




CHANDLEY
OVENS

Giving you total control since 1944

COMPACTA

DECK OVEN



COMPACTA
RACK OVEN

CHANDLEY
RACK OVEN
100L
100L
100L

CHANDLEY
RACK OVEN
100L
100L
100L

CHANDLEY
RACK OVEN
100L
100L
100L

Racked base
for easy and
convenient
storage



What's the secret to a better bake? Chandley Ovens.

The Compacta is the bakery industry's leading deck oven, found in bakeries, hotels, kitchens and restaurants throughout the world. Multiple configurations of decks, deck heights and number of trays help you meet your customers' unique needs
bake after bake.

Traditionally used for bread production, each of the decks feature independently-controlled top and bottom heating elements to give you ultimate control. This unique design means that the Compacta is equally suited for bread, pies, pizza, pastries, confectionery and a whole range of baked products.

+44 (0)161 336 5444
info@chandleyovens.co.uk
www.chandleyovens.co.uk





Configured to your unique needs

Choose from multiple configuration options, including how many decks you need, the heights and depth of those decks and how many trays in each.

The Compacta can suit any need in any space. From large-scale production runs to smaller artisan quantities.



Ceramic
baking sole for
that signature
Chandley Ovens
mellow bake

COMPACTA

DECK OVEN

Independently- controlled top and bottom heat

Developed by bakers over generations,
the unique top and bottom heating
elements are independently controllable.
Giving you complete control over your
bake like no other deck oven.





Advanced waterdrop steam system

The optional waterdrop system can be used to inject steam into the deck oven chamber to give bread an exceptional shine and crust.





In-house
manufactured
ceramic-lined
elements with 1
year warranty

Assembled on-site

Restricted access? Because we are the manufacturer and installer, your Compacta Deck Oven can be delivered in small sections and built at your premises.





Choice of control systems, including digital or manual

Our Mk4m manual system keeps you in complete control of your oven before and during the baking cycle.

Or choose our innovative turbo system with pre-programmable colour touch screen.

Weighted doors

Weighted Vienna-style doors provide an easy opening action that is crucial in a busy kitchen or bake-house. Available in glass or stainless steel.





Unrivalled servicing

Offering a nationwide team of engineers, backed up by our central spares department, our goal is for you to reduce any potentially expensive downtime to a minimum.

Our regular servicing, maintenance and repair programs can help keep your Chandley oven in optimum working condition for many years to come.

Bake your way with our finance options

Buy your oven with regular monthly payments or lease your oven over a 5 year term. Or our unique Pay-as-you-Bake options lets you pay a deposit to cover installation and then simply pay an hourly rate when the oven is in use!



Technical details

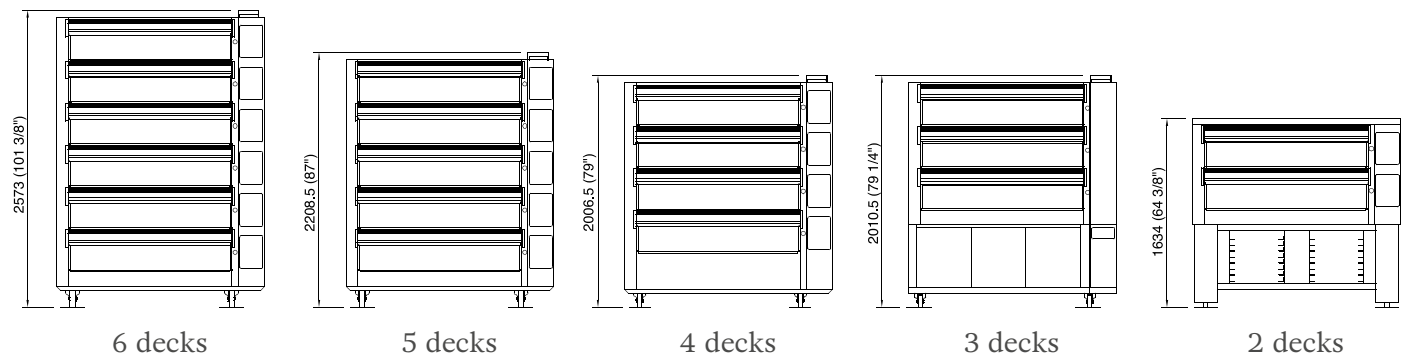


Power

3-phase power is required, although other electrical supplies can be accommodated. The total kW loading can range from 10kW to 57kW (for single-depth ovens) and 17kW to 100kW (for double-depth ovens) depending on the size of the oven. You should check with your local electricity supplier to determine how much power you have available.

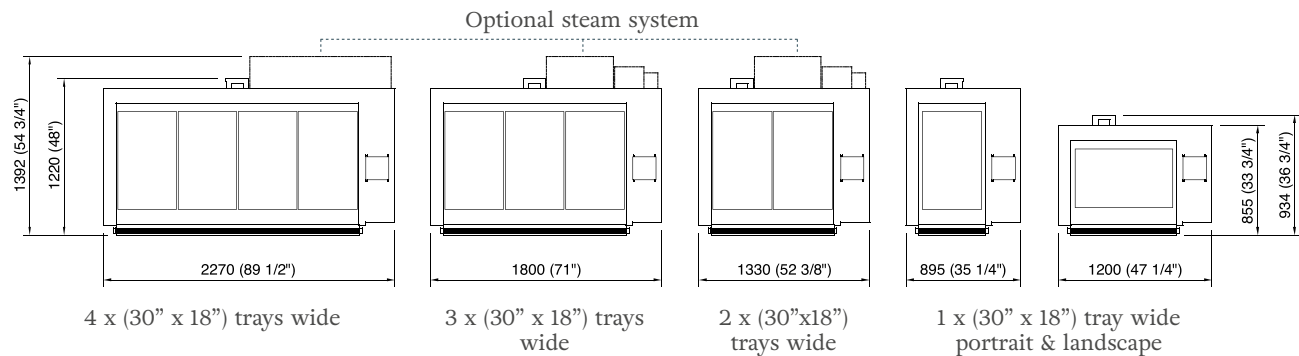
Single-depth oven dimensions

Height (viewed from front)



3 deck illustrated with prover base (racked base as standard on 2 and 3 deck models)
2 deck illustrated with racked base as standard on 2 and 3 deck models. Prover base also available
All oven models are illustrated with 8" (high crown) doors.

Width & Depth (viewed from above)



Please note: allow extra space if opting for Water Drop as illustrated on the above diagrams

Double-depth oven dimensions

COMPACTA
DECK OVEN

Standard double-depth models: (special sizes can also be manufactured)

3-4-8: 3 deck, 4 trays per deck, 8" door opening

4-4-8: 4 deck, 4 trays per deck, 8" door opening

3-6-8: 3 deck, 6 trays per deck, 8" door opening

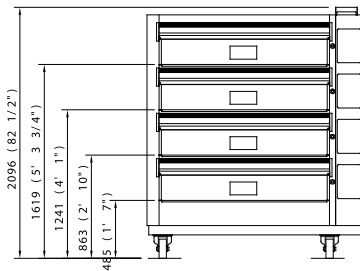
4-6-8: 4 deck, 6 trays per deck, 8" door opening

3-8-8: 3 deck, 8 trays per deck, 8" door opening

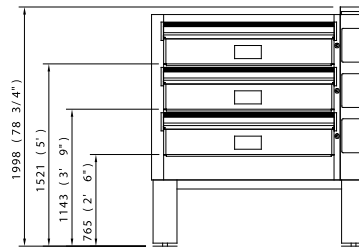
4-8-8: 4 deck, 8 trays per deck, 8" door opening

Additional options: For ease of loading the deck, a setter facility can be included. Also available is a built-in canopy, which can be connected to an extraction system, and a continental style apron.

Height (viewed from front)

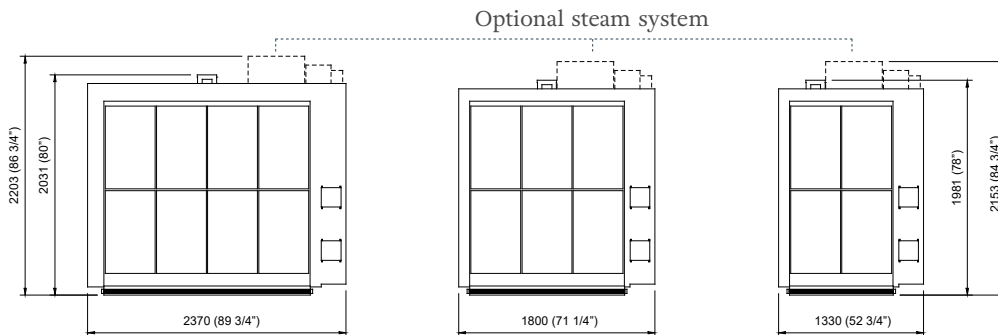


Model 4-6-8



Model 3-6-8

Width & Depth (viewed from above)



4 x (30" x 18") trays wide

3 x (30" x 18") trays wide

2 x (30" x 18") trays wide

Please note: allow extra space if opting for Water Drop as illustrated on the above diagrams

**MADE IN
BRITAIN**





Start your conversation with Chandley Ovens

Chandley Ovens are the UK's leading manufacturer and supplier of commercial bakery equipment. Our premium-quality deck ovens can be found in bakeries, hotels and restaurants throughout the world.

Whether you run a multi-million-pound commercial bakery, a hotel chain, an artisan bakehouse or a small local cafe, our team is here to help and advise you on the best solution for your unique needs.

+44 (0)161 336 5444

info@chandleyovens.co.uk

www.chandleyovens.co.uk



Giving you total control since 1944