



Macadams 120 Rotary Rack Oven



FEATURES & BENEFITS

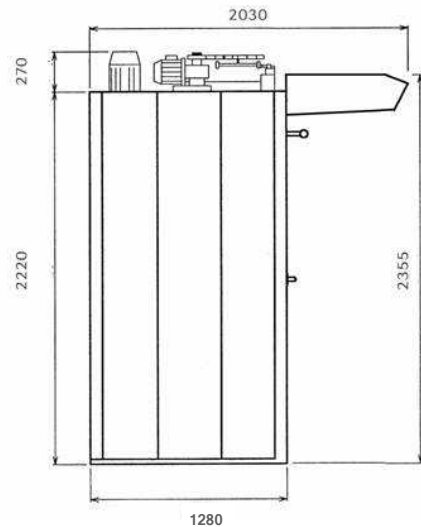
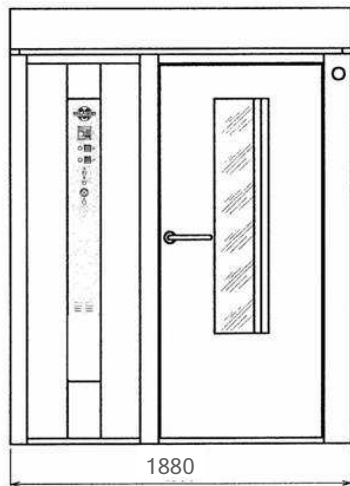
- Easy maintenance.
- Canopy optional.
- Simple control panel.
- Hook or platform system with ramp (optional).
- Electrical or fuel execution
- High grade stainless steel design
- Robust design



Technical Specs

M120 RACK OVEN	
Power Rating (kW)	Electrical : 46 Fuel : 76 (burner) 1.3 Electrical
Supply Voltage	400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request.
Control Voltage (V)	230
Current Rating at 400 (A)	Electrical : 70 Fuel : 2
Baking Surface (m²)	8.7
Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 5 / tray) Baguettes: 500 g (6 fluted trays) Pies (foil): 100 g (6 x 5 / tray)	Capacity 120 45 dozen 108 45 dozen
Capacity	18 x (600 x 800) mm
Weight (kg)	Electrical : 1120 Fuel : 1155

Oven dimensions in mm: exclude all protrusions (door handles, drain exits etc).
Allow an additional 200mm for protrusions



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