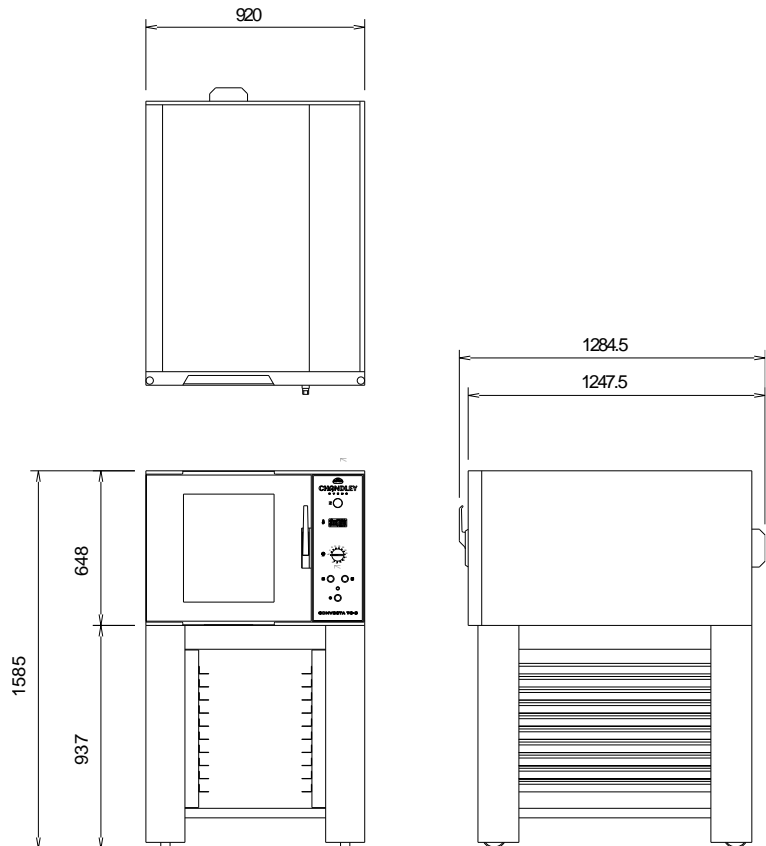


CONVECTA TC-5 30" x 18" data sheet

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.
- **FIVE TRAY CAPACITY**
holds five 30" x 18" trays – 100mm
or six 30" x 18" trays – 85mm
- **REMOVABLE TRAY RUNNERS**
for ease of cleaning
- **DISTANCE BETWEEN TRAYS**
100mm
- **RACKED BASE**
10 tray racked out base or low base
for double stacking
- **CHOICE OF CONTROLS**
- **ELECTRICAL SUPPLY**
400/230 volt 3 phase, Neutral +
Earth 50Hz. Maximum power
loading 10.25 Kw
- **FINISHED IN GREY/BLACK**
- **STACKABLE UNITS**
Ovens can be double stacked for
extra flexibility
- **CONDENSING HOOD AVAILABLE**



NOTE - ALL DIMENSIONS IN mm

A962001

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



CHANDLEY
O V E N S

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