



ANVIL

CONVECTION OVEN

PROTON

CONVECTION O V E N



"Anvil's Proton Convection Oven is especially designed for baking breads, muffins, baguettes, pastries, biscuits, etc. It is also especially useful with parbaked products."

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
- STEAM INJECTOR SYSTEM FOR MANUAL HUMIDITY CONTROL WHICH ALLOWS FOR BROWNING OF PASTRY AND BREAD PRODUCTS
- 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

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



ANVIL



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

Principle of Operation

The air movement created by the combined airflow of the two 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 (fig c). Ovens will also evenly reconstitute large quantities of frozen and chilled food.



fig A



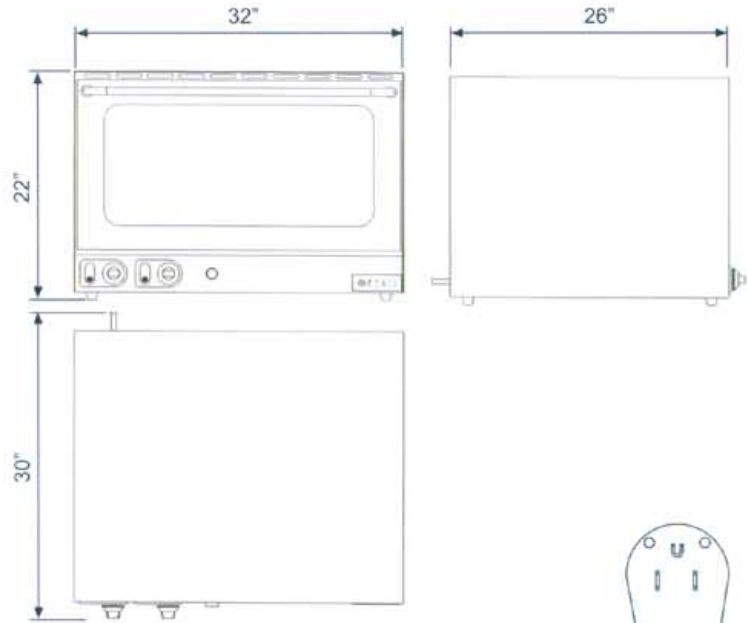
fig B



fig C

CONVECTION OVEN

MODELS:
COA8005



DESCRIPTION	CONVECTION OVEN PROTON
MODELS	COA8005
FUNCTIONS	Bake Only
VOLTAGE (V)	220
POWER (kW)	6.6
DIMENSIONS (in) (W x D x H)	32 x 30 x 22
BOX DIMNS (in) (W x D x H)	34 x 32 x 24
PACKED WT (lbs)	121
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



COA ANVIL USA D2