



Convection Oven Prima Lite

“Anvil’s Prima range of convection ovens are especially designed for baking breads, muffins, pastries, biscuits, etc. They are also especially useful with par-baked products.”

Model: COA1001

APPLICATION

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

CONSTRUCTION

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Unit supplied with 3 non-tip Steel wire Chrome plated 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

HEATING

- The oven is fan assisted, fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity providing reliable baking uniformity.
- Temperature setting between 50°C and 300°C



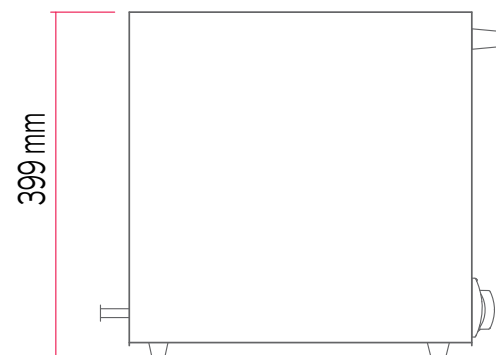
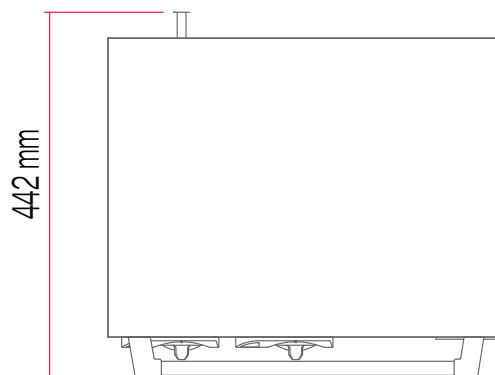
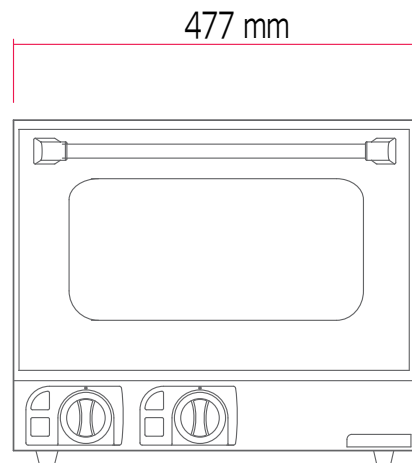
 ANVIL

AXIS



ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.
www.anvilworld.com

S
A
X
I
S



SIX
AXIS

DESCRIPTION

MODEL
FUNCTIONS
POWER RATING (230V/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 available in 120V/60Hz conversion

CONVECTION OVEN PRIMA LITE

COA1001
BAKE, TIMER
1.2 kW
477 x 442 x 399
632 x 585 x 483
350 x 260 x 218
21
SABS IEC 60335

Model: COA1001

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 of the product to the top.

 ANVIL

AXIS

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.