

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 16-12" or 12-16" 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.



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 TouchSafeTM exterior. Ideal for convenience stores, cafes, and grocery stores.



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*

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

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMCB001	240		15	3600	60	6-20P

Shipping Information

Model	Net Weight (kg)	Crated Weight(kg)	Crate Dimensions (D x W x H)
BMCB001	24 kg		





Authorized Dealer:

BakeMax Manufacturing, Inc. 170 Millennium Blvd, Moncton, NB, E1C 1M8

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