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BakeMax BMBPEB125 64" Electric Stone Hearth Deck Oven

The BakeMax Single Deck Ovens are reliable and versatile solutions designed for professional baking applications. Each oven chamber features refractory baking deck with an 8" deck height and independently controlled top and bottom heat for perfectly balanced results. This series is constructed with heavy duty angle iron frame, which is fully welded to allow for double stacking. Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.



Features:

- Constructed of Hygienic & Easy-to-Clean Stainless-Steel, its Heavy-Duty Frame allows for Double Stacking
- Fully Insulated for cool outer temperatures and consistent interior temperatures
- Independently controlled top and bottom temperature control up to 752°F (400°C)
- Deck Height of 8" (203 mm)
- Spring-balanced, Fully Insulated Doors
- Two Refractory Baking Hearth Stones with dimensions of 24" Wide x 36" Deep
- Open door lies flush to hearth stone for easy loading and unloading
- Holds up to 12 Pizzas at a time

TEMP

• 1-Year Limited Warranty

Product Specifications:

Product Dimensions (WDH): 63.6" x 46.13" x 49.12"

Intertek Intertek

- Oven Inner Dimensions: 48" Wide x 36" Deep
- Product Weight: 904 lbs.

Shipping Specifications:

- Shipping Dimensions (WDH): 65.6" x 48.07" x 22.12"
- Shipping Weight: 1037 lbs.

Electrical Specifications:

- 208V / 31.25A / 11250W / 3 Ph
- 208V / 54A / 11250W / 1 Ph

TOP
HEAT

BOTTOM
HEAT

LIGHTS

ON/OFF
SWITCH

*Due to continuous product improvement, specifications are subject to change without notice.

BakeMax ® / Titan Ventures International Inc.

Warehouses:

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