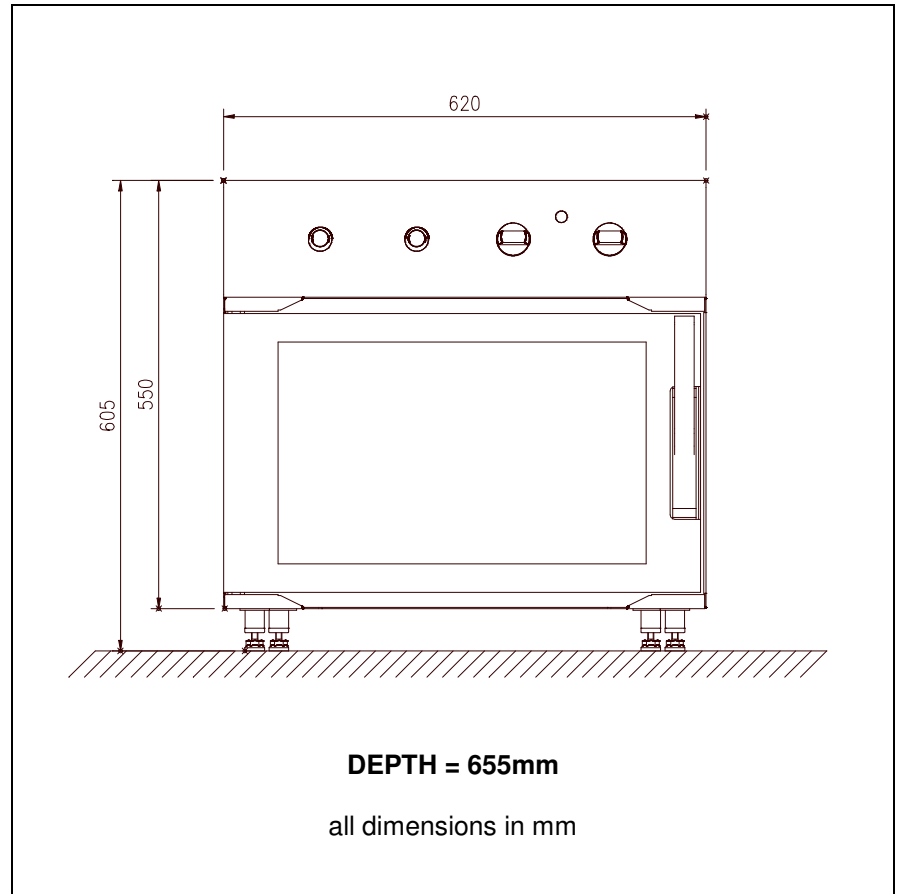


# convecta tc-3 44cm x 35cm data sheet

The ideal oven for small bake-off operations including bakeries, restaurants, butchers, bistros, bars and petrol stations. Suitable for producing a wide range of freshly baked products including bread, croissants, pizzas and pies.

## FEATURES

- **COMPACTA SIZE**  
designed for counter top use
- **REVERSIBLE FAN**  
ensures consistent baking results
- **3 TRAY CAPACITY**  
holds 3 (44cm x 35cm) trays
- **CHOICE OF CONTROLS**  
manual or turbo controls - pre-programmed with bake, steam and temperature settings
- **BUILT-IN STEAM SYSTEM**
- **ELECTRICAL SUPPLY**  
230 volt, 13 Amp
- **DOUBLE GLAZED DOOR**  
easy to clean, gives maximum product display with safe surface temperature
- **REMOVEABLE TRAY RUNNERS**  
for ease of cleaning
- **BASE UNITS AVAILABLE**  
850mm high and 600mm high, suitable for double stacked oven. Racked to take trays.
- **STACKABLE UNITS**  
ovens can be double stacked for extra flexibility



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