



Model: COA1004

APPLICATION

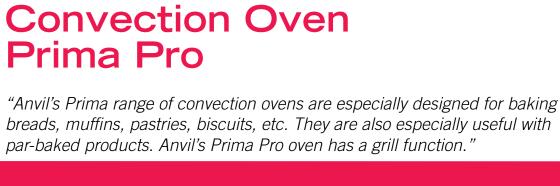
- This oven is ideal for use by restaurants, confectionaries, coffee shops and caterers
- Anvil convection ovens will also evenly reconstitute large quantities of frozen and chilled food

CONSTRUCTION

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

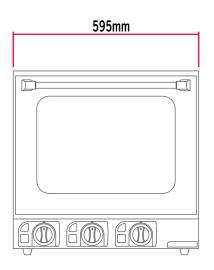
HEATING

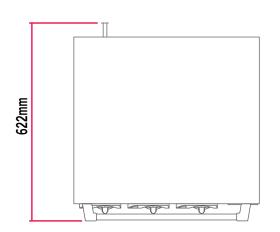
 The oven is fan assisted by two fans, fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved, even when oven is full to capacity, providing reliable baking uniformity

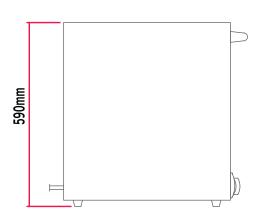












DESCRIPTION

MODEL **FUNCTIONS** POWER RATING (230V/50Hz) DIMENSIONS (mm) (W x D x H) BOX DIMNS (mm) (W x D x H) **COOKING CHAMBER** PACKED WEIGHT (kg) COMPLIES WITH SPEC

• Unit not available in 120V/60Hz configuration

CONVECTION OVEN PRIMA PRO

COA1004 Bake, Grill, Timer 2.4kW 595 x 622 x 590 657 x 676 x 627 470 x 330 x 350 42 **SABS IEC 60335**



Model: COA1004

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



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.



02 4228 9733 sales@wgafoodequip.com.au

267 Keira Street Wollongong NSW 2500