

Compacta Deck oven – Single depth

Every Compacta Deck Oven is manufactured to each customer's specification. This provides a choice of sizes and options depending on the quantity and type of baked goods you wish to produce. Tom Chandley's Sales Team can help you calculate which type and size of oven you require if you are unsure – contact them on 0161 336 5444 option 3.

The Compacta Deck oven is also available in 'double-depth' models ie. two trays deep – ask our Sales Department for information.

EACH COMPACTA DECK OVEN FEATURES:

- ◆ **STAINLESS STEEL**
Selected for the outer shell and baking chamber for its durability and long life properties.
- ◆ **VIENNA TYPE DOORS**
Fully insulated and full width of the deck. Doors are counter-balanced and can be positioned easily at variable openings.
Where decks are 4+ wide, split doors can be provided to reduce heat loss when loading and unloading.
- ◆ **HEATING ELEMENTS**
All elements are manufactured in our own electronics department. As we are confident that this provides the best quality and reliability for our customers.
We automatically provide a 5 year guarantee!
- ◆ **24 HOUR TIME CLOCK**
The time clock allows the oven to be switched on or off automatically to any pre-programmed time.
- ◆ **MELLOW BAKE**
The combination of the Ceramic Tile baking sole and the expertly graded heating elements on each deck offers a truly mellow bake.
- ◆ **STEAM DAMPERS**
Steam dampers are fitted to each deck, providing control of the steam.
- ◆ **PREVENTATIVE MAINTENANCE PROGRAMMES**
Our Service Department can advise on a range of maintenance and preventative maintenance programmes.
Contact the Service Department on their direct line – 0161 320 6121.
- ◆ **BAKE TIMERS**
Fitted to each deck providing both visual and audible alarms when baking time is complete.

CHOOSING THE RIGHT OVEN FOR YOUR BUSINESS:

- ◆ **SIZES**
Choose from 1 to 6 decks high – each deck can hold up to 5 trays (30" x 18"). A guide to the heights and widths of each oven is pictured overleaf.
NB: consider the practicality of loading/unloading hot trays of baked goods when selecting 5 or 6 deck oven.
- ◆ **RACKED/PROVER BASE**
A racked out base is featured as standard on all 2 and 3 deck ovens. Alternatively, a prover base is available.
- ◆ **PULL OUT SHELF**
A shelf can be incorporated into the base to assist in pizza production.
- ◆ **HIGH CROWN/LOW CROWN DOORS**
Standard doors are 8 inches in height, but where a higher overall height is required, 6 inch doors can be selected.
- ◆ **CONTROLS**
A choice of controls is offered from electro-mechanical to BakeMate – the latest in electronic oven controllers storing temperature, steam and bake settings.
- ◆ **STEAM SYSTEM**
Opt for either our Water Drop or Ultra steam systems. Water Drop injects a burst of steam into the deck and is noted for adding shine to the product. Alternatively, Ultra uses compressed air to spray cold water into the baking chamber and is especially suited to hard water areas.
- ◆ **POWER**
3-phase power is required, although other electrical supplies can be accommodated. The total kW loading can range from 10kW to 57kW depending on the size of the oven. You will need to check with your local electricity supplier to determine how much power you have available.



Tom Chandley Limited, Bakery Engineers
Windmill Lane, Denton, Manchester, M34 3RB, England
telephone: +44 (0) 161 336 5444
fax: +44 (0) 161 335 0972
e-mail: info@chandleyovens.co.uk
website: www.chandleyovens.co.uk