

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).

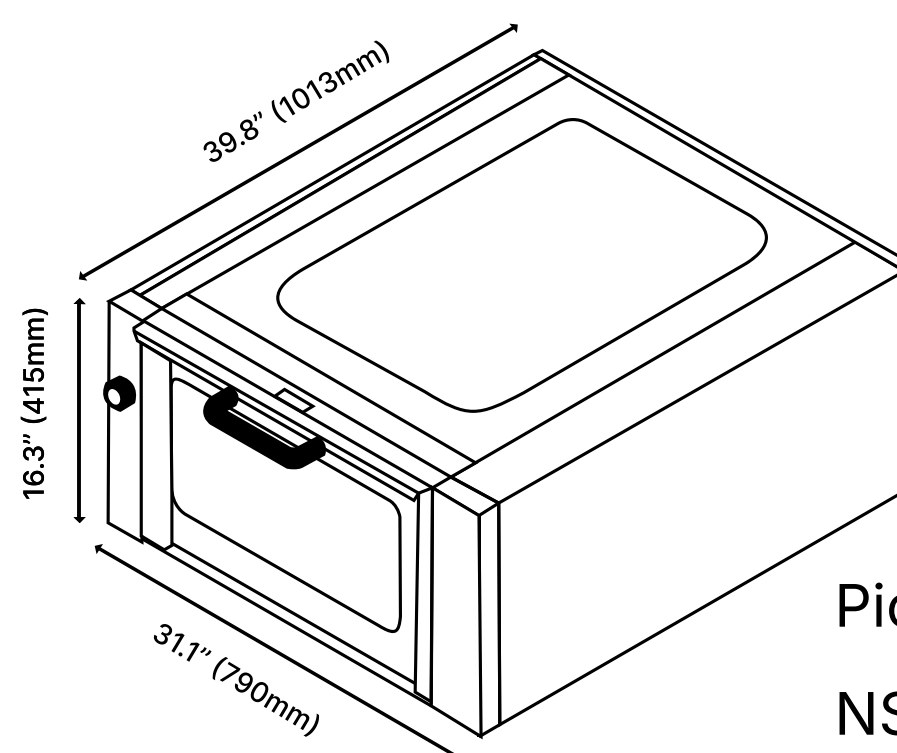
Clearance recommended:

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)

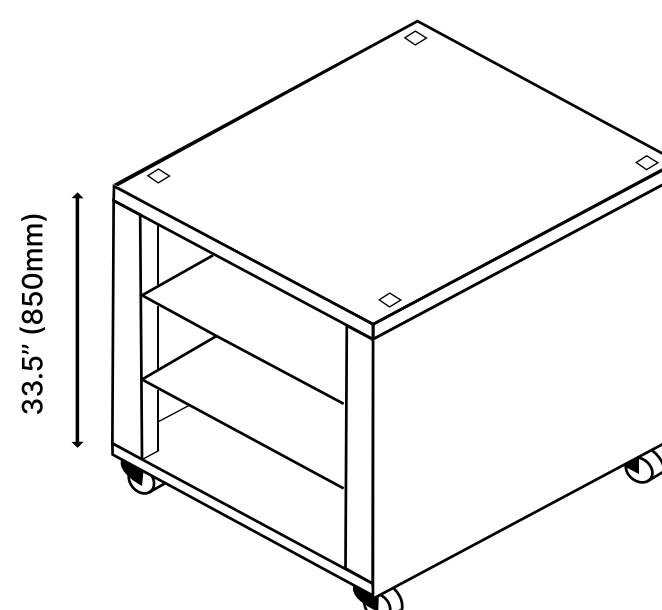
Manufactured in an ISO 9001 facility

CHANDLEY
OVENS 1944 

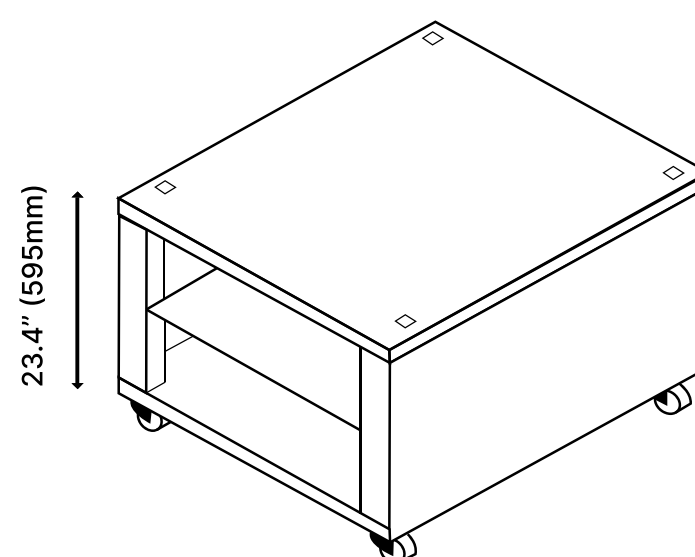


Pico Plus Oven (Pre NSF)

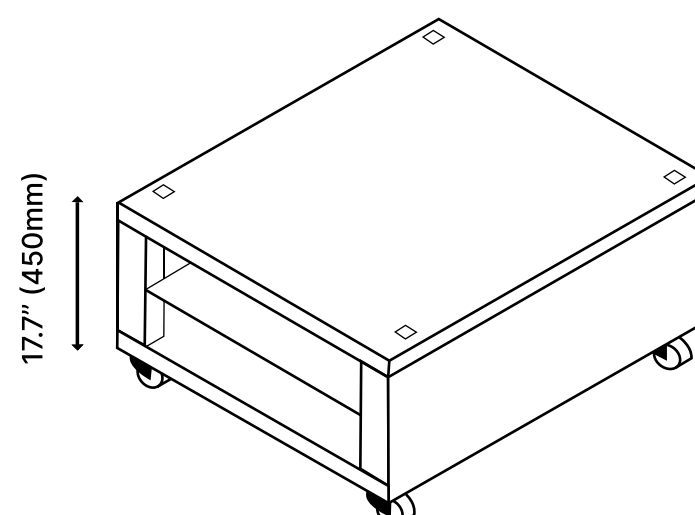
NSF Oven height =
19.48" / 495mm



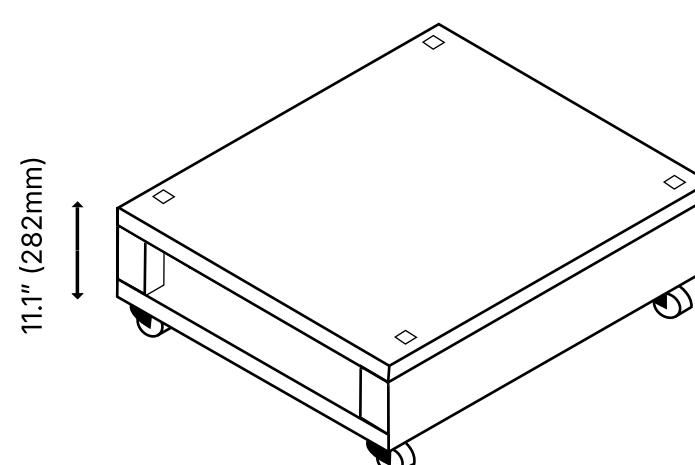
High Base with
castors
(suitable for single
Pico Plus)



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



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



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

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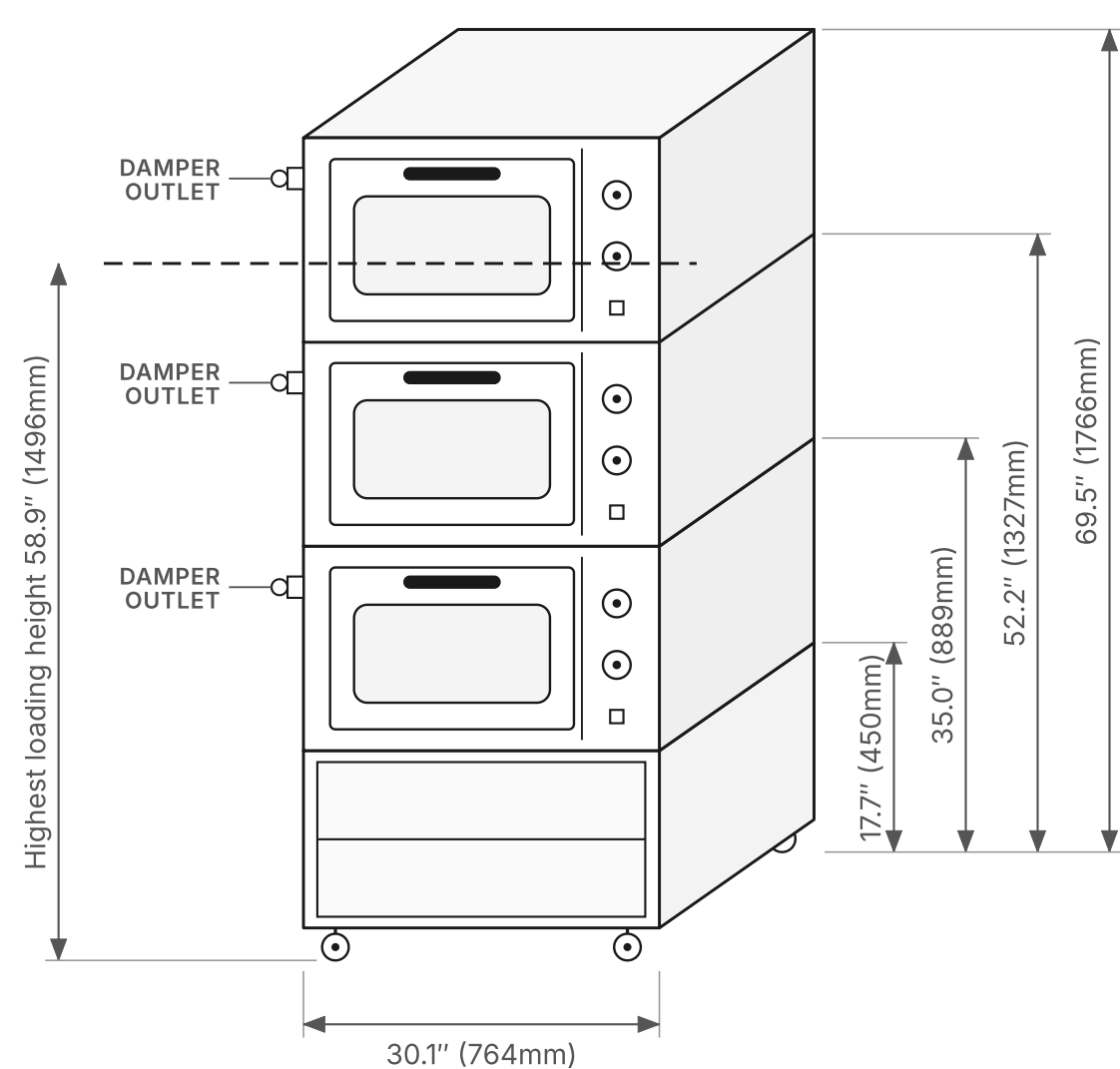
Chandley Pico & Pico Plus Stacked Height Configurations

ON PRE NSF 'LOW' BASE

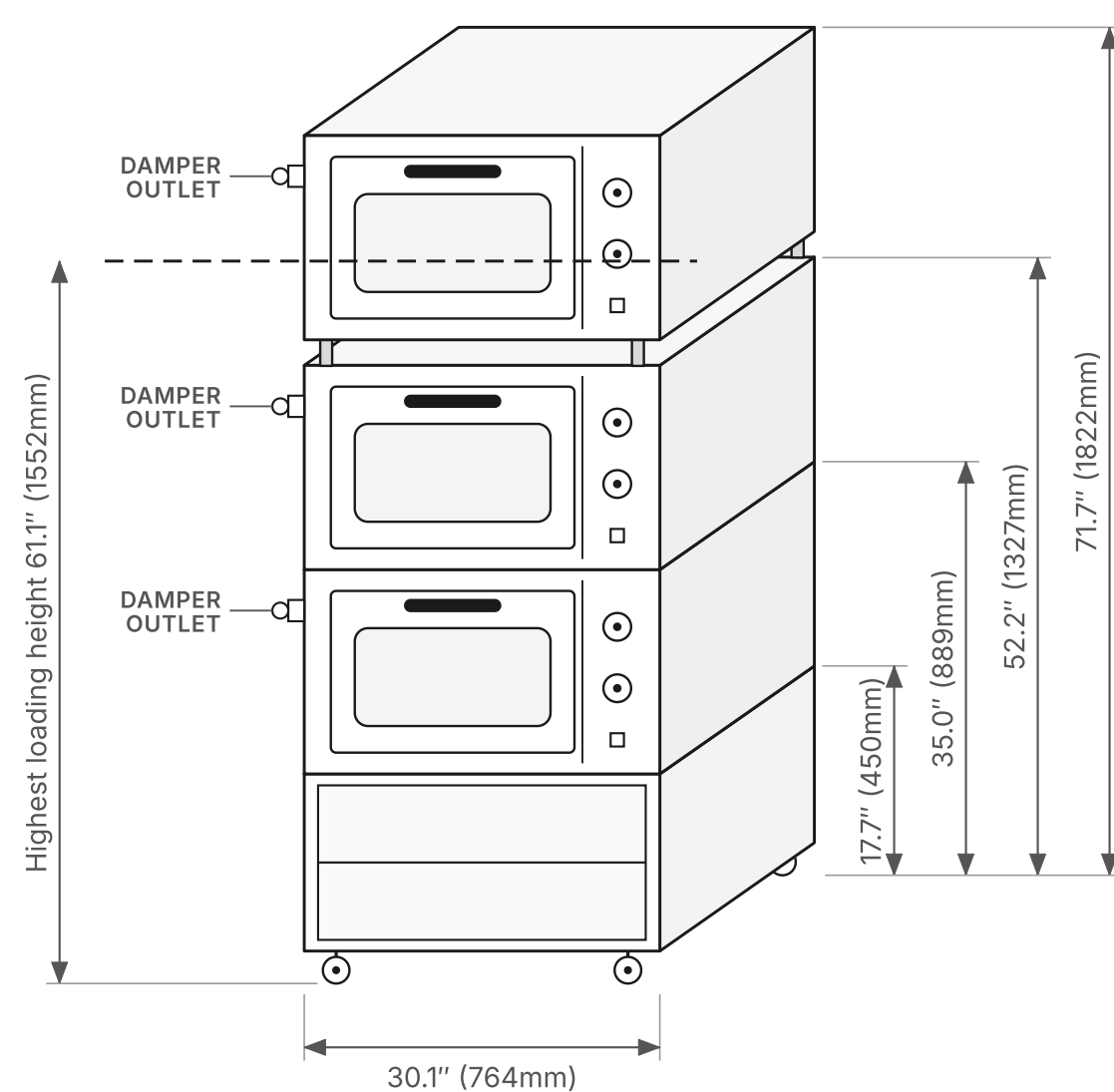
Three Pico / Pico Plus ovens stacked on a pre-NSF base with castors, shown with 0 to 3 NSF ovens.

NSF ovens stand on feet, adding 2.2" (56mm) each to the stack height.

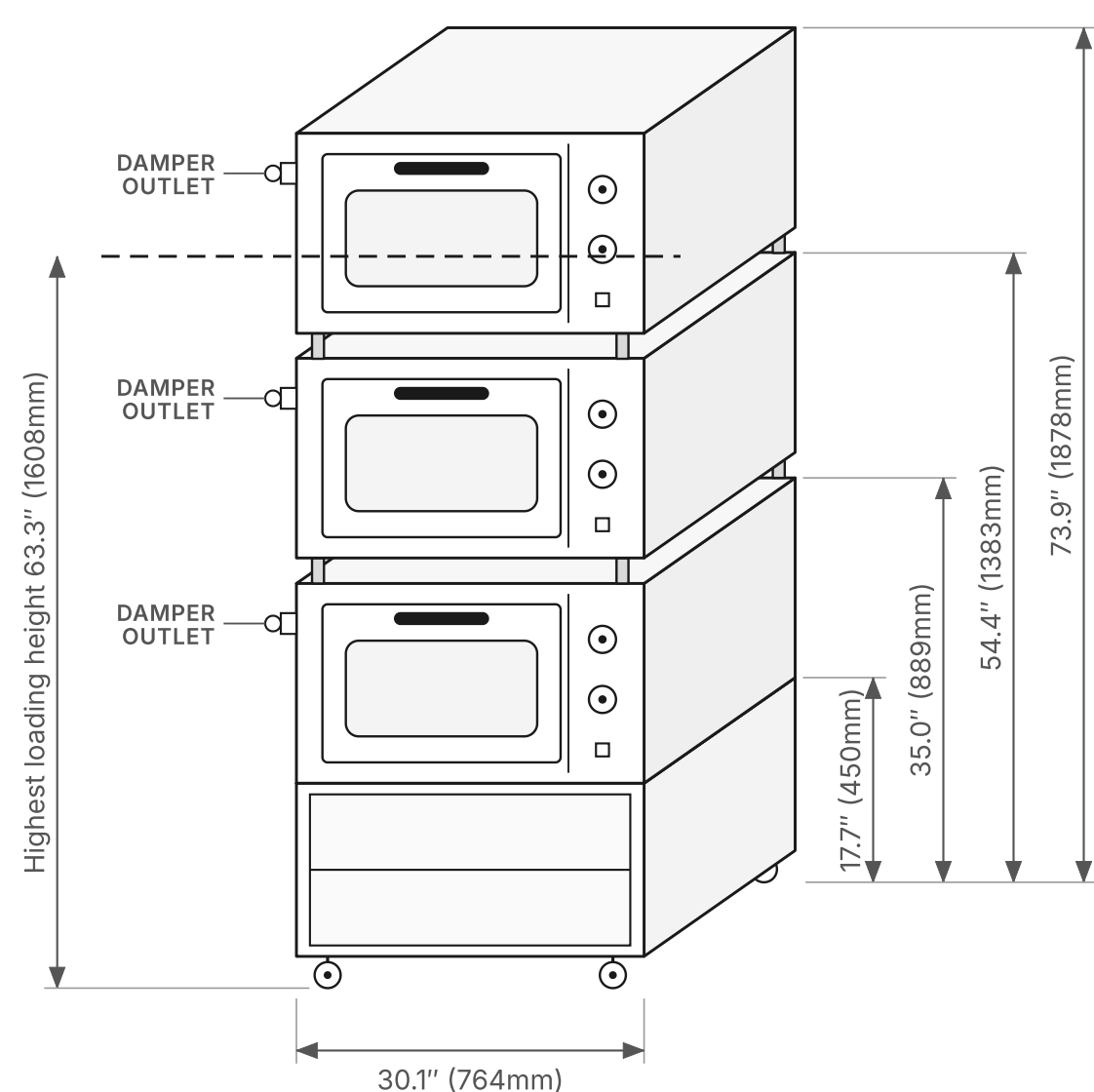
Dimensions in inches (millimetres). General tolerance $\pm 0.12"$ ($\pm 3.0\text{mm}$).



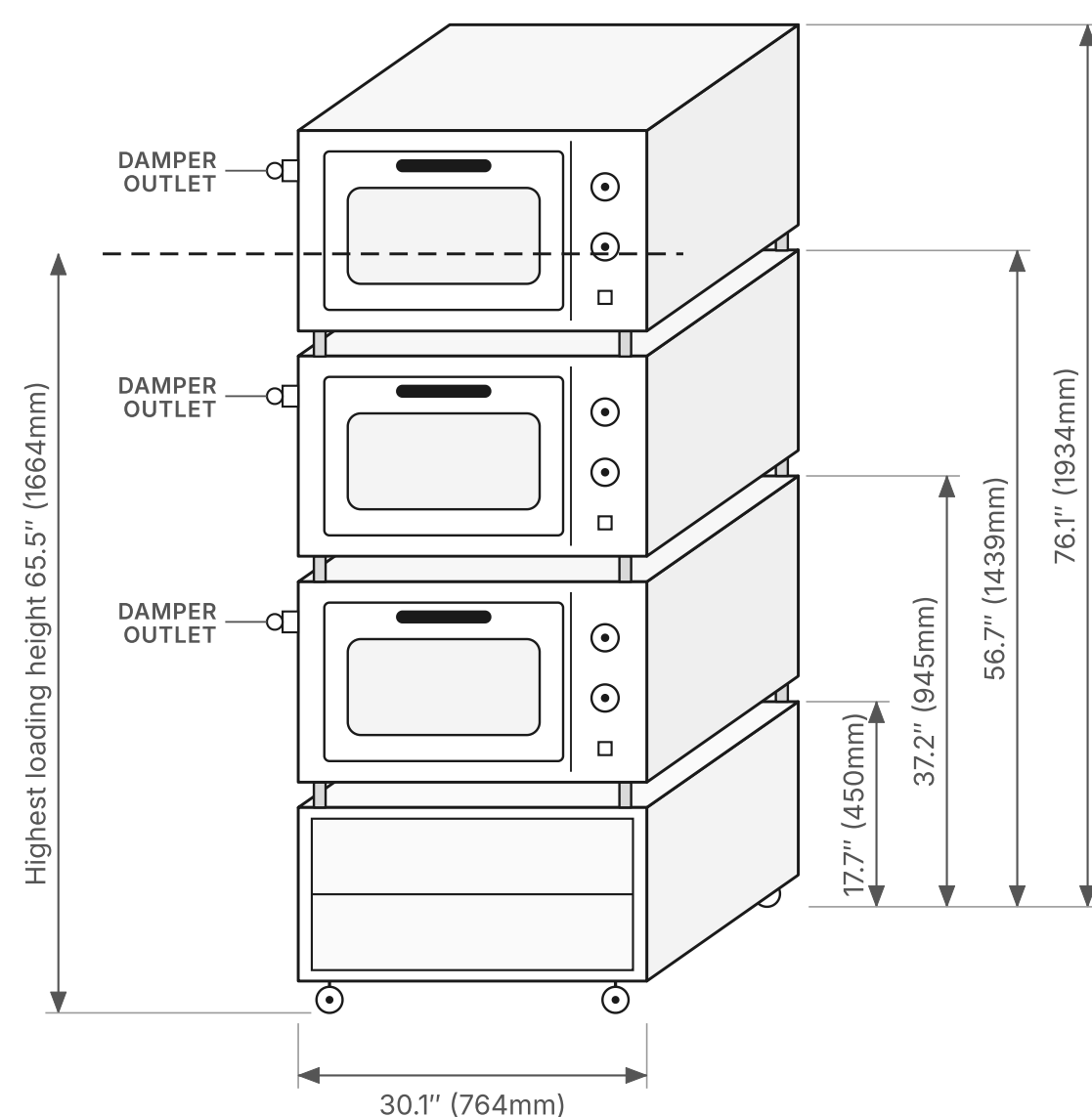
0 × NSF Ovens



1 × NSF Oven



2 × NSF Ovens



3 × NSF Ovens

ISCA™

CHANDLEY
OVENS

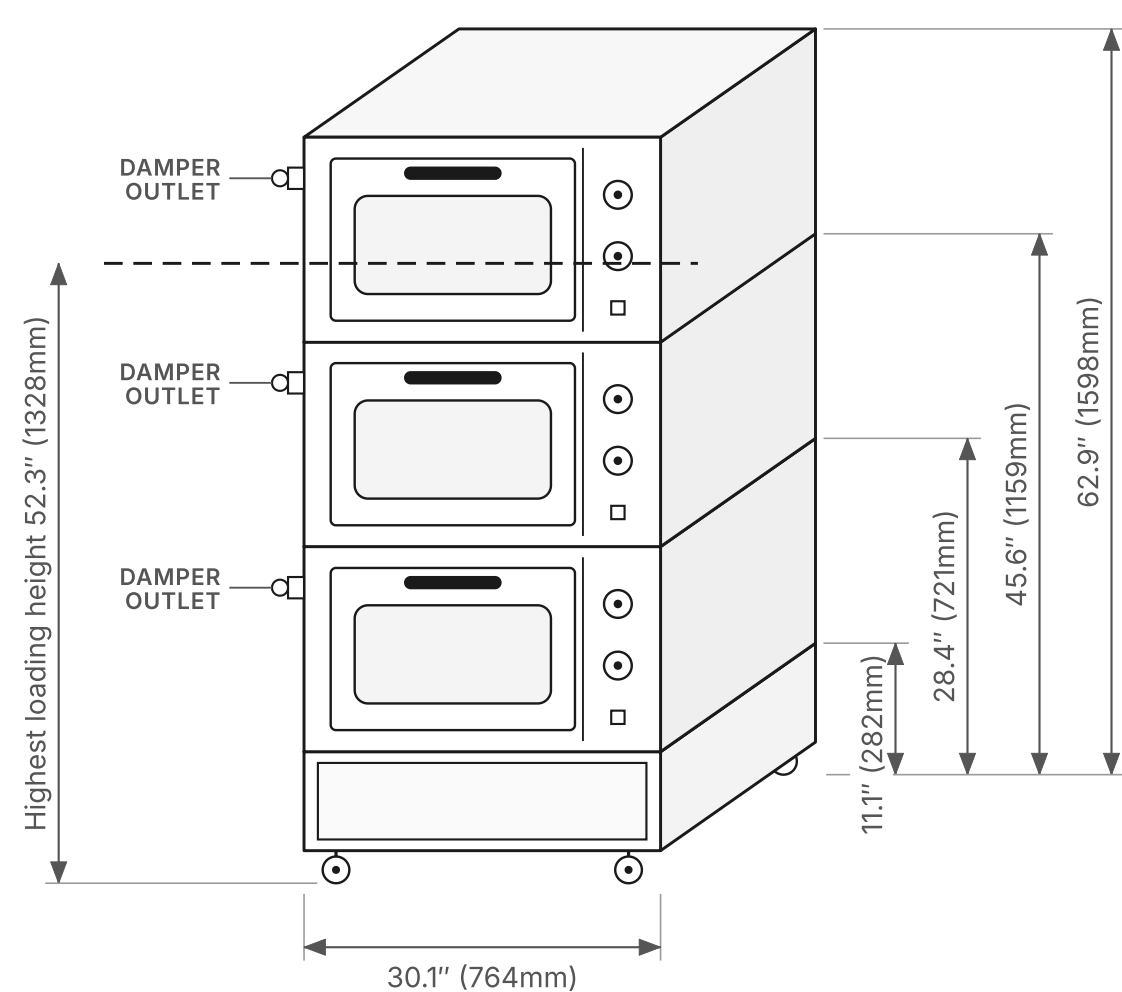
Chandley Pico and Pico Plus Stacked Height Configurations

ON NSF LOW BASE

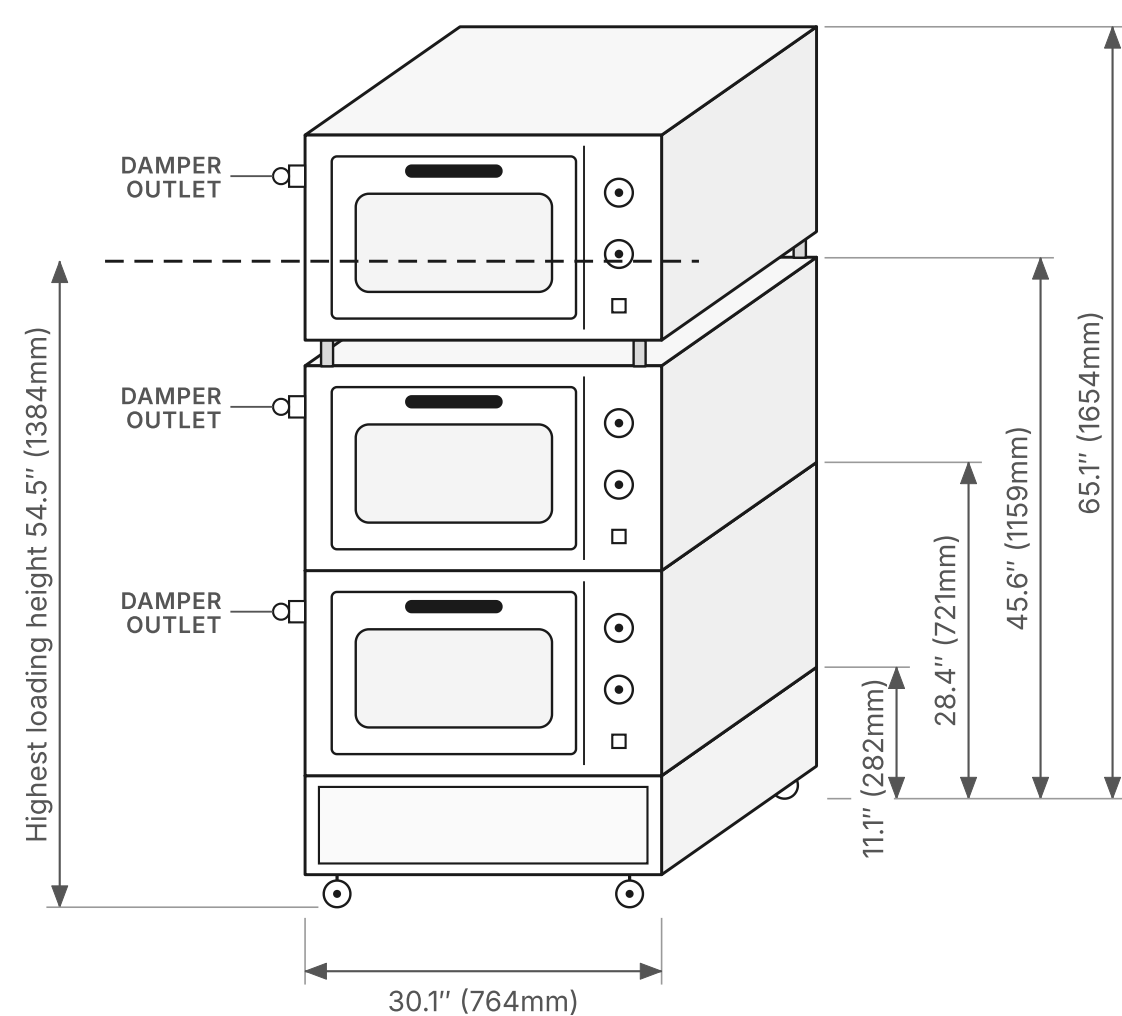
Three Pico / Pico Plus ovens stacked on an NSF low base with castors, shown with 0 to 3 NSF ovens.

NSF ovens stand on feet, adding 2.2" (56mm) each to the stack height.

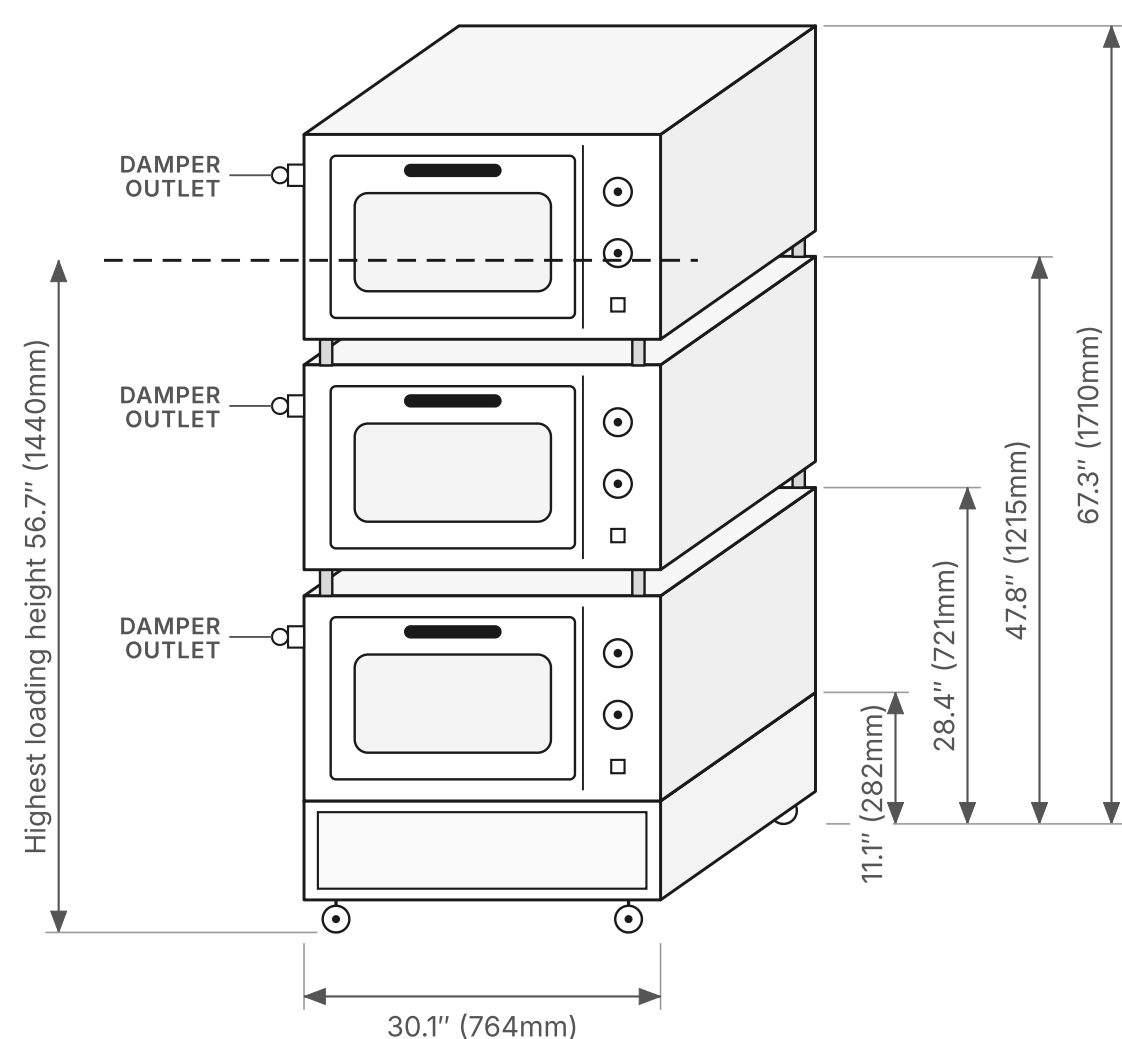
Dimensions in inches (millimetres). General tolerance $\pm 0.12"$ ($\pm 3.0\text{mm}$).



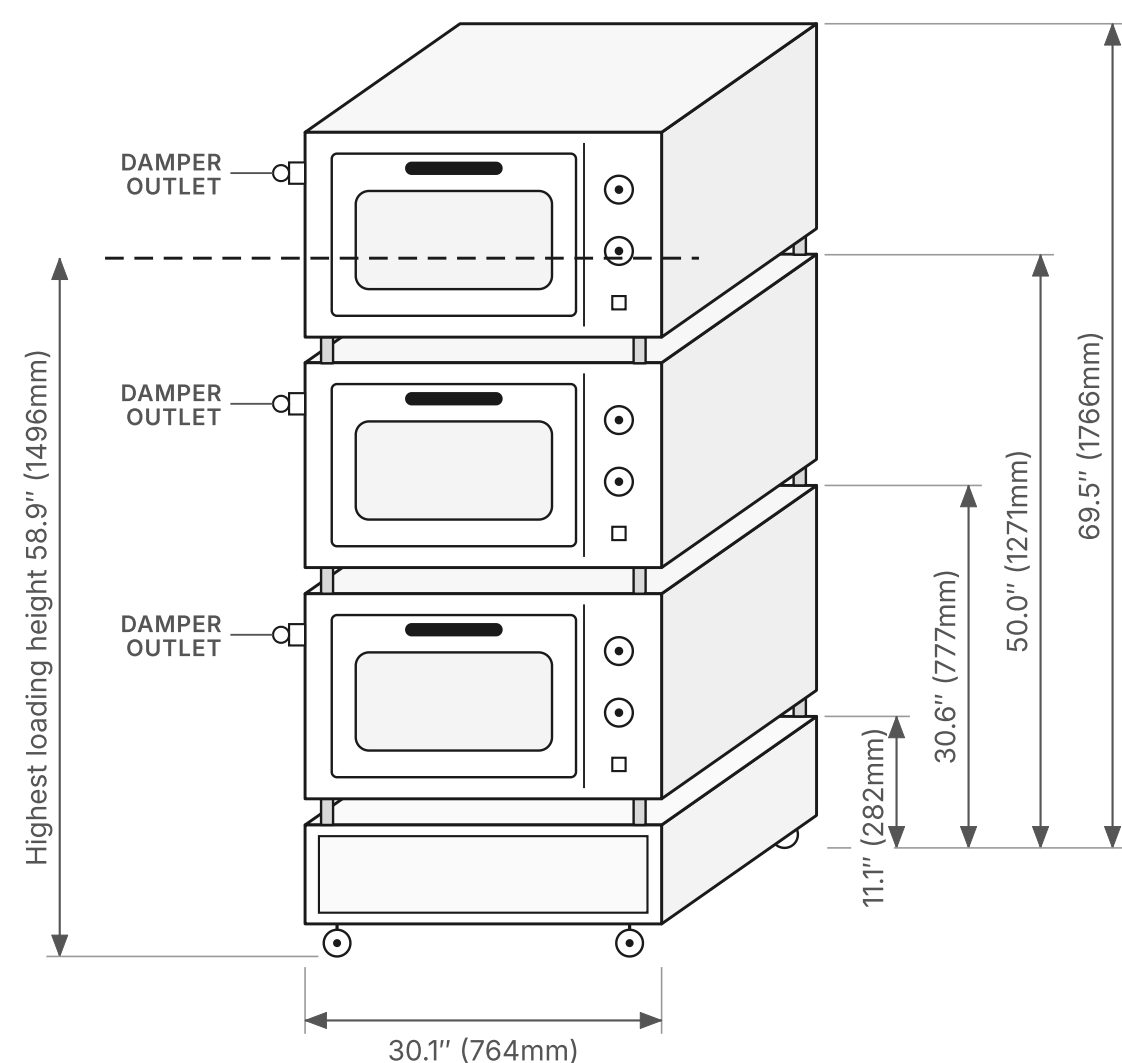
0 × NSF Ovens



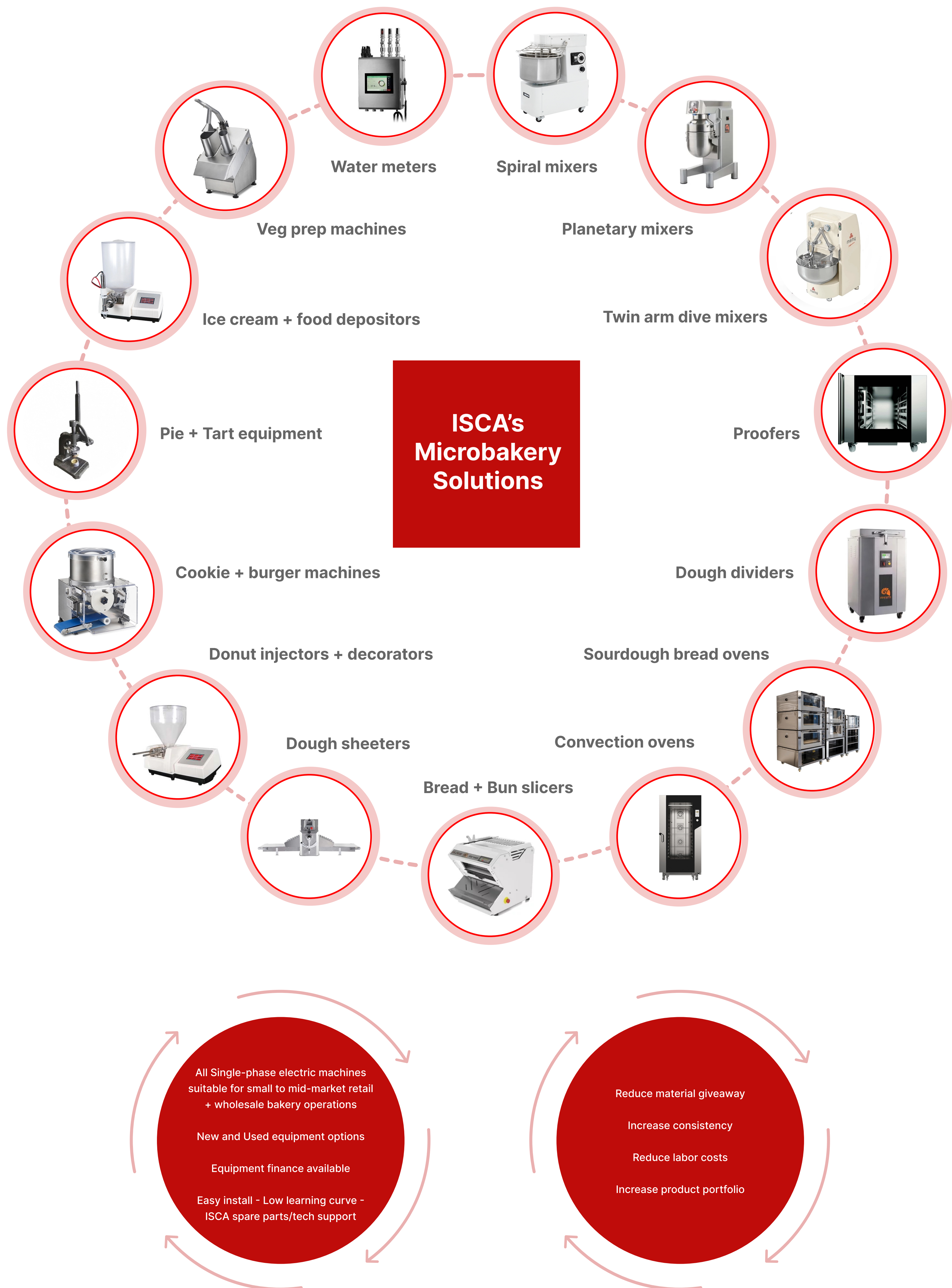
1 × NSF Oven



2 × NSF Ovens



3 × NSF Ovens



All Single-phase electric machines
suitable for small to mid-market retail
+ wholesale bakery operations

New and Used equipment options

Equipment finance available

Easy install - Low learning curve -
ISCA spare parts/tech support

Reduce material giveaway

Increase consistency

Reduce labor costs

Increase product portfolio