



Macadams

MacBake Deck Oven



FEATURES & BENEFITS

- Instrument panel is user friendly.
- Legs are fitted with castors.
- Ovens are modular and can be built in a combination of 1- 5 decks.
- Can be set for different products
- Doors are supplied with fitted windows to allow the baker to observe the baking process.
- Individual adjustment of the 4 heat panel zones on each deck allows for even baking.



Supply Voltage	Main : 400 V, 50 Hz, 3 phase, neutral and earth					
Control Voltage (V)	230					
Total Height (mm)	1 DECK		2 DECK	3 DECK	4 DECK	
Macbake	1610		1795	2005	2025	
Macbake with Prover	1425		1885	-	-	
Overall Dimensions (mm)						
Macbake 2 Pan	1455(w) x 1060(d) x 660(h) x 950(legs)		1455(w) x 1060(d) x 1060(h) x 735(legs)	1455(w) x 1060(d) x 1460(h) x 535(legs)	1455(w) x 1060(d) x 1860(h) x 165(legs)	
Macbake 3 Pan	1945(w) x 1060(d) 660(h) x 950(legs)		1945(w) x 1060(d) x 1060(h) x 735(legs)	1945(w) x 1060(d) x 1460(h) x 535(legs)	1945(w) x 1060(d) x 1860(h) x 165(legs)	
Macbake 2 Pan with Prover	1455(w) x 1060(d) 1320(h) x 165(legs)		1945(w) x 1060(d) x 1320(h) x 165(legs)	-	-	
Macbake 3 Pan with Prover	1455(w) x 1060(d) 1720(h) x 165(legs)		1945(w) x 1060(d) x 1720(h) x 165(legs)	-	-	
Capacity (pans per deck)	600 x 400	762 x 457	580 x 780	800 x 600	800 x 1000	B03
Macbake 3 Pan	4	3	2	2	1	9 bread tins
Macbake 2 Pan	2	2	1	1	-	5 bread tins
Macbake 2 Pan Pizza	2	2	1	1	-	-
Macbake 3 Pan with Prover	-	3 15 (prover)	-	-	-	9 bread tins
Macbake 2 Pan with Prover	-	2 10 (prover)	-	-	-	5 bread tins
Technical Information / Deck	Baking Area		Element Rating Load / Deck		Element Rating Steam Unit /Deck	Power Rating Prover
Macbake 3 Pan	1470(w) x 820(d) x 190(h)		9.6 kW		3.0 kW	-
Macbake 2 Pan	980(w) x 820(d) x 190(h)		6.0 kW		2.0 kW	-
Macbake 2 Pan Pizza	980(w) x 820(d) x 190(h)		12 kW		-	-
Macbake 3 Pan with Prover	1470(w) x 820(d) x 190(h)		9.6 kW		3.0 kW	3,5 kW
Macbake 2 Pan with Prover	980(w) x 820(d) x 190(h)		6.0 kW		2.0 kW	3,5 kW

