

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.

Features:

- Variable speed stainless steel conveyor belt.
- Quartz sheathed heaters (2 above, 2 below conveyor) regulated by separate controls.
- Bakes up to sixteen 12" or twelve 14" 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.
- Opening clearance: 3".

Baking Settings

Product	Top Heat	Bottom Heat	Belt Speed
Pizza 12" Blanched	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

The BakeMax BMCB001 Conveyor Baker



Great for Pizza's, Sandwiches, Bagels / Toast, Cookies, Meatballs and Much more!

(Pizza crust must be par-baked for best results)