



Macadams 80ES

Rotary Rack Oven



FEATURES & BENEFITS

- Small footprint
- Easy maintenance.
- Canopy optional.
- Simple manual control panel.
- Hook or platform system with ramp (optional).
- Electrical or fuel execution
- Robust design.
- High grade Stainless Steel design
- Improved upward heat distribution
- More efficient heat exchange = Energy efficiency
- Modular - can fit through standard doors
- Effective Steam Technology



M80 ES ROTARY RACK OVEN	
Power Rating (kW)	Electrical : 42 kW Fuel : 50 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 V	Electrical : 61 A Fuel : 2 A
Baking Surface (m²)	6.3 m ²
Product: Standard Bread: 600 - 900 g	Capacity 80 loaves per bake (20 x B04) 100 loaves per bake (20 x B05) 36 dozen per bake 90 per bake 36 dozen per bake
Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray)	
Capacity	18 x (457 x 762) mm
Weight (kg)	Electrical : 1050 kg Fuel : 1100 kg
Dimensions (mm)	1430 (w) x 1178 (d) x 2420 (h) mm

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

