

# HYBRID

## Full Size Convection Oven Digital Control - Reversing Fans - 5 Shelves



### Features

- 5 full size sheet pan capacity 31<sup>3</sup>/<sub>8</sub>" / 85 mm tray spacing
- External width: 29,5" / 750 mm
- External height: 30,1" / 765 mm
- External depth: 32,9" / 837 mm
- Digital display Time and Temperature Controls
- Large easy viewing 3<sup>3</sup>/<sub>4</sub>" / 20 mm high displays
- Electronic thermostat control
- Electronic timer with countdown and time count modes
- Manual mode and Program mode
- 99 programs with 4 stage cooking and stage end alarms
- Core Probe cooking program (with Core Probe Kit included)
- Moisture injection mode (10 levels) and manual injection
- N<sup>2</sup> powerfull motors
- 2 speed bi-directional reversing fan system
- 6.6 kW heating (240 V) / 5.5k W (220 V) / 4.9 kW heating (208 V)
- Safe-Touch vented side hinged door
- Stay-Cool door handle
- AISI 304 stainless steel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 5 wire oven racks supplied
- 100% recyclable packaging



Intuitive controls with digital displays and full programs help you obtain exceptional results from all cooking processes.



Ergonomic handle



Back-ventilated double glass door with heat-reflecting coating for low outside contact temperature and easy cleaning.

### ACCESSORIES for HYBRID



**CPI** Core Temperature Probe Kit included



**AX-HYB** Oven Stand

[www.mvpgroupcorp.com](http://www.mvpgroupcorp.com)

AXIS is a registered trade mark of MVP Group. Specifications subject to change without notice.

# HYBRID

convection oven series



# HYBRID

Power, versatility and latest generation technology

convection oven series

**Hybrid** is a revolutionary electric convection oven with **high cooking power** and amazing versatility to satisfy all kinds of cooking needs, from gastronomy to catering, bread and cake baking to mass retail.

**Hybrid** delivers excellent productivity thanks to smart innovation that Convection power and delicate handling.

The oven comes with 5 full-size sheet pans that are placed in the oven chamber in a vertical position with 3 11/32" spacing, 99 cooking programs and a multi-point core probe for accurate temperature control. Compact overall dimensions allow the oven to be installed even in tight spaces.

**Hybrid's** advanced features make it unique on today's market and the ideal solution for all modern, professional kitchens.



## Limitless versatility

**Hybrid** lets you gratin, roast, fry, reheat and cook all kinds of food in many different ways, using the oven's power and precision and its extensive selection of recipe programs to obtain reliably excellent results quickly and simply.



Convection Cooking



Cooking with Humidity



Slow Cooking / Grilling



Spit-roasted chicken



Grilled skewers



Grilled vegetables



Pizza Cooking



Pastry / Biscuit Cooking



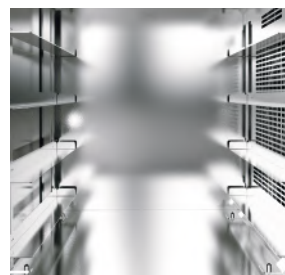
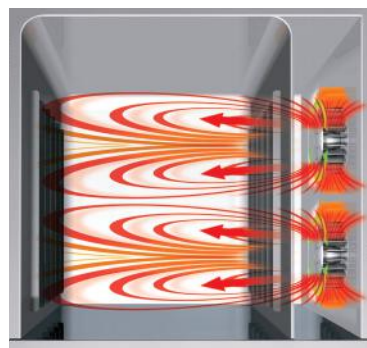
Regeneration



Frying

## No-compromise cooking power

**Hybrid** guarantees superb performance thanks 5.5 kW of power and an innovative heat distribution system that ensures uniform temperature and even cooking with all techniques and food types thanks to N°2 powerfull engine.





**AXIS**

