

## Macadams 80ES Rotary Rack Oven



- 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





Power Rating (kW)

Dimensions (mm)

## **Technical** Specs

Electrical: 42 kW
Fuel: 50 kW (burner) + 1.3 kW Electrical

M80 ES ROTARY RACK OVEN

Supply Voltage 400 V, 50 Hz
3 phase, neutral & earth.
Other voltages available on request.

Control Voltage (V) 230 V / 24 DC
Electrical: 61 A

Current Rating at 400 V
Fuel: 2 A

Baking Surface (m<sup>2</sup>)

6.3 m<sup>2</sup>

Product: Capacity

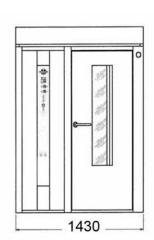
Standard Bread: 600 - 900 g 80 loaves per bake (20 x B04) 100 loaves per bake (20 x B05) Rolls: 60 g (6 x 4 / tray) 36 dozen per bake

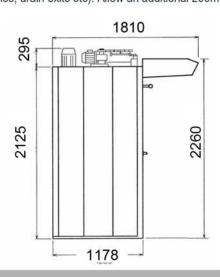
Baguettes: 500 g (5 fluted trays) 90 per bake
Pies (foil): 100 g (6 x 4 / tray) 36 dozen per bake

**Capacity** 18 x (457 x 762) mm

Weight (kg) Electrical: 1050 kg
Fuel: 1100 kg

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





1430 (w) x 1178 (d) x 2420 (h) mm