

You get more with a
compacta deck oven



TOM CHANDLEY
Baking things better



The **Compacta** deck oven is the most popular model from Tom Chandley's range of ovens and can be seen in bakeries, hotels and restaurants throughout the world!

Traditionally manufactured for bread production, each deck features ceramic baking sole and independently controlled top and bottom heats to ensure you achieve the bake you require. This unique design has proved, in recent years, that the Compacta is equally suitable for pies, pizza, pastries and confectionery.

As each oven is manufactured to each customer's order, your oven will exactly match your needs - with a choice of size, finish, controls and a range of optional features and complimentary products to make your business run smoother.



more options

- our **Compacta** ovens can include glass doors, steam, proving cabinet, rack base, timers, deck lights, glass viewing panels, canopy or condensing hood available

more finishes

- a choice of finishes is available from hi-tec stainless steel to the old world charm of a cast iron façade

more sizes

- with a range of sizes up to a capacity of 48 trays, there will be a **Compacta** suited to your production levels

more controls

- from simple manual controls , with a digital temperature display to turbo, colour touch screen - the latest in Tom Chandley electronic oven controls

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!

