

# Macadams Macbake Deck Oven



## FEATURES & BENEFITS

- INSTRUMENT PANEL IS USER FRIENDLY.
- LEGS ARE FITTED WITH CASTORS.
- OVENS ARE MODULAR AND CAN BE BUILT IN A COMBINATION OF 1- 5 DECKS.
- DOORS ARE SUPPLIED WITH FITTED WINDOWS TO ALLOW THE BAKER TO OBSERVE THE BAKING PROCESS.
- INDIVIDUAL ADJUSTMENT OF THE 4 HEAT PANEL ZONES ON EACH DECK ALLOWS THE OVEN TO BE SET FOR DIFFERENT PRODUCTS.



# Technical Specs

## Macadams Macbake Deck Oven

| Supply Voltage               | Main : 230 / 440 Volts, 50 Hz, 3 phase, neutral and earth |                     |   |  |   |                                 |   |              |
|------------------------------|---|---------------------|---|--|---|---------------------------------|---|--------------|
| Control Voltage              | 230 Volts.  |                     |   |  |   |                                 |   |              |
| Total Height (mm)            | 1 DECK  |                     | 2 DECK                                  |  | 3 DECK                                  |                                 | 4 DECK                                  |              |
| Macbake                      | 1610  |                     | 1795                                    |  | 2005                                    |                                 | 2025                                    |              |
| Macbake with Prover          | 1425  |                     | 1885                                    |  | -                                       |                                 | -                                       |              |
| Overall Dimensions (mm)      | Macbake 2 Pan   |                     | Macbake 3 Pan                           |  | Macbake 2 Pan with Prover               |                                 | Macbake 3 Pan with Prover               |              |
|                              | 660(h) x 1060(d) x 1455(w) x 950(legs)                    |                     | 1060(h) x 1060(d) x 1455(w) x 735(legs) |  | 1460(h) x 1060(d) x 1455(w) x 535(legs) |                                 | 1860(h) x 1060(d) x 1455(w) x 165(legs) |              |
|                              | 660(h) x 1060(d) x 1945(w) x 950(legs)                    |                     | 1060(h) x 1060(d) x 1945(w) x 735(legs) |  | 1460(h) x 1060(d) x 1945(w) x 535(legs) |                                 | 1860(h) x 1060(d) x 1945(w) x 165(legs) |              |
|                              | 1320(h) x 1060(d) x 1455(w) x 165(legs)                   |                     | 1320(h) x 1060(d) x 1945(w) x 165(legs) |  | -                                       |                                 | -                                       |              |
|                              | 1720(h) x 1060(d) x 1455(w) x 165(legs)                   |                     | 1720(h) x 1060(d) x 1945(w) x 165(legs) |  | -                                       |                                 | -                                       |              |
| Capacity (pans per deck)     | 600 x 400   | 762 x 457           | 580 x 780                               |  | 800 x 600                               |                                 | 800 x 1000                              | B03          |
| Macbake 3 Pan                | 4   | 3                   | 2                                       |  | 2                                       |                                 | 1                                       | 9 bread tins |
| Macbake 2 Pan                | 2   | 2                   | 1                                       |  | 1                                       |                                 | -                                       | 5 bread tins |
| Macbake 2 Pan Pizza          | 2   | 2                   | 1                                       |  | 1                                       |                                 | -                                       | -            |
| Macbake 3 Pan with Prover    | -   | 3<br>15<br>(prover) | -                                       |  | -                                       |                                 | -                                       | 9 bread tins |
| Macbake 2 Pan with Prover    | -   | 2<br>10<br>(prover) | -                                       |  | -                                       |                                 | -                                       | 5 bread tins |
| Technical Information / Deck | Baking Area   |                     | Element Rating Load / Deck              |  |   | Element Rating Steam Unit /Deck | Power Rating Prover                     |              |
| Macbake 3 Pan                | 1470(w) x 820(d) x 190(h)                                 |                     | 9.6 kW                                  |  |   | 3.0 kW                          | -                                       |              |
| Macbake 2 Pan                | 980(w) x 820(d) x 190(h)                                  |                     | 6.0 kW                                  |  |   | 2.0 kW                          | -                                       |              |
| Macbake 2 Pan Pizza          | 980(w) x 820(d) x 190(h)                                  |                     | 12 kW                                   |  |   | -                               | -                                       |              |
| Macbake 3 Pan with Prover    | 1470(w) x 820(d) x 190(h)                                 |                     | 9.6 kW                                  |  |   | 3.0 kW                          | 3,5 kW                                  |              |
| Macbake 2 Pan with Prover    | 980(w) x 820(d) x 190(h)                                  |                     | 6.0 kW                                  |  |   | 2.0 kW                          | 3,5 kW                                  |              |

**PLEASE NOTE:** Macbake 5 Deck (2/3 Pan) available. Total height: 2425mm.

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We reserve the right to both  
technical and design  
modifications.

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The Company. The People. The Products.

