



# 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.
- Effective steam technology.



M120 ROTARY RACK OVEN	
Power Rating (kW)	Electrical : 46 kW Fuel : 76 kW (burner) + 1.3 kW Electrical
Supply Voltage	400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request.
Control Voltage (V)	230 V / 24 DC
Current Rating at 400 (A)	Electrical : 70 A Fuel : 2 A
Baking Surface (m <sup>2</sup> )	8.7 m <sup>2</sup>
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)	<b>Capacity</b> 120 loaves per bake 45 dozen per bake 108 per bake 45 dozen per bake
Capacity	18 x (600 x 800) mm
Weight (kg)	Electrical : 1120 kg Fuel : 1155 kg

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

