

Macadams 240 –2 Rotary Rack Oven



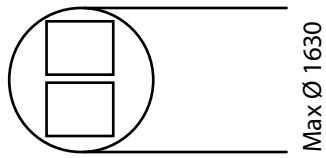
FEATURES & BENEFITS

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

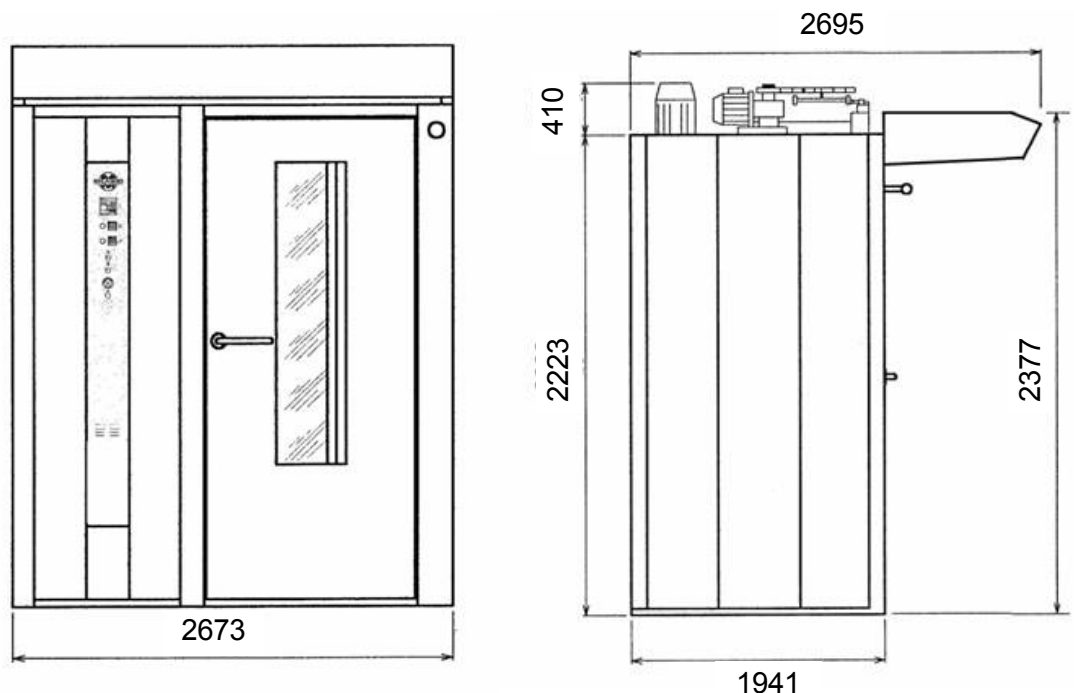


Technical Specs

Macadams 240-2 Rack Oven

	M240-2
Power Rating	Electrical : 78 kW Fuel : 147 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 : 118 Amps/phase at 380V Fuel : 5.6 Amps
Baking Surface	17.28 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 240 144 dozen 288 144 dozen
Capacity: 2 by 600 x 800 mm / shelf 1 by 800 x 1200 mm / shelf	 Max Ø 1630
Weight	Electrical : 2285 kg Fuel : 2462 kg

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH

Private Bag X7, Kuils River, 7579,
South Africa.

Tel : +27 (21) 907-1000

Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH

Tel : (011) 472-4100

Fax : (011) 472-4154

DURBAN BRANCH

Tel : (031) 569-6290

Fax : (031) 569-6296

EMAIL

info@macadams.co.za

WEBSITE

www.macadams.co.za

We reserve the right to both
technical and design
modifications.

February 2009

The Company. The People. The Products.

