

# Macadams 120 Rotary Rack Oven



## FEATURES & BENEFITS

- HOOK OR PLATFORM SYSTEM WITH RAMP (OPTIONAL).
- MICROPROCESSOR CONTROL.
- ELECTRICAL OR FUEL EXECUTION
- EASY MAINTENANCE.
- SIMPLE CONTROL PANEL.
- CANOPY OPTIONAL.

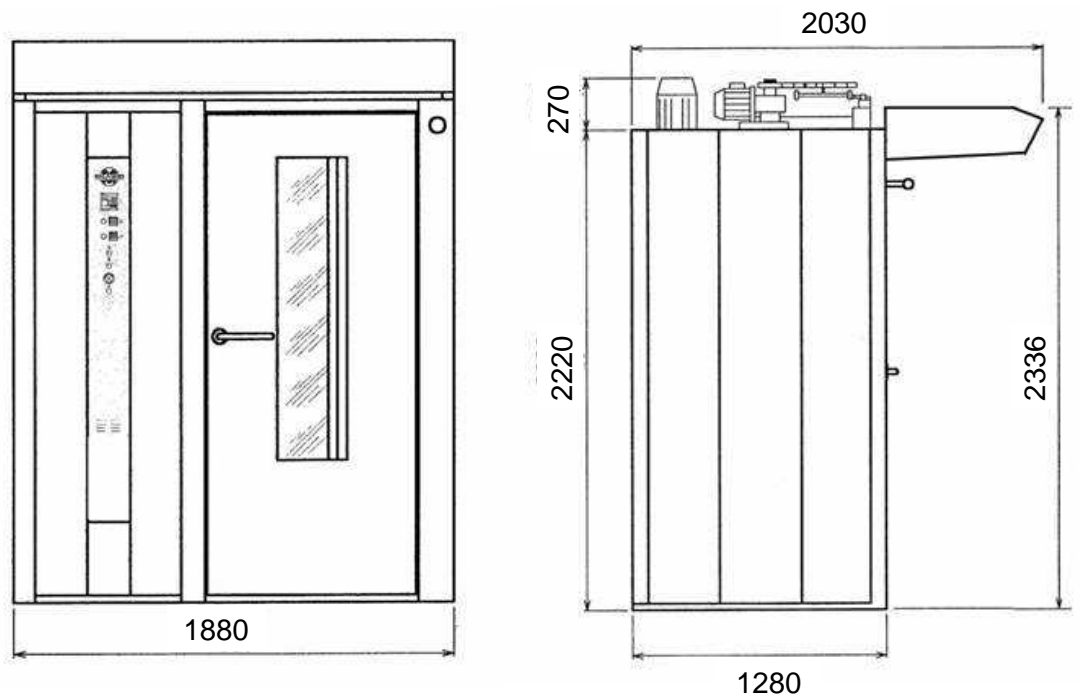


# Technical Specs

## Macadams 120 Rack Oven

	M120
<b>Power Rating</b>	Electrical : 47 kW Fuel : 76 kW burner 1.6 kW electrical
<b>Supply Voltage</b>	230 / 400 V, 50 Hz, 3 phase, neutral & earth. Other voltages available on request.
<b>Control Voltage</b>	230V
<b>Current Rating at 400 V</b>	Electrical : 68 Amps Fuel : 3 Amps
<b>Baking Surface</b>	8.7 m <sup>2</sup>
<b>Product:</b> Standard Bread: 600 - 900 g Rolls: 60 g Baguettes: 500 g Pies: 100 g	<b>Capacity</b> 120 72 dozen 144 72 dozen
<b>Capacity</b>	18 x (600 x 800) mm
<b>Weight</b>	Electrical : 1120 kg Fuel : 1155 kg

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



### Contact Details

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We reserve the right to both  
technical and design  
modifications.

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The Company. The People. The Products.

