
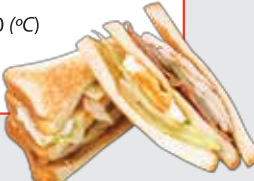



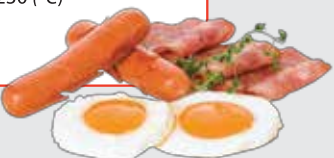


Wide menu variety

<p>CHICKEN CIABATTA</p> <p>🕒 2:00 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 	<p>CLUB SANDWICH</p> <p>🕒 1:20 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 	<p>MUFFIN</p> <p>🕒 2:30 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 
<p>HONEY BREAD</p> <p>🕒 3:00 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 	<p>CROISSANT SANDWICH</p> <p>🕒 2:00 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 	<p>AMERICAN BREAKFAST</p> <p>🕒 2:30 (mm:ss)</p> <p>🌡️ 230 (°C)</p> 

Pronto™ Specifications

Model	Heating Output		Utilizable Cavity Dimension (mm)		
	Top Impingement	Bottom IR	D	W	H
P-52	1000W	3000w (Max)	358	368	136
P-40	1000W	2000w (Max)	290	254	136

Model	Dimension (mm)			Electrical Data					Net Weight (Kg)
	D	W	H	Voltage	Current	Phase	Frequency	Watt	
P-52	689/627 (With / without door handle)	520	550/613 (Without/ with legs)	200 – 240V	21A	1	50/60Hz	4500W	56.5
P-40	623/562 (With / without door handle)	406			16A			3200W	

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm®, Delfield®, Frymaster®, Garland®, Koolaire®, Lincoln, Manitowoc® Ice, Merrychef®, Multiplex®, Servend®, & Welbilt®



Pronto™
QUICK PERFORMANCE OVEN
THAT FITS EVERY SPACE

www.welbilt.com



WELBILT®

Pronto™ quick performance oven delivers perfect cooking results in the shortest time.

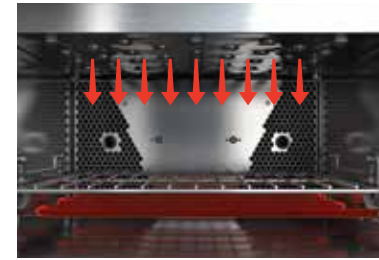


In the fast pace QSR industry, delivering quality foods in the shortest time is key to customer satisfaction and retention. The **Welbilt® Pronto™** quick performance oven is compact, easy to operate and puts the power of impingement cooking at your fingertips.

Impingement and intelligent air flow technology achieve consistent cooking results while toasting and finishing food items to perfection. **Pronto™** offers the flexibility to customize up to 50 programs on the user-friendly touchscreen. Cook a variety of menu items throughout the day that satisfies your customers as it adapts to your growing business.

Get the confidence that comes from serving your customers with the highest possible food quality at a fraction of the time, every time.

Enjoy these benefits



Impingement & Bottom Infrared

- Wide temperature range 100C - 275C
- Even browning throughout the cooking cavity
- Creating crispy texture
- High quality cooking performance
- Wide menu variety



Touch Screen

- Program up to 50 customized menu items
- Pictorial Display of food items
- Cooking profiles with personalized pictures
- Easy for staff to use and operate



USB for Menu Profile

- Easy to upload cooking profiles through USB port,
- Easy to deploy consistent menus across multiple stores
- Easy and convenient programming of cooking profiles through free software
- Cooking profile programming software included with USB as shown in the above photo



Design

- Neutral modern design with standard black color. Other colors available on request
- Easy to maintain – only a few moving parts, heavy duty door without gasket
- Vent less operation with catalytic converter
- Cool exterior surface, safe to touch
- Easy to clean



Energy Saving Mode

- Adjustable Energy Saving Mode - idle time & temperature
- Quick reheat and fast serving time
- Lowest energy consumption at off-peak time



Fast cooking times

*Shorter Cook Times vs. Conventional Ovens



Large cooking cavity
P-52 big enough for a 14" pizza



Easy & convenient programming
of cooking profiles through free software



Low energy consumption
Programmable energy saving mode



Cool touch surface
Exterior of oven is safe to touch



*Depending on the product between 0:30mins & 2:30mins