

CONVECTION OVEN MINI PRIMA

MANUFACTURING SINCE 1966



Model: COA1002



FEATURES

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- A bake timer is also included to automatically switch off after a preset period
- Interior light is fitted as a standard feature
- Operating temperature: 50°C 300°C
- New Single cam hinge design with fewer wearing parts
- Modern style glass door
- Easily removable inner glass for cleaning
- Modern style full width glass door

Grill function

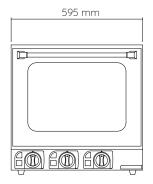
NOTE:

- 3 x Chrome Grids
- Timer Function Included



THE CHEFS COMPANION

Model: COA1002



SPECIFICATIONS

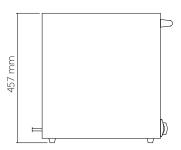
POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
CHAMBER DIMENSIONS
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
RUNNER SPACE
FAN

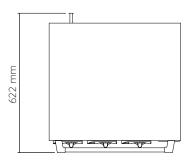
AVAILABLE IN

1.2kW 230V - 50Hz 705 x 715 x 575 (mm) 595 x 622 x 457 (mm) 470 x 330 x 240 (mm) 22kg 24kg 0.29m³ 40 - 70mm

✓ 120V/60Hz

2 Fans





NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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