

COMPACTA PICO - ARTISAN OVEN

This mini modular Deck Oven is ideal for new start up micro bakeries and home bakers that are moving from domestic ovens to the next level. This versatile oven will bake all products, from Sour Dough loaves to cakes and scones also making it ideal for cafes and restaurants, it has many of the features of our larger deck ovens

Features

- Easy clean double glazed door to monitor the baking process
- Stackable, so production can increase with your business - stands are available for single, double & triple stacked ovens.
- Stone Sole for traditional products and provides an even bake – no need to turn or move products during the bake cycle
- Baking surface is 18" x 15" (460 x 380mm)
- We have a range of baking trays suitable for these ovens
- Fully adjustable steam vent
- Independent top and bottom temperature for balanced baking
- Steam built in as standard
- Ready to bake from switch on in under 15 minutes, this well insulated 3kW oven is economical to use
- Example capacities:
 - 3 x 1000gm loaves
 - 4 x 600gm loaves
 - 6 x 6" quiche
 - 12 x cookies
 - 20 x scones
- POWER
 - 230V – 2.70kW, 11.70amps (50 or 60Hz)
 - 220V – 2.47kW, 11.23amps (50 or 60Hz)
- Weight – 110 Lb (50Kg)



It is our policy to continually improve our products, we reserve the right to change specifications without prior notice



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O V E N S

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