



CONVECTION
OVENS

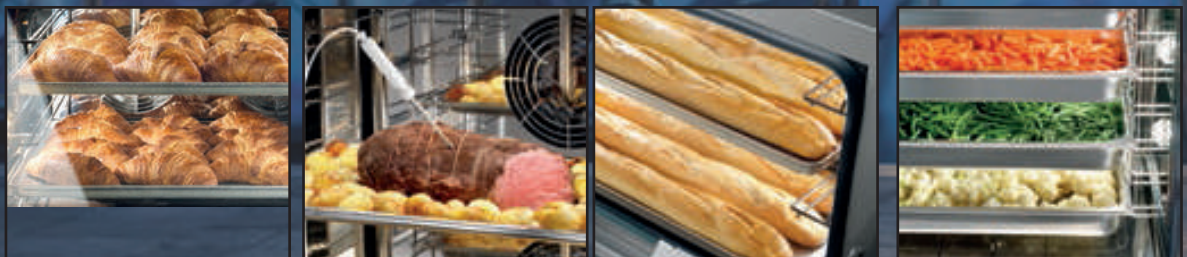
INNOVATION
DESIGN
SIMPLICITY
PERFORMANCE
QUALITY
EFFICIENCY
VALUE



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 three-lamp street light on a waterfront promenade at dusk. The light is ornate, with three glowing yellow lamps. The background shows a body of water, a distant city skyline, and a cloudy sky. The foreground is a paved walkway.

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.

AXIS ITALIAN STYLE



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"..



EMOTION & INNOVATION



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 pro-grams 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.



asily removeable 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-513

Half Size Convection Oven Manual controls - 3 shelves



NEMA 5-15



Intertek



Intertek



Manual controls	Time, temperature	Features
Load capacity	3 shelves for half size sheet pans	• Advanced airflow design
Fan	1 (2200 rpm)	• Manual control: 120 minute timer or continuous ON
Space between shelves	3" (75 mm)	• Interior halogen light
Power requirements	1,500 Watts / 120 V / 60 / 1 Oven supplied with power cord and plug	• Heavy duty stainless steel body construction
Temperature	86° - 540° F	• "Cold Door" design with double pane glass
Equipped with	120 minute timer - Signal at end of cycle	• Reinforced door hinges
Cavity size (inches)	18.7" x 15.9" x 9.6" (WxDxH)	• Oven door can support weight limit of 60 lbs.
Unit dimensions (inches)	22.05" x 25.48" x 17.90" (WxDxH)	• Oven cavity is insulated with ultra-high temperature fiberglass insulation
Shipping dimensions (inches)	23.63" x 26.77" x 19.69" (WxDxH)	• 3 shelves included
Net / Ship weight	58 lb / 68 lb	• Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-513RH

Half Size Convection Oven with Humidity Manual Controls - Reversing Fan - 3 shelves



NEMA 5-15



Intertek



Intertek



Manual controls	Time, temperature, humidity	Features
Load capacity	3 shelves for half size sheet pans	• Advanced airflow design
High speed reversing fan	1 (3200 rpm)	• Automatic high speed reversing fan
Space between shelves	3" (75 mm)	• Manual control: 120 minute timer or continuous ON
Power requirements	1,650 Watts / 120 V / 60 / 1 Oven supplied with power cord and plug	• Interior halogen light
Temperature	86° - 540° F	• Includes electro valve for direct water connection
Equipped with	120 minute timer - Signal at end of cycle	• Micro safety switch shuts oven off when door is open
Cavity size (inches)	18.7"x15"x9.6" (WxDxH)	• Heavy duty stainless steel body construction
Unit dimensions (inches)	22.05" x 25.48" x 17.90" (WxDxH)	• "Cold Door" design with double pane glass
Shipping dimensions (inches)	23.63" x 26.77" x 19.69" (WxDxH)	• Reinforced door hinges
Net / Ship weight	62 lb / 73 lb	• Oven door can support weight limit of 80 lbs.
		• Oven cavity is insulated with ultra-high temperature fiberglass insulation
		• 3 shelves included
		• Ovens can be stacked (kit required)
		• Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-513RHD

Half Size Convection Oven with Humidity
Digital controls - Reversing Fan - 3 shelves



NEMA 5-15



Intertek



Intertek



Digital controls	Time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating
Load capacity	3 shelves for half size sheet pans
High speed reversing fan	1 (3200 rpm)
Space between shelves	3" (75 mm)
Power requirements	1,650 Watts / 120 V / 60 / 1 Oven supplied with power cord and plug
Temperature	86° - 500° F
Equipped with	16 hour timer - Signal at end of cycle
Cavity size(inches)	18.7" x 15" x 9.6" (WxDxH)
Unit dimensions (inches)	22.05" x 25.48" x 17.90" (WxDxH)
Shipping dimensions (inches)	23.63" x 26.77" x 19.69" (WxDxH)
Net / Ship weight	62 lb / 73 lb

Features

- Advanced airflow design
- Automatic high speed reversing fans
- Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program
- 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
- "Cold Door" design with double pane glass
- Reinforced door hinges
- Oven door can support weight limit of 80 lbs.
- Oven cavity is insulated with ultra-high temperature fiberglass insulation
- 3 shelves included
- Ovens can be stacked (kit required)
- Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-514

Half Size Convection Oven Manual controls - 4 shelves



NEMA 6-20



Intertek



Intertek



Manual controls	Time, temperature	Features
Load capacity	4 shelves for half size sheet pans	• Advanced airflow design
Fan	1 (2200 rpm)	• Manual control: 120 minute timer or continuous ON
Space between shelves	3" (75 mm)	• Interior halogen light
Power requirements	2,700 Watts / 208-240 V / 60 / 1 Oven supplied with power cord and plug	• Heavy duty stainless steel body construction
Temperature	86° - 540° F	• "Cold Door" design with double pane glass
Equipped with	120 minute timer - Signal at end of cycle	• Reinforced door hinges
Cavity size (inches)	18.7" x 15.9" x 12.6" (WxDxH)	• Oven door can support weight limit of 60 lbs.
Unit dimensions (inches)	22.05" x 25.48" x 20.85" (WxDxH)	• Oven cavity is insulated with ultra-high temperature fiberglass insulation
Shipping dimensions (inches)	23.63" x 26.77" x 21.65" (WxDxH)	• 4 shelves included
Net / Ship weight	69 lb / 75 lb	• Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-514RH

Half Size Convection Oven with Humidity Manual Controls - Reversing Fan - 4 shelves



NEMA 6-20



Intertek



Intertek



Manual controls		Time, temperature, humidity	Features
Load capacity		4 shelves for half size sheet pans	
High speed reversing fan		1 (3200 rpm)	• Advanced airflow design • Automatic high speed reversing fan • Manual control: 120 minute timer or continuous ON • 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 • "Cold Door" design with double pane glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fiberglass insulation • 4 shelves included • Ovens can be stacked (kit required) • Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass
Space between shelves		3" (75 mm)	
Power requirements		2,700 Watts / 208-240 V / 60 / 1 Oven supplied with power cord and plug	
Temperature		86° - 540° F	
Equipped with		120 minute timer - Signal at end of cycle	
Cavity size (inches)		18.7"x15"x12.6" (WxDxH)	
Unit dimensions (inches)		22.05" x 25.48" x 20.85" (WxDxH)	
Shipping dimensions (inches)		23.63" x 26.77" x 21.65" (WxDxH)	
Net / Ship weight		73 lb / 80 lb	



AX-514RHD

**Half Size Convection Oven with Humidity
Digital controls - Reversing Fan - 4 shelves**



NEMA 6-20



Intertek



Intertek



Digital controls	Time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating
Load capacity	4 shelves for half size sheet pans
High speed reversing fan	1 (3200 rpm)
Space between shelves	3" (75 mm)
Power requirements	2,700 Watts / 208-240 V / 60 / 1 Oven supplied with power cord and plug
Temperature	86° - 500° F
Equipped with	16 hour timer - Signal at end of cycle
Cavity size (inches)	18.7"x15"x12.6" (WxDxH)
Unit dimensions (inches)	22.05" x 25.48" x 20.85" (WxDxH)
Shipping dimensions (inches)	23.63" x 26.77" x 21.65" (WxDxH)
Net / Ship weight	73 lb / 80 lb

Features

- Advanced airflow design
- Automatic high speed reversing fan
- Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program
- 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
- "Cold Door" design with double pane glass
- Reinforced door hinges
- Oven door can support weight limit of 80 lbs.
- Oven cavity is insulated with ultra-high temperature fiberglass insulation
- 4 shelves included
- Ovens can be stacked (kit required)
- Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-824RH

Full Size Convection Oven with Humidity Manual Controls - Reversing Fans - 4 shelves

COMES WITH
POWER CORD
NO PLUG
INCLUDED



Manual controls		Time, temperature, humidity	Features
Load capacity		4 shelves for half size sheet pans	
High speed reversing fans		2 (3,200 rpm)	• Advanced airflow design • Automatic high speed reversing fans • Manual control: 120 minute timer or continuous ON • 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 • "Cold Door" design with double pane glass • Reinforced door hinges • Oven door can support weight limit of 80 lbs. • Oven cavity is insulated with ultra-high temperature fiberglass insulation • 4 shelves included • Ovens can be stacked (kit required) • Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass
Space between shelves		3.14" (80 mm)	
Power requirements		5,600 Watts / 208-240 V / 60 /1 Oven supplied with power cord only no plug	
Temperature		86° - 540° F	
Equipped with		120 minute timer - Signal at end of cycle	
Cavity size (inches)		23.9"x19.7"x13.6" (WxDxH)	
Unit dimensions (inches)		33.5" x 30.2" x 25.9" (WxDxH)	
Shipping dimensions (inches)		35.44" x 31.10" x 29.53" (WxDxH)	
Net / Ship weight		126 lb / 154 lb	



AX-824RHD

Full Size Convection Oven with Humidity
Digital controls - Reversing Fans - 4 shelves

COMES WITH
POWER CORD
NO PLUG
INCLUDED



Digital controls	Time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating	Features
Load capacity	4 shelves for half 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)	• Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program
Power requirements	5,600 Watts / 208-240 V / 60 / 1 Oven supplied with power cord only no plug	• Interior halogen light
Temperature	86° - 500° F	• Includes electro valve for direct water connection
Equipped with	16 hour timer - Signal at end of cycle	• Micro safety switch shuts oven off when door is open
Cavity size (inches)	23.9" x 19.7" x 13.6" (WxDxH)	• Heavy duty stainless steel body construction
Unit dimensions (inches)	33.5" x 30.2" x 25.9" (WxDxH)	• "Cold Door" design with double pane glass
Shipping dimensions (inches)	35.44" x 31.10" x 29.53" (WxDxH)	• Reinforced door hinges
Net / Ship weight	126 lb / 154 lb	• Oven door can support weight limit of 80 lbs.
		• Oven cavity is insulated with ultra-high temperature fiberglass insulation
		• 4 shelves included
		• Ovens can be stacked (kit required)
		• Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass



AX-824RHD-EV

**Full Size Convection Oven with Humidity
Reversing Fans - 4 shelves**

COMES WITH
POWER CORD
NO PLUG
INCLUDED

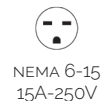
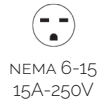


Adjustable controls	Time, temperature, humidity, 3 cooking cycles for each program, automatic pre-heating
Load capacity	4 shelves for half size sheet pans
High speed reversing fans	2 (3,200 rpm)
Space between shelves	3.14" (80 mm)
Power requirements	5,600 Watts / 208-240 V / 60 / 1 Oven supplied with power cord only no plug
Temperature	86° - 500° F
Equipped with	16 hour timer - Signal at end of cycle
Cavity size (inches)	29.33" x 13.58" x 19.29" (WxDxH)
Unit dimensions (inches)	33.5" x 30.5" x 25.9" (WxDxH)
Shipping dimensions (inches)	41" x 39" x 38" (WxDxH)
Net / Ship weight	126 lb / 154 lb

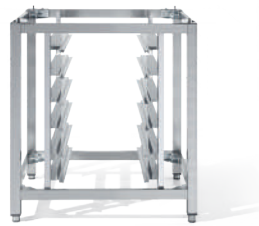
Features

- Advanced airflow design
- Automatic high speed reversing fans
- Digital programmable controls / 99 programs / automatic pre-heating / 3 cooking cycles for each program
- Quick digital menu system capable of storing up to 8 recipes programmable by USB flash drive.
- 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
- "Cold Door" design with double pane glass
- Reinforced door hinges
- Oven door can support weight limit of 80 lbs.
- Oven cavity is insulated with ultra-high temperature fiberglass insulation
- Ovens can be stacked (kit required)
- Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass

AVAILABLE Q4 2017



MODEL	AX-PR5 - Proofer for AXIS half size "5" series	AX-PR8 - Proofer for AXIS full size "8" series
Manual control	Temperature, humidity	Temperature, humidity
Load capacity	8 shelves for half size sheet pans (not included)	8 shelves for full size sheet pans (not included)
Space between trays	3" (75 mm)	3" (75 mm)
Power / Voltage	2,000 Watts / 208-240 V / 60 /1 Supplied with power cord and plug	2,000 Watts / 208-240 V / 60 /1 Supplied with power cord and plug
Temperature	Max of 140° F	Max of 140° F
Equipped with	Temperature thermostat - ON/OFF	Temperature thermostat - ON/OFF
Unit Dimension	23.63"x27.17"x 33.86" (WxDxH)	36.23"x32.68"x 33.86" (WxDxH)
Shipping dimensions	25.99"x27.56"x39.77" (WxDxH)	37.40"x37"x39.77" (WxDxH)
Net / Ship Weight	89 lb / 133 lb	139 lb / 233 lb
Features	Manual fill water pan - Height adjustable legs for easy cleaning under proofer - Heavy duty stainless steel body construction - Reinforced door hinges - Warranty: 2 years parts & 1 year labor exclusive of lights, gaskets and glass	



MODEL	AX-501 Oven Stand	AX-801 Oven Stand
Features	• Heavy duty oven stand with tray support • Slides for Half Size Ovens • Dimensions (Inches): 23.30"x 20.87"x 31.50" (WxDxH) • Holds any Axis half size oven ("5" Series) • Heavy duty stainless steel (assembly required) • Shipping dimensions (inches): 37.40"x 24.80"x 7.88" (WxDxH) • Ship Weight: 44 lb	• Heavy duty oven stand with tray support • Slides for Full Size Ovens • Dimensions (Inches): 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: 54 lb

MODEL	RID 01 DEFLECTOR "5" SERIES	RID 02 DEFLECTOR "8" SERIES	STACKING KIT "5" SERIES	STACKING KIT "8" SERIES
Features	• Air deflector plate for delicate baking • Installs without tools for fan protection	• Air deflector plate for delicate baking • Installs without tools for fan protection	• KIT5: Stacking kit for "5" Series • Except for AX-513 & AX-514	• KIT5: Stacking kit for "8" Series

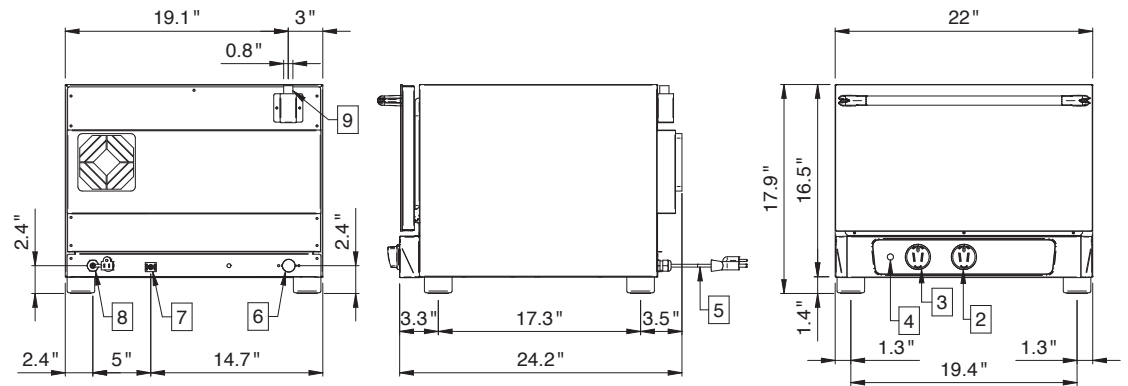


LINE DRAWINGS

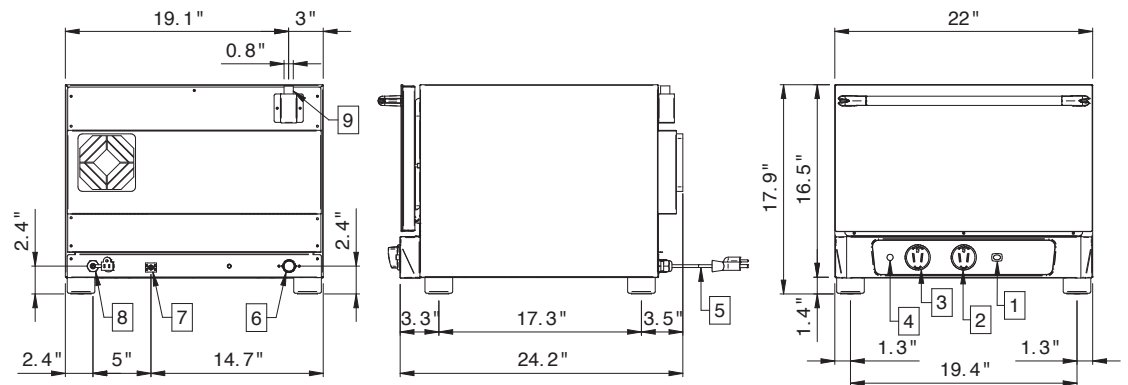


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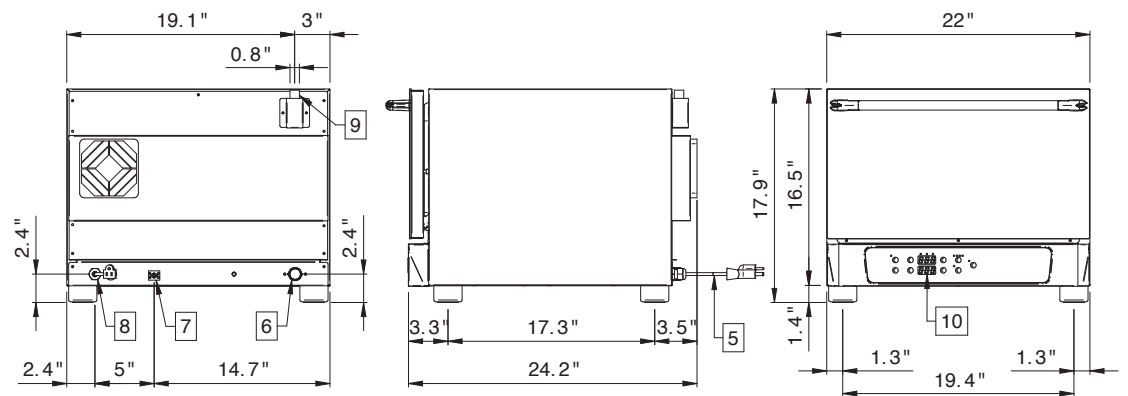
AX-513



AX-513RH

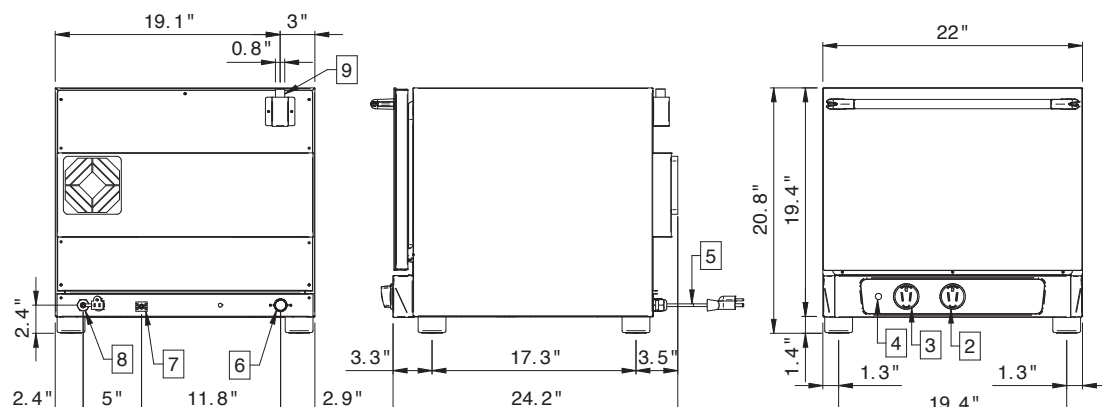


AX-513RHD

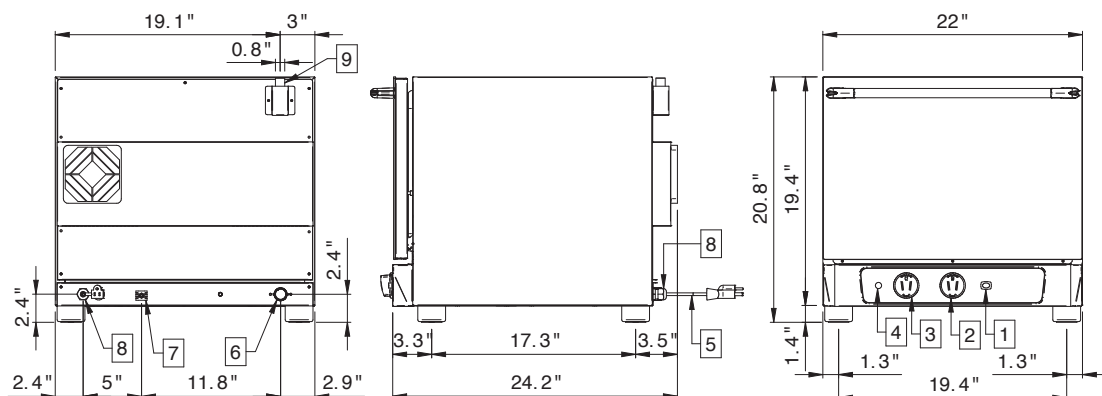


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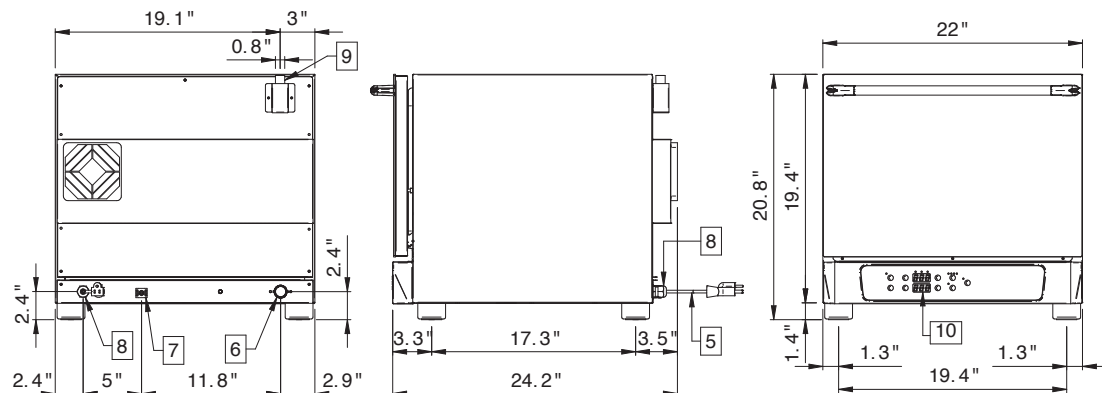
AX-514



AX-514RH

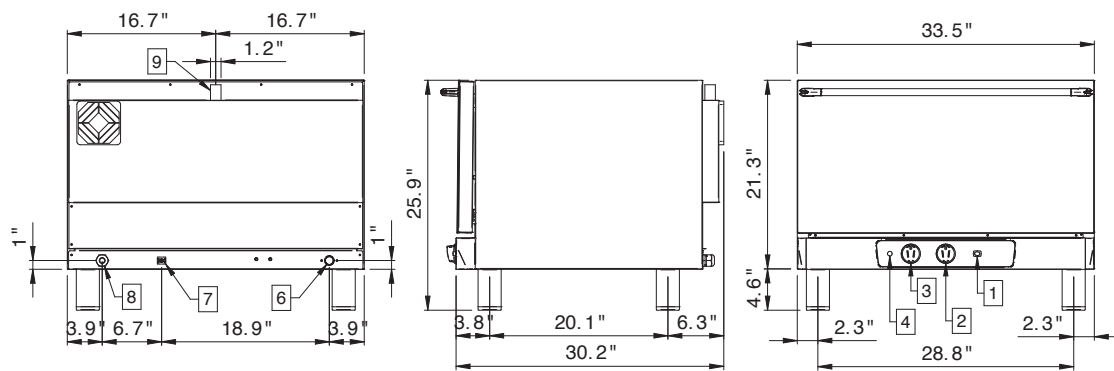


AX-514RHD

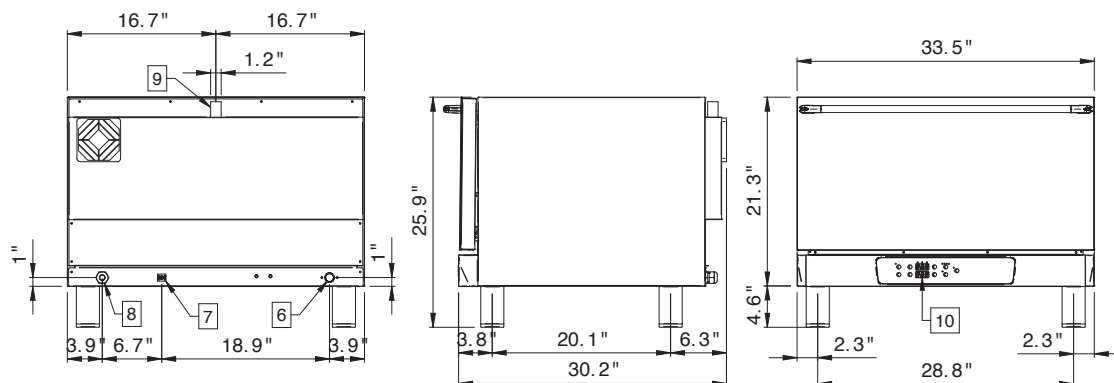


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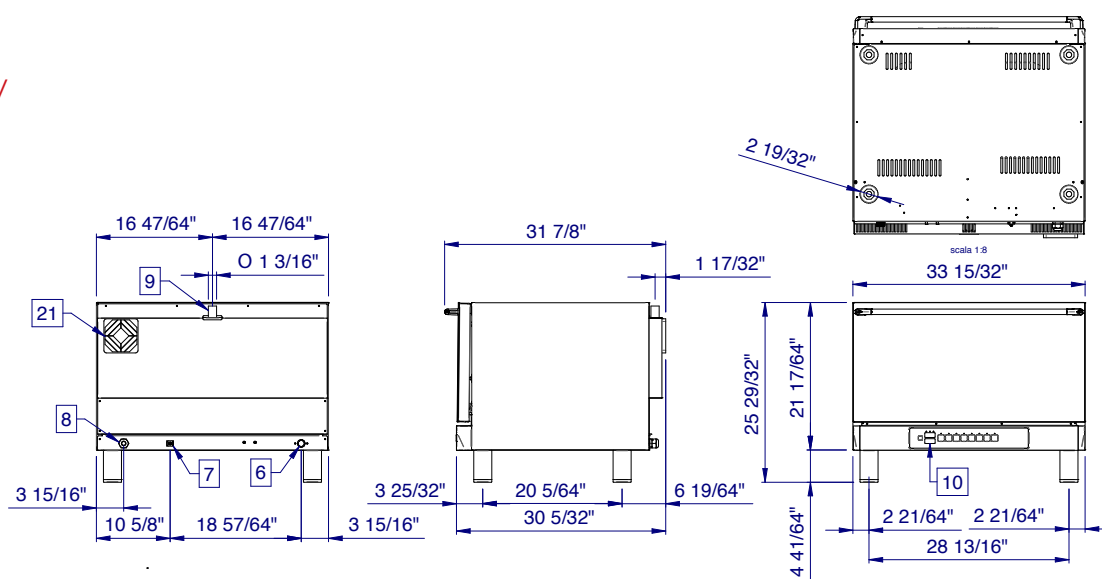
AX-824RH



AX-824RHD



AX-824RHD-EV





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