

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

- It enhances productivity while maintaining food quality and consistency, making it ideal for high-demand food service establishments.



PRODUCT FEATURES

EXTREME
PRO



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

03 Enamelled Debris Collection Pan

02 Wire Shelf

04 Stainless Steel Baking Pan

6.8-inch screen



Current Time

Manual Cooking Mode Interface

Tap to Enter Energy Saving

Auto Energy-Saving Timer

Param Settings

2025-04-21
10:01:53

↶

Enter Preheat Temp 200°C

Manual Cooking Mode

Edit Recipe

Enter ECO Mode In A Moment

ECO TEMP 160°C

Auto Enter to ECO Mode Close

Date & Time

Appliance

Diagnostic

Return

Preheat Temperature Setting

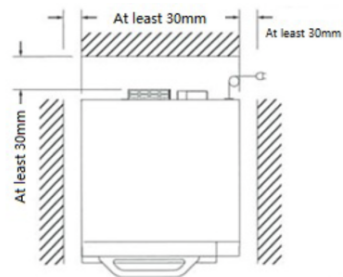
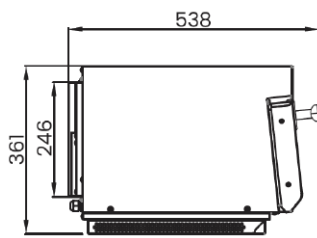
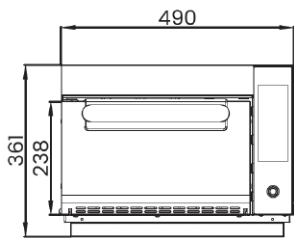
Menu Editing Interface

Energy Saving Temperature Setting

Set the Date and Time

Diagnosis

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.

Code	Chamber cooking area volume capacity (L)	Dimensions (WxDxH mm)	Chamber cooking area size (WxDxH mm)	Temperature (°C)	Weight (kg)	Power (kW/A)
NP-MW0-T	2.7	490×538×361	270×190×168	+170 to +250	43	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.



AUS Phone: 1300 659 409
Email: sales@foodequipment.com.au
www.foodequipment.com.au



NZ Phone: 09 415 6470
Email: sales@fedproducts.co.nz
www.fedproducts.co.nz

CLASSIC RECIPE

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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 (iC)
1	25"	230iC
2	3"	230iC
3	15"	230iC

MW Top heat Bottom heat

ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW



2PC

STAGE	TIME	TEMP (iC)
1	25"	230iC
2	3"	230iC
3	15"	230iC

MW Top heat Bottom heat

ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW

REHEAT CROISSANT



1PC

STAGE	TIME	TEMP (iC)
1	25"	230iC

MW Top heat Bottom heat

ON	High	High
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2PC

STAGE	TIME	TEMP (iC)
1	22"	230iC
2	3"	230iC
3	15"	230iC

MW Top heat Bottom heat

ON	High	High
OFF	High	High
ON	High	High

REHEAT BREAD



1PC

STAGE	TIME	TEMP (iC)
1	25"	230iC
2	3"	230iC
3	15"	230iC

MW Top heat Bottom heat

ON	High	High
OFF	LOW	LOW
OFF	LOW	LOW O



2PC

STAGE	TIME	TEMP (iC)
1	25"	230iC
2	3"	230iC
3	15"	230iC

MW Top heat Bottom heat

ON	LOW	LOW
OFF	LOW	LOW
FF	LOW	LOW

TOAST



1PC

STAGE	TIME	TEMP (iC)
1	30"	230iC
2	3"	230iC
3	20"	230iC

MW Top heat Bottom heat

ON	LOW	LOW
OFF	LOW	LOW
ON	LOW	LOW O



2PC

STAGE	TIME	TEMP (iC)
1	40"	230iC
2	3"	230iC
3	45"	230iC

MW Top heat Bottom heat

ON	LOW	ON
OFF	LOW	LOW
N	LOW	LOW