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https://www.commercialfridgefreezer.com.au/anvil-pok0003-conveyor-pizza-oven/

## Anvil POK0003 Conveyor Pizza Oven

\$2,520.00 +GST

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Anvil POK0003 Conveyor Pizza Oven is suitable for pizzas, sandwiches, defrosting ready made food and reheating as it has 350mm wide reversible conveyor which makes this oven extremely flexible and switchable from right to left or left to right operation. Other feratures are automatic cool down mode to protect control circuit, individual top and bottom temperature control, toch control panel, powerful cooling fan to keep the exterior surface cool and many more.

## **Description**

## Anvil POK0003 Conveyor Pizza Oven

- $\circ\;$  Automatic cool down mode to protect control circuit,
- Individual top and bottom temperature control,
- o Digital setpoint of conveyor speed and temperatures,
- Touch control panel prevents accidental adjustment,

- o 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches,
- o Reversible conveyor allows for workflow customisation,
- o Variable individual heat controls and adjustable conveyor speed between 40sec 10min allows the user to bake a range of different products,
- o Compact in size and stackable allows for maximum use of working space,
- Removable crumb tray,
- ∘ Temperature range: 50°C to 400°C,
- o Full digital controls for heat and speed,
- o Perfect for pizza, defrosting ready made food, reheating, etc
- o Powerful cooling fan to help aid exterior surface cooling,
- o Clearance height max. 70mm,
- Switch between right to left or left to right operation.

## **Additional Information**

China
Stainless Steel
Anvil
POK0003
12 Months
50°C to 400°C
1499mm (W) x 575 mm (D)x 435mm (H)
Conveyor width - 350mm
6.3kW / 28 Amp / 240V
1240mm (W) X 680mm (D) X 450mm (H)
Anvil POK0003 Conveyor Pizza Oven is an asset for commercial kitchens, cafes, restaurants, and pizza outlets. Browse through our range of products to discover what combination of products best suits to your business requirements.
\$3,000.00

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