{*(2)} 用KABD進行的測試，樣本(每個1pc)來自市場。

^{*(3)} 對6分同一菜餚的烹調時間的模擬。每份菜餚原來的烹調時間是3分鐘，開始每份菜餚的烹調預估需要12秒(手動操作時間)和6秒(記憶時間)。模式X,Y,Z只用於模擬。這些不涉及任何特定模式。

Panasonic的優勢 Advantage of Panasonic

高營業額 High Turn-Over

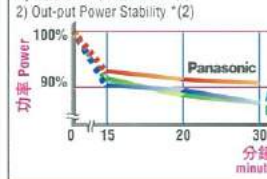
1) 可編程按鍵和上菜時間^{*(3)} 1) Programmable key and serving time^{*(3)}

商標 Brand	Panasonic	X	Y	Z
重複 Repeat	●	●	●	●
X2 鍵 X2 Keys	●	●	●	●
X3 鍵 X3 Keys	●	●	●	●
時間 Time	13.3分鐘 13.3min	14.6分鐘 14.6min	18.5分鐘 18.5min	19.0分鐘 19.0min

例如，如果有“今日特價菜單”，則有時會有若干人同時點同一道菜餚。但是如果您有單份菜的烹調程序，就不必一個接一個地進行烹調。只要在編程鍵盤前按下X3(或X2)鍵，3(或2)份菜的正確烹調時間就會被自動算，即可實現快速服務，並能保證始終如一的烹調效果。

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) 輸出功率穩定性^{*(2)} 2) Out-put Power Stability^{*(2)}



PMWO的設計使其在高峰服務階段能連續工作，這能使影響輸出功率的磁電管變熱。通常情況下，隨著磁電管的升溫，輸出功率水平下降。這是磁電管的基本特徵，所有的微波爐都具有這一特點。(當然，在磁電管冷卻後，輸出功率會恢復到最大值)我們開發的PMWO使該功率下降最小化，並且在高峰期間也能保持快速烹調。

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.

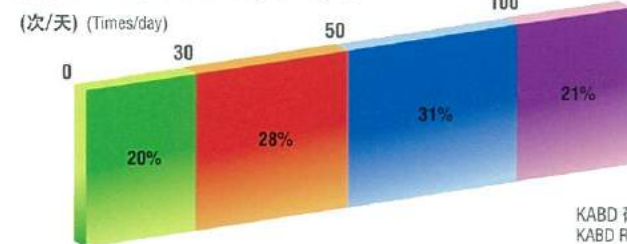
^{*(2)} Tested in KABD with the sample(1pc each) from market.

^{*(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.

可靠性 Reliability

“頻繁使用”的可靠性 Reliability in “Heavy Use”

每天使用PMWO^{*(2)} PMWO Usage per day^{*(2)}



普通用戶每天使用PMWO大約50次。頻繁使用的耐久性顯然非常重要。以下是我們為確保微波爐能夠在此環境中有效工作所進行的一些測試。

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.



爐門開關強度測試^{*(1)}
爐門打開和關閉400K次
Door open and close
endurance test^{*(1)}
Door open and close 400K times



間歇運行耐久性測試^{*(1)}
開(60秒)關(30秒)，200K次
開(20秒)關(10秒)，200K次
Intermittent operation
endurance test^{*(1)}
On(60sec) and Off(30sec), 200K times
On(20sec) and Off(10sec), 200K times



控制面板耐久性測試^{*(1)}
操作鍵盤200K次
Control panel endurance test^{*(1)}
Operating the key pads 200K times

EMC要求下的可靠性 Reliability in EMC requirement

認證·授權·備案·註冊· Accreditation, Authorization, Filing, Registration.

EMC是行業中最重要的標準之一。松下電器有松下剖析中心EMC檢驗實驗室，依據我們的內部的標準和國際標準ISO/IEC 17025執行。

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.

松下剖析中心 EMC 檢驗實驗室 Panasonic Corporation Analysis Center EMC Test Laboratory

座落於不受外部電磁波干擾的區域，以保證高精度測試。

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



歐洲 Europe



TUV SUD 產品服務 證書編號: JPN1012A
TUV SUD Product Service Certification No: JPN1012A

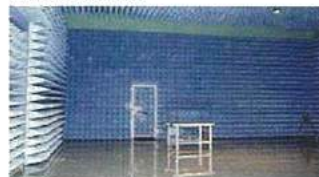
日本 Japan



日本適合性認定協會(JAB) JAB Code: ATL02730
Japan Accreditation Board (JAB) JAB Code: RTL02730

無反響房間

Anechoic chamber



開放試驗場

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



所有評價測試工程師都是被NARTE(美國國家無線電與電信工程師協會)認可合格的電磁場兼容性工程師。

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



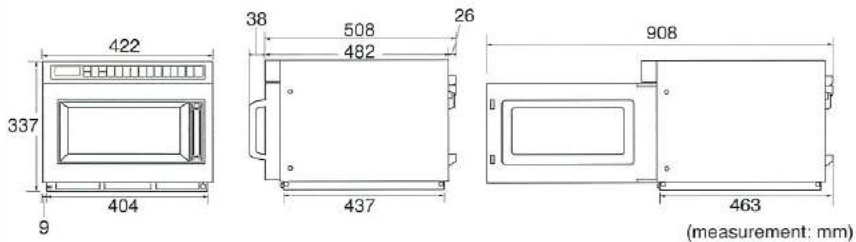
^{*(1)} 本測試是在測試室研究我們產品的設計情況，本資料不能一直保證在那些情況下的產品質量。

^{*(2)} 本測試數據是用KABD進行市場調查做出的平均值。

^{*(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.

■規格 Technical Specifications

NE-1853	
電源 Power Source	60 Hz 單相 single phase 220 V
所需的功率 Required Power	14.5 A 3000 W
最大輸出* Max. Output*	1500 W (1800W*)
頻率 Frequency	2450 MHz
外部尺寸(寬×深×高) Outside Dimensions (W×D×H)	422 mm×508 mm×337 mm
爐腔尺寸(寬×深×高) Cavity Dimensions (W×D×H)	330 mm×310 mm×175 mm
淨重 Net Weight	27.0 kg
烹調記憶 Menu Memory	30
分量按鈕 Quantity Pad	x2 / x3
簡單時間追加按鈕 Time Extension Pad	+10秒 / +20秒 +10s / +20s
火力 Power Levels	15
階段烹調 Stage Heating	5 階段 5 stages
磁控管 Numbers of Magnetron	2
庫內燈 Cavity Lamp	LED
尺寸 Dimensions	

*IEC檢測程序

規格如有變更，恕不另行通知。電壓要求可能依國家/地區而異。
產品的標準和技術要求。
GB4706, 1-2005

*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

