



**ANVIL**

## CONVECTION OVEN

**PRIMA PRO**

### CONVECTION OVEN

*"Anvil's Prima Pro Convection Ovens are especially designed for baking breads, muffins, pastries, biscuits, etc. They are also especially usefull with par-baked products. The Prima Pro also has a browning / broiling function."*

#### 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 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
- THE PRIMA PRO IS PROVIDED WITH A GRILL ELEMENT MAKING IT IDEAL FOR BROWNING, ROASTING AND GRILLING

#### HEATING

- THE OVEN IS FAN ASSISTED AND FITTED WITH A CUSTOM DESIGNED BAFFLE FAN. THIS ENSURES THAT EXCELLENT TEMPERATURE DISTRIBUTION IS ACHIEVED EVEN WHEN OVEN IS FULL TO CAPACITY PROVIDING RELIABLE BAKING UNIFORMITY



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.

QUALITY  GUARANTEE

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



**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 front to back; the height (H) is the total distance from the bottom of the product to the top

**CONVECTION OVEN** MODELS: COA8004

**Principle of Operation**

The air movement created by the combined airflow of the one convection fans coupled to a specially designed diffuser plate ensures that there is a smooth, continuous flow around the oven interior.

This strips away from the product a layer of cold air (see fig a and b). As a result the cooking times in Anvil ovens are reduced (when compared to standard ovens) thereby saving operating costs.

The cooking temperatures can also be reduced by as much as 30°C (96°F). Hot spots in the oven are virtually eliminated, thereby allowing all the shelves in an ANVIL Convection Oven to be used cooking a full oven load, evenly, without the need to move product from shelf to shelf. Ovens will also evenly reconstitute large quantities of frozen and chilled food.

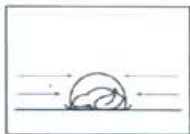
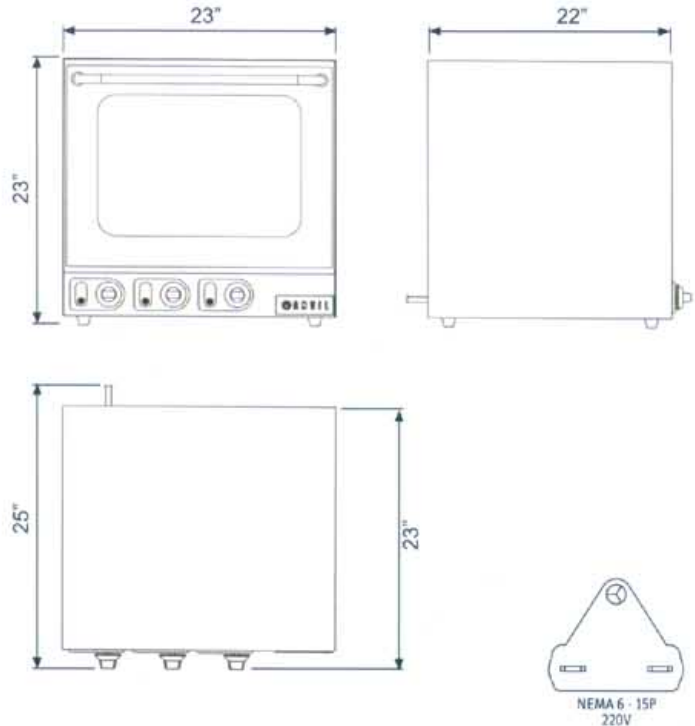


fig A



fig B



DESCRIPTION	CONVECTION OVEN PRIMA PRO
MODELS	COA8004
FUNCTIONS	Bake and Grill
VOLTAGE (V)	220
POWER (kW)	2.6
DIMENSIONS (in) (W x D x H)	23 x 25 x 23
BOX DIMNS (in) (W x D x H)	28 x 26 x 28
PACKED WT (lbs)	91
COMPLIES WITH SPEC	UL 197



Note: Output performance figures quoted are dependant on various factors.

Manufactured by:  
 Scientific Engineering (Pty) Ltd  
 South Africa  
 Website: www.anvilworld.com



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