

# Macadams Combi Ovens



## FEATURES & BENEFITS

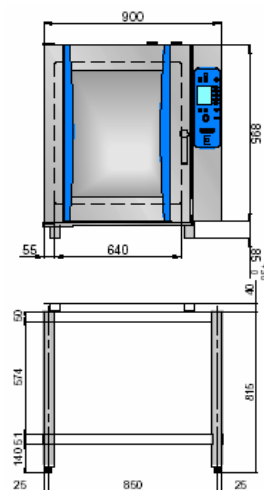
- STEAM, COMBINATION AND CONVECTION COOKING.
- 100 PROGRAMMES OF 10 COOKING PHASES.
- RAPID HEAT UP AND COOL DOWN MECHANISM.
- REAL HUMIDITY CONTROL.
- AUTO CLEAN PROGRAMME.



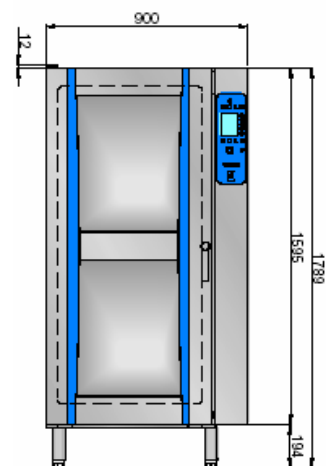
# Technical Specs

## Macadams Combi Ovens

	HFED 101DLC	HFED 201DLC
<b>Capacity:</b> Level Spacing	10 x GN 1/1 67 mm	20 x GN 1/1 67 mm
<b>Power</b>	18.5 kW, 400V, 50 Hz, 3 phase, neutral + earth, 27 Amps.	36.5 kW, 400V, 50 Hz, 3 phase, neutral + earth, 53 Amps.
<b>Fuses</b>	Depends on installation.	Depends on installation.
<b>Water:</b> Pressure Fill connection Drain connection Max. hardness Max. consumption	2 to 6 bar max. 3/4" BSP 1" BSP 6° Clark 40 litres/hr	2 to 6 bar max. 3/4" BSP 1" BSP 6° Clark 70 litres/hr
<b>Temperature:</b> Steam mode Convection/combined mode	30 to 100°C 30 to 250°C	30 to 100°C 30 to 250°C
<b>Dimensions (mm)</b>	900 (w) x 890 (d) x 895 (h)	900 (w) x 890 (d) x 1790 (h)
<b>Optional</b>	Euro norm racking for 10 trays, size 600 x 400mm.	-
<b>Net Weight</b>	140 kg	220 kg



HFED 101DLC  
with stand



HFED 201DLC

### Contact Details

#### HEAD OFFICE, EXPORTS & CAPETOWN 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.

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The Company. The People. The Products.

