

Quick Performance Oven
That Fits Every Space

woodson[®]
pronto

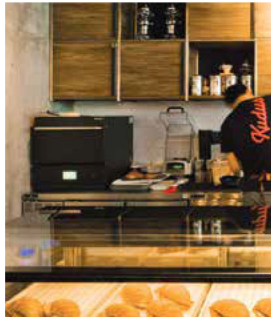


 STODDART[®]

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 Woodson 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.



Overall Unit size :
W520 x D689 x H613 (mm)

W.PO52

- Impingement top with close loop temperature control, temperature range 100°C - 275°C
- Celsius or Fahrenheit readout available
- Circulating air flow adjustable from 50% to 100%
- Adjustable bottom infrared heat to expedite cooking and help browning
- Touch screen control with 50 customisable menu shortcuts with pictures and 5 preset languages
- USB for menu profile upload
- Manual cooking in 2 steps with full control of oven temperature, cooking time and fan speed
- Adjustable energy saving mode - idle time & temperature
- Clean Assist program with integrated cool down function
- 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
- Catalytic converter helps erase the odour of cooking oil
- Easy to assemble, height adjustable legs



Fast Cooking times

*Shorter Cook Times Vs. Conventional Ovens
*Depending on the product between 0:30mins & 2:30mins



Large Cooking Cavity



Easy & Convenient Programing
of cooking profiles through free software

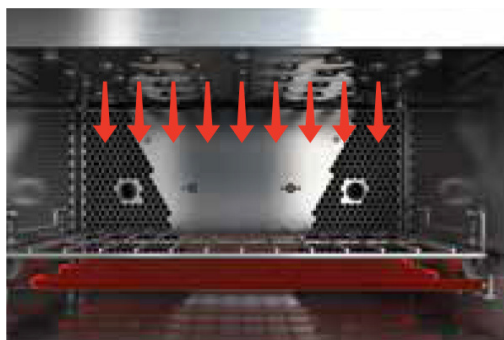


Low Energy Consumption
Programmable energy saving mode



Cool Touch Surface
Exterior of oven is safe to touch

Enjoy these benefits



Impingement & Bottom Infrared

- Wide temperature range 100 °C-275°C
- Even browning throughout the cooking cavity
- Creating crispy texture



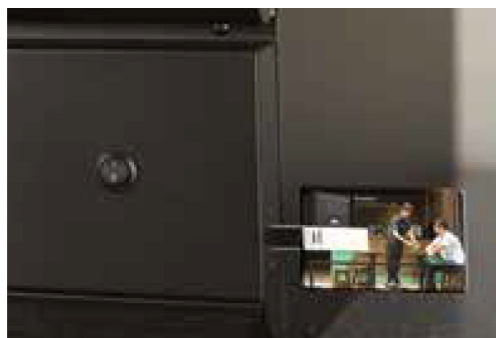
Touch Screen

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



Design

- Neutral modern design with standard black color
- Easy to maintain - only a few moving parts, heavy duty door without gasket
- Ventless operation with catalytic converter
- Cool exterior surface, safe to touch
- Easy to clean



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



enerlogic

Energy Saving Mode

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

Brisbane

Sydney

Melbourne

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Adelaide

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distributed exclusively by:



STODDART®

1300 79 1954

www.stoddart.com.au

Dealer

