



COMBI OVENS



INNOVATION
DESIGN
SIMPLICITY
PERFORMANCE
QUALITY
EFFICIENCY
VALUE



PRACTICAL USES

AU GRATIN



STEAMING



COOK & HOLD



FRYING



DESSERTS



ROASTING & COOKING



VACUUM
PACKING



RETHEMALIZE



BAKING





COOKING USES



SIMPLICITY

Easy to adjust ergonomic controls and optimized lighting of the oven cavity facilitate setting of the controls.



PERFORMANCE

The dynamic air distribution system with revolutionary 6-blade fan and automatic reversal guarantee excellent results even with full oven loads.



QUALITY

All ovens are repeatedly inspected and tested throughout the assembly process to ensure years of reliable performance.



ENERGY-SAVING

Heating elements divided into multiple zones reduce and optimize energy consumption. Special lighting of the oven cavity allows the user to observe the cooking process without the need to open the oven door.



VALUE

All these features combined, offer the best in performance and value that Axis product owners have come to know and appreciate.



UNIQUE DESIGN "AXIS STYLE"

Using molds and special materials to create exclusive design.



DOOR GLASS

Tempered double-panel glass door design with Low-E coating reduces the outer door surface temperature



OVEN CAVITY

Halogen light illumination allows the user to view the product without opening the door and losing heat, combined with superior oven insulation helps to reduce cooking time and saves energy.





OVEN DOOR

This stainless-steel door is welded at all four corners offering a solid frame construction, without screws, that won't sag over time. The door hinges are also stainless-steel for additional reliability.



HEATING ELEMENTS

Each heating element is divided into 3 parts guaranteeing:

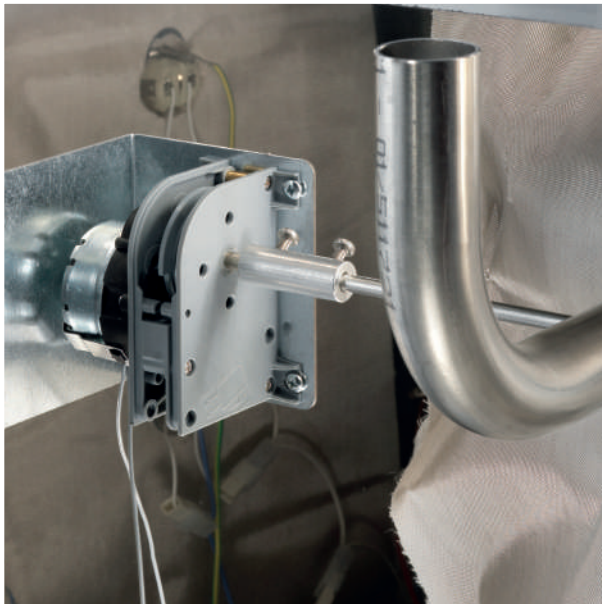
- Quick pre-heating. The oven will reach 395°F in five minutes.
- Quick recovery time. Even when a full load of frozen food is placed in the oven, thermostat response is immediate and reduced recovery time saves time and energy.
- The three-part elements are each powered by 1-phase of the incoming power. This reduces power imbalances and premature component failure.



SELF CLEANING SYSTEM

The integrated self-cleaning system (on digital models) uses a new technology that minimizes the consumption of chemicals, water and energy. Three different wash programs with varying lengths can be selected as well as an independent fresh water rinse cycle.

Advantages combi steam / bakery ovens



AIR/STEAM EXHAUST

Two chimneys positioned on top of the cooking chamber allows for better output control of air and steam.



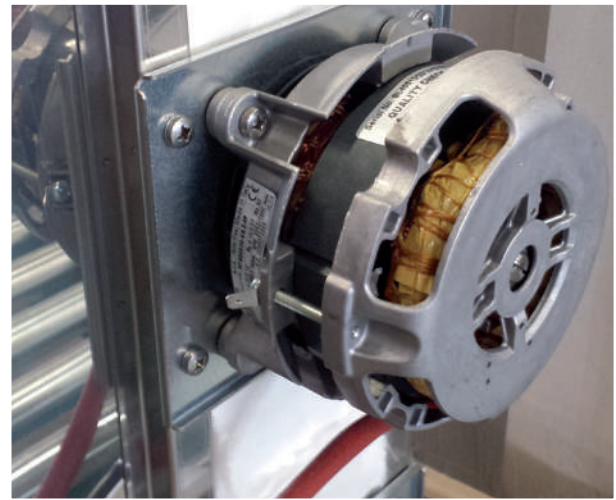
FAN

A special fan design with a reversing feature ensures optimal air flow and circulation without creating any type of turbulence.



MOTORS

Powerful 240 watt motors with a cool-down feature to avoid over heating.



COOKING CHAMBER STRUCTURE

To avoid a motor from overheating, we have added an insulated stainless steel plate that allows for the motor be at a safe distance from high temperatures.



UNIFORMITY COOKING

Bi-directional motor fans ensure that food is cooked uniformly.



CORE FOOD PROBE

Use a core food probe to check the internal temperature as you cook to ensure that your food reaches the desired temperature and maintains that temperature.

DELTA T COOKING

Delta T cooking is a program setting in which the ovens' temperature will rise according to the core temperature, in contrast to the oven retaining a constant oven temperature.



AX-CL06M

Full Size Combi Oven
Manual Controls -Reversing Fans - 6 Shelves



		Features
Manual controls	Time, temperature, steam	
Load capacity	6 shelves for full size sheet pans	• Advanced airflow design
High speed reversing fans	2 (3,200 rpm)	• Automatic high speed reversing fans
Space between shelves	3.14" (80 mm)	• Manual control: 120 minute timer or continuous ON
Power requirements	14,000 Watts / 208-240V/60/3 Oven supplied with power cord only / no plug	• Interior halogen light
Temperature	86° - 545° F	• Includes electro valve for direct water connection
Equipped with	120 minute timer Signal at end of cycle	• Adjustable steam percentage (0-100%)
Cavity size (inches)	28.30 x 21.20 x 24.10 (WxDxH)	• Micro safety switch shuts oven off when door is open
Unit dimensions (inches)	38.59 x 35.04 x 34.06 (WxDxH)	• Heavy duty stainless steel body construction
Shipping dimensions (inches)	41.35 x 40.55 x 39.37 (WxDxH)	• "Cold Door" design with double pane glass
Net / Ship weight	220 lb / 263 lb	• Reinforced door hinges
		• Oven cavity is insulated with ultra-high temperature fiberglass insulation
		• 3 shelves included
		• Ovens can be stacked (kit required)
		• Hand spray for cleaning is included
		• Warranty: 2 year parts & 1 year labor exclusive of lights, gaskets and glass (60 days)



AX-CL06D

Full Size Combi Oven
Digital Controls -Reversing Fans - 6 Shelves



Digital controls	Time, temperature, steam, 4 cooking cycles for each program, automatic pre-heating	Features • Advanced airflow design • Automatic reversing fans - 2 speeds • Digital programmable controls / 99 program automatic pre-heating / 4 cooking cycles for each program • Interior halogen light • Includes electro valve for direct water connection • Core food probe included / Delta T Cooking • Adjustable steam percentage (0-100%) • Adjustable exhaust flue • Heavy duty stainless steel body construction • "Cold Door" design with double pane glass • Reinforced door hinges • Oven cavity is insulated with ultra-high temperature fiberglass insulation • 3 shelves included • Micro safety switch shuts oven off when door is open • Ovens can be stacked (kit required) • Self cleaning cycle • Warranty: 2 year parts & 1 year labor exclusive of lights, gaskets and glass (60 days)
Load capacity	6 shelves for full size sheet pans	
High speed reversing fans	2 (3,200 rpm)	
Space between shelves	3.14" (80 mm)	
Power requirements	14,000 Watts / 208-240V/60/3 Oven supplied with power cord only / no plug	
Temperature	86° - 500° F	
Equipped with	16 hour timer Signal at end of cycle	
Cavity size (inches)	28.30 x 21.20 x 24.10 (WxDxH)	
Unit dimensions (inches)	38.59 x 35.04 x 34.06 (WxDxH)	
Shipping dimensions (inches)	41.35 x 40.55 x 39.37 (WxDxH)	
Net / Ship weight	220 lb / 263 lb	



AX-CL10M

Full Size Combi Oven
Manual Controls Reversing Fans - 10 Shelves



		Features
Manual controls	Time, temperature, steam	
Load capacity	10 shelves for full size sheet pans	• Advanced airflow design
High speed reversing fans	3 (3,200 rpm)	• Automatic high speed reversing fans
Space between shelves	3.14" (80 mm)	• Manual control: 120 minute timer or continuous ON
Power requirements	20,000 Watts / 208-240V/60/3 Oven supplied with power cord only / no plug	• Interior halogen light
Temperature	86° - 545° F	• Includes electro valve for direct water connection
Equipped with	120 minute timer - signal at end of cycle	• Adjustable steam percentage (0-100%)
Cavity size (inches)	28.30 x 21.20 x 37.30 (WxDxH)	• Micro safety switch shuts oven off when door is open
Unit dimensions (inches)	38.59 x 35.04 x 47.25 (WxDxH)	• Heavy duty stainless steel body construction
Shipping dimensions (inches)	41.35 x 40.55 x 52.37 (WxDxH)	• "Cold Door" design with double pane glass
Net / Ship weight	313 lb / 353 lb	• Reinforced door hinges
		• Oven cavity is insulated with ultra-high temperature fiberglass insulation
		• 4 shelves included
		• Ovens can be stacked (kit required)
		• Hand spray for cleaning is included
		• Warranty: 2 year parts & 1 year labor exclusive of lights, gaskets and glass (60 days)



AX-CL10D

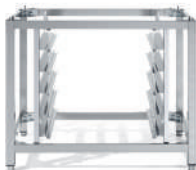
Full Size Combi Oven
Digital Controls-Reversing Fans - 10 Shelves



Digital controls	Time, temperature, steam, 4 cooking cycles for each program, automatic pre-heating	Features • Advanced airflow design • Automatic reversing fans - 2 speeds • Digital programmable controls / 99 programs / automatic pre-heating / 4 cooking cycles for each program • Interior halogen light • Includes electro valve for direct water connection • Core food probe included / Delta T Cooking • Adjustable steam percentage (0-100%) • Adjustable exhaust flue • Heavy duty stainless steel body construction • "Cold Door" design with double pane glass • Reinforced door hinges • Oven cavity is insulated with ultra-high temperature fiberglass insulation • 4 shelves included • Micro safety switch shuts oven off when door is open • Ovens can be stacked (kit required) • Self cleaning cycle • Warranty: 2 year parts & 1 year labor exclusive of lights, gaskets and glass (60 days)
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Net / Ship weight	313 lb / 353 lb	

ACCESSORIES

MODEL	AX-C6ST Stand	AX-C10ST Stand
Features	Stand suitable for CL04M-CL04D-CL06M-CL06D • Heavy duty oven stand with tray support • Slides for Full Size Ovens • Dimensions (inches): 36.22"x 24.41"x 31.50" (WxDxH) • Heavy duty stainless steel (assembly required) • Shipping dimensions (inches): 37.80"x 27.56"x 9.45" (WxDxH) • Ship Weight: 56.44 lb	Stand suitable for CL10M-CL10D • Heavy duty oven stand with tray support • slides for Full Size Ovens • Dimensions (inches): 36.22"x 24.41"x 27.56" (WxDxH) • Heavy duty stainless steel (assembly required) • Shipping dimensions (inches) 37.80"x 26"x 9.45" (WxDxH) • Ship Weight: 54.24 lb

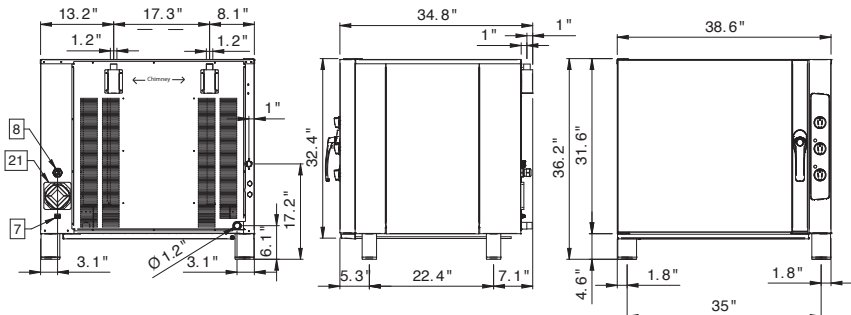


MODEL	STACKING KIT	CASTERS
Features	• Stacking kit for "COMBI" Series	• Shipping dimensions 4 wheels: 11.82"x 11.82"x 4.73" / 4.41 lb

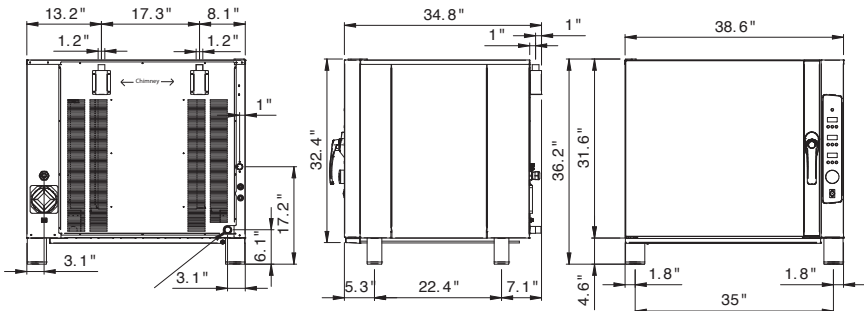


LINE DRAWINGS

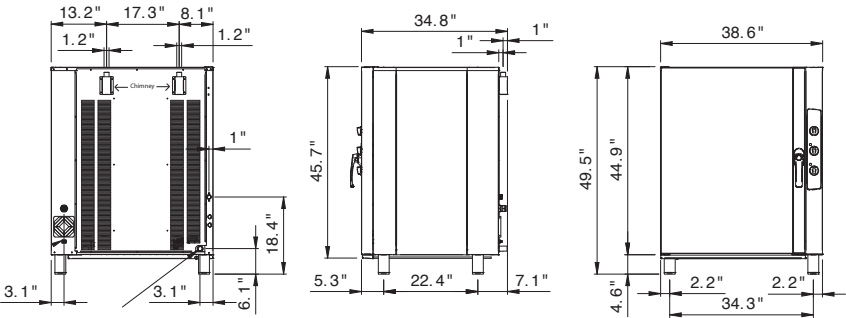
AX-CL06M



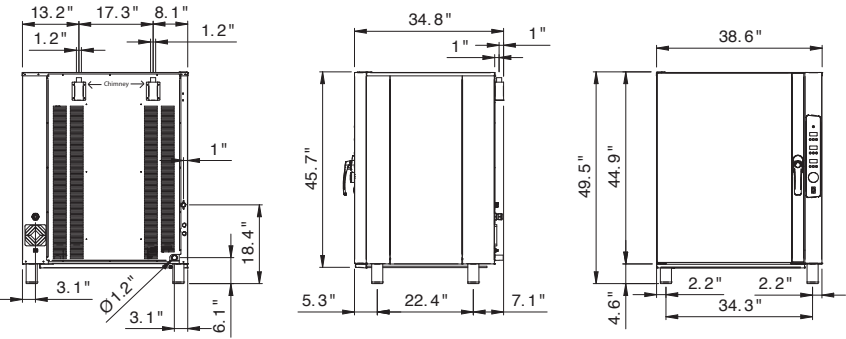
AX-CL06D



AX-CL10M



AX-CL10D





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