

Macadams 180 –2 Rotary Rack Oven



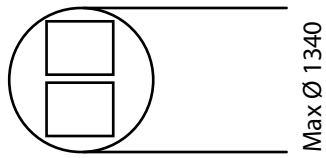
FEATURES & BENEFITS

- PLATFORM SYSTEM WITH RAMP.
- AUTOMATIC STEAMING SYSTEM.
- ELECTRICAL OR FUEL EXECUTION
- SIMPLE CONTROL PANEL.
- 2 RACKS / BAKE.
- CANOPY OPTIONAL.

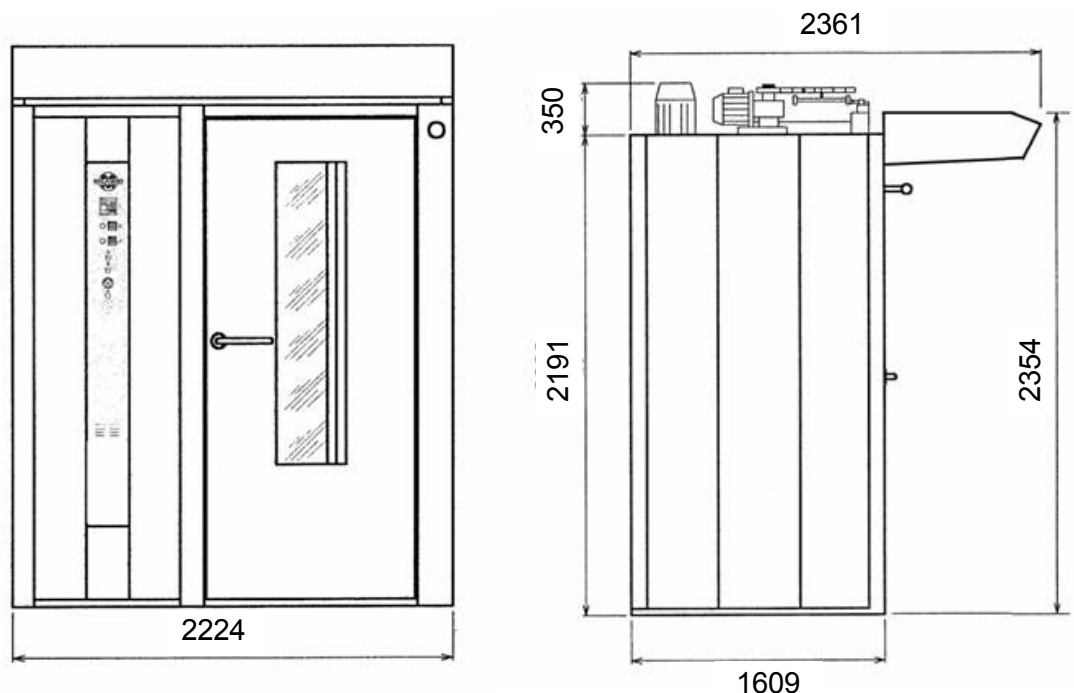


Technical Specs

Macadams 180-2 Rack Oven

	M180-2
Power Rating	Electrical : 70 kW Fuel : 120 kW burner 3.0 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 : 107 Amps/phase at 380V Fuel : 5.6 Amps
Baking Surface	12.54 m ²
Product: Standard Bread: 600 - 900 g Rolls: 60 g (@ 4x8 / tray) Baguettes: 500 g (6 fluted trays) Pies: 100 g (@ 4x8 / tray)	Capacity 180 96 dozen 216 96 dozen
Capacity: 2 by 457 x 762 mm / shelf 1 by 800 x 1000 mm / shelf	 Max Ø 1340
Weight	Electrical : 1733 kg Fuel : 1816 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.

