

CONVECTION OVEN GRANDE FORNI

MANUFACTURING
SINCE 1966



Model: COA1005



FEATURES

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Interior light is fitted as a standard feature
- A bake timer is also included as a standard feature to automatically switch off after a preset period
- Steam injection for manual humidity control which allows for browning of pastry and bread products
- 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
- The oven chamber air flow is assisted by two timer controlled reversing fans and a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity, providing reliable baking uniformity

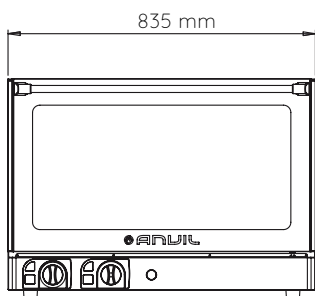
NOTE:

Unit provided with non-tip Steel wire Chrome plated shelves



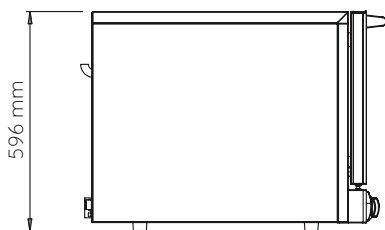
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SPECIFICATIONS

POWER	5.6kW
VOLTAGE	230V - 50Hz - 2Phase
PACKAGING (W x D x H)	975 x 885 x 705 (mm)
UNIT (W x D x H)	835 x 800 x 596 (mm)
CHAMBER DIMENSIONS	704 x 494 x 352 (mm)
RUNNER SPACE	75mm
BAKING TRAY	600 x 400 and GN1/1
NET WEIGHT	66.5kg
GROSS WEIGHT	70kg
SHIPPING VOLUME	0.61m ³
SHELF CAPACITY	4

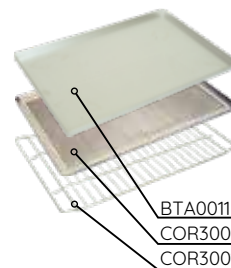
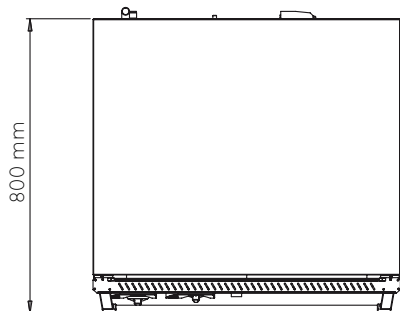
AVAILABLE IN

 230V/60Hz

OPTIONAL EXTRAS
TRAYS

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

STANDS

CODE	DESCRIPTION
COR0005	800 x 700 x 900 (mm)


NOTE

- When viewing the appliance from the front in its 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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