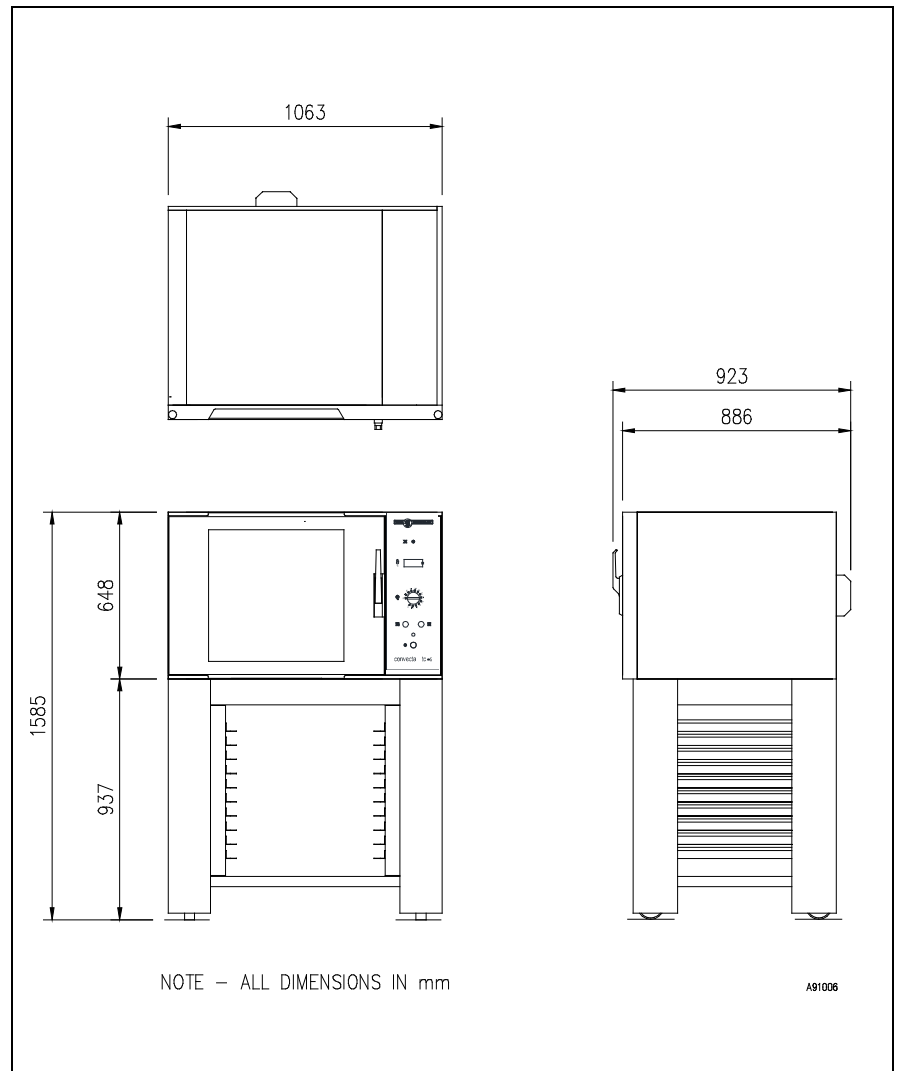


# convecta tc-5 60cm x 40cm data sheet

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.
- **REVERSIBLE FAN**  
ensures consistent baking results
- **REDUCED AIR VELOCITY**  
for delicate products
- **FIVE TRAY CAPACITY**  
holds five 60cm x 40cm trays
- **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**



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