

# Macadams BX Convection Ovens

FG156 - 2 Tray



FG149 - 10 Tray



FG153 - 4 Tray



## FEATURES & BENEFITS

- IDEAL FOR BAKERIES OR FOOD SERVICE OUTLETS.
- STAINLESS STEEL BAKE-OFF SYSTEM.
- STACKABLE AND ENERGY EFFICIENT.
- CONTROLLER FACILITATES RAPID VISUAL CHECKS, USER-FRIENDLY, MAXIMIZES THROUGHPUT, MINIMIZES WASTAGE, ENSURES CONSISTANT HIGH QUALITY RESULT.
- HALF LOAD PROGRAMME.
- DOUBLE GLAZED DOORS.
- HOLDS UP TO 150 BAKE PROGRAMMES.
- OPTIONAL STEAMER.



# Technical Specs

## BX 4 Convection Oven

	FG156 2 Tray	FG153 4 Tray	FG149 10 Tray
<b>Power Rating</b>	Single phase; 50Hz; fused at 13 Amps; total load 2.99kW	Single phase; 50Hz; fused at 40 Amps; total load 7.50kW OR 3 phase & neutral; 50 Hz; fused at 15 Amps per phase; total load 7.50 kW	3 phase & neutral; 50 Hz; fused at 32 Amps per phase;
<b>Water Supply</b>	Only require if an integral steam generator is fitted. Water pressure required is 2 Bar - 6 Bar.		
<b>Tray size (mm)</b>	600 x 400	400 x 600	400 x 600
<b>Confectionery Capacity:</b> No. of trays Distance between trays (mm)	2 90mm	4 / 5 90mm	10 100mm
<b>Dimensions: (mm)</b> Depth, door closed Depth, door open	420 (h) x 1000 (w) 732 1062	570 (h) x 1000 (w) 890 1610	1170 (h) x 780 (w) 1109 1609
<b>Weight</b>	66kg	135kg	250kg

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We reserve the right to both  
technical and design  
modifications.

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The Company. The People. The Products.

