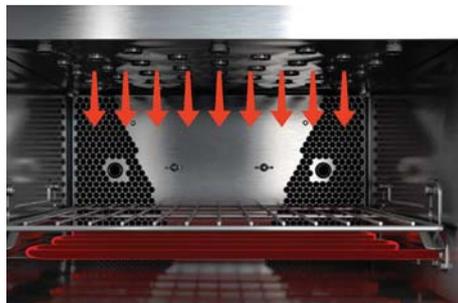


Quick Performance Oven



Meals made in minutes



Impingement and bottom infrared



Customisable touch screen menu control

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.

FEATURES & BENEFITS

- Quick performance oven with upper impingement heat and lower infrared heat
- Close loop temperature control, temperature range 100°C - 275°C
- Circulating impingement air flow adjustable from 50% to 100%
- Adjustable bottom infrared heat to expedite cooking and help browning
- Touch screen control with 50 customisable menu recipe shortcuts or manual control
- USB and software for menu recipe upload
- 2 stage cooking with full control of oven temperature, cooking time, fan speed and lower element power
- Adjustable energy saving mode - idle time & temperature
- Clean assist program with integrated cool down function
- Removable support rack, impingement plate crumb tray and front air filter for easy cleaning and maintenance
- Robust construction with stainless steel interior and heavy duty door hinges
- Easy to assemble, height adjustable legs



W.PRONTO



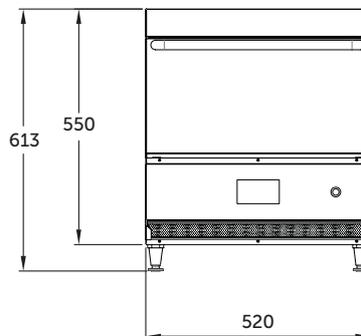
SPECIFICATIONS

kW 5.28 Amps 32 Weight 56.5kg
Width 520 Depth 714 Height 613

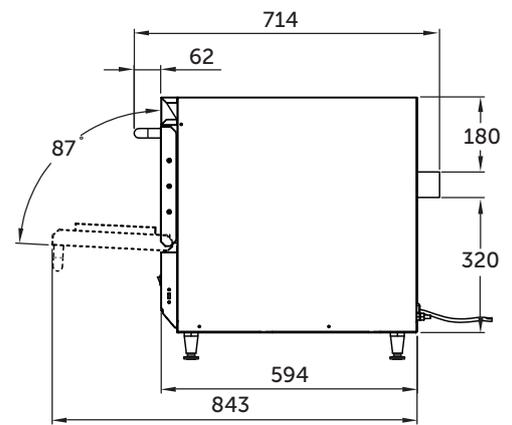
CAVITY SIZE

Width 368 Depth 358 Height 136

Dealer:



Front View



Side View

We reserve the right to alter specifications of products without notice. All dimensions are in mm.