



# Convection Oven Grandi Forni

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



ANVIL

# APEX

## 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

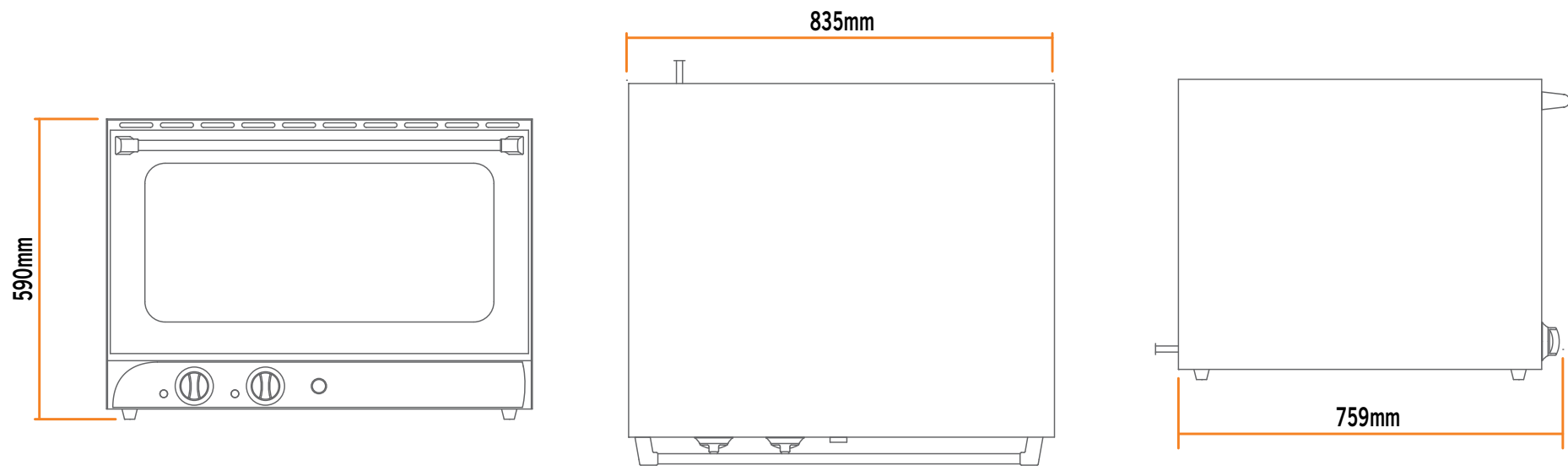
- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- Unit provided with non-tip Steelwire Chromeplated shelves
- Interior light is fitted as a standard feature
- A bake timer is also included as a standard feature to automatically switch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



ALL ANVIL EQUIPMENT COMES WITH A ONE  
YEAR WARRANTY ON COMPONENTS AND  
DEFECTIVE WORKMANSHIP.  
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## 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

**Model: COA1005**

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.



# APEX

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.