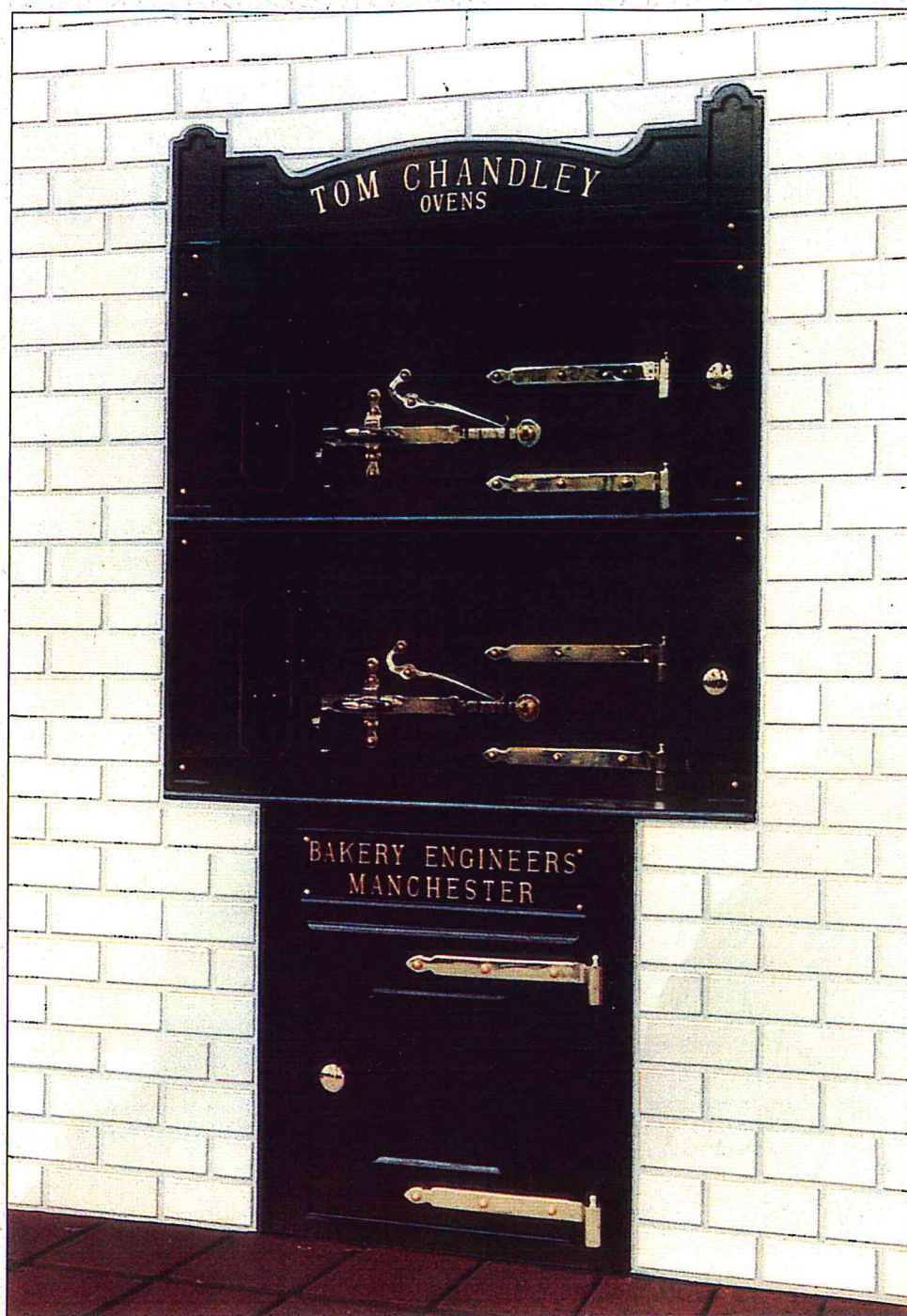


**T**

he *Endura* is an in-shop oven which combines old world styling and modern technology. The oven has cast iron doors, set off by a white glazed front, the superb door furniture is nickel plated and brass. The cast iron firebox door, can also second as a prover. Behind the facia is a modern Tom Chandley Oven. The oven can be supplied in a variety of sizes, one or two decks and from 2 to 6 trays per deck. Each deck has a stainless steel interior and ceramic tiled sole, and is illuminated by halogen light. The Tom Chandley Water Drop Steam System is available for this oven and can be fitted as an optional extra. On the two deck model each deck is independent of the other with electronic solid state controls to each deck offering accurate control of temperature with high temperature safety cut out, plus individual control over both top and bottom heat. All electrics fitted to Tom Chandley ovens are manufactured by the company. The control system can be mounted on the side of the oven or remotely via an umbilical.



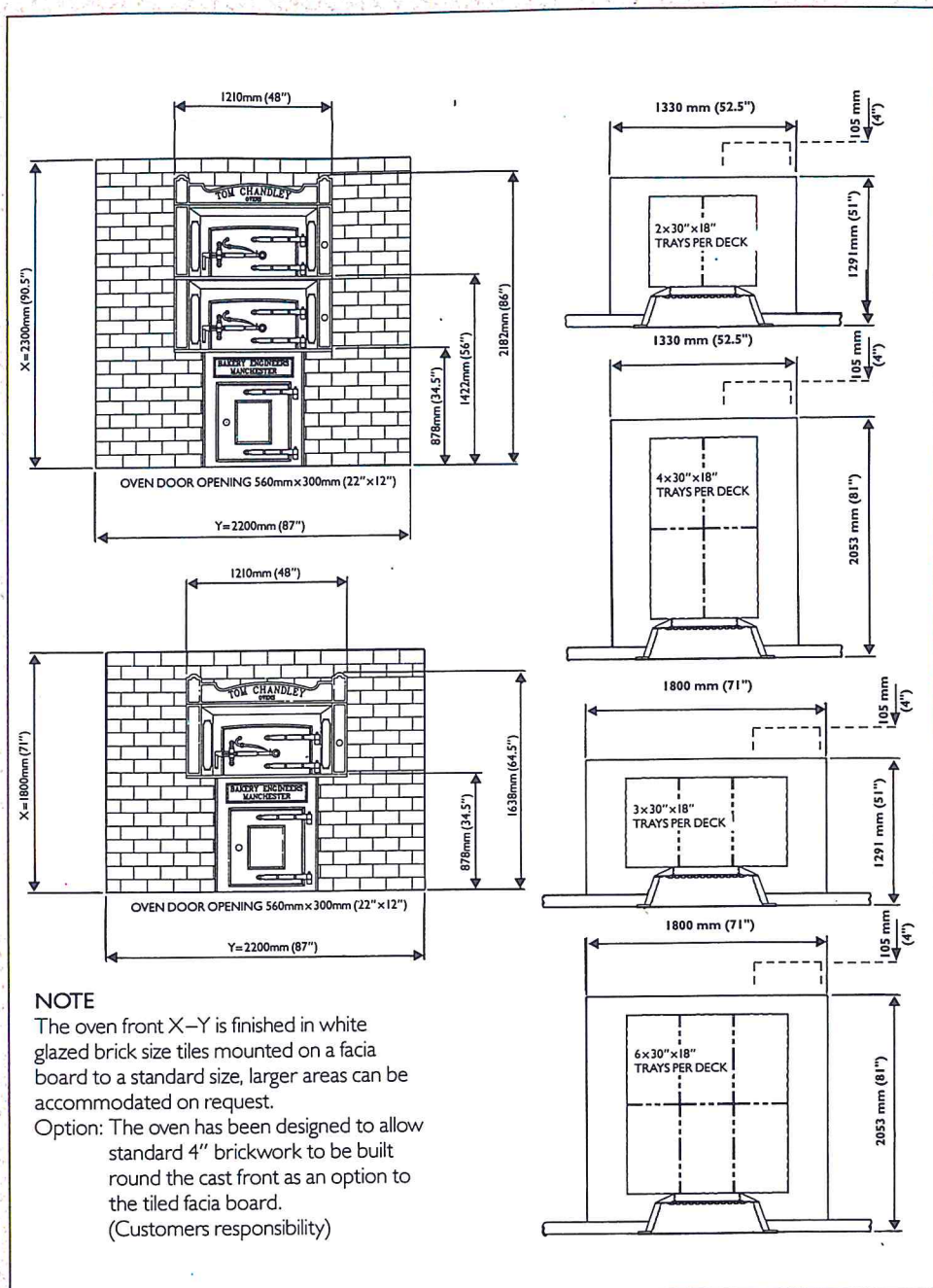
## ENDURA TRADITIONAL OVEN





## FEATURES

- AUTHENTIC SOLID CAST IRON FRONT with white glazed tile surround.
- NICKEL PLATE AND POLISHED BRASS fittings and fitments.
- CERAMIC BAKING SOLE for a mellow even bake.
- STAINLESS STEEL INTERIOR for durability and long life with internal halogen light.
- INDIVIDUAL TOP AND BOTTOM control of robust heating elements. We manufacture our own and give a 5 year guarantee. They are graded to ensure even baking throughout the oven.
- SOLID STATE ELECTRONICS giving precise temperature control with digital temperature display and accurate top and bottom heat.
- WATER DROP STEAMING SYSTEM built into each deck if required.
- PROVER CABINET can be fitted as an optional extra behind the cast iron firebox door.



MODEL	30"x18" TRAYS PER DECK	TOTAL 30"x18" TRAYS	KW LOADING
1-2-E	2	2	5.3
1-3-E	3	3	7.8
2-2-E	2	4	10.6
2-3-E	3	6	15.6

MODEL	30"x18" TRAYS PER DECK	TOTAL 30"x18" TRAYS	KW LOADING
1-4-E	4	4	8.9
1-6-E	6	6	13.2
2-4-E	4	8	17.8
2-6-E	6	12	26.4

Tom Chandley Ltd., Bakery Engineers,  
Windmill Lane, Denton, Manchester,  
M34 3RB, England  
Telephone: 0161 336 5444  
Fax: 0161 335 0972

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

END 3/96