

ITALIAN STYLE, EMOTION & INNOVATION

EXPORT MODELS




AXIS

Gastronomy & Bakery range

The fourth industrial revolution is upon us, and to help you to exploit it to the fullest, AXIS is proud to introduce its next generation of professional ovens built to optimize the quality of your efforts in your kitchen. Our mission, and our goal is to support chefs creativity and desire.

Our purpose in this brief introduction is to demonstrate all the phases of our R&D work in the laboratory, from design stage to testing; and to highlight that our technology is a fine expression and sum of our measured and balanced engineering to bring you the culinary excellence that you deserve.



A photograph of a classic three-lamp street lamp on a waterfront promenade at dusk. The lamp has three ornate, glowing yellow lanterns. The background shows a body of water, a wooden railing, and buildings in the distance under a blue twilight sky.

Our research went beyond simply verifying heat expansion. We always looked for stability and uniformity in the diffusion of heat, measuring the extent to which set temperatures are maintained, pursuing the goal of measurable and dependable accuracy.

Studies on the operation of the flue, were applied rigorously to the different methods of cooking and to the many programs proposed by AXIS. This gave us the opportunity to make an exact measurement of its effectiveness on different types of food, in the quest to achieve the most perfect cooking results.

We were able to define the diffusion of both natural and induced heat and moisture in foods. This is why our programs are diversified in terms of the parameters applied at the various processing steps.

A X I S I T A L I A N S T Y L E



EFFICIENCY

Obtaining the utmost benefit from the use of top-quality materials, in terms of time, energy, water and space.



SIMPLICITY

Easy and ergonomic controls and perfect lighting in the cooking chamber enable all operations to be performed quickly and successfully.



PERFORMANCE

dynamic distribution air circulation system with "inverter", revolutionary 6-blade fan with automatic reversal guarantee excellent results even with full oven loads.



INNOVATION

Axis ovens are latest generation appliances "Made in Italy".



E M O T I O N & I N N O V A T I O N



DESIGN

Original «made in Italy» design to promote the shapes and appearance of the equipment, so they present themselves as furnishing objects in the «live Kitchen»

QUALITY

100% tested products and inspections made throughout the assembly stages, following the strict criteria of "lean production", ensure high performance equipment that you can rely on for years.

ACCESSORIES

A broad range of accessories to satisfy new cooking trends.

VALUE

Your important investment with the AXIS Professional ovens is based on best value and ultimate performance.





Water

Constant performance required by the chef & artisan permits our ovens to reduce water usage which is continually controlled by the integrated software.

Time

Uniform heat distribution and efficient humidity control thanks to an innovative chamber design and a revolutionary 6-blade fan reduce cooking times.

Energy

Reducing overall energy consumption due to heating elements spread through multiple zones assist in achieving optimal efficiencies.



SIMPLICITY

Smart and ergonomic controls provide the operator with intuitive ease of use.



Digital series

Intuitive button with digital displays and full programs permit you to control all cooking processes with extraordinary results.



Manual series

Elegant manual controls that emphasize the simplicity and operation.



Dynamic distribution

Perfect temperature control, dynamic distribution air circulation system with "inverter thanks to an innovative chamber design and a revolutionary 6-blade fan.



Air speed regulation

To achieve incredible performance even with the most delicate recipe creation.



Direct steam injection

The steam solutions that we integrate are most effective as a result of their speed; and always hygienic while the steam is generated gently and not dry.



QUALITY

Every AXIS oven is tested for complete and accurate performance before it can be prepared for final packing. This only assures the proud owner of the highest exacting standards they expect from this product for many years to come.

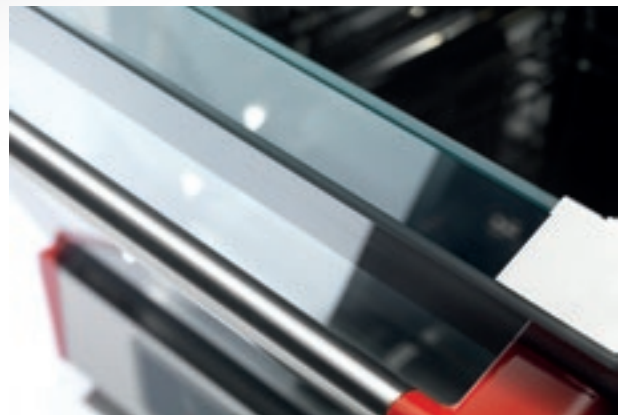


Easily removable gasket without the use of tools



High efficiency ventilation

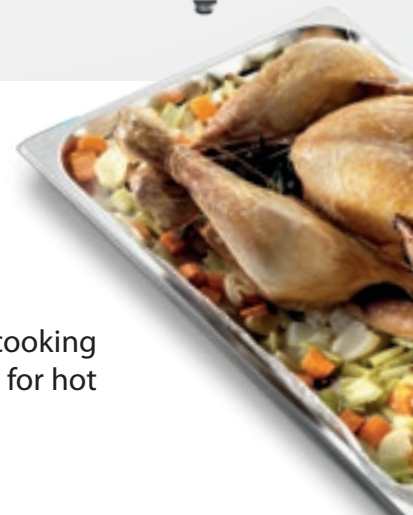
With our double pane glass door system and heat-reflective coating, we can fully guarantee a low temperature contact on the exterior, and ease of cleaning.





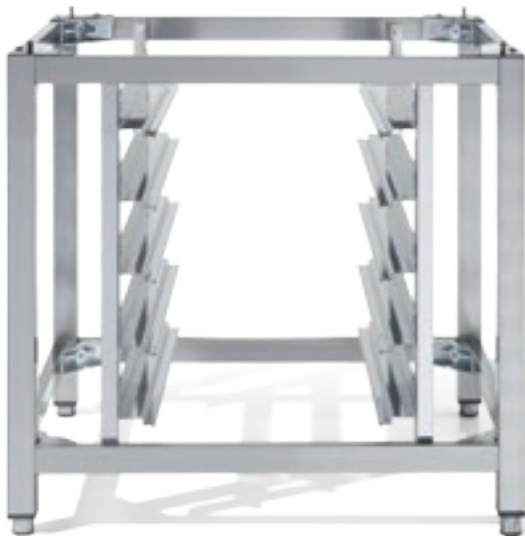
Space

Create an enhanced workspace with our double oven stacking feature. Replace the traditional cooking ovens, grills, and various table-top appliances with our double solution.



Accessories

Full range of accessories and cooking solutions to provide the best tools for hot preparation





AX-C513

Half Size Manual Convection Oven - 3 shelves



Manual control	time, temperature	Features <ul style="list-style-type: none"> • Advance airflow design • Manual control: 120 minute timer or continuous on / temperature • High temperature motor bearing • High speed fan (2000 rpm) • Interior halogen light • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 60 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Two year Limited Warranty • N. 3 shelves included
Load capacity	3 shelves Half Size pans	
Fan(s)	1	
Space between trays	3" (75 mm.)	
Power / Voltage	2850 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature	86° - 540° F (50° - 285° C)	
Equipped with	120 minute timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15,9"x9,6" (WxDxH)	
Unit Dimension	22"x24,2"x17,9" (WxDxH)	
Shipping dimensions	22,05"x23,63"x20,08" (WxDxH)	
Net / Ship Weight	57,32 lb / 68,35 lb	



AX-C513RH

Half Size Manual Convection Oven with Humidity - Inverter system - 3 shelves



Manual control	time, temperature, humidity	Features <ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fan • Manual control: 120 minute timer or continuous on / temperature / humidity • High temperature motor bearing • High speed fan (2800 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accommodate modular stacking for customized cooking set • Two year Limited Warranty • N. 3 shelves included
Load capacity	3 shelves Half Size pans	
Fan(s) High Speed with reversing gear	1	
Space between trays	3" (75 mm.)	
Power / Voltage	3200 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature	86° - 540° F (50° - 285° C)	
Equipped with	120 minute timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15"x12,6" (WxDxH)	
Unit Dimension	22"x24,2"x20,8" (WxDxH)	
Shipping dimensions	22,83"x26,78"x23,63" (WxDxH)	
Net / Ship Weight	71,73 lb / 72,76 lb	



AX-C513RHD

Half Size Digital Convection Oven with Humidity - Inverter system - 3 shelves



Programmable control	time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating	Features
Load capacity	3 shelves Half Size pans	
Fan(s) High Speed with reversing gear	1	<ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fan • Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program • High temperature motor bearing • High speed fan (2800 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accomodate modular stacking for customized cooking set • Two year Limited Warranty • N. 3 shelves included
Space between trays	3" (75 mm.)	
Power / Voltage	3200 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature Equipped with	86° - 500° F (50° - 260° C) 16 hour timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15"x12,6" (WxDxH)	
Unit Dimension	22"x24,2"x20,8" (WxDxH)	
Shipping dimensions	22,83"x26,78"x23,63" (WxDxH)	
Net / Ship Weight	71,73 lb / 72,76 lb	



AX-C514

Half Size Manual Convection Oven - 4 shelves



Manual control	time, temperature	Features <ul style="list-style-type: none"> • Advance airflow design • Manual control: 120 minute timer or continuous on / temperature • High temperature motor bearing • High speed fan (2000 rpm) • Interior halogen light • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 60 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Two year Limited Warranty • N. 4 shelves included
Load capacity	4 shelves Half Size pans	
Fan(s)	1	
Space between trays	3" (75 mm)	
Power / Voltage	2850 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature	86° - 540° F (50° - 285° C)	
Equipped with	120 minute timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15,9"x12,6" (WxDxH)	
Unit Dimension	22"x24,2"x20,8" (WxDxH)	
Shipping dimensions	22,83"x26,78"x23,63" (WxDxH)	
Net / Ship Weight	68,35 lb / 74,96 lb	



AX-C514RH

Half Size Manual Convection Oven with Humidity - Inverter system - 4 shelves



Manual control	time, temperature, humidity	Features <ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fan • Manual control: 120 minute timer or continuous on / temperature / humidity • High temperature motor bearing • High speed fan (2800 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accomodate modular stacking for customized cooking set • Two year Limited Warranty • N. 4 shelves included
Load capacity	4 shelves Half Size pans	
Fan(s) High Speed with reversing gear	1	
Space between trays	3" (75 mm)	
Power / Voltage	3200 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature	86° - 540° F (50° - 285° C)	
Equipped with	120 minute timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15"x12,6" (WxDxH)	
Unit Dimension	22"x24,2"x20,8" (WxDxH)	
Shipping dimensions	22,83"x26,78"x23,63" (WxDxH)	
Net / Ship Weight	72,76 lb / 79,37 lb	



AX-C514RHD

Half Size Digital Convection Oven with Humidity - Inverter system - 4 shelves



Programmable control	time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating	Features <ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fan • Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program • High temperature motor bearing • High speed fan (2800 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accommodate modular stacking for customized cooking set • Two year Limited Warranty • N. 4 shelves included
Load capacity	4 shelves Half Size pans	
Fan(s) High Speed with reversing gear	1	
Space between trays	3" (75 mm)	
Power / Voltage	3200 Watts / 220-240 V / 50-60 Hz Single Phase oven supplied cable with NEMA 6-15P	
Temperature	86° - 500° F (50° - 260° C)	
Equipped with	16 hour timer Signal at end of cycle	
Dimension of cooking chamber	18,7"x15"x12,6" (WxDxH)	
Unit Dimension	22"x24,2"x20,8" (WxDxH)	
Shipping dimensions	22,83"x26,78"x23,63" (WxDxH)	
Net / Ship Weight	72,76 lb / 79,37 lb	







AX-C824RH

Full Size Manual Convection Oven with Humidity - 4 shelves



Manual control	time, temperature, humidity	Features <ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fans • Manual control: 120 minute timer or continuous on / temperature / humidity • High temperature motor bearings • High speed fan (2800 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accomodate modular stacking for customized cooking set • Two year Limited Warranty • N. 4 shelves included
Load capacity	4 shelves Full Size pans	
Fan(s) High Speed with reversing gear	2	
Space between trays	3,14" (80 mm.)	
Power / Voltage	6700 Watts / 220-240 V or 400 V / 50-60 Hz Single or three phase oven with power cord only / no plug	
Temperature	86° - 540° F (50° - 285° C)	
Equipped with	120 minute timer Signal at end of cycle	
Dimension of cooking chamber	23,9"x19,7"x13,6" (WxDxH)	
Unit Dimension	33,5"x30,2"x25,9" (WxDxH)	
Shipping dimensions	35,44"x31,10"x29,53" (WxDxH)	
Net / Ship Weight	125,66 lb / 154,32 lb	



AX-C824RHD

Full Size Digital Convection Oven with Humidity - Inverter system - 4 shelves



Programmable control	time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating	Features
Load capacity	4 shelves Full Size pans	
Fan(s) High Speed with reversing gear	2	<ul style="list-style-type: none"> • Advance airflow design • Automatically reversible fans • Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program • High temperature motor bearings • High speed fan (3200 rpm) • Interior halogen light • Includes electro valve for direct water connection • Micro safety switch shuts oven off when door is open • Heavy duty stainless steel body construction • Safety "Cold door" design with double wall glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fibreglass insulation • Dimensions are suitable to accomodate modular stacking for customized cooking set • Two year Limited Warranty • N. 4 shelves included
Space between trays	3,14" (80 mm.)	
Power / Voltage	6700 Watts / 220-240 V or 400 V / 50-60 Hz Single or three phase oven with power cord only / no plug	
Temperature Equipped with	86° - 500° F (50° - 260° C) 16 hour timer Signal at end of cycle	
Dimension of cooking chamber	23,9"x19,7"x13,6" (WxDxH)	
Unit Dimension	33,5"x30,2"x25,9" (WxDxH)	
Shipping dimensions	35,44"x31,10"x29,53" (WxDxH)	
Net / Ship Weight	125,66 lb / 154,32 lb	



MODEL	AX-C500 Oven Stand	AX-C501 Oven Stand	AX-C502 Oven Stand
Features	<ul style="list-style-type: none"> • Heavy duty oven stand for Half Size Ovens • Dimensions: 23,30" x 20,87" x 31,50" • Holds any Axis half size oven ("5" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 37,40" x 24,80" x 3,94" • Ship Weight: 28,22 lb 	<ul style="list-style-type: none"> • Heavy duty oven stand with tray support • Slides for Half Size Ovens • Dimensions: 23,30" x 20,87" x 31,50" • Holds any Axis half size oven ("5" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 37,40" x 24,80" x 7,88" • Ship Weight: 43,22 lb 	<ul style="list-style-type: none"> • Heavy duty oven stand with tray support • Slides for Half Size Ovens • Dimensions: 23,30" x 20,87" x 23,63" • Holds any Axis half size oven ("5" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 37,40" x 24,80" x 7,88" • Ship Weight: 41,90 lb



MODEL	AX-C800 Oven Stand	AX-C801 Oven Stand	AX-C802 Oven Stand
Features	<ul style="list-style-type: none"> • Heavy duty oven stand for Full Size Ovens • Dimensions: 33,47" x 24,40" x 31,50" • Holds any Axis full size oven ("8" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 38,60" x 28,35" x 4,73" • Ship Weight: 36,60 lb 	<ul style="list-style-type: none"> • Heavy duty oven stand with tray support • Slides for Full Size Ovens • Dimensions: 33,47" x 24,40" x 31,50" • Holds any Axis full size oven ("8" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 38,60" x 28,35" x 8,66" • Ship Weight: 53,80 lb 	<ul style="list-style-type: none"> • Heavy duty oven stand with tray support • Slides for Full Size Ovens • Dimensions: 33,47" x 24,40" x 23,63" • Holds any Axis full size oven ("8" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions: 38,60" x 28,35" x 8,66" • Ship Weight: 52,47 lb



MODEL	R15 CASTERS WITH BRAKE	DEFLECTOR	STACKING KIT "5" SERIES	STACKING KIT "8" SERIES
Features	<ul style="list-style-type: none"> • Shipping dimensions 4 wheels: 11,82" x 11,82" x 4,73" / 4,41 lb • Shipping dimensions 1 wheels: 5,90" x 5,90" x 4,73" / 1,77 lb 	<ul style="list-style-type: none"> • Air Deflector Plate for delicate baking • Installs without tools for fan protection • Shipping dimensions: 7,88" x 7,88" x 3,94" / 1,10 lb 	<ul style="list-style-type: none"> • KIT5: Stacking kit for "5" Series • Except for AX-513 & AX-514 • Shipping dimensions: 39,37" x 7,88" x 7,88" / 6,62 lb 	<ul style="list-style-type: none"> • KIT8: Stacking kit for "8" Series • Shipping dimensions: 39,37" x 7,88" x 7,88" / 6,62 lb







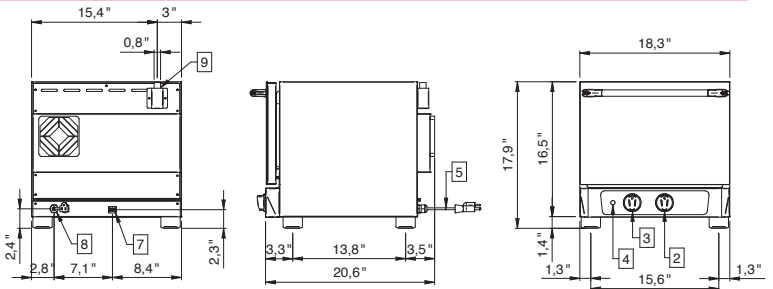
TECHNICAL DRAWINGS



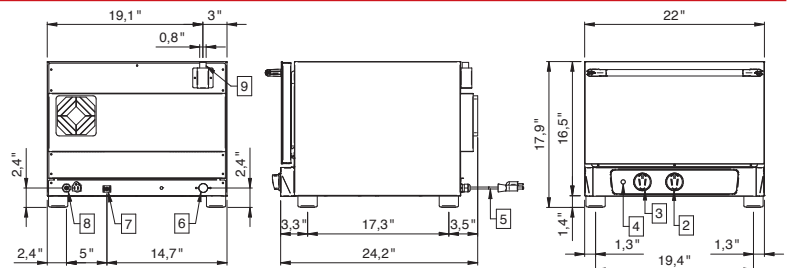


TECHNICAL DRAWINGS

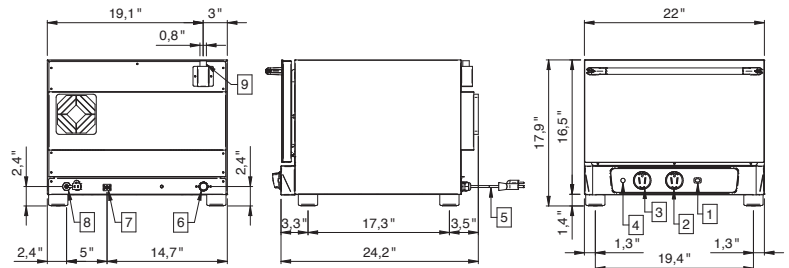
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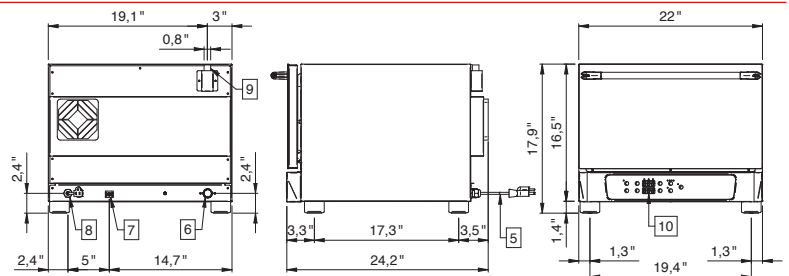
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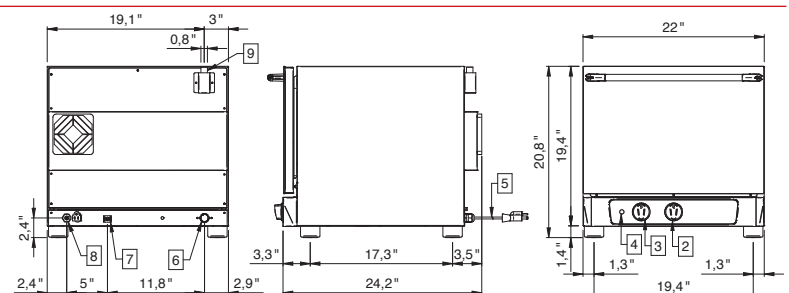
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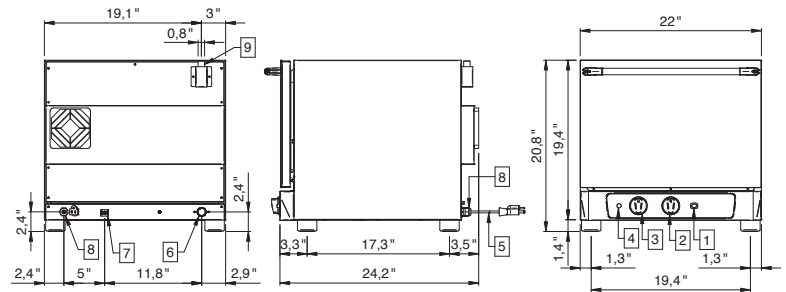
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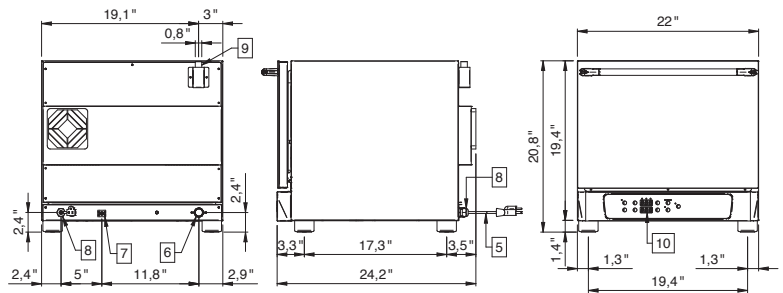
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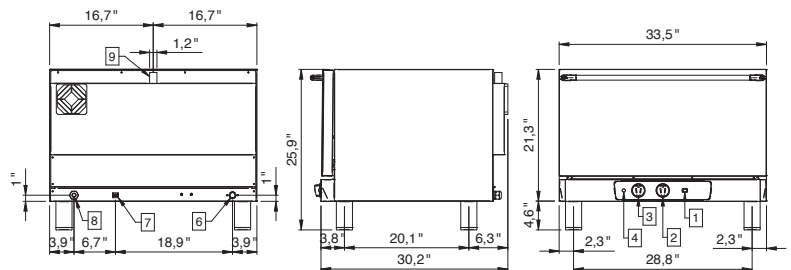
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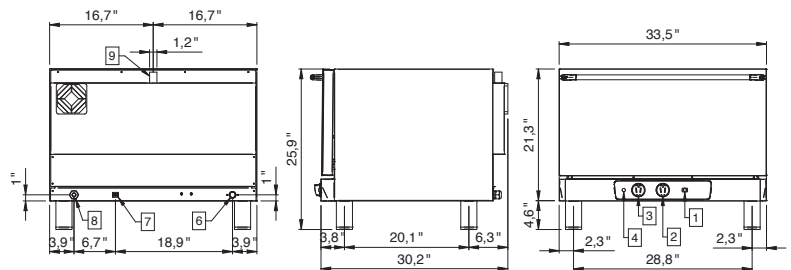
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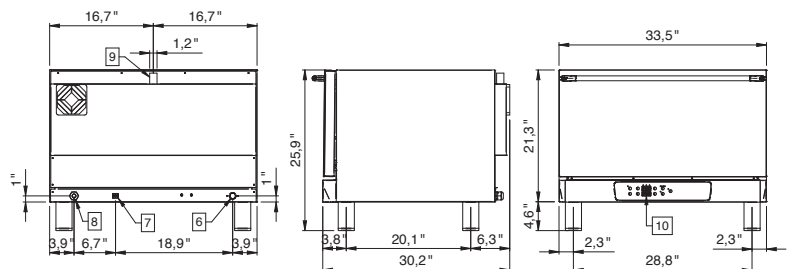
AX-C824H



AX-C824RH



AX-C824RHD





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