



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 | |
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| 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 (m²) | 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.

