



Macadams 80 ES

Rack Oven with Smart Controller



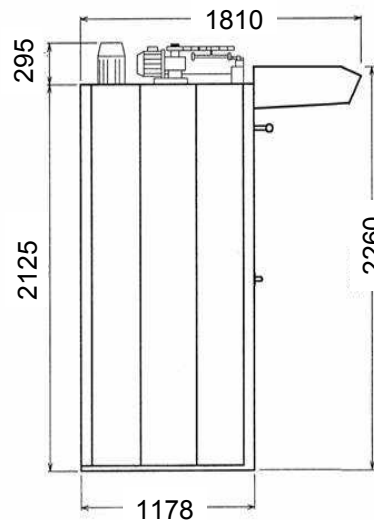
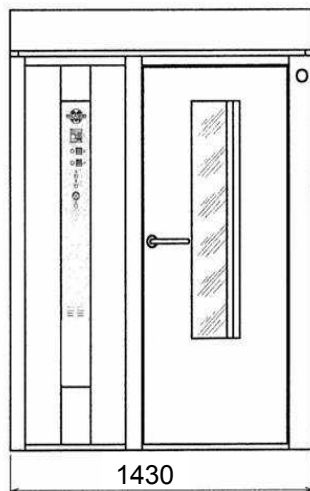
FEATURES & BENEFITS

- Small Footprint
- Improved upward heat distribution
- Energy Efficient = more efficient heat exchanger
- Modular—can fit through a standard door
- Fitted with the Macadams SMART Controller
- High grade stainless steel design
- Easy Maintenance
- Electric or Fuel options available
- Hook or Platform system with Ramp (optional)



M80 ES RACK OVEN With Smart Controller	
Power Rating (kW)	Electrical : 42 kW Fuel : 50 kW (burner) + 1.3 kW Electrical
Supply Voltage	230/400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request.
Control Voltage (V)	230 AC / 24 DC
Current Rating at 400 V	Electrical : 61 A Fuel : 2 A
Baking Surface (m²)	6.62 m ²
Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted tray) Pies (foil): 100 g (6 x 4 / tray)	Capacity 80 loaves (20 x B04) 36 dozen 90 36 dozen
Capacity	18 x (450 x 750) mm
Weight (kg)	Electrical : 1050 kg Fuel : 1100 kg
Dimensions (mm)	1430 (w) x 1178 (d) x 2420 (h) mm

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



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