



Macadams 72

Rotary Rack Oven with Smart Controller



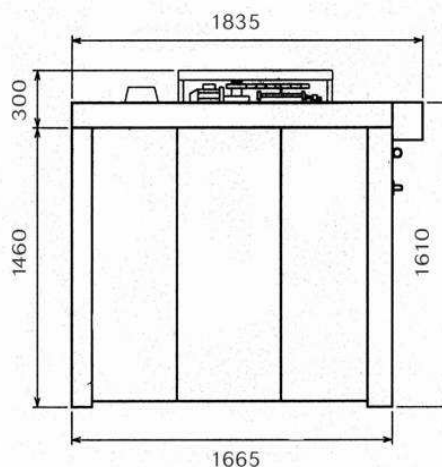
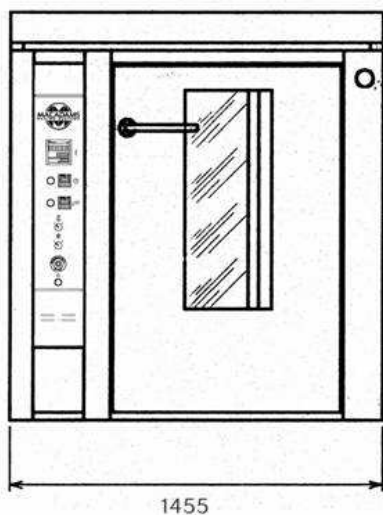
FEATURES & BENEFITS

- New smart control panel.
- Hook system for rack (no platform, no rack).
- Easy maintenance baking chamber.
- Electrical or fuel execution
- High grade stainless steel
- Auto damper
- Auto extractor
- Intuitive controls



| M72 RACK OVEN With Smart Controller | |
|---|---|
| Power Rating (kW) | Electrical : 32 Fuel : 44 (burner) 1.4 Electrical |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 24 (DC) |
| Current Rating at 400 V | Electrical: 48 A Fuel: 3 A |
| Baking Surface (m²) | 4.2 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 5 / tray) Baguettes: 500 g (6 fluted tray) Pies (foil): 100 g (6 x 5 / tray) | Capacity 72 30 dozen 72 30 dozen |
| Capacity | 12 x (600 x 800) mm |
| Weight (kg) | Electrical : 740 Fuel : 780 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams

Rotary Rack Oven 120 SLE



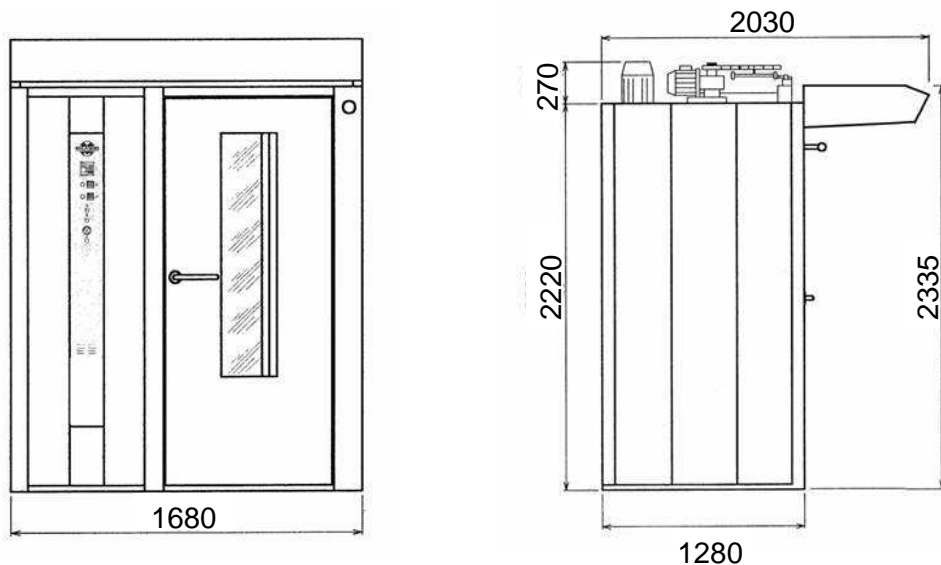
FEATURES & BENEFITS

- Easy maintenance.
- Simple control panel.
- Canopy optional.
- Hook or platform system with ramp.
- High grade stainless steel.
- Electrical execution.



| M120 Slim Line Electric (SLE) | |
|---|---|
| Power Rating (kW) | Electrical: 46 |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 |
| Current Rating at 400V | Electrical: 70A |
| Baking Surface (m²) | 8.7 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 5 / tray) Baguettes: 500 g (6 fluted tray) Pies (foil): 100 g (6 x 5 / tray) | Capacity 120 45 dozen 108 45 dozen |
| Capacity | 18 x (600 x 800) mm |
| Weight (kg) | Electrical: 1070 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 72 Rotary Rack Oven



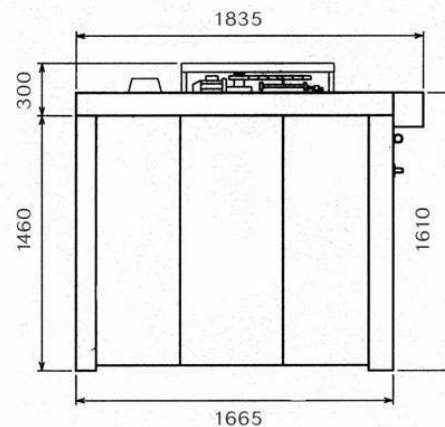
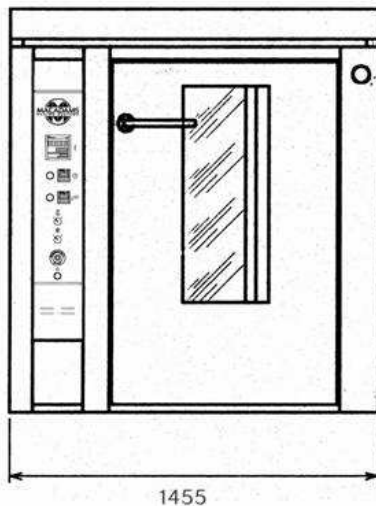
FEATURES & BENEFITS

- Hook system for rack (no platform, no rack).
- Simple control panel.
- Easy maintenance.
- Electrical or fuel execution.
- Robust design
- High grade Stainless Steel design



| | M72 |
|---|---|
| Power Rating (kW) | Electrical : 32 Fuel: 44 (burner) 1.4 Electrical |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage | 230 V |
| Current Rating at 400 V | Electrical : 48 A Fuel : 3 A |
| Baking Surface (m²) | 5.8 |
| 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 72 30 dozen 72 30 dozen |
| Capacity | 12 x (600 x 800) mm |
| Weight (kg) | Electrical : 740 Fuel : 780 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 80 ES Rotary Rack Oven



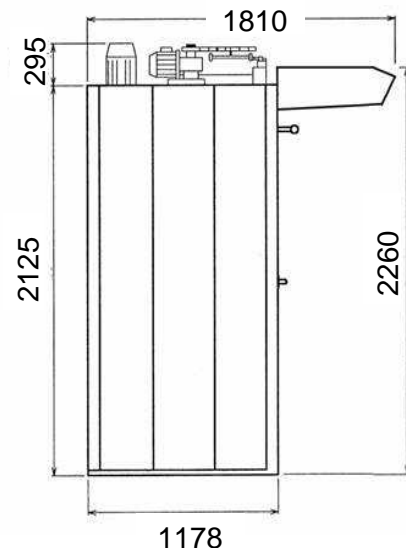
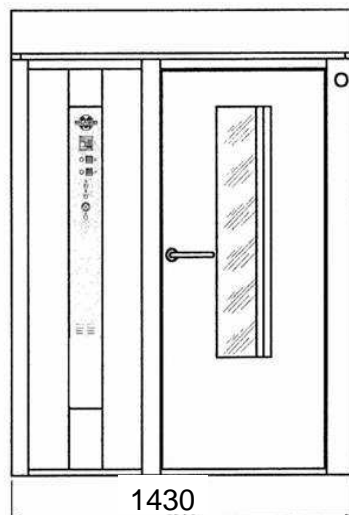
FEATURES & BENEFITS

- Small footprint
- Easy maintenance.
- Canopy optional.
- Simple 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



| M80 ES 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 |
| Current Rating at 400 V | Electrical : 61 A Fuel : 2 A |
| Baking Surface (m²) | 6.3 m ² |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 80 loaves (20 x B04) 36 dozen 90 36 dozen |
| 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: exclude all protrusions (door handles, drain exits etc).
Allow an additional 200mm for protrusions



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 120 Rotary Rack Oven



FEATURES & BENEFITS

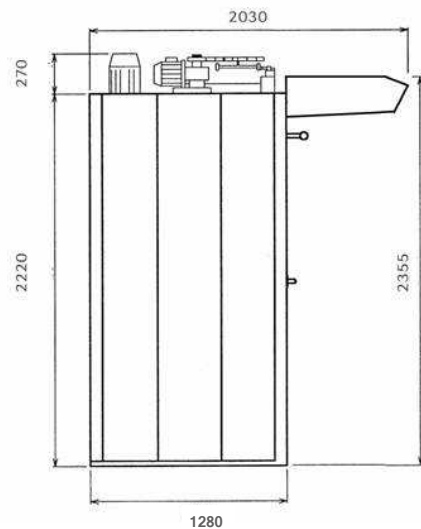
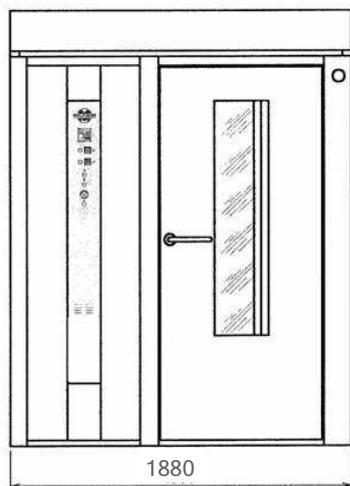
- Easy maintenance.
- Canopy optional.
- Simple control panel.
- Hook or platform system with ramp (optional).
- Electrical or fuel execution
- High grade stainless steel design
- Robust design



Technical Specs

| M120 RACK OVEN | |
|---------------------------------------|---|
| Power Rating (kW) | Electrical : 46 Fuel : 76 (burner) 1.3 Electrical |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 |
| Current Rating at 400 (A) | Electrical : 70 Fuel : 2 |
| Baking Surface (m²) | 8.7 |
| Product: | Capacity |
| Standard Bread: 600 - 900 g | 120 |
| Rolls: 60 g (6 x 5 / tray) | 45 dozen |
| Baguettes: 500 g (6 fluted trays) | 108 |
| Pies (foil): 100 g (6 x 5 / tray) | 45 dozen |
| Capacity | 18 x (600 x 800) mm |
| Weight (kg) | Electrical : 1120 Fuel : 1155 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za

Macadams 120

Rack Oven with Smart Controller



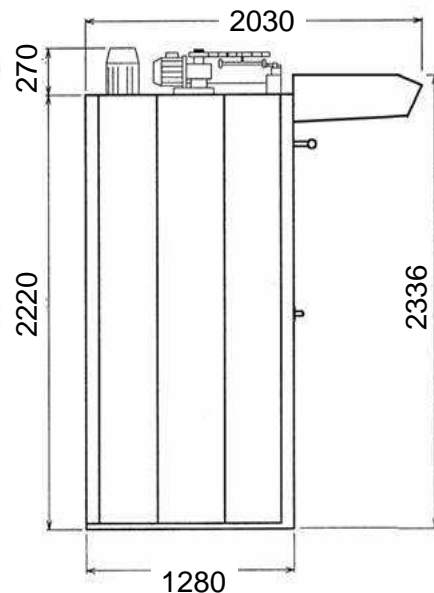
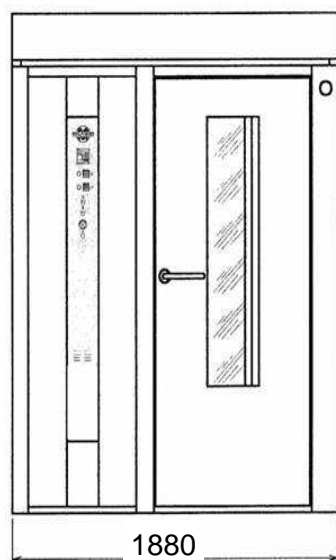
FEA-

- New smart controller panel.
- High grade stainless steel design.
- Easy maintenance / hygienic.
- Electrical or fuel execution.
- Canopy optional.
- Auto extractor.
- Auto damper.
- Intuitive controls .
- Robust design.



| M120 RACK OVEN With Smart Controller | |
|--|---|
| Power Rating (kW) | Electrical : 46 Fuel : 76 (burner) 1.3 Electrical |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 AC / 24 DC |
| Current Rating at 400 (A) | Electrical : 70 Fuel : 2 |
| Baking Surface (m²) | 8.7 |
| 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 120 45 dozen 108 45 dozen |
| Capacity | 18 x (600 x 800) mm |
| Weight (kg) | Electrical : 1120 Fuel : 1155 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 180-2

Rack Oven with Smart Controller



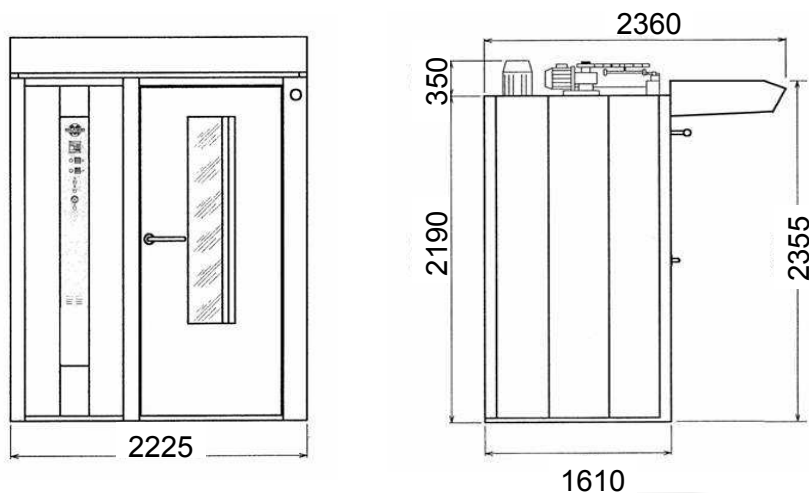
FEATURES & BENEFITS

- New Smart Controller design.
- Platform system with ramp.
- New smart control panel.
- 2 racks / bake.
- Electrical or fuel execution
- Canopy optional
- High grade stainless steel design
- Easy maintenance
- Auto extractor
- Auto damper
- Intuitive controls
- Robust design



| M180 RACK OVEN With Smart Controller | |
|--|---|
| Power Rating (kW) | Electrical : 70 Fuel : 103 (burner) 3.0 Electrical |
| Supply Voltage | 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 : 103 A Fuel : 5 A |
| Baking Surface (m²) | 12.6 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 180 72 dozen 180 72 dozen |
| Capacity: | 2 by 457 x 762 mm / shelf 1 by 800 x 1000 mm / shelf |
| Weight (kg) | Electrical : 1733 Fuel : 1816 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams

Rotary Rack Oven 180-2



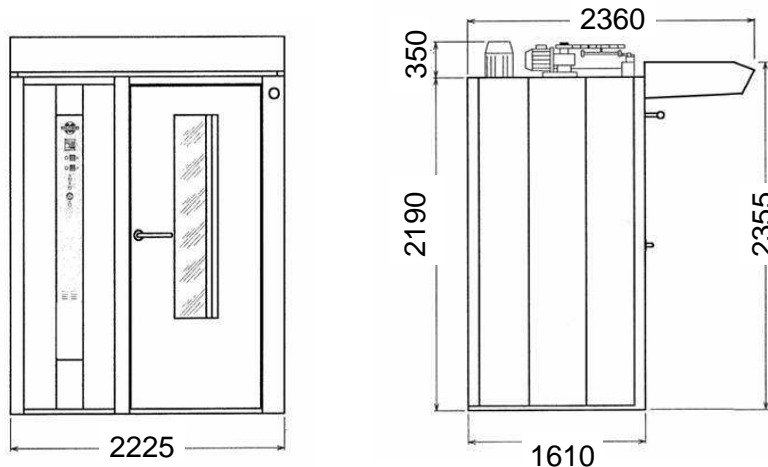
FEATURES & BENEFITS

- Easy maintenance.
- Platform system with ramp.
- Simple control panel.
- 2 racks / bake.
- Electrical or fuel execution.
- Canopy optional.
- High grade stainless steel design
- Robust design.



| | M180-2 |
|--|---|
| Power Rating (kW) | Electrical : 70 Fuel : 103 (burner) 3.0 Electrical |
| Supply Voltage (V) | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 |
| Current Rating at 400 V | Electrical : 103 A Fuel : 5 A |
| Baking Surface (m²) | 12.6 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 180 72 dozen 180 72 dozen |
| Capacity: | 2 by 457 x 762 mm / shelf 1 by 800 x 1000 mm / shelf |
| Weight (kg) | Electrical : 1733 Fuel : 1816 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams

Rotary Rack Oven 240-2



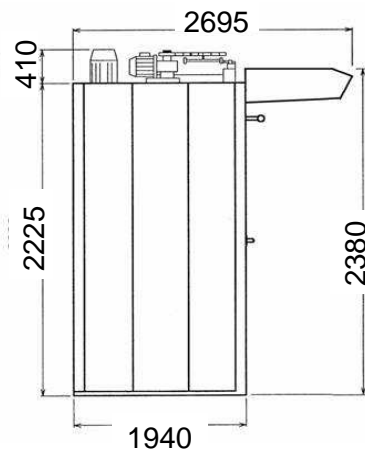
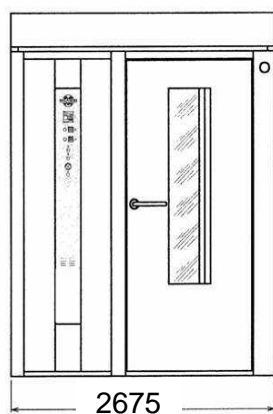
FEATURES & BENEFITS

- Easy maintenance.
- Platform system with ramp
- Simple control panel.
- 2 racks / bake
- Electrical or fuel execution
- Canopy optional
- High grade stainless steel design
- Robust Design



| M240-2 | |
|--|---|
| Power Rating (kW) | Electrical : 78 Fuel : 118 (burner) 3.0 Electrical |
| Supply Voltage | 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 |
| Current Rating at 400 V | Electrical : 115 A Fuel : 5 A |
| Baking Surface (m²) | 17.3 |
| 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 96 dozen 216 96 dozen |
| Capacity: | 2 by 600 x 800 mm / shelf 1 by 800 x 1200 mm / shelf |
| Weight (kg) | Electrical : 2285 Fuel : 2462 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 240-2/3

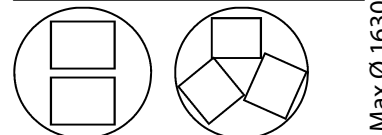
Rack Oven with Smart Controller



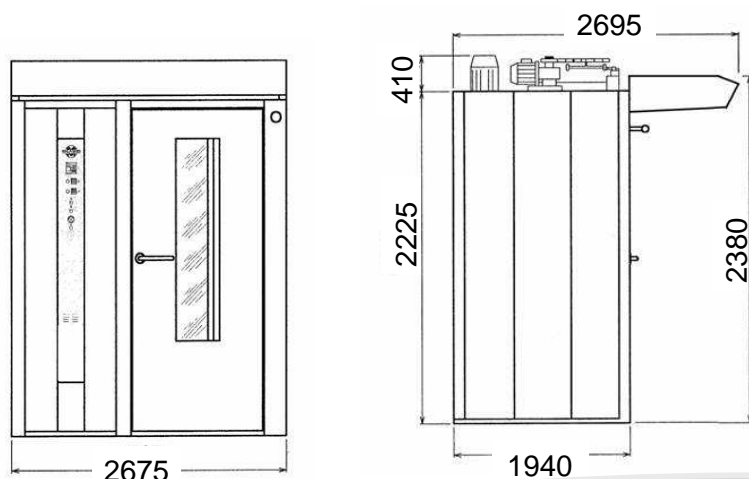
FEATURES & BENEFITS

- New smart control panel
- Platform system with ramp.
- 2 or 3 racks / bake.
- Standard or walk through option
- Electrical or fuel execution
- Canopy optional.
- Auto damper
- Auto extractor
- High grade stainless steel design
- Easy maintenance / hygienic design
- Robust design
- Intuitive control panel



| M 240 RACK OVEN With Smart Controller | |
|--|--|
| Power Rating (kW) | Electrical : 78 Fuel : 118 (burner) 3.0 Electrical |
| Supply Voltage | 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 : 115 A Fuel : 5 A |
| Baking Surface (m²) | 18.7 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (6 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 240 96 dozen 216 96 dozen |
| Capacity: 3 by 457 x 762 mm / shelf 2 by 600 x 800 mm / shelf 1 by 800 x 1200 mm / shelf |  |
| Weight (kg) | Electrical : 2285 Fuel : 2462 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 120 SLE

Rack Oven with Smart Controller



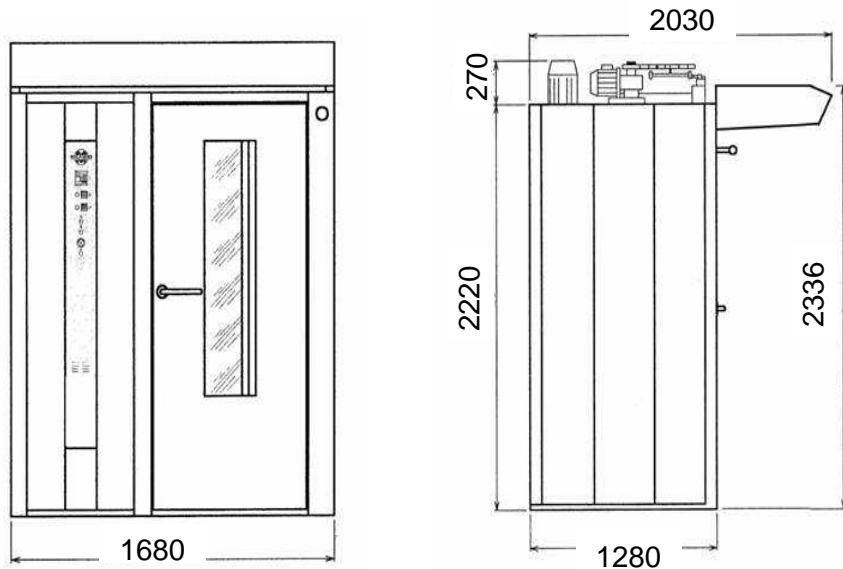
FEATURES & BENEFITS

- New smart control panel.
- High grade stainless steel design.
- Easy maintenance / hygienic.
- Electrical execution.
- Canopy optional.
- Auto extractor.
- Auto damper.
- Intuitive controls.
- Robust design
- Hook or platform system or lifting device (optional)



| M120SLE RACK OVEN With Smart Controller | |
|--|---|
| Power Rating (kW) | Electrical: 46 |
| 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 400V | Electrical: 70 A |
| Baking Surface (m²) | 8.7 |
| 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 120 45 dozen 108 45 dozen |
| Capacity | 18 x (600 x 800) mm |
| Weight | Electrical: 1070 kg |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

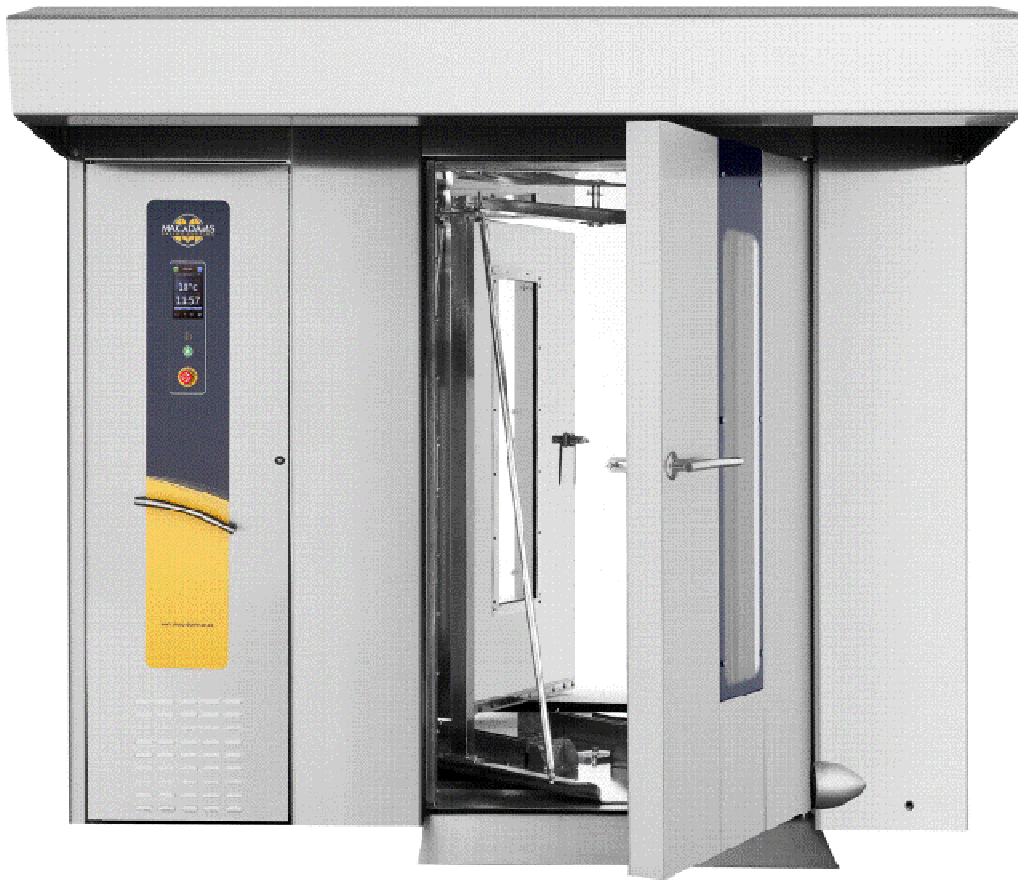
EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 240-2/3

Walk Through Rotary Rack with Smart Controller



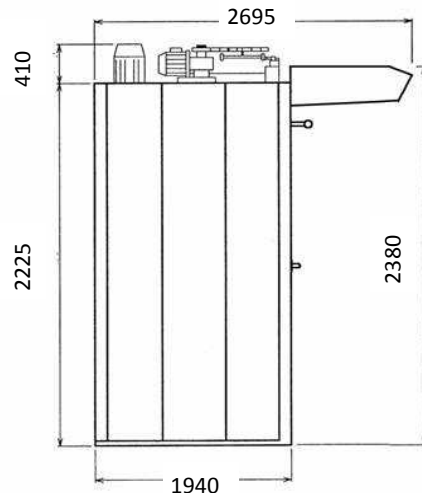
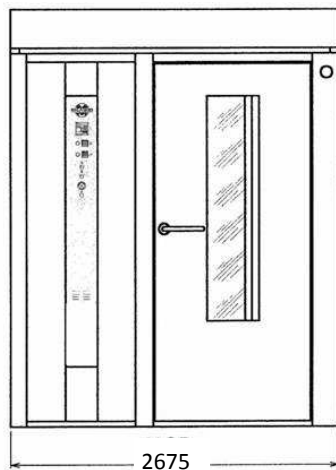
FEATURES & BENEFITS

- New smart control panel
- Platform system with ramp.
- 2 or 3 racks / bake.
- Standard or walk through option
- Electrical or fuel execution
- Canopy optional.
- Auto damper
- Auto extractor
- High grade stainless steel design
- Easy maintenance / hygienic design
- Robust design
- Intuitive control panel



| M240 RACK OVEN With Smart Controller | |
|--|---|
| Power Rating (kW) | Electrical : 78 Fuel : 118 (burner) + 3.0 Electrical |
| Supply Voltage | 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 : 115 A Fuel : 5 A |
| Baking Surface (m²) | 18.7 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (6 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 240 96 dozen 216 96 dozen |
| Capacity: | 2 by 600 x 800 mm / shelf 1 by 800 x 1200 mm / shelf |
| Weight (kg) | Electrical : 2285 Fuel : 2462 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 80 ES

Rack Oven with Smart Controller



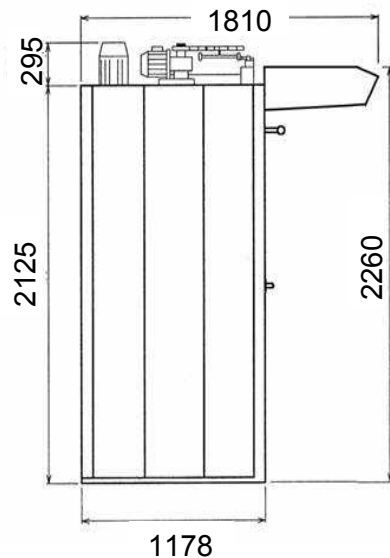
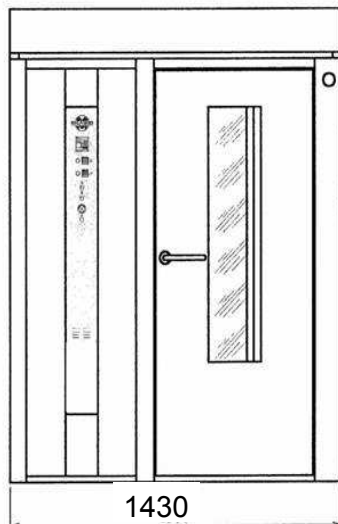
FEATURES & BENEFITS

- 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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za



Macadams 480 Rotary Rack Oven



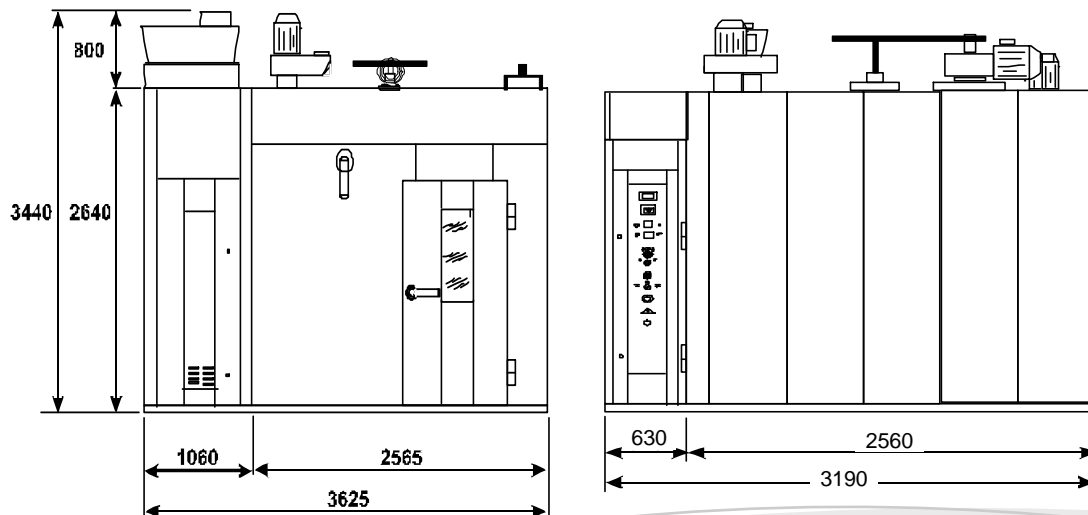
FEATURES & BENEFITS

- Two stage heat control 4 rack capacity
- Simple control panel.
- Electrical or fuel execution
- High grade stainless steel design
- Robust design



| M480 Rack Oven | |
|--|---|
| Power Rating (kW) | Electrical : 160 Fuel : 214 (burner) 7 Electrical |
| Supply Voltage | 230 / 400 V, 50 Hz 3 phase, neutral & earth. Other voltages available on request. |
| Control Voltage (V) | 230 |
| Current Rating at 400 V | Electrical : 240 A Fuel : 11 A |
| Baking Surface (m²) | 25.1 |
| Product: Standard Bread: 600 - 900 g Rolls: 60 g (6 x 4 / tray) Baguettes: 500 g (5 fluted trays) Pies (foil): 100 g (6 x 4 / tray) | Capacity 480 144 dozen 360 144 dozen |
| Capacity (mm) | 18 x 4 x (457 x 762) |
| Weight (kg) | Electrical : 4120 Fuel : 4610 |

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



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax: +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax: 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax: (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za