



Macadams 240-2

Rotary Rack Oven



FEATURES & BENEFITS

- Easy maintenance.
- Platform system with ramp. Canopy optional
- Simple control panel.
- 2 racks / bake.
- Electrical or fuel execution
- High grade stainless steel design = Robust Design
- Walkthrough option available.
- Effective steam technology.



M240-2 ROTARY RACK OVEN	
Power Rating (kW)	Electrical : 78 kW Fuel : 118 kW (burner) + 3.0 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 V	Electrical : 115 A Fuel : 5 A
Baking Surface (m ²)	17.3 m ²
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 240 loaves per bake 90 dozen per bake 216 per bake 90 dozen per bake
Capacity:	2 x 18 x (600 x 800 mm)
Weight (kg)	Electrical : 2285 Fuel : 2462

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

