

## BakeMax America BACO5T 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:

170 Millennium Blvd, Moncton, NB, E1E2G8   
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006 

**Toll Free:** 1-800-565-BAKE (2253)

**Phone:** 506-858-8990

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America

www.BakeMax.com

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

**BakeMax America BACO5T Series Convection Oven with Steam**

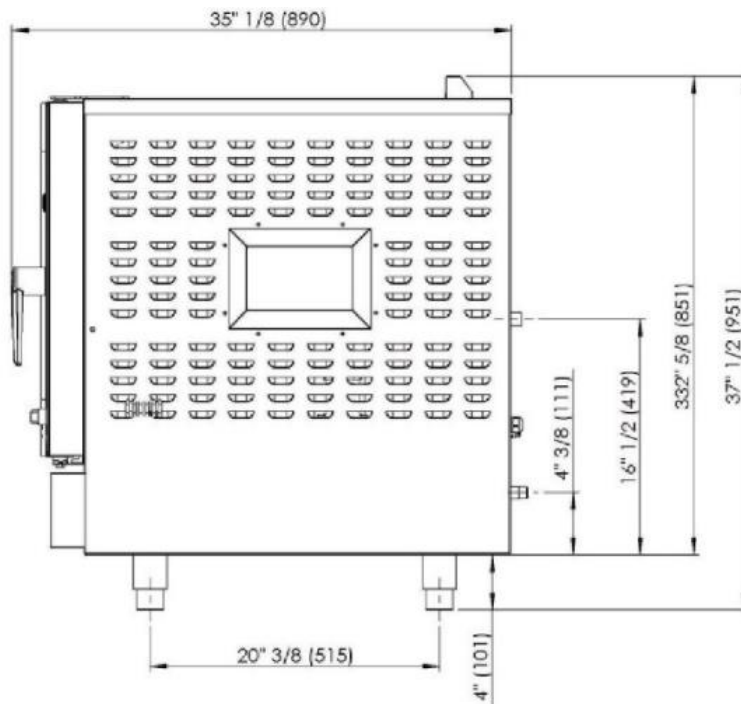
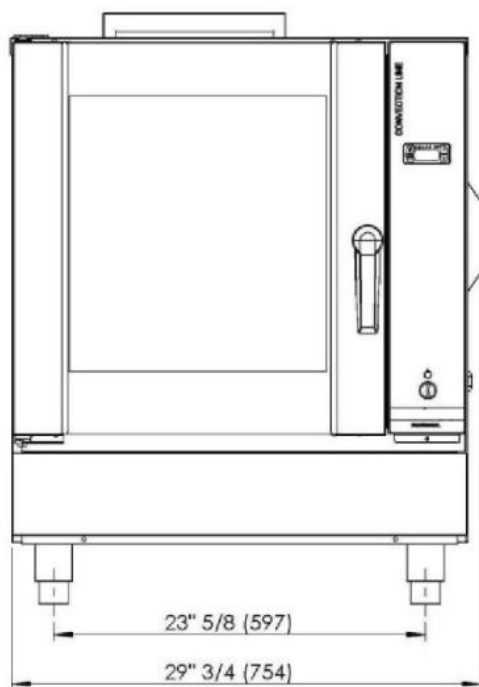
**Technical Specifications & Drawings**

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Electrical
BACO5TG*	30" (760mm)	36" (890mm)	38" (951mm)	5	22,170	22,170	240v / 1PH / 15A
BACO5TE	30" (760mm)	36" (890mm)	38" (951mm)	5	Electrical information: 240V / 1PH / 60HZ / 6.5 KW / 30A		
Stand BACCOR	30" (760mm)	36" (890mm)	31.5" (794mm)	Tray capacity of 5 full size sheet pans 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 3/4" gas connect at the rear of the appliance.



**Shipping Information**

Model	Net Weight lbs / 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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