

# HYBRID

*convection oven series*



# HYBRID

Power, versatility and latest generation technology

## convection oven series

Our **Hybrid** series deluxe convection ovens are extraordinary ovens 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, 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



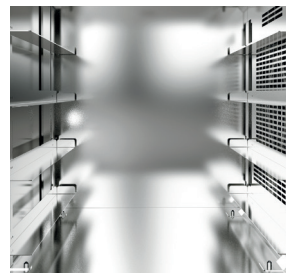
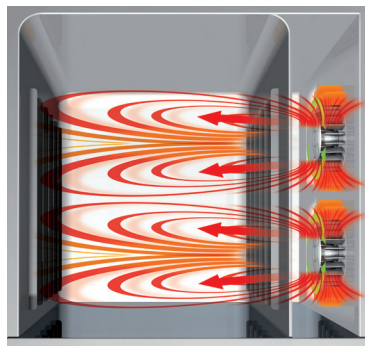
Regeneration



Frying

### No-compromise cooking power

**Hybrid** guarantees superb performance thanks to 5.6 kW of power and an innovative heat distribution system that ensures uniform temperature and even cooking with all techniques and food types due to two powerful motors.



# HYBRID+

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



## Features

- 5 full size sheet pan capacity 3,3" / 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 3/4" / 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
- Two combi type motors for Maximum Efficiency
- 2 speed bi-directional reversing fan system
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- 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



# HYBRID

Full Size Convection Oven  
Manual Control - Reversing Fans - 5 Shelves



## Features

- 5 full size sheet pan capacity 3,3" / 85 mm tray spacing
- External width: 29,5" / 750 mm
- External height: 30,1" / 765 mm
- External depth: 32,9" / 837 mm
- Digital display for Temperature
- Temperature selector
- Time selector
- Manual steam button
- Two combi type motors for Maximum Efficiency
- 1 speed bi-directional reversing fan system
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- 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

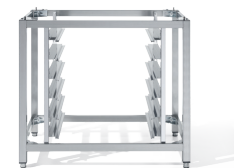


Time selector

Temperature selector

Humidity manual selector

## ACCESSORIES for OVENS



AX-HYB Oven Stand



CP1 Core Temperature Probe Kit included with Hybrid+

Voltage (V)	Power consumption (KW)	Amperage in the max charged phase (A)	
		Single Phase	Three phase (without neutral)
208V	4,3 KW	20,6 A	15,6 A
220V	5,0 KW	22,5 A	17,3 A
240V	5,6 KW	23,5 A	18 A

Comes configured for single phase. Can be converted to three phase by a certified electrician.




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




Our *Hybrid+* version provides the user with intuitive controls with digital displays and full programs help you obtain exceptional results from all cooking processes.



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

 **MVP GROUP LLC**  
12000 Biscayne Blvd, Suite 108, Miami, FL 33181  
Tel: (786) 600-4687 - Toll free: (844) 218-8477  
FAX: (786) 661-4100

 **MVP GROUP CORP.**  
5659 Royalmount Ave., Montreal, Qc, Canada H4P 2P9  
Tel: (514) 737-9701 - Toll free: (888) 275-4538  
Fax: (514) 342-3854 - Toll free fax: (877) 453-8832

 [mvpgroupcorp.com](http://mvpgroupcorp.com)  [sales@mvpgroupcorp.com](mailto:sales@mvpgroupcorp.com)