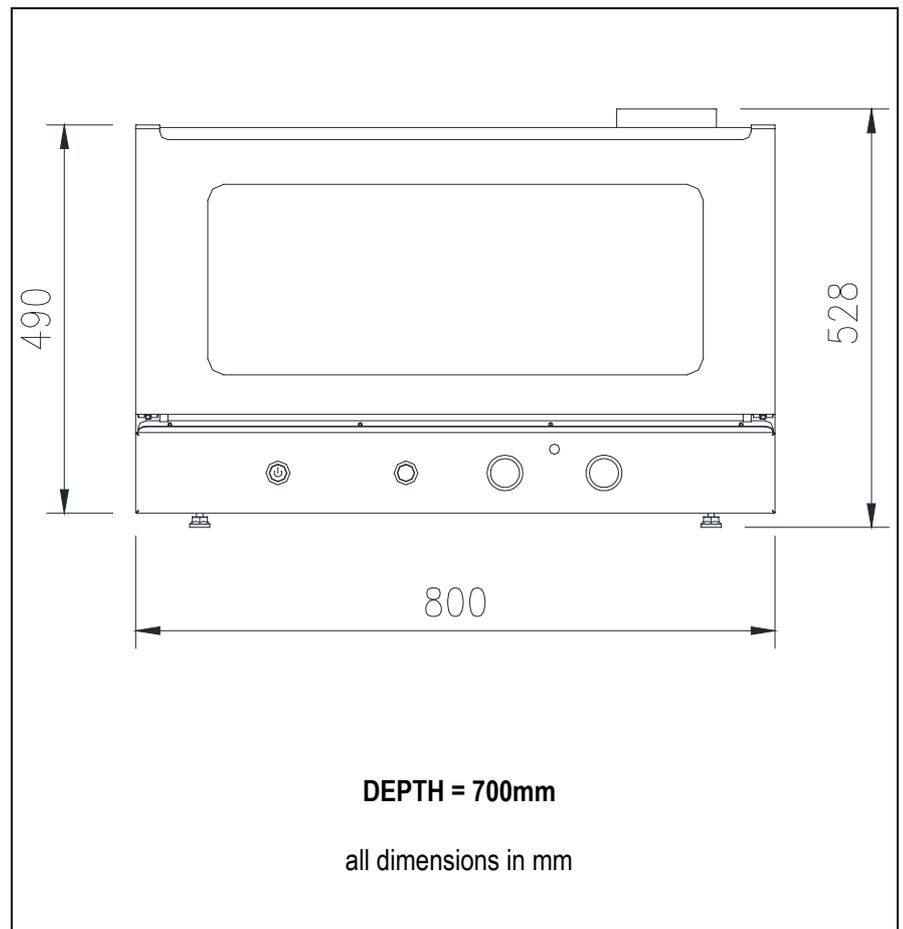


convecta tc-3 60cm x 40cm data sheet

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
- **3 TRAY CAPACITY**
holds 3 (60cm x 40cm) trays
(75mm 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, 20 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



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