

Macadams BX 4 Convection Oven



FEATURES & BENEFITS

- IDEAL FOR BAKERIES OR FOOD SERVICE OUTLETS.
- STAINLESS STEEL BAKE-OFF SYSTEM.
- STACKABLE AND ENERGY EFFICIENT.
- CONTROLLER FACILITATES RAPID VISUAL CHECKS, USER-FRIENDLY, MAXIMIZES THROUGHPUT, MINIMIZES WASTAGE, ENSURES CONSISTANT HIGH QUALITY RESULT.
- HALF LOAD PROGRAMME.
- DOUBLE GLAZED DOORS.
- HOLDS UP TO 150 BAKE PROGRAMMES.
- OPTIONAL STEAMER.



Technical Specs

BX 4 Convection Oven

	FG158
Power Rating	Single phase; 50Hz; fused at 40 Amps; total load 7.50kW OR 3 phase & neutral; 50 Hz; fused at 15 Amps per phase; total load 7.50 kW
Water Supply	Only require if an integral steam generator is fitted. Water pressure required is 2 Bar - 6 Bar.
Tray size (mm)	400 x 600
Confectionery Capacity:	
No. of trays	4
Distance between trays (mm)	900
Dimensions: (mm)	570 (h) x 1000 (w)
Depth, door closed	855
Depth, door open	1590
Weight	135 kg

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We reserve the right to both
technical and design
modifications.

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The Company. The People. The Products.

