

Pronto Quick Performance Oven W.PO52

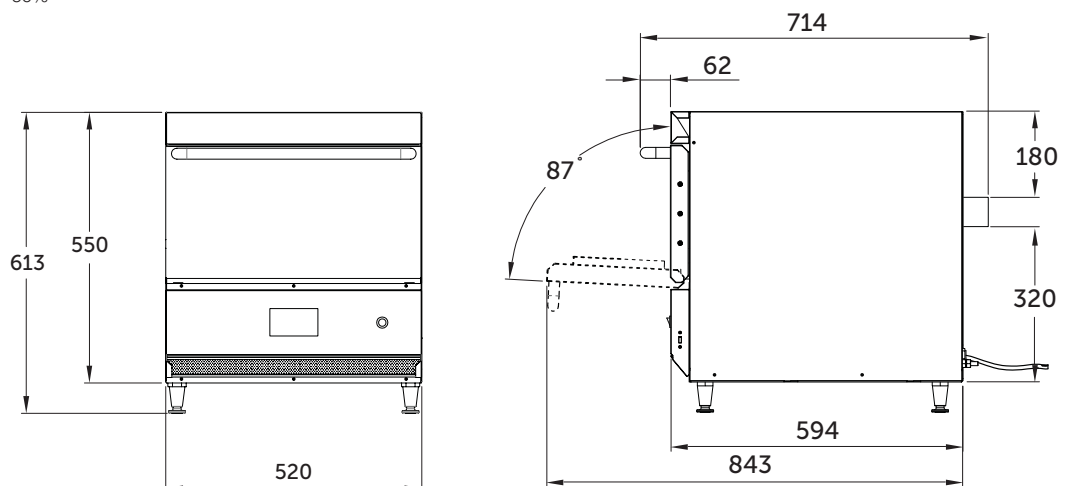


Product Information:

- Quick performance oven with upper impingement heat and lower infrared heat
- Close loop temperature control with a range from 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 cook book recipe creation and 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
- Catalytic converter helps erase the odour of cooking oil
- Easy to assemble, height adjustable legs

Specifications:

Model	W.PO52
Height	613mm
Width	520mm
Depth	714mm (689mm without spacer)
Power	21A 1Ø + N + E
Operating Ambient Temperature	10°C - 40°C
Operating Ambient Humidity	20 - 60%



Due to continuous product research and development, the information contained herein is subject to change without notice.

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