

Compacta Pizza oven – Mini/Maxi

The mini and maxi pizza ovens are manufactured to each customer's specification. This provides a choice of sizes and options depending on the quantity and type of 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.

EACH COMPACTA PIZZA 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.
- ◆ **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. The only way to cook pizzas.
- ◆ **STEAM DAMPERS**
Steam dampers are fitted to each deck, providing control of the steam, created by the baked product.
- ◆ **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.

CHOOSING THE RIGHT OVEN FOR YOUR BUSINESS:

- ◆ **SIZES**
Choose from 1 to 3 decks high – each deck can hold up to 8, 10" Pizzas. A guide to the heights and widths of each oven is pictured overleaf.
- ◆ **RACKED/PROVER BASE**
A racked out base is featured as standard on all 1,2 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 6 inches in height, but where a higher overall height is required, 8 inch doors can be chosen.
- ◆ **CONTROLS**
High temperature mechanical thermostats with accurate top and bottom heat controls and upgraded elements. Maximum temperature 750°F.
- ◆ **POWER**
Because we manufacture our own control systems, either single or 3 phase supplies can be incorporated. You will need to check with your local electricity supplier to determine how much power you have available.



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