



## Pizza Conveyor Oven Digital

*“Anvil’s Digital Pizza Conveyor Oven is a robust, well engineered product ideally suited for many food making applications. They can be used for pizzas, defrosting ready-made food, reheating, etc.”*

### Model: POA2001

#### APPLICATION

- Perfect for coffee shops, bakeries and cafes
- Grills, roasts and browns

#### CONSTRUCTION

- Heavy duty, 350mm Stainless Steel conveyor belt
- Removable crumb trays
- 100mm high adjustable legs
- Adjustable inlet and outlet flaps help to contain heat loss
- Maximum usable height above conveyor 110mm
- Powerful cooling fan to ensure exterior surfaces remain safe to touch
- Discharge chutes on both sides
- Fully adjustable belt speed control operating in either direction

#### HEATING

- Powerful elements top and bottom.
- Digital control of heat settings allows user to adjust unit to suit specific applications

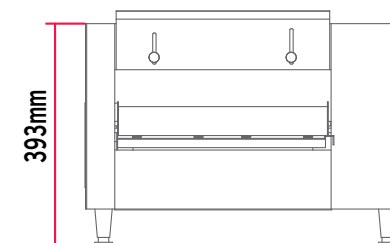
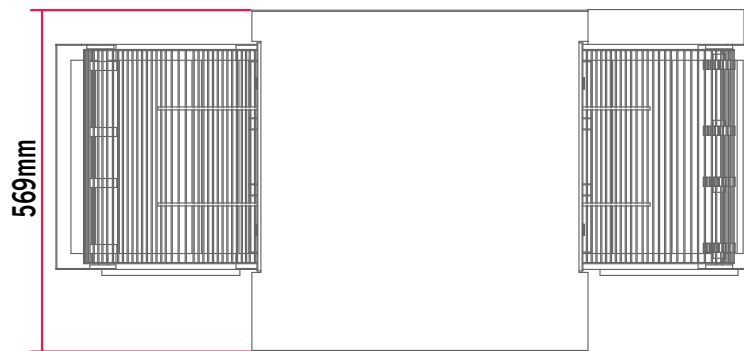
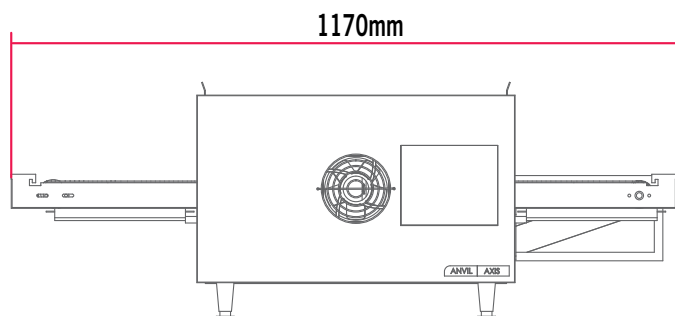


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APEX



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## DESCRIPTION

MODEL  
 POWER RATING (230V 2P N ~/50Hz)  
 DIMENSIONS (mm) (W x D x H)  
 BOX DIMNS (mm) (W x D x H)  
 PACKED WEIGHT (kg)

- Unit not available in 120/60Hz configuration

## CONVECTION OVEN GRANDI FORNI

POA0001  
 6.3kW  
 1170 x 569 x 393  
 1220 x 670 x 455  
 54

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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.



# APEX

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.