

Macadams 100 Rotary Rack Oven



FEATURES & BENEFITS

- PLATFORM SYSTEM WITH RAMP.
- AUTOMATIC STEAMING SYSTEM.
- ELECTRICAL OR FUEL INTERCHANGABLE.
- MICROPROCESSOR CONTROL.
- EASY MAINTENANCE.

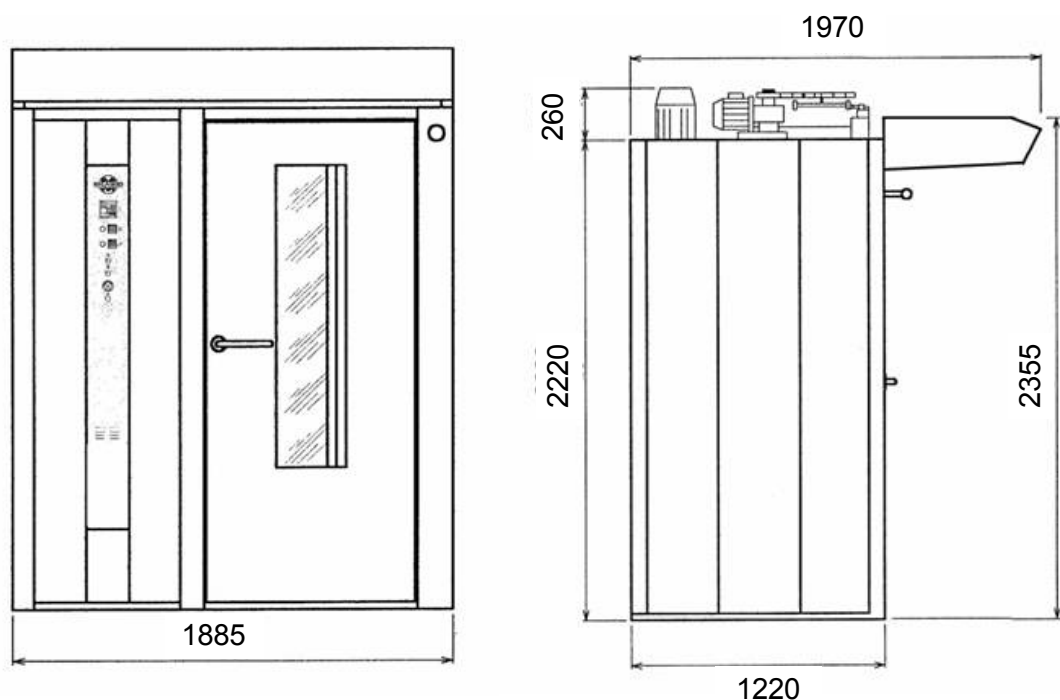


Technical Specs

Macadams 100 Rack Oven

	M100
Power Rating	Electrical : 39 kW Fuel : 51 kW burner 1.5 kW electrical
Supply Voltage	380V, 50Hz, 3 phase, neutral & earth. Other voltages available on request.
Control Voltage	230V, 50Hz, single phase.
Current Rating at 380V	Electrical : 60 Amps/phase at 380V Fuel : 2.5 Amps
Baking Surface	8.64 m ²
Product: Standard Bread: 600 - 900 g Rolls: 60 g Baguettes: 500 g Pies: 100 g	Capacity 100 54 dozen 96 54 dozen
Capacity	18 x (457 x 762) mm
Weight	Electrical : 1270 kg Fuel : 1360 kg

Oven dimensions in mm: exclude all protrusions (door handles, drain exits etc).



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We reserve the right to both technical and design modifications.

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The Company. The People. The Products.

