

Compacta Pico Plus – Artisan Oven

This mini modular Deck Oven is ideal for new start up micro bakeries and home bakers that are moving from domestic ovens to the next level. This versatile oven will bake all products, from Sour Dough loaves to cakes and scones also making it ideal for cafes and restaurants, it has many of the features of our larger deck ovens

FEATURES

- Easy clean double glazed door to monitor the baking process
- Stackable, so production can increase with your business - stands are available for single, double & triple stacked ovens 850mm, 595mm & 450mm high
- Stone Sole for traditional products and provides an even bake – no need to turn or move products during the bake cycle
- Baking surface is 30" x 18" (760 x 460mm)
- We have a range of baking trays suitable for these ovens
- Fully adjustable steam vent
- Independent top and bottom temperature for balanced baking
- Steam built in as standard
- POWER - 230 Volt, 50Hz – 13amp plug
- Ready to bake from switch on in under 30 minutes, this well insulated 3kW oven is economical to use
- Example capacities:
 - 6 x 1000gm loaves
 - 8 x 600gm loaves
 - 12 x 6" quiche
 - 24 x cookies
 - 40 x scones



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