

MICROWAVE OVENS, WHICH ONE'S RIGHT FOR ME?

MICROWAVES FOR REHEATING AND DEFROSTING



**LIGHT DUTY
CONSUMER PRODUCT
NN-SF574S**
FOOD COURTS • CAFÉS

UP TO 15 TIMES PER DAY



**MEDIUM DUTY
NE-1037**
RESTAURANTS • HOTELS • CLUBS
LARGE CAFÉS • BISTROS

UP TO 100 TIMES PER DAY



**HEAVY DUTY
NE-1878 & NE-1853**
QSR • CATERING GROUPS
LARGE KITCHENS

100 TO 200 TIMES PER DAY

MICROWAVES FOR FAST COOKING AND GRILLING



Cooks
frozen pizza
in 10min



Cooks
frozen pizza
in 2.5min



NE-C1275 & NE-SCV2
MICROWAVE | GRILL | BAKE
CAFES • BISTROS • RESTAURANTS

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.

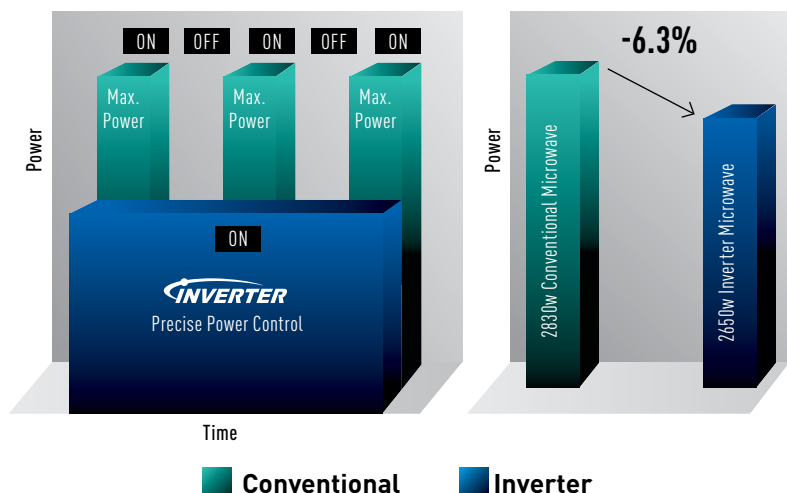
MICROWAVES WITH **INVERTER** TECHNOLOGY - DISCOVER THE DIFFERENCE

INVERTER V/S CONVENTIONAL MICROWAVES

Conventional microwaves repeatedly turn power on and off in order to maintain the power level. As a result, the food heats or defrosts unevenly or is even overcooked. Inverter microwaves, by contrast vary the power level leading to optimal cooking and defrosting results.

INVERTER MICROWAVES CAN USE UP TO 6.3% LESS ENERGY

With Inverter microwaves, because the power output actually varies, you can save up to 6.3% on energy consumption*, which is good for the environment and great for your wallet.



* Compared to NE-1853 (2650W Inverter microwave compared to 2630W LC type microwave). Excludes NN-SF574