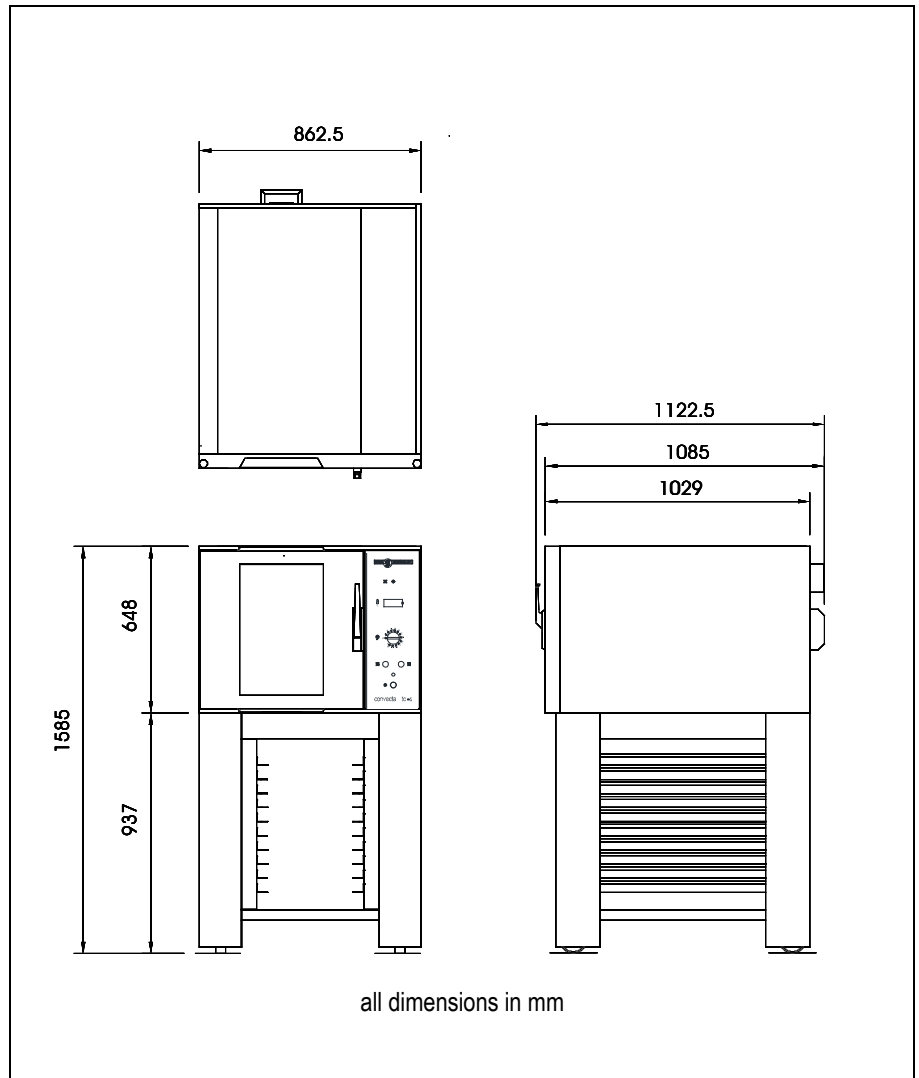


convecta tc-5 40cm x 60cm (portrait) data sheet

The ideal oven for all Bake-Off operations from bakery shops to convenience stores. Suitable for producing a wide range of freshly baked products including bread, croissants, pizzas and pies.

FEATURES

- **DOUBLE GLAZED DOOR**
Easy to clean. Gives maximum product display with safe surface temperatures.
- **FIVE TRAY CAPACITY**
holds five 60cm x 40cm trays - 100mm
or six 60cm x 40cm trays – 85mm
- **REMOVABLE TRAY RUNNERS**
for ease of cleaning
- **DISTANCE BETWEEN TRAYS**
100 mm
- **RACKED OR PROVER BASE**
Available with 10 tray racked out base or prover base. Alternatively, oven can be double stacked.
- **CHOICE OF CONTROLS**
- **BUILT-IN STEAM SYSTEM** as standard
Water supply 2 - 5 Bar
- **ELECTRICAL SUPPLY**
400/230 volt 3 phase, Neutral + Earth
50Hz. Maximum power loading 8.8kW
- **CHOICE OF COLOURS**
Available in a choice of colours including an olde worlde finish
- **STACKABLE UNITS**
Ovens can be double stacked for extra flexibility
- **CONDENSING HOOD AVAILABLE**



Tom Chandley Limited, Bakery Engineers
Windmill Lane, Denton, Manchester, M34 3RB, England

telephone: +44 (0) 161 336 5444
fax: +44 (0) 161 335 0972
e-mail: info@chandleyovens.co.uk
website: www.chandleyovens.co.uk