

EXTREME
PRO

MICROWAVE SPEED OVEN

NP-MWO-T

The compact speed oven delivers a fast, energy-efficient, and user-friendly cooking solution for busy commercial kitchens. Combining microwave, top and bottom heating elements, it ensures quick and even cooking—perfect for reheating, toasting, grilling, and baking. With a 3.3kW output compatible with standard 15-amp power points, it requires minimal preheating and fits easily into tight spaces. Easy-to-use controls and programmable settings reduce training time and improve operational efficiency. Ideal for cafes, restaurants, and food service venues, this oven helps lower energy costs while maintaining consistent food quality—even during peak hours.



ADDITIONAL BENEFITS INCLUDE

Consistent Cooking Quality

- Even heat distribution ensures food is cooked thoroughly with optimal texture and taste.

User-Friendly Operation

- Intuitive controls and programmable settings make it easy for staff to operate, reducing training time.

Compact and Space-Saving

- Designed to fit into small kitchen spaces without compromising performance.

Versatile Cooking Functions

- Ideal for reheating, toasting, grilling, and baking a variety of foods.

Minimal Preheating Time

- Ready to cook in seconds, improving kitchen efficiency and reducing wait times.

Energy Efficiency

- Reduces power consumption compared to traditional ovens, helping businesses save on operating costs.

Perfect for high

- demand food service establishments, this speed oven enhances productivity while maintaining food quality and consistency.

PRODUCT FEATURES

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Compact design,
saves space, simple
appearance and easy operation



6.8-inch screen
controller, simple
interface, easy operation



Integrated handle design
allows easy removal
of food from the shelf



ECO mode,
energy saving



Heating pipe + Microwave,
for ultra-fast cooking
and quick serving



USB upload/download
for easy setup
and management



Upper and lower heating,
controllable separately,
for versatile baking



Stores 100+ programmable
recipes, each customisable
with 5-stage cooking programs

- Black matte spray coating shell

- The cooling system keeps the housing below 55°C < Cool-touch door handle

- AISI304 Chamber with heat dissipation system

- Sealed metal base with grip rubber



ACCESSORIES

01 Oven Shovel

02 Wire Shelf

03 Enamelled Debris Collection Pan

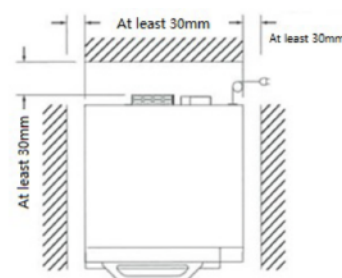
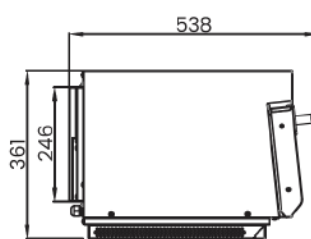
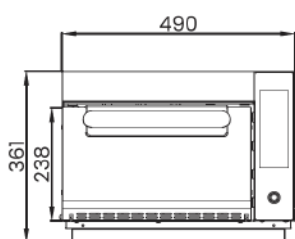
04 Stainless Steel Baking Pan

6.8-INCH SCREEN

The screenshot shows a 6.8-inch screen interface with the following elements:

- Current Time:** 2025-04-21 10:01:53
- Return:** Arrow icon in the top right corner.
- Preheat Temperature Setting:** Enter Preheat Temp 200°C
- Manual Cooking Mode Interface:** Manual Cooking Mode button
- Menu Editing Interface:** Edit Recipe button
- Tap to Enter Energy Saving:** Enter ECO Mode In A Moment button
- Energy Saving Temperature Setting:** ECO TEMP 160°C
- Auto Energy-Saving Timer:** Auto Enter to ECO Mode Close button
- Set the Date and Time:** Date & Time button
- Param Settings:** Appliance button
- Diagnosis:** Diagnostic button

PRODUCT INTRODUCTION



IEC 60335

※In order to facilitate exhaust and maintenance, there must be a gap of at least 30mm around the equipment. Reserve at least 140mm space at the top for heat dissipation.

Code	Chamber cooking area volume capacity (L)	Dimensions (WxDxH mm)	Chamber cooking area size (WxDxH mm)	Temperature (°C)	Weight (kg)	Voltage	Power (kW/A)
NP-MWO-T	2.7	490×538×361	270×190×168	+170 to +250	43	240	3.3/15

To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.

CLASSIC RECIPE

COOKING TIPS

1\ Reheat

2\ Teflon round mesh pad

3\ Ingredient Condition: Refrigerated

4\ The maximum height of the ingredients cooked in this unit is 75mm.

It is recommended to use a three-stage heating program when cooking food with this device for better results.

(avoid turning on the microwave for the whole process in one program).

REHEAT BAGEL



1PC

STAGE	TIME	TEMP (°C)
1	25"	230°C
2	3"	230°C
3	15"	230°C
MW	Top heat	Bottom heat
ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW



2PC

STAGE	TIME	TEMP (°C)
1	25"	230°C
2	3"	230°C
3	15"	230°C
MW	Top heat	Bottom heat
ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW

REHEAT CROISSANT



1PC

STAGE	TIME	TEMP (°C)
1	25"	230°C
MW	Top heat	Bottom heat
ON	High	High



2PC

STAGE	TIME	TEMP (°C)
1	22"	230°C
2	3"	230°C
3	15"	230°C
MW	Top heat	Bottom heat
ON	High	High
OFF	High	High
ON	High	High

REHEAT BREAD



1PC

STAGE	TIME	TEMP (°C)
1	25"	230°C
2	3"	230°C
3	15"	230°C
MW	Top heat	Bottom heat
ON	High	High
OFF	LOW	LOW
OFF	LOW	LOW



2PC

STAGE	TIME	TEMP (°C)
1	25"	230°C
2	3"	230°C
3	15"	230°C
MW	Top heat	Bottom heat
ON	LOW	LOW
OFF	LOW	LOW
OFF	LOW	LOW

TOAST



1PC

STAGE	TIME	TEMP (°C)
1	30"	230°C
2	3"	230°C
3	20"	230°C
MW	Top heat	Bottom heat
ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW



2PC

STAGE	TIME	TEMP (°C)
1	40"	230°C
2	3"	230°C
3	45"	230°C
MW	Top heat	Bottom heat
ON	LOW	ON
OFF	LOW	LOW
ON	LOW	LOW