

Microbakery Oven Output / Time Comparison Table

Chandley Pico Plus - 2 stack		Simply Bread Oven L12		Rackmaster RM2020		Rofco B40		NERO 400	
Time (mins)	Output (1kg loaves)	Time	Output	Time	Output	Time	Output	Time	Output
70	12	70		70		70		70	
120	24	120		120		120		120	
170	36	170	12	170	12	170	9	170	9
220	48	220	-	220	-	220	-	220	-
270	60	270	-	270	-	270	-	270	-
320	72	320	-	320	-	320	-	320	-
370	84	370	-	370	-	370	-	370	-
420	96	420	-	420	-	420	-	420	-
510	108	510	-	510	-	510	-	510	-
600	120	600	84	600	84	600	63	600	63

Best Value Award: 42 - 90% more loaves over 600 mins than the other major brands of sourdough bread oven!

How is this possible?

- Chandley ovens: Heat up time = 25 mins. Avg Bake time = 45 mins. Recovery time for next bake = 5 mins.
- All other oven brands listed above heat up time = 115 mins. Avg bake time = 45 mins. Recovery time for next bake = 30 mins. Based on multiple users of each oven in the field.

Result

- A Chandley oven results in Less capital outlay. Less Labor cost. Less energy cost. Less ongoing maintenance costs.
- See more details on the next page...

Microbakery oven comparison table

Oven	Chandley Pico Plus - 2 stack	Simply Bread Oven L12	Rackmaster RM2020	Rofco B40	Nero 400
Country of manufacture	UK	USA (assembled in USA)	UK	BELGIUM	TURKEY + CHINA
Capacity per bake (1000g loaves)	12	12	12	9	9
Output in 10 Hrs approx (1000g loaves)	120	84	84	63	63
Heat up time approx.	25 mins	115 mins	115 mins	115 mins	115 mins
Single phase power	YES	YES	YES	YES	YES
600oF + temperature	YES	NO	NO	NO	NO
No of baking levels/chambers	2	3	3	3	3
Built in steam system	YES	YES	NO	NO	NO
Certifications	UKCA, CE, CSA SPE-1000, (NSF -applying)	NSF, CE	UKCA, CE	CE	CE
OEM Manufacturing experience approx	80 years	3 years	4 years	25 years	4 years
Built under an international quality system eg ISO 9001?	YES	NO	NO	NO	NO
Warranty on parts	24 mths	24 mths	24 mths	24 mths	24 mths
Technical support videos	YES	TBC	NO	NO	NO
Dedicated technical support help desk	YES	YES	NO	NO	YES
Landed stock ready to ship (99.9% of the time)	YES	NO	NO	NO	YES
Bakery industry experts (OEM/ Distributor)	YES	NO	NO	NO	YES
Mobile oven stands for ease of cleaning/maintenance	YES	NO	YES	YES	YES
Proprietary parts only available from OEM	NO	TBC	NO	NO	NO
Price \$USD (July 2024)	\$6,500	\$8,490	\$7,500	\$3,850	\$4,395
Shipping	Avg ship cost \$450	Free shipping (most states)	Free shipping	Free shipping	Avg ship cost \$450
Finance options	YES	YES	YES	YES	YES

Bonus features of product/ US distributor:

Chandley Pico Plus - 2 stack

- Free collection from two sites
- Ability to bake full length baguettes
- Accommodates US, UK + AUS bakers pan up to 18x30"
- Suitable for baking/cooking other products
- 100% control of heat on each chamber/level
- Low learning curve
- Ease of maintenance design (see support videos)
- Industry expertise to help with product portfolio development
- Grow oven capacity as your business grows
- Equipment trade ins accepted when time to grow
- Smaller PICO model offered for limited space users
- Used oven options sometimes available at lower cost

Simply Bread Oven L12

- Free shipping (most states)
- App

Rackmaster RM2020

- Free shipping

Rofco B40

- Free shipping
- Global community

NERO 400

- Free collection from two sites
- Free steam trays

*Based on published OEM data and in-house testing (July 2024)