

Anvil Convection Oven 20 Pan

PRODUCT CODE NOT STATED | BRAND Anvil



POWER	VOLTAGE	CAPACITY	TEMPERATURE RANGE
36kW	380V 50Hz 3 Phase	20 Trays	50 C 300 C

PRODUCT OVERVIEW

The Anvil 20-pan convection combi oven is a floor-standing, stainless steel unit designed for industrial baking and roasting. It features a manual steam injection system, rapid heat-up, and a wide temperature range (50 C 300 C). Includes a roll-in trolley, safety features like automatic fan shutoff and two-stage locking handle, and operates on 380V 3-phase power.

KEY FEATURES

- Durable stainless steel construction
- Manual steam injection system with preheated boiler
- Large glass door with cool-touch handle

TECHNICAL SPECIFICATIONS

BRAND	Anvil
DIMENSIONS	1008 x 928 x 1970mm
CHAMBER DIMENSIONS	506 x 642 x 1490mm
PACKAGING DIMENSIONS	1142 x 1100 x 2217mm
RUNNER SPACE	65mm
WATER INLET (BSP)	"
WATER OUTLET (BSP)	1 "