

CONVECTION OVEN



MANUFACTURING SINCE 1966



Model: COA2010-R01

FEATURES

- 18kW 3 Phase oven
- 250°C Thermostat
- Capacity for 10 baking trays
 600mm wide , or 10 gastronorm
 dishes
- 80mm spacing between shelves
- Large single capacity powerful circulating fan
- Semi automatic steam control via energy regulator
- | Slam shut door handle
- Full glass viewing door

- Push button operation
- Rapid heating
 - Excellent heat distribution and airflow
- Fast cooking and Recovery time
- Perfect for meat, vegetables and baked products
- Compact modern design, easy to operate

NOTE:

2 x Chrome Grids Included

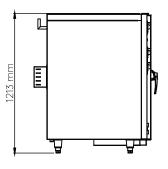


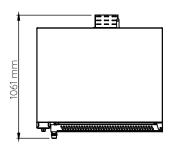


THE CHEFS COMPANION

Model: COA2010-R01

1007 mm





SPECIFICATIONS

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

18kW 380V - 50Hz - 3Phase 1033 x 1113 x 1401 (mm) 1007 x 1061 x 1213 (mm) 702 x 470 x 864 (mm) 80mm 145kg 175kg 1.61m³ 10

AVAILABLE IN / 380V/60Hz

NOTE: This oven is for industrial use.

TRAYS CODE DESCRIPTION COR3001 Chrome Grid COR3003 Baking Tray - Perforated Baking Tray - Aluminum STANDS

CODE	DESCRIPTION
COA1011	Stand



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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