

Pronto™ Quick Performance Oven

Project —
Item —
item —
Quantity —
CSI Section 11400
Approval —
Date

Models

☐ P-52

□ P-40



Show Model: P-52



Standard Features

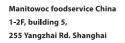
- Impingement top with close loop temperature control, temperature range 100C(212F) 275C(527F)
- Circulating air flow adjustable from 50% to 100%
- Adjustable bottom IR (Infrared Radiation) to expedite cooking and help browning
- 50 menu profile shortcuts and fully customizable
- Real pictures shortcuts, fully customizable
- Manual cooking in 2 steps with full control of oven temperature, cooking time and fan speed
- Adjustable Energy Saving Mode idle time & temperature
- · USB for Menu Profile Upload
- Clean Assist program with integrated cool down function
- 5 Preset languages (English, Simplified Chinese, Traditional Chinese, Korean, Japanese)
- Celsius(°C) or Fahrenheit(F)
- Removable Support rack, impingement plate and front air filter for easy cleaning and maintenance
- Robust construction with stainless steel interior and Heavy Duty door hinges
- Wide voltage range (200V-240V)
- · Catalytic converter helps erase the odor of cooking oil
- Easy to assemble, height adjustable legs

Options & Accessories

- Pizza Screen round (12"; 14")
- Pizza Screen Rectangular (8" x 12", 14" x 14")

Specification

Welbilt Pronto[™] quick performance oven delivers perfect cooking results in a short time with a modern and user friendly design. Impingement and intelligent air flow technology provide consistent cooking results, IR heater and optional accessories help to brown and finish products to perfection. Up to 50 menu profiles can be customized with their own pictures, and uploaded via USB. Manual operation allows to select multiple cooking parameters in two steps entered directly on the intuitive touchscreen. Energy saving mode, idle mode as well as the temperature band can also be customized to meet operational requirements. The built in catalytic converter eliminates the need for a hood or additional ventilation.



T: +86 21 61526100 F: +86 21 61526030 www.mtwfs.com March 25th 2016 Revision





Features & Benefits

Culinary:

- Fast cooking times, depending on Product between 0:30 mins and 2:30 mins
- Even browning throughout the cooking cavity, creating crispy texture
- · Wide menu variety
- Intelligent idle temperature for quick reheat and fast serving time
- Small footprint –large cooking cavity! Big enough for a 14" pizza

Operation:

- Intuitive Touchscreen interface with up to 50 Program shortcuts for untrained staff and easy operation
- Possibility to upload cooking profiles through USB port
- Easy and convenient programming of cooking profiles through free software
- Cooking profiles with personalized pictures
- · Vent less operation with catalytic converter

Cost of Ownership:

- · Low energy consumption through high efficient components and insulation
- Energy saving mode with adjustable stand by temperature
- Easy to maintain only a few moving parts
- Easy to remove air filter easy to clean
- No maintenance door heavy duty door hinges

Safety

- Cool Touch surface exterior of the oven is not hot! At any time!
- Auto Fan fan speed slow down when opening the door

Design:

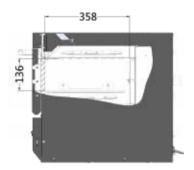
- Neutral modern design with standard black color. Other colors on request
- Unit can be built into a counter(space on backside required for ventilation)

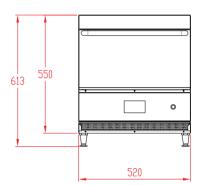
Installation Note

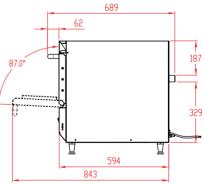
- Be sure to install a ground wire and power disconnect device, and the installation must be confirmed with professional technicians from the installation company designated by us
- Strongly recommend to install a leakage protector (minimum current decoupling at 30mA)
- Must be provided with a separate line, which with an all-pole disconnection device with a contact distance no less than 3mm
- Applicable voltage range: 95%~105% of the rated voltage, do use a voltage regulator if voltage fluctuation are large.

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



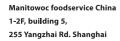






Madal	Dimension(mm)			Electrical Data				Net	
Model	D	W	Н	Voltage	Current	Phase	Frequency	Watt	Weight(Kg)
P-52	689/627 (With/with-out door handle)	520	613/550 (with legs/ without legs)	200 2401/	21A	1	50/60Hz	4500W	56.5
P-40	623/562	406		200-240V	16A			3200W	43

Note: We reserve the right to change specifications appearing in this specification sheet without incurring any obligation for equipment previously or subsequently sold.



T: +86 21 61526100 F: +86 21 61526030 www.mtwfs.com March 25th 2016 Revision

