



PRODUCT DOCUMENT PACK

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PRODUCT

ExtremePro NP-MWO 4L Compact Speed Oven – Microwave & Convection Hybrid

Model / SKU: NP-MWO

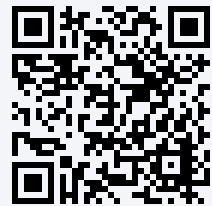
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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/3367/product/8732/>

MICROWAVE SPEED OVEN

NP-MWO

EXTREME
PRO



The compact speed oven is designed to provide customers with an extremely fast, energy-efficient, cost-effective, and easy-to-operate cooking solution. Equipped with microwave, top and bottom heating elements, it ensures rapid and even cooking, making it perfect for busy food service environments.

With a powerful 3.5kW output, this oven is suitable for a standard 15-amp power point, making it an ideal choice for cafes, restaurants, and commercial kitchens looking to reheat products and prepare premade meals efficiently. The combination of microwave, heat radiation, and smart cooking technology allows food to cook at breakneck speeds while conserving energy and minimizing floor space.



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

EXTREME
PRO



Compact design, saves space, simple appearance and easy operation



Integrated handle design allows easy removal of food from the shelf.



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



Upper and lower heating, controllable separately, for versatile baking.



3-inch screen controller, simple interface, easy operation.



ECO mode, energy saving



USB upload/download for easy setup and management



10 recipes stored for quick access

- Black matte spray coating shell
- Stainless Steel shell optional

- The cooling system keeps the housing below 55°C < Anti-hot handle design

- 304SS Chamber

- 1 inch non-slip rubber feet



FEATURES

Standard Configuration

- 01 Microwave system is located at the top
- 02 One magnetron, with stir
- 03 3-inch LCD screen with buttons to edit cooking programs
- 04 Smart cooking system, can store 10 recipes
- 05 Can upload and download menus through the USB driver making unified setup and management easy
- 06 Power cord with plug
- 07 Detachable stainless steel grill
- 08 There is an enamel debris tray at the bottom of the chamber

Standard Accessories

- 01 1pc Teflon mesh basket
- 02 1pc Teflon basket
- 03 1pc Oven shovel

Optional Accessories

(additional charge)

- 01 Special grill platen
- 02 Teflon grill platen
- 03 304SS grill plate

FEDERAL
HOSPITALITY EQUIPMENT

FHE After-sales service and support

AUS Phone : 1300 659 409

email: service@fedservices.com.au

NZ Phone : 0800 081 847

email: service@fedproducts.co.nz

3-INCH SCREEN

Display current
menu

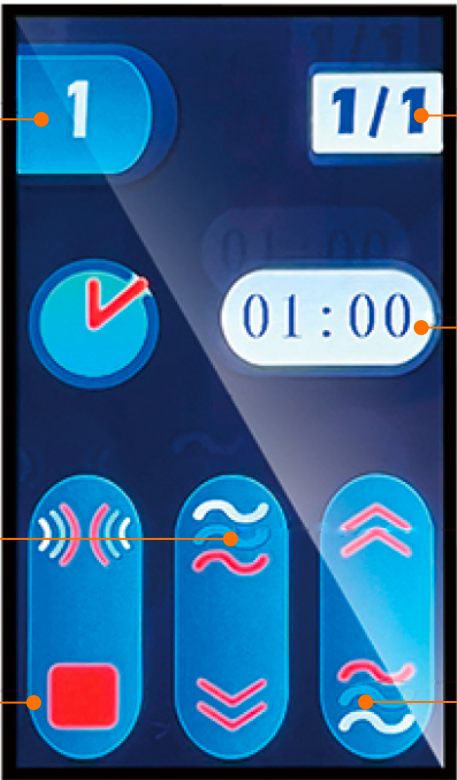
Cooking Stage

Cooking Time

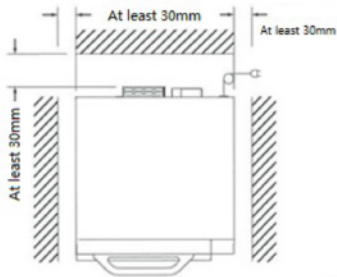
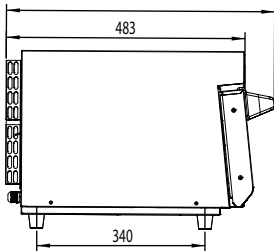
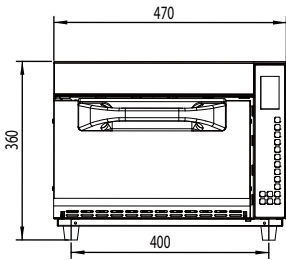
Upper heating
intensity indicator

Microwave
switch indication

Lower heating
intensity indicator



PRODUCT INTRODUCTION



※ 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.

TECHNICAL DESCRIPTION

Power Supply	240V/50Hz, 3.3kW
PowerCord	3*1.5mm ² , 15Amp plug and lead
Cooking Mode	Heat radiation + microwave
*Microwave Power (kW)	1.5
Heat Radiant Power (kW)	1.7 kW (Upper 1.0kW+ Lower 0.7kW)
Max. Temperature	270 °C
Cooling System	Keeps the housing below 55 °C
Controller	Digital CTL+3" screen
Heat Radiant Grades	High / Low / Off

PHYSICAL QUALITIES

Product Size (W*D*H mm)	470x543x360
Chamber Size (W*D*H mm)	260x200x80
Cooking Area Size (W*D*Hmm)	240x150x75
Cooking Area Capacity (L)	2.7
Net Weight (KG)	37
Smart Cooking System	10 storage recipes
Cooking Stage Capacity	3

CLASSIC RECIPE

COOKING TIPS

- 1\reheat
- 2\Teflon round mesh pad

3\Ingrediant 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



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