

SINGLE DECK OVEN 2 TRAYS

MANUFACTURING SINCE 1966



Model: DOA5001





FEATURES

- Robust construction with
 Stainless Steel facia panel and
 door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer
- Fits 4 Standard size pizzas 300mm

Fully automatic ignition system

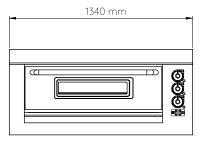
NOTE:

Heavy duty gas products to be connected by approved gas installer



THE CHEFS COMPANION

Model: DOA5001

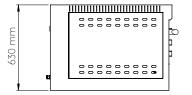


SPECIFICATIONS

OUTPUT **POWER VOLTAGE** PACKAGING (W x D x H) UNIT (W x D x H) CHAMBER DIMENSIONS **NET WEIGHT GROSS WEIGHT** SHIPPING VOLUME **CAPACITY REGULATOR**

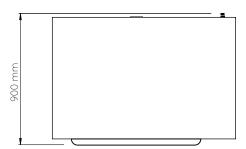
AVAILABLE IN

36 000 BTU 0.2kW 230V-50Hz 1460 x 1040 x 910 (mm) 1340 x 900 x 630 (mm) 860 x 640 x 200 (mm) 100kg 127kg 1.38m³ 2 Trays - 600 x 400 (mm)



OPTIONAL EXTRAS

CERAMIC PLATE	
CODE	DESCRIPTION
DOA0011	Ceramic Plate - 600 x 400mm



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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