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› [MVP Group Axis AX-Hybrid+ Full-Size Electric Convection Oven User Manual](#)

## MVP Group AX-Hybrid+

# MVP Group Axis AX-Hybrid+ Full-Size Electric Convection Oven User Manual

Model: AX-Hybrid+

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your MVP Group Axis AX-Hybrid+ Full-Size Electric Convection Oven. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper understanding and adherence to these guidelines will ensure optimal performance and longevity of your oven.

## 2. SAFETY INSTRUCTIONS

**Important:** Failure to follow these safety instructions may result in property damage, personal injury, or death.

- Always ensure the oven is properly grounded according to local and national electrical codes.
- Do not operate the oven with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep hands, hair, and clothing away from moving parts and hot surfaces during operation.
- Use insulated oven mitts when handling hot items or surfaces inside the oven.
- Never spray water directly onto the oven, especially electrical components.
- Ensure adequate ventilation around the oven to prevent overheating.
- This appliance is intended for commercial use only.
- Do not store or use flammable materials near the oven.
- Disconnect power before performing any cleaning or maintenance.

## 3. PRODUCT OVERVIEW

The Axis AX-Hybrid+ is a versatile full-size electric convection oven designed for commercial kitchens. It features digital programmable controls, humidity function, and a 5 full-size sheet pan capacity.



Figure 3.1: Front view of the Axis AX-Hybrid+ Convection Oven. This image displays the front of the Axis AX-Hybrid+ Convection Oven, featuring its stainless steel construction, digital control panel on the right, and the 'HYBRID' branding vertically on the left side of the door. The interior racks are visible through the open door.

## Key Features:

- **Digital Programmable Controls:** Stores up to 99 cooking programs for consistent results.
- **Humidity Function:** Integrated humidity control for enhanced cooking versatility.
- **Core Temperature Probe Kit:** Allows for precise internal temperature monitoring.
- **2-Speed Auto-Reversible Fan:** Ensures even heat distribution and cooking.
- **Vented Side Hinged Door:** Equipped with a stay-cool door handle for safety.
- **Halogen Oven Lamp:** Provides clear visibility of the oven interior.
- **Stainless Steel Oven Chamber:** Durable and easy to clean.
- **Capacity:** Accommodates five 18" x 26" full-size sheet pans.

## 4. SETUP AND INSTALLATION

Installation of this commercial appliance should only be performed by qualified and certified technicians in accordance with all local and national codes.

### 4.1 Unpacking and Inspection

1. Carefully remove the oven from its packaging.

2. Inspect the oven for any shipping damage. Report any damage immediately to the carrier and your supplier.
3. Ensure all accessories listed in the packing slip are present.

## 4.2 Placement

- Place the oven on a stable, level, non-combustible surface capable of supporting its weight (approximately 251 lbs).
- Maintain adequate clearance around the oven for ventilation and service access. Refer to local codes for specific requirements.
- Avoid placing the oven near heat-sensitive materials or equipment.

## 4.3 Electrical Connection

The oven requires a specific electrical supply. Consult the rating plate on the appliance for exact voltage, amperage, and phase requirements. Connection must be made by a licensed electrician.

## 4.4 Initial Cleaning

Before first use, clean the interior of the oven with a mild detergent and warm water. Rinse thoroughly and dry. Run the oven empty at a high temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

# 5. OPERATING INSTRUCTIONS

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## 5.1 Control Panel Overview

The AX-Hybrid+ features a digital control panel with a central knob for setting parameters and various buttons for specific functions. Refer to the diagram on the oven for specific button identification.

## 5.2 Basic Operation (Temperature and Time)

1. **Power On:** Press the power button to turn on the oven.
2. **Set Temperature:** Rotate the central knob to adjust the desired cooking temperature. Press the knob to confirm.
3. **Set Time:** Press the time setting button, then rotate the knob to set the cooking duration. Press the knob to confirm.
4. **Start Cooking:** Press the start button to begin the cooking cycle.

## 5.3 Programmable Controls

The oven can store up to 99 cooking programs, allowing for consistent and repeatable cooking processes.

### 1. Creating a Program:

- Enter program mode (refer to the oven's display for the specific button).
- Select an empty program slot (e.g., P01-P99).
- Set desired temperature, time, humidity level, and fan speed for each cooking phase.
- Save the program.

### 2. Recalling a Program:

- Enter program recall mode.
- Select the desired program number using the knob.
- Press the start button to execute the program.

## 5.4 Humidity Function

The integrated humidity function helps maintain moisture in food products, preventing drying out and improving texture. Activate and adjust the humidity level using the dedicated button and central knob during a cooking cycle or within a program.

## 5.5 Core Temperature Probe

For precise cooking results, insert the core temperature probe into the thickest part of the food, avoiding bones. Set the desired internal temperature on the control panel. The oven will automatically stop or switch to a holding phase once the target temperature is reached.

## 5.6 Fan Operation

The 2-speed auto-reversible fan ensures uniform heat distribution throughout the oven chamber. The fan speed can be adjusted or set within a program to suit different cooking requirements.

# 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the performance and lifespan of your oven. Always disconnect the power supply before cleaning.

## 6.1 Daily Cleaning

- Allow the oven to cool completely.
- Remove all racks and accessories. Wash them with warm, soapy water and rinse thoroughly.
- Wipe down the interior stainless steel surfaces with a mild, non-abrasive cleaner and a soft cloth. Avoid harsh chemicals or abrasive pads that can scratch the surface.
- Clean the exterior surfaces with a damp cloth and mild detergent.
- Wipe the door gasket clean to ensure a proper seal.

## 6.2 Periodic Maintenance

- Inspect the door gasket for wear or damage. Replace if necessary to maintain oven efficiency.
- Check the halogen oven lamp. If it needs replacement, ensure the oven is unplugged and cool before attempting. Use only specified replacement lamps.
- Have a qualified technician inspect electrical connections and heating elements annually.

# 7. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Oven does not power on.	No power supply; tripped circuit breaker; faulty power cord.	Check power connection and circuit breaker. Ensure cord is not damaged.
Oven not heating.	Temperature not set; heating element failure; thermostat issue.	Verify temperature setting. If problem persists, contact service.
Uneven cooking.	Improper loading; fan malfunction; blocked vents.	Ensure proper spacing of pans. Check for obstructions. Contact service if fan is not working.
Excessive smoke/odor.	Food spills; residue from initial burn-off; faulty component.	Clean oven interior thoroughly. Ensure proper ventilation. If persistent, disconnect power and contact service.

For issues not listed above or if solutions do not resolve the problem, please contact qualified service personnel.

## 8. SPECIFICATIONS

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<b>Model</b>	AX-Hybrid+
<b>Brand</b>	MVP Group
<b>Type</b>	Hybrid Full-Size Electric Convection Oven with Humidity
<b>Capacity</b>	5 x 18" x 26" Full-Size Sheet Pans
<b>Control Type</b>	Digital Programmable Controls (Knob)
<b>Special Features</b>	Humidity, Large Capacity, Programmable, Temperature Probe, 2-Speed Auto-Reversible Fan, Halogen Oven Lamp
<b>Door Style</b>	Vented Side Hinged Door with Stay-Cool Handle
<b>Construction</b>	Stainless Steel Oven Chamber
<b>Product Dimensions (LWH)</b>	32.9 x 29.5 x 30.1 inches
<b>Product Weight</b>	251 Pounds
<b>Certifications</b>	cETLus, ETL-Sanitation

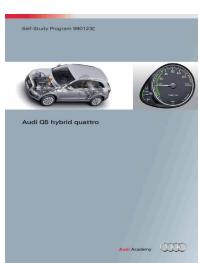
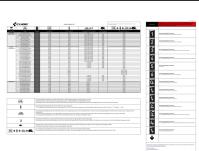
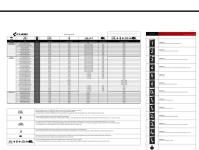
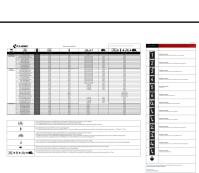
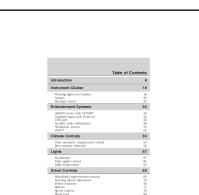
## 9. WARRANTY AND SUPPORT

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This MVP Group Axis AX-Hybrid+ Convection Oven is manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your product or contact MVP Group customer service directly. Keep your purchase receipt as proof of purchase.

For technical support, parts, or service inquiries, please contact your authorized MVP Group dealer or the manufacturer's customer support department. Ensure you have your model number (AX-Hybrid+) and serial number ready when contacting support.

## Related Documents - AX-Hybrid+

	<p><a href="#">Audi Q5 hybrid quattro Self-Study Program</a></p> <p>A comprehensive self-study program detailing the Audi Q5 hybrid quattro, covering its hybrid technology, powertrain, electrical systems, and unique features. This guide provides in-depth information for understanding the advanced engineering of this hybrid vehicle.</p>
	<p><a href="#">CUBE Hybrid Bike Weight Classifications and Guidelines</a></p> <p>Comprehensive guide to CUBE's hybrid bike weight classifications, system weights, rider limits, and component compatibility for model year 2025. Includes detailed specifications for various hybrid models.</p>
	<p><a href="#">CUBE Hybrid Bike Weight and Usage Classification Guide</a></p> <p>Comprehensive guide to CUBE's 2025 Hybrid bike models, detailing bike weight, rider weight, carrier load, trailer load, and system weight limits. Includes classification by intended use and category.</p>
	<p><a href="#">CUBE Hybrid Bike System Weight Guide 2025</a></p> <p>A comprehensive guide to the system weight specifications for CUBE's 2025 hybrid bicycle models, detailing maximum rider, luggage, trailer, and system weights for various categories and intended uses.</p>
	<p><a href="#">2010 Ford Escape Hybrid Owner's Guide</a></p> <p>Comprehensive owner's manual for the 2010 Ford Escape Hybrid, covering instrument cluster, entertainment, climate controls, driving, safety, maintenance, and more. Learn about your vehicle's features and operation.</p>
	<p><a href="#">Nilfisk FOOD Hybrid Unit Control Panel Software Manual</a></p> <p>This software manual details the operation, features, troubleshooting, and firmware upgrades for the Nilfisk FOOD Hybrid Unit control panels, covering models HYBRID-P MU421, MU422, BW4, BW7, BF4, and BF8.</p>



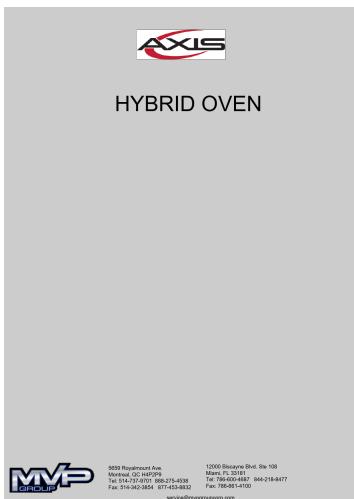


### [\[pdf\] Specifications Dimension Guide](#)

Spec Sheet Axis AX HYBRID Full Size Electric Convection Oven with Digital Controls and Steam Injection Restaurant And More Wholesale Supplies Foodservice Equipment Specs 1 restaurantandmore 2022 01 |||

H YB R I D convection oven series H YB R I D 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 cater...

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### [\[pdf\] User Manual Instructions](#)

Laboratorio AX HYBRID Full Size Convection Oven Digital Controls With Humidity Auto Reversing Fans 243182 GLOBALindustrial ca 243182a static globalindustrial products 22766 mvp group |||

HYBRID OVEN Instruction Manual Manuel d instructions 5659 Royalmount Ave. Montreal, QC H4P2P9 Tel: 514-737-9701 888-275-4538 Fax: 514-342-3854 877-453-8832 12000 Biscayne Blvd. Ste 108 Miami, FL 33181 Tel: 786-600-4687 844-218-8777 847-275-4538 Fax: 786-661-4100 service mvpgroupcorp.com EN ATTENTION Read ...

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### [\[pdf\] Price List](#)

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AXIS 2021 PRICE LIST PLANETARY MIXERS GEAR DRIVE TRANSMISSION AX-M7 SHIP WT: 50 lbs NEMA-5-15P LI ... on Printed January 2021 AXIS 2021 PRICE LIST CONVECTION OVENS FULL SIZE AX-824RH\* AX-824RHD\* **AX-HYBRID AX-HYBRID** SHIP WT: 154 lbs LIST PRICE: 5,450 SHIP WT: 154 lbs LIST PRICE: 5,900 SHI...

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### [\[pdf\] Price List](#)

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### [pdf] User Manual Accessories

Spec Sheet Axis AX HYBRID Full Size Electric Convection Oven with Digital Controls and Steam Injection Restaurant And More Wholesale Supplies Foodservice Equipment min restaurantandmore 2020 09 |||

studioverde.it H YB R I D Full Size Convection Oven Digital Control - Reversing Fans - 5 Shelves Features 5 full size sheet pan capacity 31/3 / 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 ...

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### [pdf] Price List

AXIS PRICE LIST US 2019 mvpgroupcorp 80 2020 03 |||

2019 PRICE LIST 786-600-4687 TOLL FREE: 844-218-8477 FAX: 786-661-4100 MVPGROUPCORP.COM SALES M ... ach program - Electro valve for direct water connection \*Includes power cord no plug is included **AX-HYBRID** SHIP WT: 251lbs LIST PRICE: 7,840 DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - ...

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AXIS PRICE LIST CAD FEB 2020 mvpgroupcorp 80 03 |||

FEBRUARY 1, 2020 PRICE LIST 514-737-9701 TOLL FREE: 888-275-4538 FAX: 514-342-3854 MVPGROUPCORP ... ach program - Electro valve for direct water connection \*Includes power cord no plug is included **AX-HYBRID** SHIP WT: 251lbs LIST PRICE: 9,850 DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS -...

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