



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 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.
- TouchSafe™ with its burn proof design prevents accidental burns during operation.



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	240		15	3600	60	6-20P



Authorized Dealer:



Pizzaovens.com

1.877.FOR.OVEN
367.6836

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