

DOUBLE DECK OVEN 2 TRAYS PER DECK

MANUFACTURING SINCE 1966



GAS



Model: DOA5002

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 8 Standard size pizzas 300mm

Fully automatic ignition system

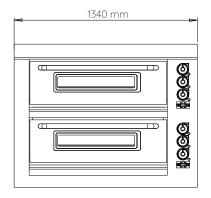
NOTE:

Heavy duty gas products to be connected by approved gas installer



THE CHEFS COMPANION

Model: DOA5002

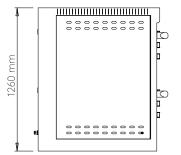


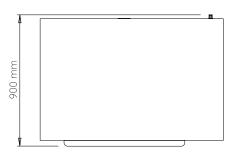
SPECIFICATIONS

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

72 000 BTU 0.4kW 230V-50Hz 1460 x 1040 x 1510 (mm) 1340 x 900 x 1260 (mm) $860 \times 640 \times 200 \text{ (mm) (Each)}$ 170kg 265kg $2.29m^{3}$ 4 Trays - 600 x 400 (mm)





OPTIONAL EXTRAS

ERAMIC 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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Published Date: 2019.09.26