

You get more with a
convecta tc



TOM  **CHANDLEY**
Baking things better

You get more with the **convecta tc**, whatever your business:

- bakers
- butchers
- bistros
- bars
- canteens
- caterers
- convenience stores
- hotels
- petrol stations
- restaurants
- supermarkets
- takeaways

If you want to roast or bake bread, croissants, cakes, pastries, meat, fish, pies, pizzas or rolls - the **convecta tc** range from Tom Chandley will provide the oven you require.

And there is a choice of size and finish too - including the countertop **convecta tc-3** designed for the smallest of bake-off outlets, to the **convecta tc-10**, ideal for larger outlets and supermarkets.

more features

- safety door catch - allows steam to escape before door is released
- stay-cool door - ideal for front-of-house use in bistros, bars, petrol stations etc
- easy-clean interior - with removable tray runners and hinged door glass
- built-in steaming system as standard - for crusty rolls, baguettes etc

more colours

- a choice of colour finishes allows the **convecta tc** to blend with any decor

more options

- condensing hood available

more sizes

- from table/countertop units to double-stacked combinations - simply select your preferred capacity and tray size

more controls

- from simple manual controls to turbo, colour touch screen - the latest in Tom Chandley electronic oven controllers

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!



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