

Macadams Convecta 8 Oven & Prover



FEATURES & BENEFITS

- SIMPLE CONTROLS.
- EASY MAINTENANCE.
- AUTOMATIC STEAMING SYSTEM.
- OPTIONAL MICROPROCESSOR CONTROL.



Technical Specs

Macadams Convecta 8 Oven & Prover

	Oven	Prover
Power Rating	Electrical : 12.5 kW	Electrical : 1.0 kW
Supply Voltage	230 / 400 V, 50 Hz, 3 phase, neutral & earth.	230 V, 50 Hz, single phase, neutral & earth (supply from oven).
Control Voltage	230 V	
Current Rating at 400 V	19 Amps	2 Amps
Floor Area	1.0 m ²	
Tray Size (mm)	400 x 600 mm	
Confectionery Capacity:		
Shelves	5 or 8 Trays	16 trays
Trays per shelf	1	2
Bread Capacity:		
Shelves	4	-
Trays per shelf	2 (placed on alternate shelves)	
Pan size (mm)	BO3 arranged 2 deep = 284 (w) x 354 (d) x 116 (h)	
Weight	158 kg	124 kg

Contact Details

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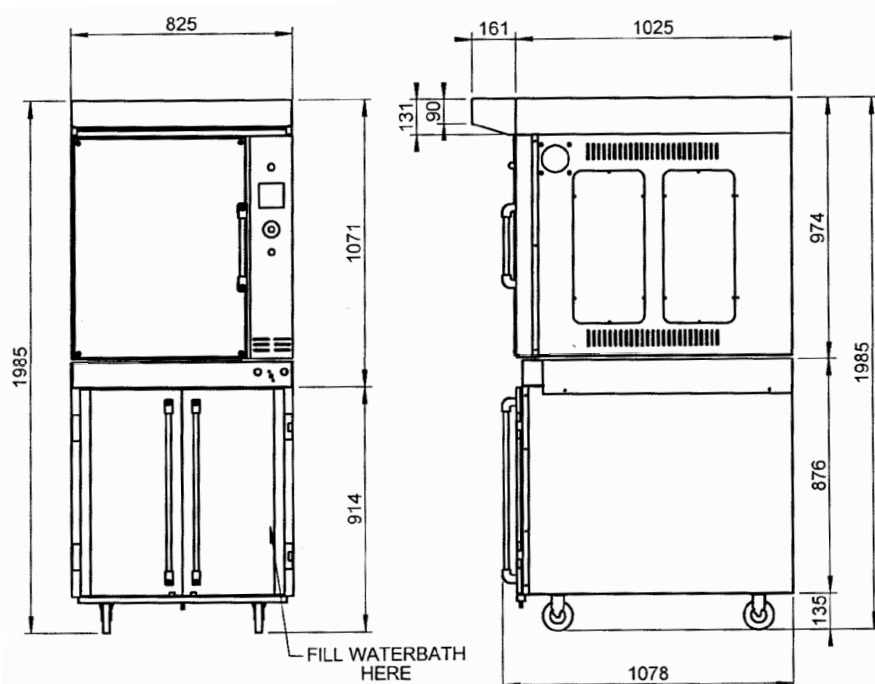
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WEBSITE

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We reserve the right to both technical and design modifications.

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The Company. The People. The Products.

