

# 3 PLATE SOLID TOP STOVE WITH ELECTRIC OVEN

MANUFACTURING SINCE 1966



Model: COA4003



## **FEATURES**

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust Stainless Steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking

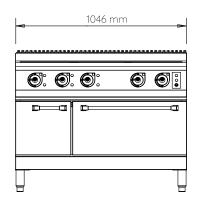
- "Cool to touch" die-cast control knobs
- Fitted with 1 x chrome plated steel wire shelfs
- Useful side holding compartment
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- For use with pots only and should not be used as griddle plates.
- 15mm plate thickness



# THE CHEFS COMPANION

1.20m<sup>3</sup>

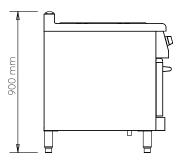
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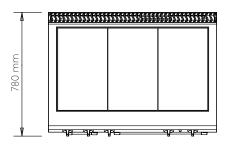


## **SPECIFICATIONS**

POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
CHAMBER DIMENSIONS
PLATE SIZE
PLATES
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME

18kW 380V - 50Hz - 3Phase 1160 x 890 x 1160 (mm) 1046 x 780 x 900 (mm) 560 x 630 x 285 (mm) 325 x 540 (mm)(per plate) 3 117kg 180kg





### 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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