

Ranges – Convection Ovens – Combi Ovens – Charbroilers – Griddles – Hot Plates – Fryers

Designed to provide the ultimate in performance and durability. The BakeMax America line is built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless-steel exterior for easy maintenance. Combine all of this and our affordable prices and you have the best value for your budget.



## Heavy Duty Commercial Ranges

The BakeMax BAS Range Series are constructed with 430 corrosion resistant stainless steel, including interior burner box which provides extra durability and easy to clean. All supporting brackets inside burner box are made of 304 stainless steel which is resistant to oxidation and corrosion. The cast iron star pattern top burners have no gaskets to leak. Each burner provides up to 30,000 BTU's. Their ovens are fully enameled with porcelain interior and the oven door lifts off easily for cleaning and maintenance.

Each unit is NG and is supplied with LP conversion kit



**BAS360**  
36" - 6 Burner Gas Range



**BAS36-24-2**  
60" - 6 Burner Gas Range w/ 24" Manual Griddle



**BAS240**  
24" - 4 Burner Gas Range



Model BACG24-2

## Heavy Duty Manual Gas Griddles

The BakeMax America BACG Series Manual Gas Griddle are available in 18", 24", 36", 48" and 60". They are designed to provide the ultimate performance and durability. All units feature a highly polished 3/4" thick, 19" deep steel griddle plate. Each individually controlled enameled burner produces 30,000 BTU (except for the 18", it produces 15,000 BTU's each) and heats 12" of the grill plate to provide an even heat distribution.



## Heavy Duty Radiant Gas Charbroilers

The BakeMax America BACGG Series Radiant Gas Charbroilers are available in 18", 24", 36" and 48". They are designed to provide reliable performance under tough commercial kitchen operating conditions. Their heavy duty cast iron top grates are angled to control flare-up and can be reversed to grill a wide variety of product. Individually controlled enameled stainless steel burners placed every 6", providing maximum output, flexibility and low maintenance. Each burner provides 15,000 BTU/hr for Natural Gas and 16,666 BTU/hr for LP.



Model BACG24-2



Model BAFA4M-24

## Heavy Duty Gas Hot Plates

The BakeMax America BAFA Series Gas Hot Plate are available in 12", 24" and 36". They are designed to provide the ultimate in performance and durability. Featuring 12" x 12" removable heavy duty cast iron top grates that are designed for easy movement of pots across top sections. Each "star" pattern top burner is made of heavy duty cast iron and provides 30,000 BTU. The large 7" flame spread offers a more efficient burn pattern for small to large pots.



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## Heavy Duty Gas Fryers

The BakeMax America BAKE Series Fryers are made of heavy duty stainless steel with double layer access door. Galvanized steel side panels. The drain valve is 1.5" diameter to allow for quick draining.

### Features:

- Tank Capacities of 40, 50 and 70lb.
- 90,000, 120,000 and 150,000 BTU's/hr.
- Available in Natural Gas (NG) and Propane (LP) – ordered gas specific
- Temperature Range 200° F – 400° F
- Stainless steel high quality construction
- Double layer access door
- Millivolt system (no electrical hookup required)
- Galvanized steel side panels
- 1.5" diameter opening drain valve for easy draining
- 3/4" NPT inlet in rear of unit
- Nickel plated rack to rest baskets
- Heat exchange tubes with baffles
- Includes: Drain rod for easy cleaning of drain tube /valve.
- Includes: Twin chrome plated fryer baskets
- 1 year limited warranty, parts and labor (2 years on fry tank)



Model BAKEG40



## Convection Oven with Steam – Gas & Electric

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
- Stainless steel front, sides and top exterior
- Electronic controls with digital timer and temperature display
- Large handle to make it easy to open or close the door
- Gas model has electronic burner ignition and safety control system
- 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





## 6 Pan Combi Oven – Gas & Electric

The BakeMax America BATCO6 Series Combi Oven is designed to hold 6 full size Gastronorm pans and is suitable for restaurants and kitchens of all sizes. Providing you with increased productivity and autonomy due to its easy control and great performance.

Designed with a curved double glass door to maximize energy efficiency and prevent burns. Bi-directional fan with 5 fan speeds with auto reverse and auto shut off when door opens. Overnight cooking and cleaning capabilities (includes a spray), saving time and money.

Rack timing, able to cook different products at the same time. Touch screen with the ability to hold 100 recipes. WiFi and USB ready.

### Features:

- Made with AISI 304 stainless steel – No risk of corrosion.
- Unique cooking chamber surface providing a longer lifetime and more hygienic.
- 2 speed fan, with auto reverse system – Controlled evenness.
- Hot air 30–260 °C / 86-500 °F
- Combination 30–260 °C / 86-500 °F
- Steaming 30–130 °C / 86-266 °F
- Rack timing - Different products cooked at once resulting in time and energy savings.
- Regeneration / banqueting – Cook, chill and regenerate to serve more at once.
- Delta T cooking / baking – Excellent uniformity with larger food products.
- Low temperature roasting – Less product loss, better taste.
- Cook & Hold – Time savings in the kitchen, faster service.
- Golden Touch – Controlled finishing for golden-brown crispy excellence.
- Large door handle – Easy and safe handling.
- Spray hose for easy cleaning.
- 4-point core probe- Safe temperature control.
- Fan Stop – Prevents burning when the door is opened quickly.
- Perfect halogen illumination – Precise visual control.
- Removable door gasket seal – Easy maintenance.
- Flat digital control panel.
- Automatic start – Helps to reduce idle time and saves your time.
- Learn Function – Improves cooking standards every time.
- Safety door opening in two steps – decreases the risk of burns from steam.
- Advanced boiler system – Ongoing cooking to deliver the best results in time for the diners.
- Advanced direct injection system - Excellent cooking results thanks to highly saturated fresh steam.
- Automatic preheating/cooling – Compensates loading temperature drops.
- LP conversion kit included with gas model
- 2 Year Limited Parts & Warranty



Combi Oven Shown with  
Optional Stand  
(BACCOR)