

Convection Oven Mini Prima Pro

"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. Anvil's Mini Prima Pro also has a grill function."



Model: COA1002

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 foods

CONSTRUCTION

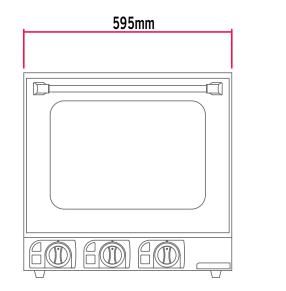
- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Unit supplied with non-tip Steelwire Chromeplated shelves
- Interior light is fitted as a standard feature
- A bake timer is also included as a standard feature to automatically switch off after a preset period
- The Mini Prima Pro is provided with a grill element making ideal for browning, roasting and grilling

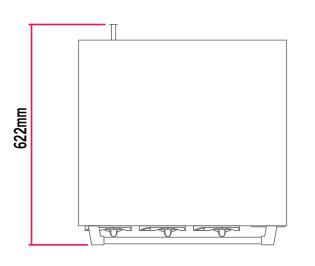
HEATING

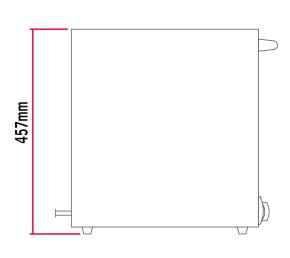
• The oven is fan assisted by 2 fans, fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity providing reliable baking uniformity.



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







DESCRIPTION

CONVECTION OVEN MINI PRIMA PRO

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 not available in 120V/60Hz conversion

COA1002 BAKE, TIMER, GRILL 2.4kW 595 x 622 x 457 657 x 676 x 507 470 x 330 x 240 36 SABS JEC 60335

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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 of the product to the top.



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.