

# **Chandley Pico Oven Specification Sheet**

#### **DIMENSIONS**

LxWxH:  $31.1 \times 24.8 \times 16.3$ " (790 × 630 × 415mm)

Weight: 110lb (50kg)

### **ELECTRICAL**

AC – 230v – SINGLE PHASE – 60Hz – 2.70Kw, 11.7 Amps AC – 220v – SINGLE PHASE – 60Hz – 2.47Kw, 11.23 Amps

Electrical plug: NEMA 6-20P

Electrical outlet: NEMA 6-20R receptacle

Power cord length 118" (3m) long

## **GENERAL**

Direct water line and exhaust system not required.

Max temp approx. 608 Of (320 Oc)

Heat up time approx. 20-25 minutes

Accepts std US half-size pans 18×13"

## Capacity illustration:

In approx. 538 mins -Qty 2 Chandley pico ovens stacked - will produce 60 1000g boules.

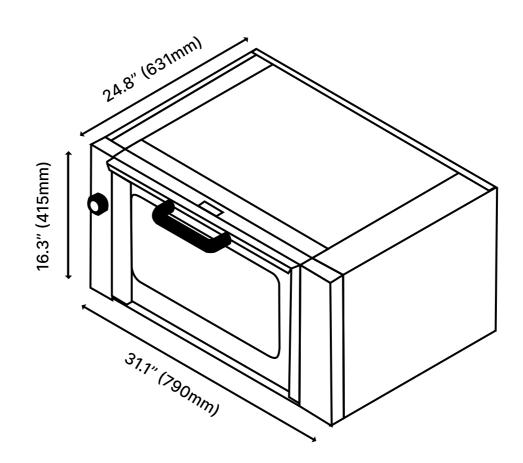
#### Clearance recommended:

12" all around if possible. With a clear top. Only stacking Chandley Pico Plus Ovens on top (with feet fully extended).

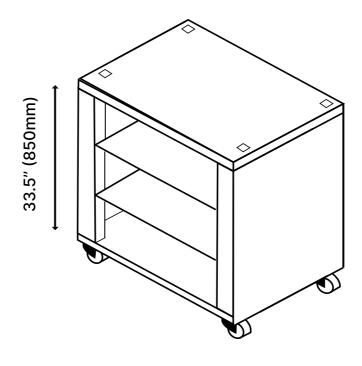
Certifications: UKCA, CE

Manufactured in an ISO 9001 facility

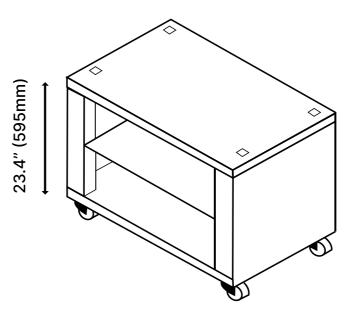




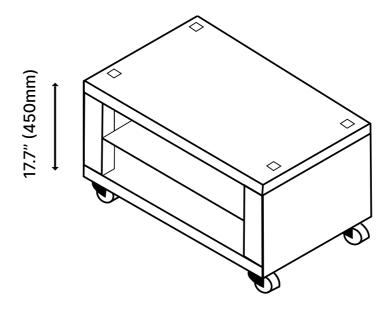
Pico Plus Oven



High Base with castors (suitable for single Pico)



Medium Base with castors (suitable for 2 x Picos)



Low Base with castors (suitable for 3 x Picos)





**Spiral mixers** 



**Veg prep machines** 

**Planetary mixers** 



Ice cream + food depositors

Twin arm dive mixers



Pie + Tart equipment

ISCA's Microbakery **Solutions** 

**Proofers** 



**Cookie + burger machines** 





**Donut injectors + decorators** 

Sourdough bread ovens



**Dough sheeters** 

**Convection ovens** 



**Bread + Bun slicers** 







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