

PROOFING CABINET

manufacturing SINCE 1966



Model: POA0001



FEATURES

- Complements selected Anvil convection ovens
- Ideal for smaller bakeries and canteens producing fresh bread, buns or pastries.
- Double glass doors for space saving and viewing
- Sturdy top to place oven on
- Accommodates 9 baking trays600 x 400mm

- Six heat settings for versatile proofing
- Manually filled water tray

NOTE:

Trays sold separately



THE CHEFS COMPANION

Model: POA0001

860 mm

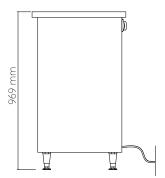
SPECIFICATIONS

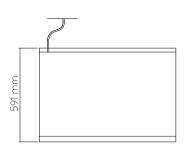
POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
CHAMBER DIMENSIONS
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
RUNNER SPACE

AVAILABLE IN

0.75kW 230V - 50Hz 970 x 700 x 970 (mm) 860 x 591 x 969 (mm) 650 x 510 x 695 (mm) 42kg 49.6kg 0.66m³ 70mm

✓ 120V/60Hz





OPTIONAL EXTRAS

TRAYS

INAIS		
	CODE	DESCRIPTION
	COR3001 COR3003 BTA0011	Chrome Grid Baking Tray - Perforated Baking Tray - Aluminum



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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