

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



THE CHEFS COMPANION

Model: COA1005



SPECIFICATIONS

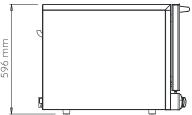
POWER VOLTAGE PACKAGING (W x D x H) UNIT (W x D x H) CHAMBER DIMENSIONS **RUNNER SPACE BAKING TRAY NET WEIGHT GROSS WEIGHT** SHIPPING VOLUME SHELF CAPACITY

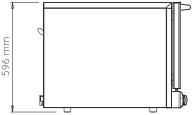
AVAILABLE IN

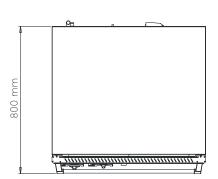
5.6kW 230V - 50Hz - 2Phase 860 x 950 x 620 (mm) 835 x 800 x 596 (mm) 704 x 494 x 352 (mm) 75mm 600 x 400 and GN1/1 66.5kg 70kg $0.51m^{3}$

✓ 120V/60Hz

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OPTIONAL EXTRAS

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

STANDS

CODE	DESCRIPTION
COR0005	800 x 700 900 (mm)





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 dependant 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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