



Macadams 80 ES Rotary Rack Oven



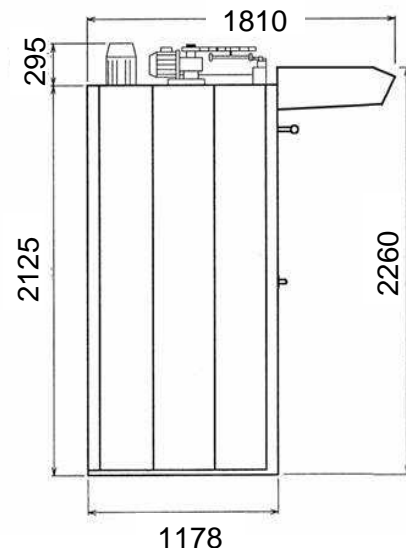
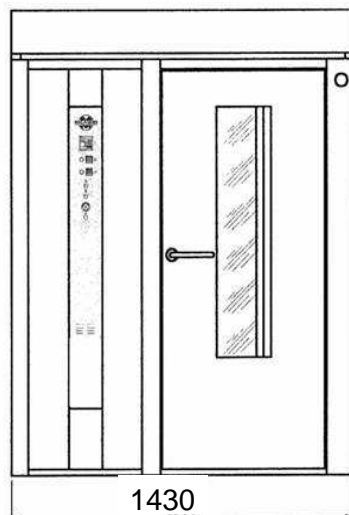
FEATURES & BENEFITS

- Small footprint
- Easy maintenance.
- Canopy optional.
- Simple control panel.
- Hook or platform system with ramp (optional).
- Electrical or fuel execution
- Robust design.
- High grade Stainless Steel design
- Improved upward heat distribution
- More efficient heat exchange = Energy efficiency



M80 ES RACK OVEN	
Power Rating (kW)	Electrical : 42 kW Fuel : 50 kW (burner) + 1.3 kW Electrical
Supply Voltage	400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request.
Control Voltage (V)	230
Current Rating at 400 V	Electrical : 61 A Fuel : 2 A
Baking Surface (m²)	6.3 m ²
Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray)	Capacity 80 loaves (20 x B04) 36 dozen 90 36 dozen
Capacity	18 x (457 x 762) mm
Weight (kg)	Electrical : 1050 kg Fuel : 1100 kg
Dimensions (mm)	1430 (w) x 1178 (d) x 2420 (h) mm

Oven dimensions in mm: exclude all protrusions (door handles, drain exits etc).
Allow an additional 200mm for protrusions



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za