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# America

www.BakeMax.com

## **BakeMax America BAC05T Series Convection Oven with Steam**



Convection Oven Shown with Optional Stand (BACCOR)





The BakeMax America BACO5T series convection oven is developed with our customers in mind. With its space saving design and capable of holding 5 full size pans (18" x 26") it is suitable for restaurants and bakeries of all sizes. Providing you with higher productivity due to its easy control and optimal performance.

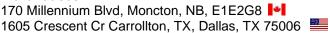
### **Features:**

- Available in both electric and gas,
- Fully removable 5 position stainless steel side racks, which provides easy cleaning
- Bakery depth, capable of holding 5 full size sheet pans (18" x 26")
- Double pane thermal glass door
- Stainless steel front, sides and top exterior
- Electronic controls with digital timer and temperature display
- Electronic thermostat control
- Thermostat range 150-464°F / 50-240°C
- Large handle to make it easy to open or close the door
- Gas model has electronic burner ignition and safety control system
- Electric model has 6,500 W heating element
- It has a universal control system which allows setting temperature, time and steam injection in the oven
- Advanced boiler system, ongoing cooking to deliver best results for every meal
- Advanced direct injection steam system, excellent cooking result due to the highly saturated steam
- Enameled fully welded oven chamber, easy to clean
- Each gas unit has a 3/4" gas connect at the rear of the appliance Gas orifice 55NG / 67LP
- All gas units come with an LP conversion kit
- Optional stand capable of holding 5 pans
- Two year limited parts and labor warranty

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

### BakeMax ® / Titan Ventures International Inc.

#### Warehouses:





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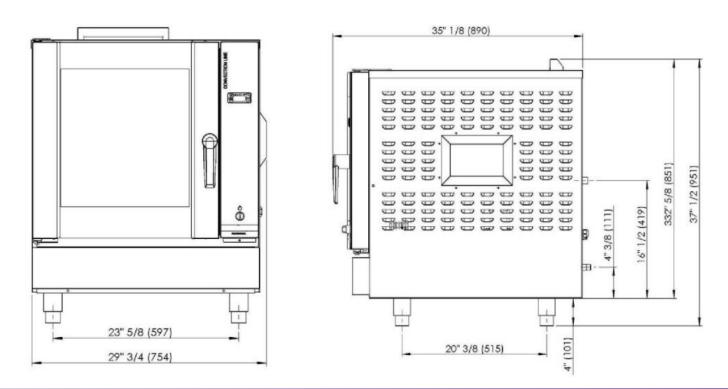
## **Technical Specifications & Drawings**

					BTU	BTU	Orifi	ce #
Model	Width	Depth	Height	Trays	NG	LP	Gas	LP
BACO5TG*	30"	36"	38"	5	22,170	22,170	55	67
	(760mm)	(890mm)	(951mm)					
BACO5TE	30"	36"	38"	5	EI	ectrical inforr	nation:	
	(760mm)	(890mm)	(951mm)		240V / 1	PH / 60HZ /	6.5 KW	/ 30A
Stand	30"	36	31.5"	Tray	capacity o	f 5 full size sl	heet par	าร
BACCOR	(760mm)	(890mm)	(794mm)	-	18"	x 26" pans	-	

\*Warning: The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a ¾" gas connect at the rear of the appliance.

### Shipping Information

Model	Net Weight Ibs / kg	Crated Weight lbs / kg	Crate Dimensions (D x W x H)
BACO5TG	165lbs/75kg	195lbs/88kg	44" x 38" 38"
BACO5TE	220lbs/100kg	250lbs/113kg	44" x 38" 38"



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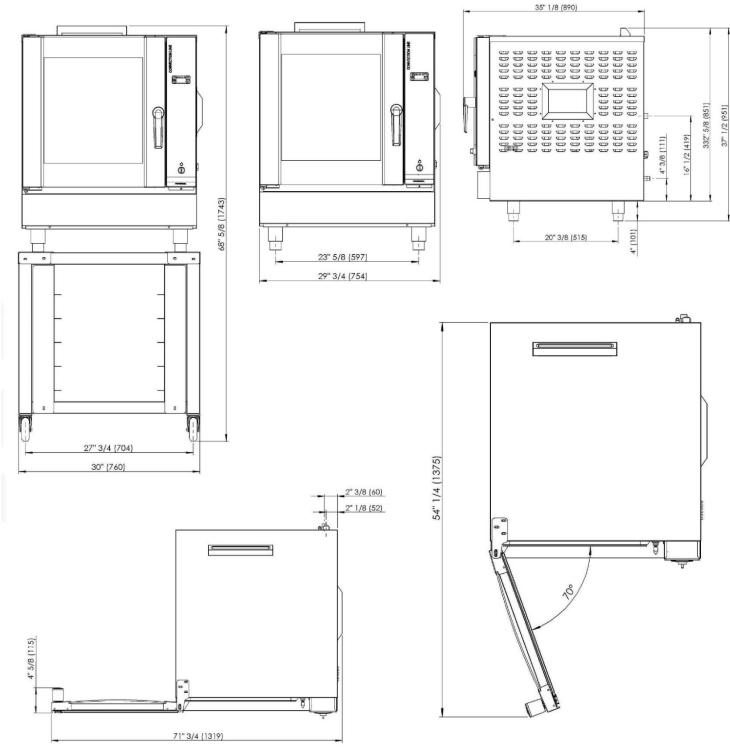
#### Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8 [\*] 1605 Crescent Cr Carrollton, TX, Dallas, TX 75006



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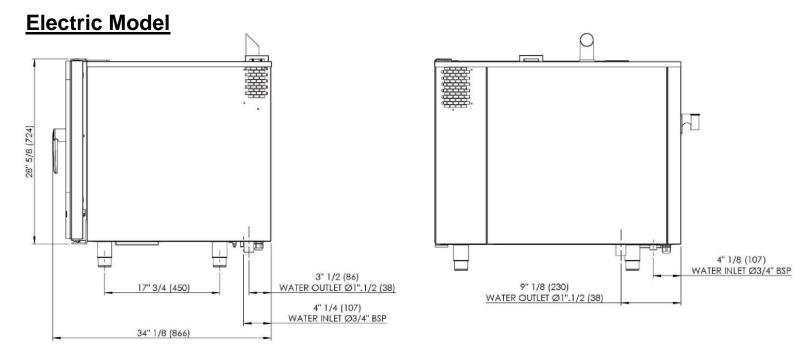
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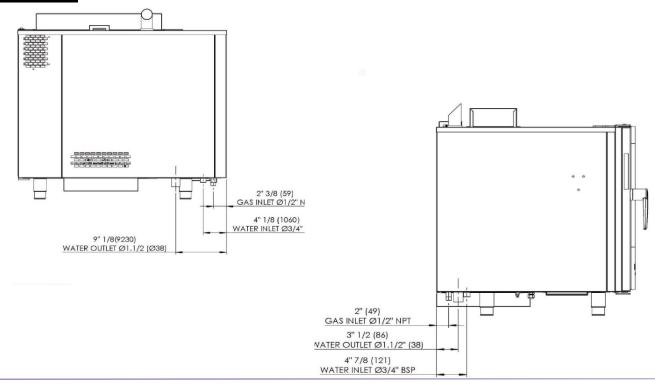


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## Gas Model



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#### Warehouses:

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