



Item No. _____

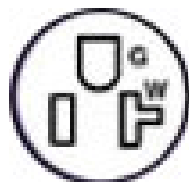
CONVEYOR BAKER BMCB001

Features:

- Variable speed stainless steel conveyor belt.
- Quartz sheathed heaters (2 above, 2 below conveyor) regulated by separate controls.
- Bakes up to sixteen 12" or twelve 14" pizzas per hour.
- Fast start-up.
- Conveyor speed control on top and bottom heat control enable different
- Menu items can be cooked in the same oven to offer superior flexibility.
- TouchSafe™ with its burn proof design prevents accidental burns during operation.
- Opening clearance: 3".



The BakeMax® Conveyor Baker is great for baking all types of bread, pizza, bagels and more. The conveyor baker is easy and safe to use by all staff with its TouchSafe™ exterior. Ideal for convenience stores, cafes, and grocery stores.



Think Quality, Value, Service.....Think

BakeMax®

CONVEYOR BAKER BMCB001

Volume

External and Internal Dimensions (D x W x H)

Model	External
BMCB001	40" x 18.5" x 15.7" 105 x 47 x 40 (CM)

Baking Speeds*

Product	Top Heat	Bottom Heat	Belt Speed
Pizza 12" Blended	300F	400F	6 Minutes
Meat & Cheese Sandwich	450F	300F	4 minutes
Meatball	500F	350F	2 Minutes
Bagel (open)	500F	400F	2 Minutes
1 oz Cookies	200F	250F	10 Minutes
Garlic Bread Lightly Seasoned	500F	500F	2 Minutes
Fish Sizzle Platter	400F	500F	6 Minutes

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMCB001	208	1	15	3600	60	6-20P
BMCB001	220	1	15.5	3410	60	6-20P

Shipping Information

Model	Net Weight (kg)	Crated Weight(kg)	Crate Dimensions (D x W x H)
BMCB001	60 lbs / 24 kg	66 lbs / 30 kg	42" x 20" x 17"



Authorized Dealer:

Titan Ventures International, Inc.
170 Millennium Blvd, Moncton, NB, E1C 1M8
Toll Free: 1-800-565-BAKE
Telephone: 1-506-858-8990
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