



You get more with a  
*compacta rack oven*



**TOM CHANDLEY**  
*Baking things better*







The **compacta rack** oven from Tom Chandley is one of the most versatile rack ovens available, offering a wide range of features to ensure consistent bake results every time.

Manufactured in the UK, it is designed to accommodate single or double racks, with the smallest footprint on the market to optimise space.

The **compacta rack** features a gentle lift and rotate action which is ideally suited to baking a wide range of products, from bread, croissants, pizzas and rolls to the most delicate products such as sponge cake, custards and quiche.



You get more with the **compacta rack**, whatever your business:

- bakers
- butchers
- bistros
- bars
- canteens
- caterers
- hotels
- restaurants
- supermarkets

### more features

- full length, shaped door combines a larger viewing area with maximum heat protection
- easy load rotating rack system which allows racks to be simply wheeled in and out without the need for ramps
- built-in steam system
- built-in mobile jacking system and castors to allow ease of movement in confined spaces

### more options

- canopy or condensing hood available

### more controls

- turbo, colour touch screen control system to allow bake, steam and temperature settings to be recalled at the touch of a button

### more quality

- manufactured to strict quality standards and delivered with a choice of guarantees, warranties and preventative maintenance programmes for added peace of mind
- and with over 70 years bakery experience, you can be assured that the quality of your baking will see your customers returning time after time!



Tom Chandley Limited, Windmill Lane Industrial Estate, Denton, Manchester, M34 3RB

Tel: 0161 336 5444 Fax: 0161 335 0972 e-mail: [info@chandleyovens.co.uk](mailto:info@chandleyovens.co.uk) website: [www.chandleyovens.co.uk](http://www.chandleyovens.co.uk)

