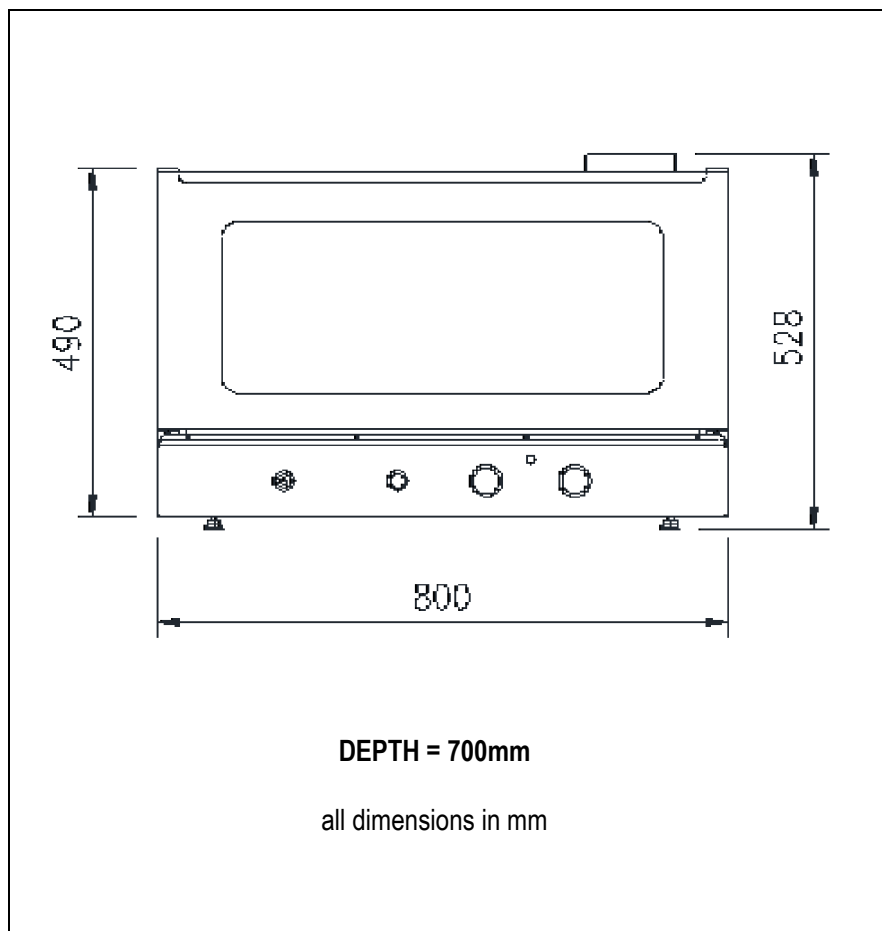


# **convecta tc-2** 60cm x 40cm data sheet

The ideal oven for small bake-off operations including bakeries, restaurants, butchers, bistros, bars and petrol stations. Suitable for producing a wide range of freshly baked products including bread, croissants, pizzas and pies.

## **FEATURES**

- **COMPACT SIZE**  
designed for counter top use
- **REVERSIBLE FAN**  
ensures consistent baking results
- **2 TRAY CAPACITY**  
holds 2 (60cm x 40cm) trays  
112mm distance between trays)
- **CHOICE OF CONTROLS**  
manual or turbo controls - pre-programmed  
with bake, steam and temperature settings
- **BUILT-IN STEAM SYSTEM**
- **ELECTRICAL SUPPLY**  
230 volt, 13 Amp
- **DOUBLE GLAZED DOOR**  
easy to clean, gives maximum product  
display with safe surface temperature
- **REMOVEABLE TRAY RUNNERS**  
for ease of cleaning
- **BASE UNITS AVAILABLE**  
850mm & 600mm High, suitable  
for double stacked ovens, racked to take  
trays
- **STACKABLE UNITS**  
ovens can be double stacked for extra  
flexibility
- **CONDENSING HOOD**  
Available if required



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](mailto:info@chandleyovens.co.uk)  
website: [www.chandleyovens.co.uk](http://www.chandleyovens.co.uk)