

Wide menu variety

CHICKEN CIABATTA

🕒 2:00 (mm:ss)

🔥 230 (°C)



CLUB SANDWICH

🕒 1:20 (mm:ss)


🔥 230 (°C)



MUFFIN

🕒 2:30 (mm:ss)


🔥 230 (°C)



HONEY BREAD

🕒 3:00 (mm:ss)

🔥 230 (°C)



CROISSANT SANDWICH

🕒 2:00 (mm:ss)


🔥 230 (°C)



AMERICAN BREAKFAST

🕒 2:30 (mm:ss)

🔥 230 (°C)



Specifications

Model	Heating Output		Utilizable Cavity Dimension (mm)		
	Top Impingement	Bottom IR	D	W	H
P-52	1000W	3000w (Max)	358	368	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	4200W	56.5



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchen™, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com

Pronto



Pronto

QUICK PERFORMANCE OVEN
THAT FITS EVERY SPACE

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

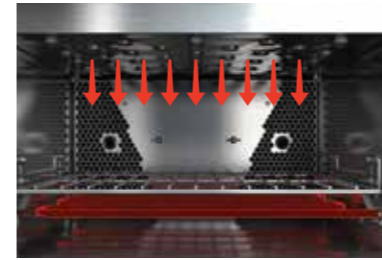


In the fast pace QSR industry, delivering quality foods in the shortest time is key to customer satisfaction and retention. The **Welbilt® Pronto** quick performance oven is compact, easy to operate and puts the power of impingement cooking at your fingertips.

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