

ISCATM

**CHANDLEY**
OVENS

Chandley Pico Plus Oven Specification Sheet

DIMENSIONS

LxWxH: 39.8 × 31.1 × 16.3" (1013 × 790 × 415mm)

Weight: 163lb (74kg)

18.5 × 30" (470 × 762 mm) baking deck surface

Baking chamber internal height = 7.6" (195mm)

ELECTRICAL

AC – 230v – SINGLE PHASE – 60Hz – 2.70Kw, 11.7 Amps

AC– 220v – SINGLE PHASE – 60Hz – 2.47Kw, 11.23 Amps

Electrical plug required: NEMA 6-20P

Electrical outlet required: NEMA 6-20R receptacle

Power cord length: 118" (3m) long

GENERAL

Direct water line and exhaust system not required.

Max temp approx. 608 °F (320 °C)

Heat up time approx. 20-25 minutes

Accepts std US full size pans (18×26") and US half size pans (18×13")

Capacity illustration:

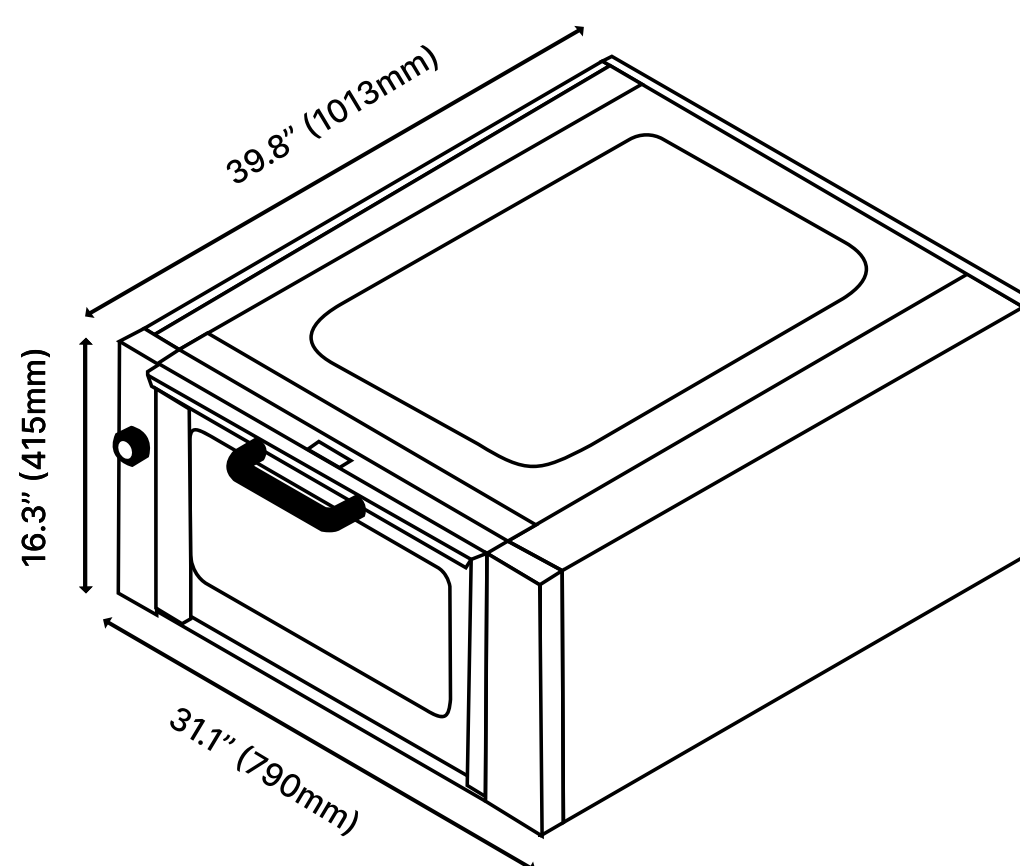
In approx. 538 mins - Qty 2 Chandley pico plus ovens stacked - will produce 120 1000g boules (for comparison: nearest competitor produces 96 boules over same period).

Clearance recommended:

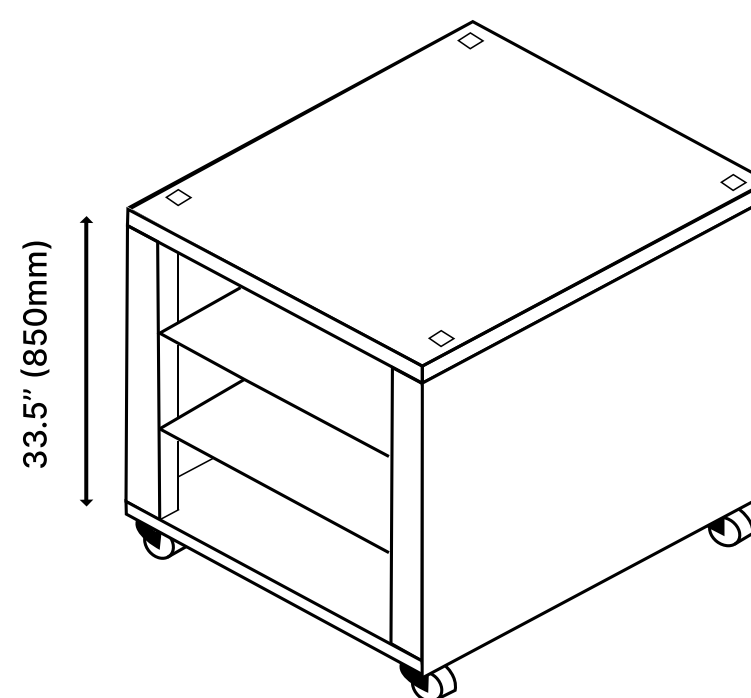
9-12" all around if possible. With a clear top. Only stacking Chandley Pico Plus Ovens on top (with feet fully extended).

Certifications: NSF, UKCA, CE (and CSA-SPE 1000 upon request)

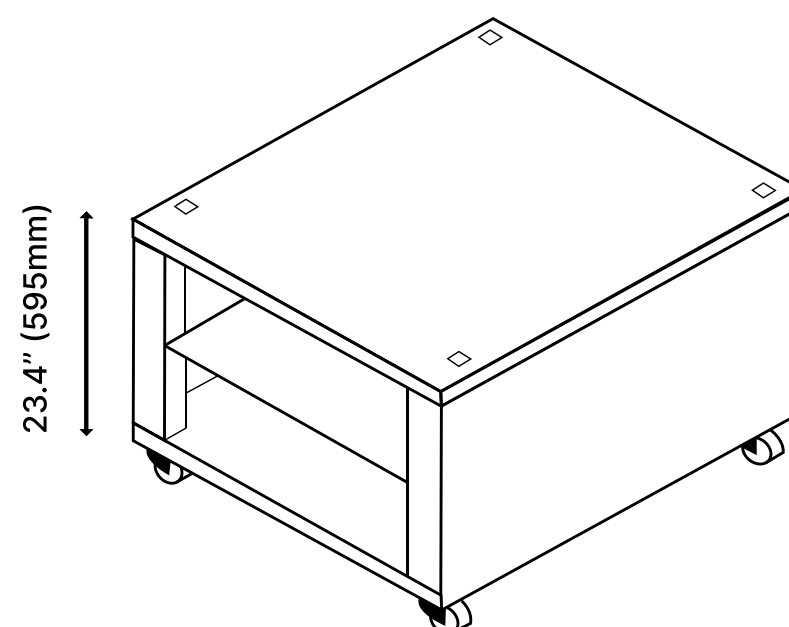
Manufactured in an ISO 9001 facility



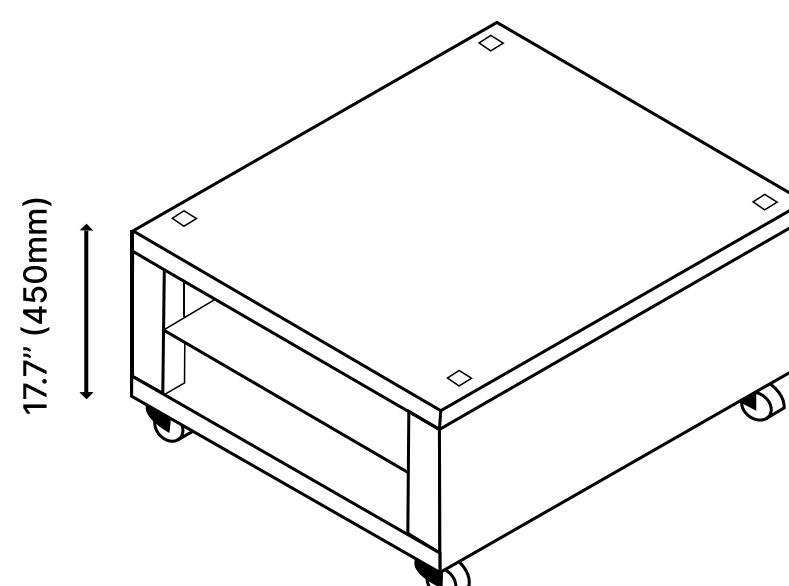
Pico Plus Oven



High Base with castors
(suitable for single Pico Plus)



Medium Base with castors
(suitable for 2 x Pico Pluses)



Low Base with castors
(suitable for 3 x Pico Pluses)

