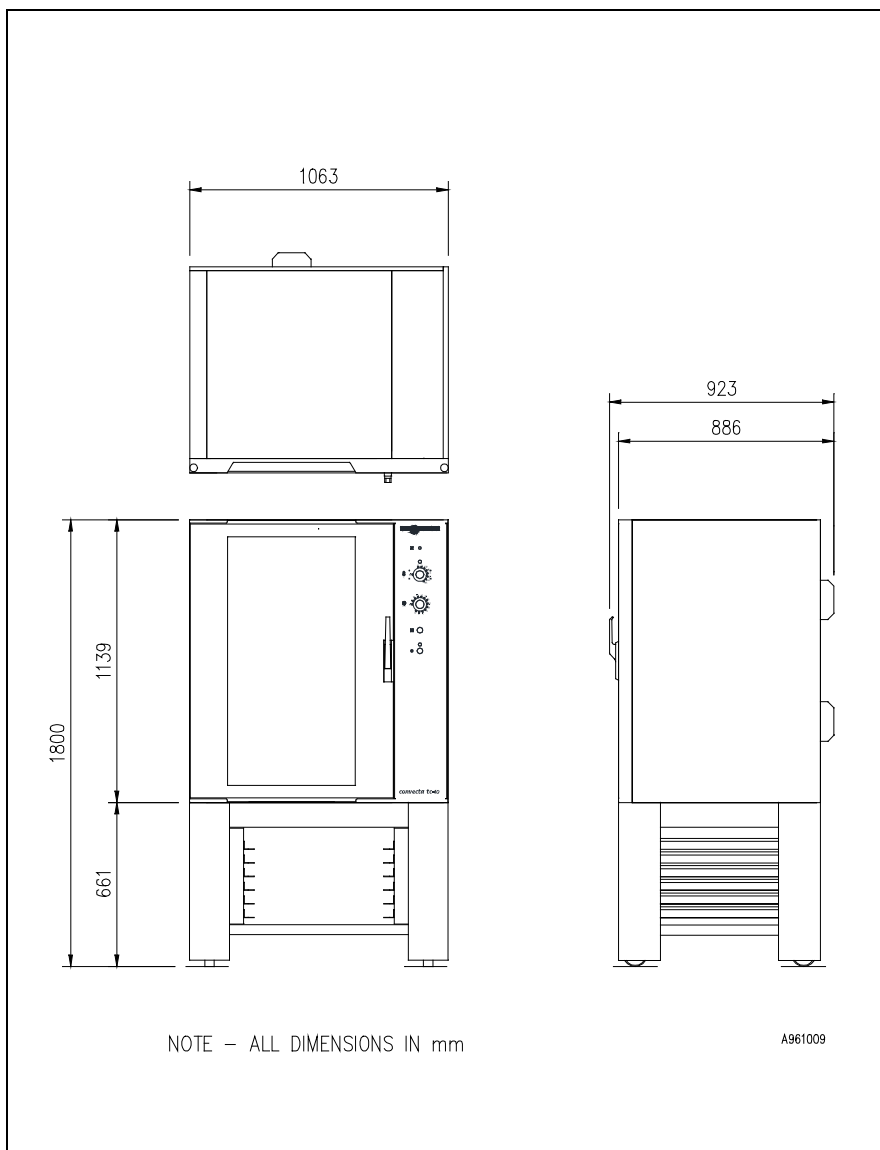


convecta tc-10 60cm x 40cm data sheet

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
- **TEN TRAY CAPACITY**
holds 10, 60cm x 40cm trays
- **REMOVABLE TRAY RUNNERS**
for ease of cleaning
- **DISTANCE BETWEEN TRAYS**
100 mm
- **RACKED BASE**
holds 6, 60cm x 40cm trays
- **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 17.6kW
- **CHOICE OF COLOURS**
Available in a choice of colours including an olde worlde finish
- **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