



# CONVECTION OVEN

PRIMA - PRIMA PRO

## CONVECTION OVEN

*"Anvil's Prima range of convection ovens are especially designed for baking breads, muffins, pastries, biscuits, etc. They are also especially useful with par-baked products. Anvils Prima Pro has a grill 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 BY TWO TWIN FANS, 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 (SEE BACK PAGE)



PRIMA - BAKE AND TIMER FUNCTION



PRIMA PRO - BAKE, TIMER AND GRILL FUNCTION

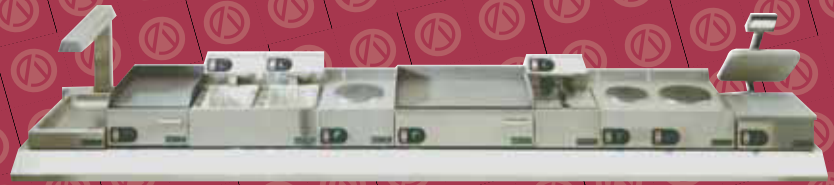
Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



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

## CONVECTION OVEN

MODELS:  
COA1003  
COA1004

### 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.

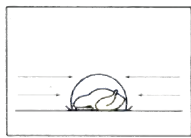
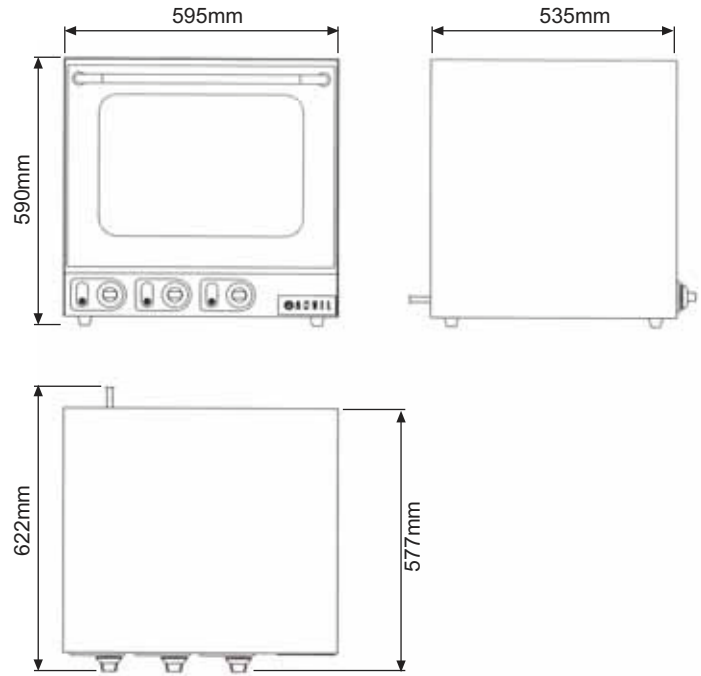


fig A

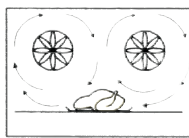


fig B

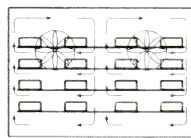


fig C

DESCRIPTION	CONVECTION OVEN PRIMA	CONVECTION OVEN PRIMA PRO
MODELS	COA1003	COA1004
FUNCTIONS	Bake, Timer	Bake, Grill, Timer
VOLTAGE (V)	240	240
POWER (kW)	2.4	2.4
DIMENSIONS (mm) (W x D x H)	595 x 622 x 590	595 x 622 x 590
BOX DIMNS (mm) (W x D x H)	710 x 710 x 670	710 x 710 x 670
COOKING CHAMBER (mm)	470 x 330 x 350	470 x 330 x 350
PACKED WT (kg)	41	42
COMPLIES WITH SPEC	SABS IEC 60335	SABS IEC 60335

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

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



COA\_ANVIL\_01