

## Chandley Pico Plus Oven Specification Sheet

### DIMENSIONS

LxWxH: 39.8 × 31.1 × 16.3" (1013 × 790 × 415mm)  
 Weight: 163lb (74kg)  
 18.5 × 30" (470 × 762 mm) baking deck surface  
 Baking chamber internal height = 7.6" (195mm)

### ELECTRICAL

AC – 230v – SINGLE PHASE – 60Hz – 2.70Kw, 11.7 Amps  
 AC– 220v – SINGLE PHASE – 60Hz – 2.47Kw, 11.23 Amps  
 Electrical plug required: NEMA 6-20P  
 Electrical outlet required: NEMA 6-20R receptacle  
 Power cord length: 118" (3m) long

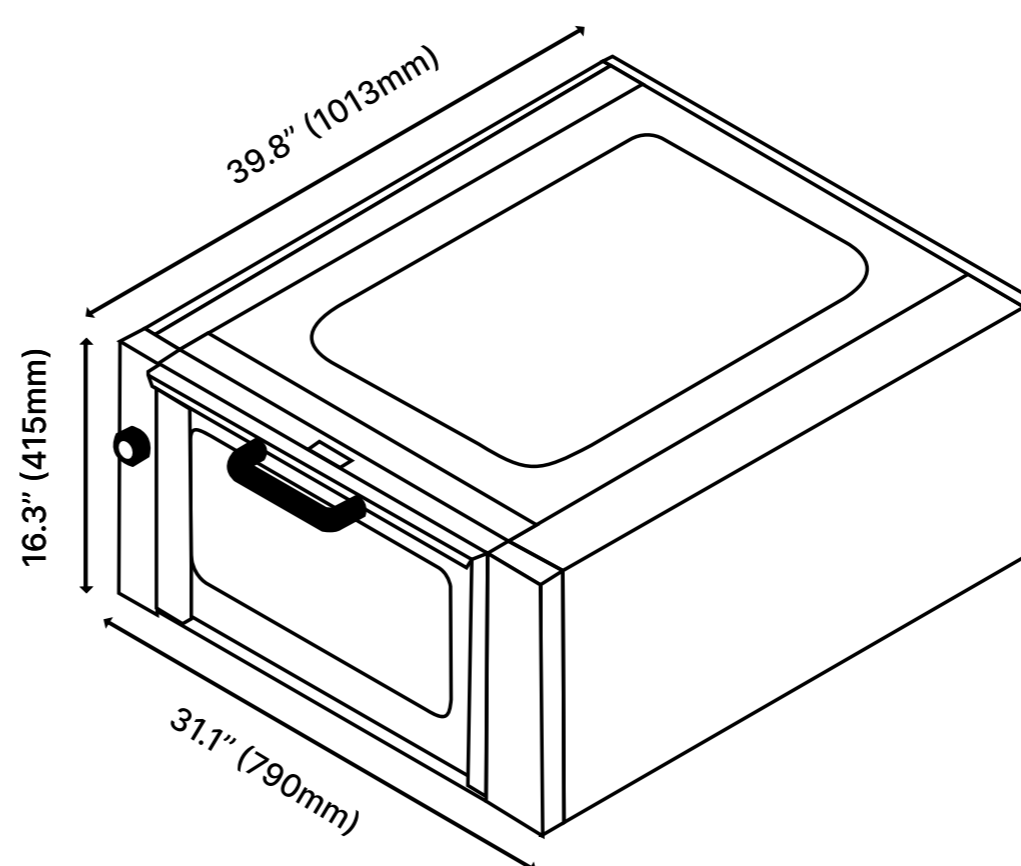
### GENERAL

Direct water line and exhaust system not required.  
 Max temp approx. 608 °F (320 °C)  
 Heat up time approx. 20-25 minutes  
 Accepts std US full size pans (18×26") and US half size pans (18×13")

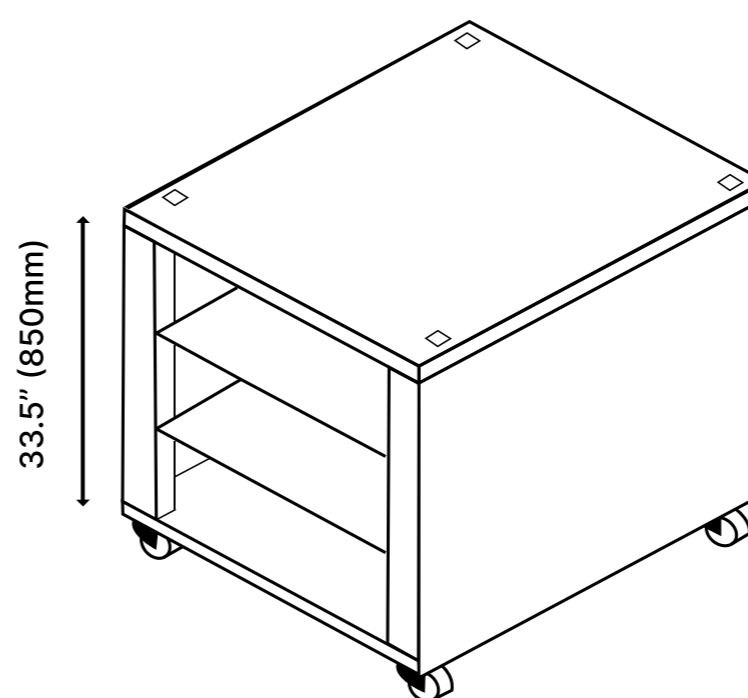
Capacity illustration:  
 In approx. 538 mins - Qty 2 Chandley pico plus ovens stacked - will produce 120 1000g boules (for comparison: nearest competitor produces 96 boules over same period).

Clearance recommended:  
 9-12" all around if possible. With a clear top. Only stacking Chandley Pico Plus Ovens on top (with feet fully extended).

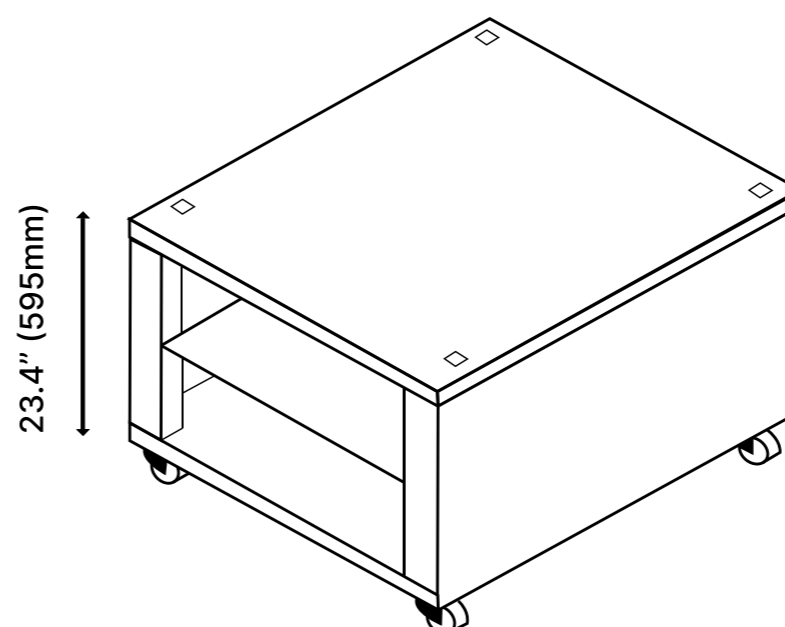
Certifications: UKCA, CE  
 Manufactured in an ISO 9001 facility



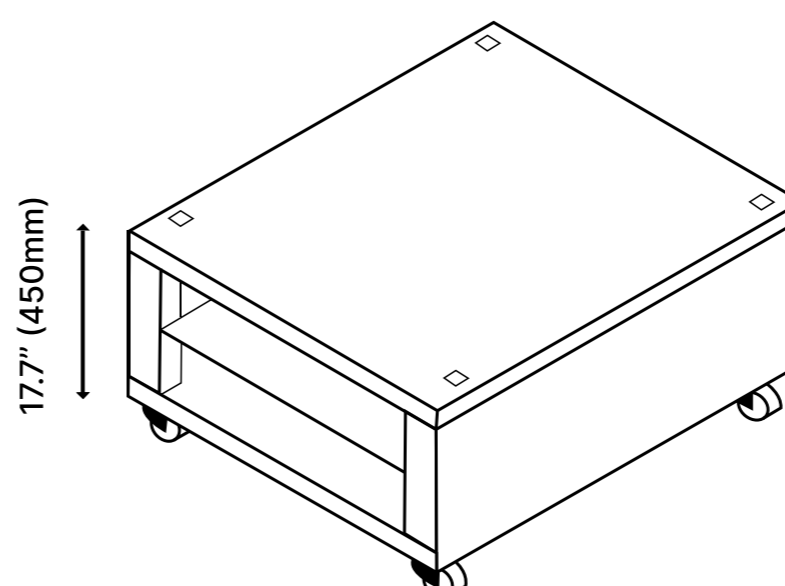
Pico Plus Oven



High Base with castors (suitable for single Pico Plus)



Medium Base with castors (suitable for 2 x Pico Pluses)



Low Base with castors (suitable for 3 x Pico Pluses)



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