

PIZZA OVEN DIGITAL CONVEYOR

MANUFACTURING
SINCE 1966



Model: POA2001



FEATURES

- Automatic cool down mode to protect control circuit
- Individual top and bottom temperature control
- Digital setpoint of conveyor speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches
- Reversible conveyor allows for workflow customization
- Variable individual heat controls and adjustable conveyor speed between 40sec - 10min allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Removable crumb tray
- Temperature range: 50°C - 400°C

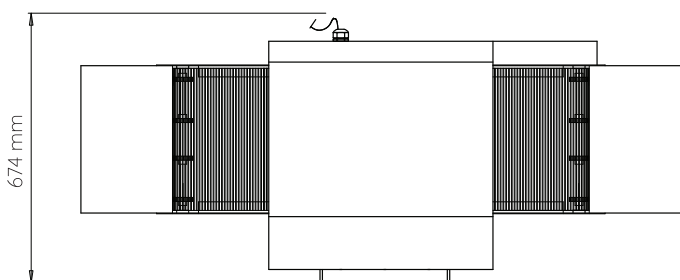
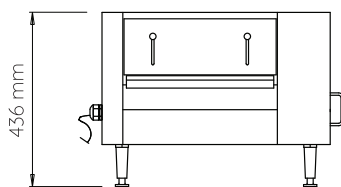
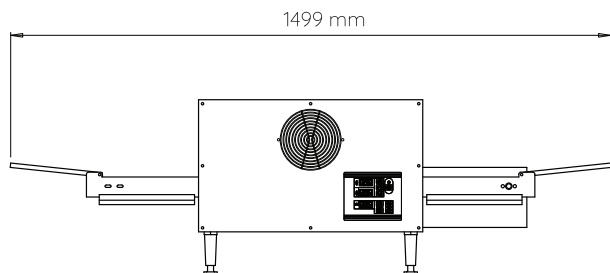


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Model: POA2001**SPECIFICATIONS**

POWER	6.7kW
VOLTAGE	230V - 50Hz - 2Phase
PACKAGING (W x D x H)	1240 x 680 x 450 (mm)
UNIT (W x D x H)	1499 x 674 x 436 (mm)
NET WEIGHT	46kg
GROSS WEIGHT	57kg
SHIPPING VOLUME	0.38m ³
CONVEYOR WIDTH	350mm

**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 the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

- 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, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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