

Panasonic

Product Catalog

PREMIUM FOOD SERVICE EQUIPMENT





Legendary Quality for Everyday Solutions

Panasonic products carry the legacy of superb Japanese engineering to help you find everyday solutions to the challenges of your business. Our high-efficiency, easy-to-use Food Service Equipment demonstrates the excellence, high performance, and durability that Panasonic is known for.

Featuring the exceptional technology of The Sonic Solution, our two compact, portable kitchen ovens, the Sonic Chef and the Sonic Steamer, are amazing cornerstone to any food service operation. Together with our full line of heavy- and light-duty microwave ovens and heavy duty rice and grain cookers, Panasonic is committed to helping your business deliver a seamless experience of the highest quality.

Experience the difference our decades of expertise can make for your type of kitchen and cuisine—your clientele will, too.



High Speed Oven

A versatile, easy-to-use high speed oven designed for any commercial kitchen, front of house or back, that needs fast, efficient cooking. The SonicChef combines 3 cooking technologies—convection, twin “inverter” microwave and broil—in 6 combinations for fast, delicious results.

Ideal for: cafes and bakeries – coffee shops
quick-service restaurants – delicatessens
hospitality – takeout & delivery



Ventless Microwave Steam Ovens

Meet your new prep cook! Our portable, programmable commercial microwave steamer has a 1.6 cu.ft. capacity to hold 2 full-size 4”-deep pans with 16-memory capability, 5 power levels, and 3-stage cooking, with 2 top and 2 bottom heating elements. All this with no water line, drain line or reservoir needed and no hood required. Perfect.

Ideal for: restaurants – supermarkets
delicatessens – health care & education food service
banquets/buffets/catering



THE POWER OF AGILITY

As the pandemic turned the food industry upside-down, kitchen operators worldwide are reassessing the best ways of running their business. See how the **Sonic Solution** can streamline and optimize equipment for smaller spaces and help you turn the key to unlock the new future of food service kitchens.

Heavy Duty Compact Microwave Ovens

5-stage cooking and high energy output from dual feeds ensure consistent heating and rapid cooking of multiple portions.



Ideal for: quick-serve restaurants
casual dining – chef’s line – overshef
convenience stores – gas stations

Light Duty Microwave Ovens

Simple to use, these manually-operated and programmable ovens are designed to withstand the demands of commercial use.



Ideal for: Vending – break rooms
waitress stations – front of house

Heavy Duty Rice+Grain Cookers

Our proven, easy-to-use cookers are designed for quality, convenience, versatility, and consistent results.



Ideal for: casual dining – quick-serve
health care & education food service
corporate dining – large public venues

Reliability

Fluctuating room temperatures, steam, smoke and changing humidity levels are hard on technology. In addition, a restaurateur uses a professional microwave oven on average about 50 times a day. Panasonic commercial kitchen appliances are built to weather these harsh conditions and deliver reliable, perfectly-cooked results every time.



Durability

The durability for heavy use is obviously very important. Below are some of the tests that we carry out to ensure that our ovens can work efficiently in any kitchen environment.



Door endurance test
Panasonic puts their high-quality microwave ovens through over 400,000 door open-close tests before they get delivered to customers.



Control panel endurance test
Operation of touch pads 200,000 times



Circuit board stress test
At temperature of -40°F to +185°C, relative humidity of 85%.

We've Got Your Back

The Panasonic soft support package helps you find the right equipment to suit your specific needs and helps you maximize the product's performance in your kitchen. Take advantage of skilled advice from the industry experts who manage our test kitchen facilities and menu development so you can have maximum support when developing your recipes using Panasonic's assortment.

Matt Rigney, Culinary Sales Manager
Panasonic Consumer Electronics Co.



The Pioneer of Microwave Ovens: A History of Panasonic Innovation

Designed to help people live vibrant, abundant culinary lifestyles and to provide the utmost in convenience and comfort, Panasonic microwave ovens have always been at the forefront of ingenuity.

In the more than 30 years since the first microwave ovens were developed, Panasonic has never wavered in its commitment to improve lives through this cooking technology, developing impressive features for their ovens that continue to meet and exceed customers' changing needs.

With products that are used throughout the world—Europe, Southeast Asia, China, Japan—Panasonic commands the global market and will continue to innovate for all of their customers, and their delicious cuisines, long into the future.



High-Speed Convection Multi-Oven



NE-SCV2NAPR

0.3 cft 3750W

Combination cooking Technology

Convection Microwave Broil

INVERTER

Recipe Card

- 1200W Microwave, 1915W Broiler, 1265W Convection oven
- Combination cooking reduces cooking time
- Microwave has 8 power levels
- Convection oven setting range from 350–525°F (180–280°C)
- Touch control operation
- Compact and stackable (requires joint plates)
- Special SD card for customizable programmable menus

18 11/16" W x 22 1/4" D x 16 7/32" H



A versatile, easy-to-use combination oven for fast, efficient, and delicious results. Compact, stackable, customizable and no hood needed.



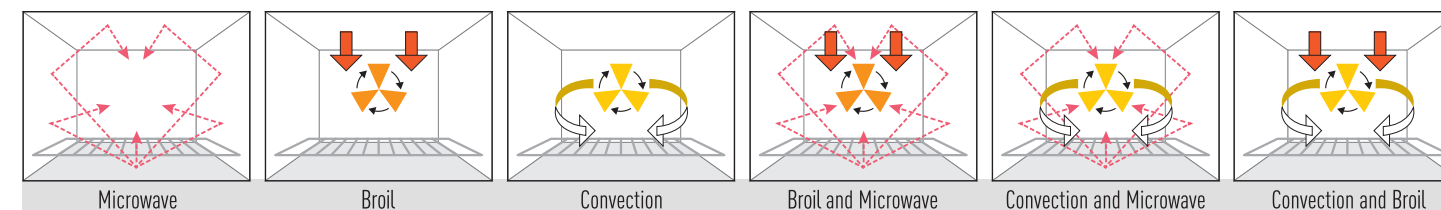
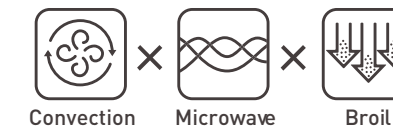
IDEAL FOR:

- Cafés and bakeries
- Quick-service restaurants
- Coffee shops and delis
- Hotels and resorts
- Takeout and delivery

High-Speed Convection Multi-Oven

COMBINATION COOKING TECHNOLOGY

Reduce cooking time by combining **Convection, Broil, and Microwave** functions into **6 heating patterns** for frozen, refrigerated, and room-temperature dishes.



CULINARY PERFORMANCE*				
Category	Product	Start Temp.	Qty/Size	Time
Sandwich	Breakfast Sandwich	Refrigerated	1 pc	55s
Pastry	Croissant	Room temp.	1 pc	23s
Pastry	Muffin	Room temp.	1 pc	25s
Pizza	Pizza	Frozen	9 in	3m
Appetizers	Chicken Fingers	Frozen	4 pcs	1m 30s
Appetizers	Mozzarella Sticks	Frozen	4 pcs	40s
Appetizers	Quiche	Frozen	1 pc	2m 15s

Example: Chilled sausage, egg & cheese biscuit

- Microwave: **10 sec** – Fast Heating
- Broil: **10 sec** – Crispy Exterior
- Convection + Broil: **35 sec** – Tender Inside
- Total Time: Done in 55 seconds!**

*The SonicChef is designed for reheating pre-baked food. Do not use to cook raw foods such as fish and meat.

Recommended applications: more options + less time = increased revenue

CAFÉS: The SonicChef can handle everything from snacks to full-blown oven dishes and desserts.

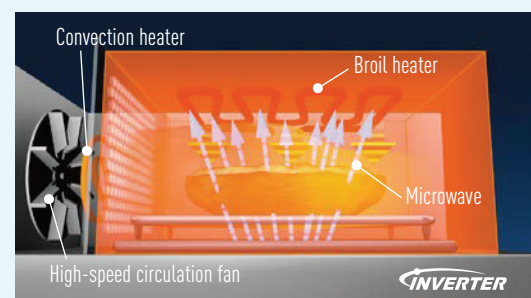
BAKERIES: Keep homemade bread dishes chilled and ready in showcase and re-bake quickly.

TAKEOUT & DELIVERY: Preset cooking programs help reduce order-to-delivery times.

HOTELS: No need to employ a chef to make late-night room service meals. Easy-to-use system reduces errors.

Excellent, uniform results

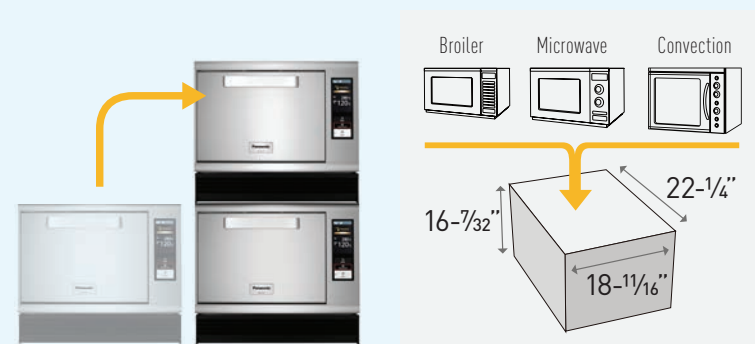
Panasonic's exclusive "twin inverter" microwave technology uniformly distributes microwaves throughout the oven. As a result, food is cooked evenly with no cold spots, and no loss of texture or taste.



The bottom propeller-like stirrer uniformly distributes microwaves throughout the oven cavity for even cooking.

Compact. Stackable. Space-saving.

Joint plates enables two SonicChef units to be stacked. Double your capabilities in a single space.



Joint plates required to stack. Insulated design for safety.

It's like having three appliances in one.

Customizable and simple to use

Program and store up to 1,000 frequently-used menu items on a proprietary SD card specially designed to work with the SonicChef. Enjoy the versatility of uploading customized menus from a computer or enter directly at the unit. Stored menus—and even images—may be called up with the convenient full-color touch panel, making it easy to use for even first-time operators.



Arrives with 17 pre-programmed menu items saved in the SD card.



Color touch panel interface in both imperial and metric units.

Ventless cooking

Thanks to the built-in catalytic converter, no hood is required. This enables lower initial kitchen investment and is also eco-friendly. Smoke from oil is completely removed by oxidation.

Easy maintenance

The all-stainless-steel cabinet and cavity and ceramic shelf makes cleaning a breeze. Easy maintenance with accessible parts makes upkeep simple and straightforward.

Included accessories

Base plate liner, ceramic tray, wire rack, pizza plate, ceramic plate, oven sheet, aluminum paddle, proprietary SD memory card, SD-USB adapter.

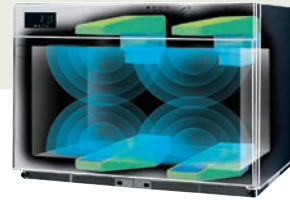
Ventless Microwave Steam Ovens



Powered by microwave technology, these portable, programmable commercial steamers are fast and efficient, providing precise heat for perfectly-cooked food. No water line or reservoir needed, no hood required.

IDEAL FOR:

- Restaurants
- Supermarkets
- Delicatessens
- School food service
- Health care food service
- Banquets/buffets/catering
- Virtual Brands/Ghost Kitchen



NE-3280

1.6 cft

3200W

NE-2180

1.6 cft

2100W

- Top and bottom energy feed with 4 magnetrons
- 4 microwave levels: high, medium, low, defrosting
- 2-level cooking
- Programmable touch pad control with 16 presets
- Heavy duty stainless steel cabinet and cavity
- Easy to clean cavity with removable shelf
- Positive action dial control timer
- Program lock allows one touch operation

25 1/16" x 20 3/4" x 18 1/16"



Heavy Duty Microwave Steam Ovens

LARGE, HIGH PERFORMANCE 1.6cft CAPACITY STEAMER

Two high-wattage microwave steamer options with 2-level cooking. The removable shelf provides versatile cooking options of many dishes at once. Super green broccoli, perfectly cooked seafood, gently steamed buns.

CULINARY PERFORMANCE (NE-3280)

Category	Product	Minute/Lb	Lbs/Hr
Seafood	Shrimp	1:30	40
	Lobster	2-2:30	35
	Fish	2:40	20
Vegetable	Asparagus	0:55	72
	Potato	2:30	60
	Green Beans	1:40	42
Meat	Broccoli	2:15	45
	Meatballs	2:40	40
	Hot Dogs	1:00/dz	52 dz

Space for 2 1/1 Gastronorm pans



Recommended applications: high volume + high yield = high satisfaction

The solution for hospitals, groceries, food manufacturing, factories, industrial catering, cafeterias, schools, large restaurants, hotels, and public houses with high-yield of multiple food items.

SCHOOL, HOSPITAL, CORPORATE CAFETERIAS: The Sonic Steamer is ready to go—portable, with heavy volume convenience using a 1/1 Gastronorm pan from oven to serve as-is.

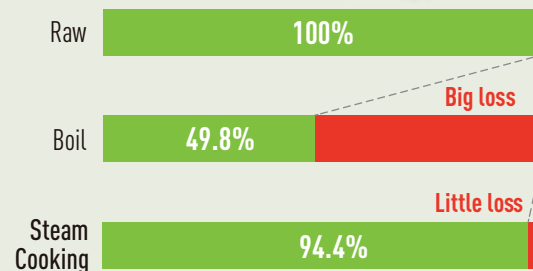
HOTELS, LARGE RESTAURANTS, BANQUET HALLS: Perfect for big-kitchen catering of large events and parties. Enables quick preparation of multiple dishes at once for quicker refills.



Healthy cooking

Research shows that steaming vegetables retains the highest amount of nutrients, making the Sonic Steamer a healthy choice.

Comparison of remaining of vitamin C According to type of cooking for broccoli



* Test organization: Japan Food Research laboratories

16 programmable meals

Save time by storing as many as 16 recipes for quick, easy cooking.

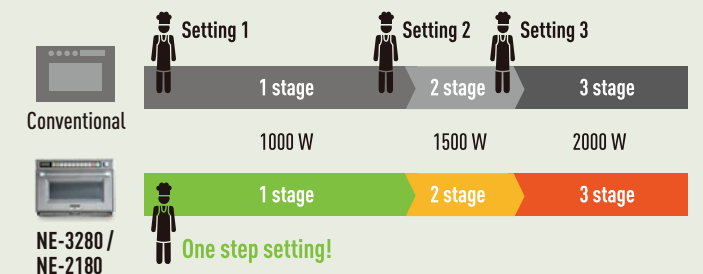


Quick one-touch presets for recipes #1-8

Shift for recipes #9-16

3-stage cooking with 1-step setting

3-stage cooking lets you set different times and wattages in one cooking cycle. You can enter settings in one step, so you don't have to keep changing them while cooking.



Heavy Duty Compact Microwave Ovens

PRO1

SMALL FOOTPRINT, BIG PERFORMER

3 wattage options, 5-stage cooking, and high energy output from dual feeds for consistent heating and rapid cooking of single and multiple portions.



NE-21523
NE-21521

0.6 cft 2100W

NE-17523
NE-17521

0.6 cft 1700W

NE-12523
NE-12521

0.6 cft 1200W



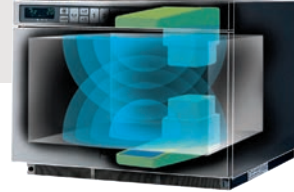
- Top and bottom energy feed
- 30 memory programs (10 keys x2/x3 assignable)
- Programmable touch pad control
- 15 power levels
- 2 units can be safely stacked
- 5 stage cooking
- Rounded, easy to clean cooking interior and exterior
- Easy to clean cavity with removable ceiling plate

16 5/8" W x 20" D x 13 1/4" H



IDEAL FOR:

- Quick serve restaurants
- Casual dining
- Chef's line
- Overshelf
- Convenience stores
- Catering
- Gas stations



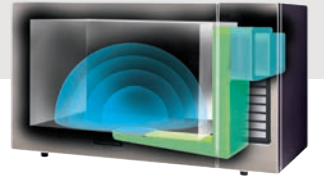
Light Duty Microwave Ovens

REHEATING WORKHORSES

Simple to use, these manually-operated and programmable microwave ovens are designed to withstand the strong demands of commercial use.

IDEAL FOR:

- Vending
- Break rooms
- Waitress stations
- Front of house
- Supermarkets



NE-1064F

0.8 cft 1000W

- Bottom energy feed
- 20 memory programs (NE-1064F, NE-1054F)
- Program lock - makes operation possible with one push on a program field
- 2 and 3 level cooking process- makes automatic switch of performance level during cooking possible
- Programmed option for X2
- Stainless steel interior and exterior (NE-1064F)

20 1/8" W x 14 1/8" D x 12" H



NE-1054F

0.8 cft 1000W

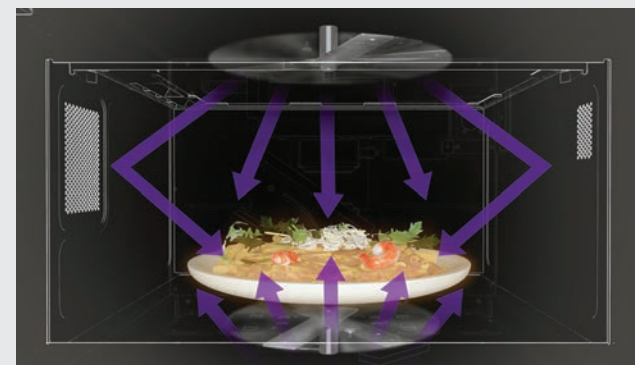


NE-1025F

0.8 cft 1000W

Top and bottom energy feed

Dual magnetrons ensures consistent heating for uniform cooking results.



Pre-programmed for x2 and x3 servings

Optimum cooking time automatically calculated for multiple portions with consistent results every time.



Compact size saves work space

Compact enough for small spaces, but with a 0.8 cu.ft. capacity, it's designed to provide plenty of cooking space.



Simple touch-control keypad*

Easy-to-use keypad and 20 programmed recipes, makes it possible for anyone to operate.

*NE-1064F and NE-1054F only



Heavy Duty Rice + Grain Cookers

QUALITY + QUANTITY = CONSISTENCY

Our proven, easy-to-use Rice/Grain Cookers are designed for quality, convenience, and consistency aligning perfectly with the current interest in consuming more and healthier grains.

IDEAL FOR:

- Casual dining
- Quick serve
- School food service
- Health care food service
- Corporate dining
- Large public venues

Heavy Duty Rice + Grain Cookers

LARGEST CAPACITY, VERSATILE CAPABILITY

Cook up to a whopping 80 cups of rice and grains—that's 168 three-ounce servings—perfect for large volume service! Make white/brown/sushi rice, quinoa, wheat berries, farro, oatmeal, congee, and more.



SR-GA721L

80-cup 168 servings

- Massive 80-cup cooked rice capacity
- 168 – 3 oz. portions (approx.)
- Anodized aluminum inner pan with Stainless steel lid
- Triple Safety thermal fuse built-in
- Automatic shut-off
- Easy push-button operation
- Direct heating system
- Includes measuring cup
- Silver exterior color
- 208V



SR-GA541H
SR-GA541FH

60-cup 123 servings

- 60-cup cooked rice capacity
- 123 – 3 oz portions (approx.)
- 5-hour keep warm
- Anodized Aluminum Pan w/Stainless Steel lid (SR-GA541H)
- Durable non-stick coated pan (Fluoride Teflon) (SR-GA541FH)
- Double Safety Thermal Fuse Built-in
- Easy push-button operation
- Includes measuring cup and rice scoop
- Silver exterior color
- 120V



SR-GA421FH

46-cup 94 servings

- 46-cup cooked rice capacity
- 94 – 3 oz. portions (approx.)
- 5-hour keep warm
- Non-stick inner pan (SR-GA421FH)
- Double Safety thermal fuse built-in
- Multi-language instructions (English/French/Spanish/Chinese/Korean/Vietnamese)
- Easy push-button operation
- Includes measuring cup and rice scoop
- White exterior color
- 120V



SR-42HZZP

46-cup 94 servings

- 46-cup cooked rice capacity
- 94 – 3 oz. portions (approx.)
- 8-hour keep warm
- Anodized aluminum inner pan with Stainless steel lid
- Double heating coil
- Double Safety thermal fuse built-in
- Easy push-button operation
- Includes measuring cup and rice scoop
- Silver exterior color
- 120V



SR-2363ZW

40-cup 70 servings

- 40-cup cooked rice capacity
- 70 – 3 oz. portions (approx.)
- 5-hour keep warm
- Superior holding capability
- Heavy duty non-stick coated pan
- Locking lid with silicone rubber seal
- Magnetic rice scoop holder
- Multi-language instructions (English/French/Spanish/Chinese/Korean/Vietnamese)
- Includes measuring cup, rice scoop and magnetic rice scoop holder
- 120V



One-button operation

Just set it and forget it.

Keep warm feature

Automatically senses when rice is done and switches to 'Keep Warm' for hours of fresh rice. Less waste and lower costs.



PROtect and PROlong your PR01 series microwave oven

Designed exclusively for Panasonic PR01 models: NE-12521 / NE-12523 / NE-17521 / NE-17523

Keep your oven running efficiently and extend the life of your Panasonic Pro 1 microwave oven with the only cavity liner with Worldwide NSF Certification for Hygiene, Health and Safety Standards.



NE-CPS2A-USA

- Rigid TPX polycarbonate protection for your PR01 microwave oven
- Keeps microwave cavity hygienically clean
- Can extend the life of the microwave key components
- Easily removable
- Dishwasher-safe
- NSF worldwide approved



SPECIFICATIONS	NE-CPS2A-USA
Material	TPX Polycarbonate
Certification	NSF worldwide approved
Unit Dimensions: (H x W x D)	6.4" x 12.94" x 11.79"
Unit Weight	1.54 lbs.
Shipping Weight	2.08 lbs.
Carton Dimensions (H x W x D)	13.36" x 7" x 13.75"

Easy to clean

The MicroSave Cavity Liner is easy to remove, easy to clean, and easy to replace. Dishwasher-safe.



Protect your investment

Common causes of damage and down time—none of this damage is covered under warranty!

- Burned out stirrer assemblies due to leaks caused by damaged seals
- Damaged ceiling plate due to improper cleaning or unremoved food particles
- Cracked baseplates and damaged seals caused by grease penetration
- Burn holes in cavity created by grease leaks under the baseplate
- Corrosion in door hinges, oven base and lamp wiring

For use with PR01 models only:

- NE-12521 / NE-12523 (1200W)
- NE-17521 / NE-17523 (1700W)

TECHNICAL SPECIFICATIONS	COMMERCIAL MICROWAVE OVENS PRO			COMMERCIAL HIGH-SPEED OVEN	
	NE-1064F	NE-1054F	NE-1025F	TECHNICAL SPECS.	NE-SCV2NAPR
Power Source:	120V, 60Hz, Single Phase	120V, 60Hz, Single Phase	120V, 60Hz, Single Phase	Power Source	208/240V, 60Hz
Receptacle Required:	NEMA 5-15	NEMA 5-15	NEMA 5-15	Receptacle Required	20Amp / NEMA 6-20, Single Phase
Frequency:	2,450MHz	2,450MHz	2,450MHz	Frequency	2,450 MHz
Required Power:	13.4A	13.4A	13.4A	Required Power	3,750W, 19A (208V), 17A(240V)
Output:	1000 Watts*	1000 Watts*	1000 Watts*	Output (microwave/convection/grill)	1200W / 1265W / 1915W
Outer Dimensions: (w x d x h)	20-1/8" x 14-1/8" x 12"	20-1/8" x 14-1/8" x 12"	20-1/8" x 16-3/8" x 12"	Microwave Technology	Inverter
Cavity Dimensions: (w x d x h)	13" x 13" x 8-1/16"	13" x 13" x 8-1/16"	13" x 13" x 8-1/16"	Outer Dimensions (w x d x h)	18-11/16" x 22-1/2" x 16-7/32"
Net Weight:	34 lbs.	34 lbs.	35 lbs.	Cavity Dimensions (w x d x h)	10-5/8" x 13" x 4-5/16"
Shipping Weight:	40 lbs.	40 lbs.	40 lbs.	Net / Shipping Weight	83.8 lbs / 100 lbs
Shipping Box Size: (w x d x h)	24" x 18-3/4" x 14-3/4" - 3.8 cu. ft.	24" x 18-3/4" x 14-3/4" - 3.8 cu. ft.	24" x 18-3/4" x 14-3/4" - 3.8 cu. ft.	Shipping Box Size (w x d x h)	28"W x 23"D x 22"H
Timer:	99 Minutes, 99 Seconds	99 Minutes, 99 Seconds	6 Min. Electronic Dial w/ Auto Reset	Stackable	Yes
Memory Capability:	20 Programs	20 Programs	N/A	Memory Capability	1000 recipes
Door / Cabinet / Cavity:	All Stainless	Stainless / Grey / White	Stainless / Grey / White	Door / Cabinet / Cavity	Stainless

TECHNICAL SPECIFICATIONS	COMMERCIAL STEAMERS PRO2		HIGH-POWER (PERFORMANCE) COMMERCIAL MICROWAVE OVENS PRO1		
	NE-3280	NE-2180	NE-21521 / NE-21523	NE-17521 / -17523	NE-12521 / NE-12523
Power Source:	208/230V, 60Hz, Single Phase	208/230V, 60Hz, Single Phase	208/230V, 60Hz, Single Phase	208/230V, 60Hz, Single Phase	120V, 60Hz, Single Phase
Receptacle Required:	30 Amp, NEMA 6-30	30 Amp, NEMA 6-30	NEMA 6-20	15A NEMA 6-15 / 20A NEMA 6-20	NEMA 5-20
Frequency:	2,450MHz	2,450MHz	2,450MHz	2,450MHz	2,450MHz
Required Power:	208V (28.0A), 230V (25.3A)	208V (20.0A), 230V (18.0A)	208V (16.6A), 230V (15.3A)	208V (14.3A), 230V (13.3A)	120V (16A)
Output:	3200 Watts*	2100 Watts*	2100 Watts*	1700 Watts*	1200 Watts*
Outer Dimensions: (w x d x h)	25-9/16" x 20-3/4" x 18-9/16"	25-9/16" x 20-3/4" x 18-9/16"	16-5/8" x 20" x 13-1/4"	16-5/8" x 20" x 13-1/4"	16-5/8" x 20" x 13-1/4"
Cavity Dimensions: (w x d x h)	21-1/16" x 13" x 9-7/16"	21-1/16" x 13" x 9-7/16"	13" x 12-7/32" x 6-7/16"	13" x 12-7/32" x 6-7/16"	13" x 12-7/32" x 6-7/16"
Net Weight:	136.4 lbs.	116.7 lbs.	65 lbs.	61 lbs.	56 lbs.
Shipping Weight:	151 lbs.	133 lbs.	72 lbs.	68 lbs.	65 lbs.
Shipping Box Size: (w x d x h)	29-7/8" x 26-1/8" x 22-1/4" 9.9 cu.ft.	29-7/8" x 26-1/8" x 22-1/4" 9.9 cu.ft.	19-15/16" x 24-1/8" x 16-7/8" 4.7 cu. ft.	19-15/16" x 24-1/8" x 16-7/8" 4.7 cu. ft.	19-15/16" x 24-1/8" x 16-7/8" 4.7 cu. ft.
Timer:	Maximum times for each stage of cooking: - Hi and Med. Power = 15 minutes - Low, Defrost and Hold Power 60 minutes	Maximum times for each stage of cooking: - Hi and Med. Power = 15 minutes - Low, Defrost and Hold Power 60 minutes	Maximum times for each stage of cooking: Times vary for each (of 15) power levels (See Manual)	Maximum times for each stage of cooking: Times vary for each (of 15) power levels (See Manual)	Maximum times for each stage of cooking: Times vary for each (of 15) power levels (See Manual)
Memory Capability:	16 Programs	16 Programs	30 Programs	30 Programs*	30 Programs

TECHNICAL SPECIFICATIONS	COMMERCIAL RICE + GRAIN COOKERS				
	SR-GA721L	SA-GA541H / FH	SR-42HZP	SR-GA421FH	SR-2363ZW
Power Source:	208V - 60Hz	120V AC, 60Hz	120V AC, 60Hz	120V AC, 60Hz	120V AC, 60Hz
Power Consumption	2235W	1800W	1550W	1550W	1400W
Capacity	Raw Rice: 13 lbs. (40 - 6 oz. cups); Servings: 168 - 3 oz. Portions	Raw Rice: 9.9 lbs. (30 - 6oz. cups); Servings: 123 - 3 oz. Portions	Raw Rice: 7.6 lbs. (23 - 6 oz. cups); Servings: 94 - 3 oz. Portions	Raw Rice: 7.6 lbs. (23 - 6 oz. cups); Servings: 94 - 3 oz. Portions	Raw Rice: 6.6 lbs. (20 - 6 oz. cups); Servings: 70 - 3 oz. Portions
Keep Warm	N/A	5 hours	8 hours	5 hours	5 hours
Unit Dimensions (h x w x d)	14" x 22" x 19"	14-7/32" x 16-29/32" x 14-19/16"	11-7/8" x 16-7/8" x 10-1/2"	11-19/32" x 17" x 14-1/2"	13-11/16" x 16-27/32" x 15-1/8"
Unit Net Weight	24 lbs.	22 lbs.	12 lbs.	12 lbs.	19 lbs.
Exterior Color	Silver	Silver	Silver	White	White Stripe
Shipping Weight	27 lbs.	24 lbs.	14 lbs.	14 lbs.	21 lbs.

* IEC 705 Test Procedure

Panasonic Commercial Food Service & Technical Assistance

Call toll free **1-888-350-9590 (option 1)** for **Parts** 9AM - 6PM (EST) Monday through Friday

Call toll free **1-888-350-9590 (option 2)** for **nearest USA Distributor**

Call toll free **1-877-266-6836** for **Service** 9AM - 6PM (EST) Monday through Friday

Online Sales Support: www.panasonic.com/cmo (Food Service Equipment)



Panasonic[®]

Premium Food Service Equipment
Unmatched Experience.

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www.panasonic.com/cmo