

Convection Oven Grandi Forni

"Anvil's Grandi Forni Convection Oven is especially designed for baking breads."



Model: COA1005

APPLICATION

- This oven is ideal for use by restaurants, confectionaries, coffee shops and caterers
- Anvil convection ovens will also evenly reconstitute large quantities of frozen and chilled food

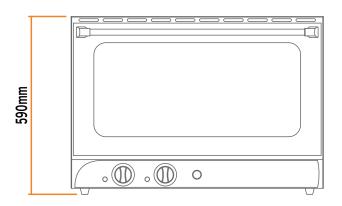
CONSTRUCTION

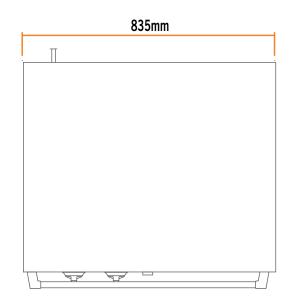
- · Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Unit provided with non-tip Steelwire Chromeplated shelves
- Interior light is fitted as a standard feature
- A bake timer is also included as a standard feature to automatically switch off after a preset period
- Unit provided with manual humidity injection

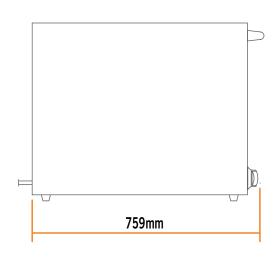
HEATING

 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









DESCRIPTION

MODEL

FUNCTIONS

POWER RATING (230V 2P N ~/50Hz)

DIMENSIONS (mm) (W x D x H)

BOX DIMNS (mm) (W x D x H)

COOKING CHAMBER (mm)

PACKED WEIGHT (kg)

COMPLIES WITH SPEC

• Unit not available in 120V/60Hz conversion

CONVECTION OVEN GRANDI FORNI

COA1005

Bake, Timer

5.6kW

835 x 759 x 590

920 x 830 x 615

704 x 494 x 352

70

SABS IEC 60335



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





Note: 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, which in our opinion, will provide better performance, durability and efficiency.