

BakeMax

2022 FOODSERVICE EQUIPMENT CATALOG

Think Quality - Think Value - Think Service - Think BakeMax



www.BakeMax.com | 1-800-565-BAKE (2253)

Our Message

With over 35 years in the Food Service industry, we take pride in the products we offer to our customers throughout North America. From our Mixers to Ranges and everything in between, the BakeMax® & BakeMax America family of products dates all the way back to 1966. What makes our brand so special is the quality of our products combined with the knowledge and experience of our staff.

The team at TVI is here to serve you, the customer. We strive to excel in technical support of our BakeMax® & BakeMax America product lines before and after the sale. If you have not experienced the value of a BakeMax® & BakeMax America products, why not find out why we are one of the fastest growing brands in North America.

BakeMax & BakeMax America is registered trademarks of (TVI) Titan Ventures International Inc.

Here to serve you,



Your BakeMax® Team

Equipment Approvals



Contact Information

We are proud to announce the launch of our new website, www.BakeMax.com Featuring new products, specification sheets, operation manuals, parts lists and much more.

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Orders Email: OrderDesk@BakeMax.com

Service Email: Service@BakeMax.com

Find us on AutoQuotes



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Bakery & Pizza Equipment

Countertop Planetary Mixers

The BakeMax BMPM Series of Countertop Heavy Duty Planetary Mixers offers a space saving solution for cafes, restaurants, and bakeries tight on space. Our mixers provide durability, long life, and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



Model	BMPM007	BMPM012	BMPM20A	BMPM020
Bowl Size	7qt	12qt	20qt	20qt
HP	0.33 HP	0.50 HP	0.50 HP	0.50 HP
Belt / Gear Driven	100% Gear Driven	100% Gear Driven	100% Gear Driven	100% Gear Driven
Timer	30 Minutes - Digital	30 Minutes - Digital	30 Minutes - Digital	15 Minutes - Digital
Speeds	5	3	5	3
Electrical	110v / 6a / 650w / 60Hz / 1Ph / Nema 5-15P	110v / 8a / 375w / 60Hz / 1Ph / Nema 5-15P	110v / 8a / 375w / 60Hz / 1Ph / Nema 5-15P	110v / 8a / 375w / 60Hz / 1Ph / Nema 5-15P
Hub Size	N/A	N/A	#12	#12
Dimensions (WDH)	18.1" x 13.4" x 20.5"	19" x 14.5" x 25.5"	21.4" x 22.7" x 30.6"	20" x 23" x 33"
Net Weight	45 lb.	77 lb.	124.6 lb.	216 lb.
Shipping (WDH)	20" x 15" x 24"	22" x 20" x 26"	30" x 30" x 44"	21" x 25" x 40"
Shipping Weight	50 lb.	85 lb.	150 lb.	276 lb.
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	2 Year Parts & Labor	2 Year Parts & Labor
List Price	\$2450.00	\$3670.00	\$5540.00	\$5320.00

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Bakery & Pizza Equipment

Floor Model Planetary Mixers

The BakeMax BMPM Series of Floor Model Heavy Duty Planetary Mixers have been providing food mixing solutions to bakeries, restaurants, and grocery chains for decades. Offering durability, long life, and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



Model	BMPME20	BMPME30	BMPM030	BMPM040
Bowl Size	20qt	30qt	30qt	40qt
HP	.75 HP	1 HP	1 HP	1.5 HP
Belt / Gear Driven	Gear Driven	Gear Driven	100% Gear Driven	100% Gear Driven
Timer	N/A	N/A	15 Minutes - Manual	15 Minutes - Manual
Speeds	3	3	3	3
Electrical	110v / 7a / 750w / 60Hz / 1Ph / Nema 5-15P	110v / 10a / 1100w / 60Hz / 1Ph / Nema 5-15P	110v / 16a / 1760w / 60Hz / 1Ph / Nema 5-20P	220v / 12a / 1125w / 60Hz / 1Ph / Hard Wired
Hub Size	N/A	N/A	#12	#12
Dimensions (WDH)	17" x 20" x 31"	22" x 25" x 40"	22" x 25" x 44"	26" x 28" x 49"
Net Weight	114 lb.	139 lb.	407 lb.	451 lb.
Shipping (WDH)	22" x 25" x 38"	27" x 30" x 40"	24" x 28" x 51"	28" x 32" x 57"
Shipping Weight	151lb.	183 lb.	476 lb.	520 lb.
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	2 Year Parts & Labor	2 Year Parts & Labor
List	\$2,285.00	\$4,750.00	\$8,750.00	\$11,590.00

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Bakery & Pizza Equipment

Floor Model Planetary Mixers

The BakeMax BMPM Series of Floor Model Heavy Duty Planetary Mixers have been providing food mixing solutions to bakeries, restaurants, and grocery chains for decades. Offering durability, long life, and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



Model	BMPM60B	BMPM060	BMPM080	BMPM120
Bowl Size	60qt	60qt	80qt	120qt
HP	2 HP	3 HP	4 HP	5 HP
Belt / Gear Driven	Belt Driven	100% Gear Driven	Belt Driven	Belt Driven
Timer	15 Minutes - Manual	15 Minutes - Manual	30 Minutes - Manual	30 Minutes - Manual
Speeds	3	4	4	4
Bowl Lift	Flywheel	Hydraulic	Hydraulic	Hydraulic
Electrical	220v / 24a / 1500w / 60Hz / 1Ph / Hard Wired	220v / 24a / 2500w / 60Hz / 1Ph / Hard Wired	220v / 18a / 3000w / 60Hz / 3Ph / Nema Hard Wired	220v / 20a / 3600w / 60Hz / 3Ph / Nema Hard Wired
Hub Size	#12	#12	#12	#12
Dimensions (WDH)	28" x 41" x 57"	28" x 41" x 57"	28" x 41" x 57"	33.1" x 47.24" x 65"
Net Weight	1003 lb.	1003 lb.	1276 lb.	1760 lb.
Shipping (WDH)	31" x 45" x 66" H	31" x 45" x 66" H	33" x 49" x 67"	28" x 32" x 57"
Shipping Weight	1176 lb.	1176 lb.	1478 lb.	2060 lb.
Warranty	2 Year Parts & Labor	2 Year Parts & Labor	2 Year Parts & Labor	2 Year Parts & Labor
List	\$18,420.00	\$20,950.00	\$29,520.00	\$42,560.00

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Mixing Dough & Capacity Information

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Warehouses:

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

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water.

$$10 / 5 = 0.50 = 50 \% = \text{AR}$$

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020 / BMPM20A	BMPM030	BMPM040	BMPM060	BMPM080	BMPM120
Egg Whites	Whip	0.4 qts.	0.63 qts.	1 qts.	1.5 qts.	2 qts.	3.1 qts.	4.2 qts.	3.6 qts.
Mashed Potatoes	Beater	4 lbs.	10 lbs.	15 lbs.	22 lbs.	29 lbs.	40 lbs.	60 lbs.	90 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.	4 qts.	8.5 qts.	12.7 qts.	13.7 qts.	19 qts.	31.7 qts.	40 qts.
Meringue (qts. Water)	Whip	0.25 qts	0.42 qts.	0.75 qts.	1 qts.	1.5 qts.	2 qts.	3 qts.	4 qts.
Waffle/Pan cake Batter	Beater	3 qts.	4.5 qts.	7.5 qts.	12 qts.	16 qts	23 qts	32 qts.	NA
Whipped Cream	Whip	1.8 qts.	2 qts.	4 qts.	6 qts.	9 qts	12 qts	16 qts.	25 qts.
Cup Cake / Layer Cake	Beater	6 lbs.	11 lbs.	20 lbs.	30 lbs.	44 lbs.	60 lbs.	88 lbs.	120 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.	7.5 lbs.	13 lbs.	22 lbs.	26.5 lbs.	44 lbs.	80 lbs.	120 lbs.
Sugar Cookie	Beater	3 lbs.	10 lbs.	14 lbs.	22 lbs.	30 lbs.	40 lbs.	60 lbs.	80 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	160 lbs. of Dough Total
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*	3.75 lbs. of Flour*	8 lbs. of Flour*	14.5 lbs. of Flour*	24.5 lbs. of Flour**	49 lbs. of Flour**	66 lbs. of Flour**	120 lbs. of Dough Total
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	80 lbs. of Dough Total
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour**	55 lbs. of Flour**	90 lbs. of Dough Total
Thick Pizza Dough (60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	100 lbs. of Dough Total
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	70 lbs. of Dough Total
Whole Wheat Dough (70% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	120 lbs. of Dough Total

Speeds:

- *1st Speed Only
- **1st Speed & 2nd Speed Only

Notes:

- if using high gluten or rice flour, please reduce capacity by 10%.
- if using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

Capacity Conversion

- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weighs 1 kg or 2.2 lbs.
- 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

This chart should be used as a guide only. Type of flour and other factors can vary and may require batch size to be adjusted.

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Bakery & Pizza Equipment

Spiral Mixers

The BakeMax BMSM 20-120 KG Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pastry Shops. Their long-lasting stainless-steel bowls can handle 20 – 120kg of dough, depending on model.



Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	Watts	HZ	Nema Code	List Price
BMSM020	11/24	20/44	36QT	220	3	7.5	1650	60	Hard Wired	\$11,950.00
BMSM030	15/33	30/66	53QT	220	3	10	2200	60	Hard Wired	\$13,624.00
BMSM040	25/55	40/88	73QT	220	3	12	2640	60	Hard Wired	\$14,995.00
BMSM050	30/66	50/110	84QT	220	3	15	3300	60	Hard Wired	\$17,975.00
BMSM070	40/88	70/154	105QT	220	3	17	3740	60	Hard Wired	\$22,125.00
BMSM080	50/110	80/176	127QT	220	3	23	5060	60	Hard Wired	\$25,300.00
BMSM120	80/176	120/264	190QT	220	3	35	7700	60	Hard Wired	\$39,500.00

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

Shipping Information

Model	Net Weight	Crated Weight	Crated Dimensions (D x W x H)
BMSM020	328lbs / 149kg	370lbs / 168kg	27" x 36" x 46"
BMSM030	405lbs / 184kg	450lbs / 204kg	28" x 42" x 48"
BMSM040	452lbs / 204kg	629lbs / 285kg	28" x 42" x 50"
BMSM050	901lbs / 409kg	1059lbs / 479kg	28" x 48" x 54"
BMSM060	990lbs / 449kg	1147lbs / 520kg	30" x 49" x 55"
BMSM080	1146lbs / 520kg	1345lbs / 610kg	34" x 49" x 53"
BMSM120	1869lbs / 848kg	1400lbs / 635kg	36" x 52" x 59"

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Bakery & Pizza Equipment

Spiral Mixers

The BakeMax BMSM BakeMax BMSM 160-320 KG Series Spiral Mixer Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pastry Shops. Their long-lasting stainless-steel bowls can handle 160-320 KG of dough, depending on model.



Model	Flour kg/lb.	Dough kg/lb.	Bowl Size	Volts	Phase	Amps	HP Spiral Arm / Bowl Motor	HZ	Nema Code	List Price
BMSM160	100/220	160/352	222 Qt	220	3	27	10 / 2	60	Hard Wired	Call for Pricing
BMSM200	125/275	200/440	282 Qt	220	3	33.75	12 / 3	60	Hard Wired	Call for Pricing
BMSM240	150/330	240/529	285 Qt	220	3	40.5	15 / 3	60	Hard Wired	Call for Pricing
BMSM280	175/385	280/617	353 Qt	220	3	40.5	15 / 3	60	Hard Wired	Call for Pricing
BMSM320	200/440	320/705	400 Qt	220	3	42.75	16 / 3	60	Hard Wired	Call for Pricing

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMSM160	1,874 lbs / 850 kg	2,161 lbs / 980 kg	65" x 42" x 67"
BMSM200	2,028 lbs / 920 kg	2,315 lbs / 1,050 kg	70" x 46" x 67"
BMSM240	2,094 lbs / 950 kg	2,425 lbs / 1,100 kg	71" x 52" x 68"
BMSM280	2,425 lbs / 1100 kg	2,778 lbs / 1,260 kg	73" x 53" x 68"
BMSM320	2,440 lbs / 1200 kg	3,031 lbs / 1,370 kg	74" x 55" x 70"

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Bakery & Pizza Equipment

Spiral Mixers with Removeable Bowls

The BakeMax BMRS 120-320 KG Series Spiral Mixer with Removable Bowl is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pastry Shops. Their long-lasting stainless-steel bowls can handle 120-320 KG of dough, depending on model.



Model	Flour kg/lb.	Dough kg/lb.	Bowl Size	Volts	Phase	Amps	HP Spiral Arm / Bowl Motor	HZ	Nema Code	List Price
BMRS120	75/165	120/265	265 Qt	220	3	30	10 & 2 / 1	60	Hard Wired	Call for Pricing
BMRS160	100/220	160/352	264 Qt	220	3	30	10 & 2 / 1	60	Hard Wired	Call for Pricing
BMRS200	125/275	200/440	305 Qt	220	3	34	12 & 2 / 1	60	Hard Wired	Call for Pricing
BMRS240	150/330	240/529	330 Qt	220	3	34	12 & 2 / 1	60	Hard Wired	Call for Pricing
BMRS280	175/385	280/617	390 Qt	220	3	41	15 & 2 / 1	60	Hard Wired	Call for Pricing
BMRS320	200/440	320/705	430 Qt	220	3	41	15 & 2 / 1	60	Hard Wired	Call for Pricing

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMRS120	2,646 lbs / 1,200 kg	2,866 lbs / 1,300 kg	83" x 43" x 64"
BMRS160	2,756 lbs / 1,250 kg	3,087 lbs / 1,400 kg	85" x 46" x 67"
BMRS200	3,086 lbs / 1,400 kg	3,351 lbs / 1,520 kg	86" x 52" x 68"
BMRS240	3,218 lbs / 1,460 kg	3,682 lbs / 1,670 kg	89" x 52" x 70"
BMRS280	3,307 lbs / 1,500 kg	3,792 lbs / 1,720 kg	91" x 53" x 70"
BMRS320	3,527 lbs / 1,600 kg	3,925 lbs / 1,780 kg	92" x 54" x 71"

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Planetary Mixers vs Spiral Mixers

It is very important to fully review your needs when choosing a mixer, as choosing the wrong style or size can slow down the operation of your business. Each mixer has its pros and cons depending on the needs of your application. Here is a list of the main features and benefits of Planetary Mixers vs Spiral Mixers.



Planetary Mixers

All Purpose Mixer used for whipping, mixing, or beating a wide variety of products.

Multiple Speed Settings to accommodate different ingredients - Eggs, Cake Batter, Potatoes, Dough, etc.

Size Options: Available in tabletop and floor models.

Bowl Size is measured by quarts. 7qt, 12qt, 20qt, 30qt, 40qt, 60qt, 80qt and 120qt.

Accessories: These units generally come with an attachment hub to add on accessories like meat grinders and vegetable attachments

Limitations: These mixers come with a compacity chart and if exceeding or constantly running at the compacity, they will have a much shorter life span.

Great for Restaurants, Bakeries, Cafes, Hotels and more.



Spiral Mixers

Dough Mixer, great for all kinds of varieties of dough. Pizza, Bagel, Bread, etc.

Mixer Size is generally by Flour or Dough weight.

2 Speed Setting, which is great for developing your dough.

First Speed helps bring the mix together into a consistent mass

Second Speed develops the gluten structure of the dough.

Accessories: These mixers come with a dough hook and attached bowl. Some models come with a removeable bowl.

Limitations: These mixers are only meant for dough and do not come with an accessory hub for attachments.

Great for Bakeries & Pizza Shops.

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Bakery & Pizza Equipment

Countertop Single Pass Sheeters

The BakeMax BMEPS Series Single Pass Dough Sheeter is designed to be compact and to make efficient use of countertop space. Features 2 easy to adjust nonstick, synthetic rollers. The body is constructed of heavy-duty stainless steel, including roller shaft for extra durability and ease of cleaning. Includes 1 set of adjustable non-stick rollers. Rolling thickness 0 - 4.76 mm and roller guard to meet safety standards. Great for Pizza Dough, Pie Crust and Pasta.



BMEPS12:

- Can sheet dough between 3.94" and 11.81" in diameter
- Dough weight: 50g – 700g
- Exterior Dimensions (WDH): 16.5" x 16.5" x 14.6"
- 110v / 9.5 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 44 lb.
- Shipping Dimensions (WDH): 21" x 21" x 21"
- Shipping Weight 49 lb.
- List Price: \$4,260.00



BMEPS16

- Can sheet dough between 3.94" and 15.75" in diameter
- Dough weight: 50g – 1000g
- Exterior Dimensions (WDH): 20.5" x 16.5" x 14.6"
- 110v / 9.5 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 55 lb.
- Shipping Dimensions (WDH): 24" x 21" x 21"
- Shipping Weight 60 lb.
- List Price: \$4,875.00



Optional Accessory: On / Off foot control pedal for BMEPS12, BMEPS16 and BMTPS16
Part Number TPS16/03/022
List Price \$480.00

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Bakery & Pizza Equipment

Countertop Double Pass Sheeters

The BakeMax BMTPS16 Double Pass 15.75" Dough Sheeter is an efficient two stage machine featuring a front infeed and discharge. Sheets up to 15.75" diameter dough. One operator can make up to 400 pieces per hour. The is body constructed of heavy-duty stainless steel, including roller shaft for extra durability and ease of cleaning. Includes 2 sets of adjustable non-stick rollers and digital controls for ease of use.



Intertek



Features:

- Can sheet dough between 3.94" and 15.75" in diameter
- Dough weight: 50g – 1000g
- Rolling thickness 0 - 4.76 mm
- One operator can make approximately 400 pieces per hour
- Great for Pizza Dough, Pie Crust and Pasta
- Exterior Dimensions (WDH): 21.5" x 21" x 31.5"
- 110v / 7.7 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 88 lb.
- Shipping Dimensions (WDH): 25" x 22" x 36"
- Shipping Weight 98 lb.
- List Price: \$5,775.00

The BakeMax BMPS001 Heavy Duty Double Pass 20" Dough Sheeter is an efficient two stage machine featuring a front infeed and discharge. Ergonomic design makes it easy and simple to operate. Its powerful 1HP motor can sheet up to 600 pieces / hr. and is great for Pizza, Dessert Pie Crusts, Pasta, Focaccia, Roti, Calzones, Flour Tortillas and Pita Bread.

Features:

- Heavy duty design with flow through sheeting and automatic out feed belt
- All-In-Front ergonomic designs saves on labor and space
- Heat-treated steel alloy gear mechanism for extra durability
- Adjustable handle controls output thickness with easy turn
- Rolling thickness 0.04"- 0.8" (1-20 mm)
- 4 rollers - 2 pass action front feed, will sheet up to 20" wide
- Exterior Dimensions (WDH): 27.6" x 32.7" x 32.7"
- Net Weight 298 lb
- 110v / 10.4 amps / 1.5HP / 60Hz / 1Ph
- Nema 5-15P Plug
- Crated Dimensions (WDH): 37"x33"x 42"
- Crated Weight 398 lb
- List Price: \$9,975.00



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Countertop Reversible Sheeters

The BakeMax BMCRS Series Countertop Reversible Sheeters are perfect for Bakeries, Pastry Shops, Hotels, Restaurants and more. They are suitable for sheeting and stretching Puff Pastry, Danish Bread, Fondant, Donut Dough, Croissants, Pie Crusts, Cookie Dough, Strudel, Marzipan, and Pizza Dough.



Features:

- Constructed of heavy-duty steel for extra durability and longevity
- Safety guard on both sides of the rollers which automatically shuts off power to the unit when they are lifted up
- Easy control forward and reverse by a push of a lever
- Adjustable thickness between 3-50 mm
- Automatic overload protective prevents motor from damage
- Sides easily fold up to save room when not in use
- Stainless steel rollers
- Heavy duty non-stick scrapers help prevent dough from sticking to the rollers
- Synchronized 2-speed in feed prevents tearing of dough
- Catch pans located on each end of the sheeter
- BMCRS01 Belt Dimensions: 17" W x 67" L
- BMCRS01 Roller Size: 3.5" x 17.7"
- BMCRS02 Belt Dimensions: 20.5" W x 67" L
- BMCRS02 Roller Size: 3.5" x 20.5"

BMCRS01 Technical Specifications:

- Exterior Dimensions (WDH): 33" x 71" x 20"
- 110v / 7.8 A / 0.5 HP / 60Hz / 1Ph*
- Nema 5-15P Plug
- Net Weight 260 lb.
- List Price: \$11,365.00

BMCRS01 Shipping Specifications:

- Crated Dimensions (WDH): 35" x 42" x 29"
- Weight 300 lb.

* Available in 220v by request (3.9amps / Nema 6-15P)

BMCRS02 Technical Specifications:

- Exterior Dimensions (WDH): 36" x 71" x 24"
- 110v / 7.8 A / 0.5 HP / 60Hz / 1Ph*
- Nema 5-15P Plug
- Net Weight 274 lb.
- List Price: \$11,955.00

BMCRS02 Shipping Specifications:

- Crated Dimensions (WDH): 38" x 42" x 31"
- Weight 314 lb.

* Available in 220v by request (3.9amps / Nema 6-15P)



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Floor Model Reversible Sheeters

The BakeMax BMFRS Series Floor Model Reversible Sheeters are perfect for Bakeries, Pastry Shops, Hotels, Restaurants and more. They are suitable for sheeting and stretching Puff Pastry, Danish Bread, Fondant, Donut Dough, Croissants, Pie Crusts, Cookie Dough, Strudel, Marzipan, and Pizza Dough.

Features:

- Constructed of heavy-duty steel for extra durability and longevity
- Safety guard on both sides of the rollers which automatically shuts off power to the unit when they are lifted up
- Easy control forward and reverse by a push of a lever
- Adjustable thickness between 3-50 mm
- Automatic overload protective prevents motor from damage
- Sides easily fold up to save room when not in use
- Stainless steel rollers
- Heavy duty non-stick scrapers help prevent dough from sticking to the rollers
- Synchronized 2-speed in feed prevents tearing of dough
- Catch pans located on each end of the sheeter



Model	Exterior Dimensions (WDH)	Electrical	Nema Code	Net Weight	List Price
BMFRS01	32" x 83" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	344 lb	\$14,975.00
BMFRS02	36" x 83" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	388 lb	\$16,640.00
BMFRS03	40" x 99" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	476 lb	\$18,522.00

Model	Belt Dimensions	Roller Size
BMFRS01	17"W x 79"L	3.5" x 17.7"
BMFRS02	20.5"W x 79"L	3.5" x 20.5"
BMFRS03	25"W x 95"L	3.5" x 25.6"

Shipping Specifications

Model	Crated Dimensions (WDH)	Shipping Weight
BMFRS01	38" x 32" x 75"	455 lb.
BMFRS02	42" x 32" x 75"	476 lb.
BMFRS03	42" x 32" x 82"	557 lb.



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

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Bakery & Pizza Equipment

Dough Moulders

The BakeMax BMMDM01 Mini Dough Moulder is perfect to produce artisan bread, pretzels, sweet breads, knotted dinner rolls and much more. This moulder will consistently produce uniform bread loaves ranging from 30 – 280 grams / 1.05 – 9.88 oz and can produce up to 2000 pcs / hour.



Features:

- Heavy duty construction for durability and longevity.
- Suitable for all kinds of artisan breads, pretzels, sweet breads, knotted dinner rolls and much more.
- Consistently produces uniform bread loaves ranging from 30 – 280 grams / 1.05 – 9.88 oz.
- Capacity: Up to 2,000 pcs / hour.
- Belt Width: 11.8"
- Easy one-person operation.
- No moulding plates required.
- Movable flour box to prevent dough from sticking.
- Cover can be opened for quick and easy cleaning and maintenance.
- Exterior Dimensions (WDH): 39" x 35" x 61"
- 110v / 15 amps / 750-watt motor / 60Hz / 1Ph / Hard Wired
- Net Weight 505 lb.
- Crated Dimensions (WDH): 50"x35"x 41"
- Shipping Weight 575 lb.
- List Price: \$14,175.00



The BakeMax BMFBM01 French Bread Molder is perfect for the production of baguettes, finger rollers, long-loaves, petit pans, hot dog buns and various other sized breads. The BMFBM01 sheets through a series of three rollers and the progressive extension of the loaf is accomplished between two conveyor belts running in the opposite direction at varying speeds. This allows for gentle dough handling and a "hand-made" effect. This moulder will consistently produce uniform bread loaves ranging from 50 – 1000 grams / 1.76 – 35.27 oz and can produce up to 3000 pcs / hour.

Features:

- Suitable for all kinds of bread; including sub rolls, hot dog buns and French bread.
- Three roller design at the opening: the third auxiliary roller makes the dough easy to enter and ensures quality of the whole shape is even.
- Designed to meet professional use in modern bakeries.
- Conveyor belt can be supplied by special order.
- Safety overload protection
- Exterior Dimensions (WDH): 39" x 35" x 61"
- 220v / 7 amps / 1500 watts motor / 60Hz / 3Ph / Hard Wired
- Net Weight 505 lb.
- Crated Dimensions (WDH): 50"x35"x 41"
- Shipping Weight 575 lb.
- List Price: \$21,825.00



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Hand Bun Dividers

The BakeMax BMHBD01 Hand Bun Divider manually divides dough into 36 equal dough balls. Size of dough balls approximately 1oz - 4oz. Great for pizzerias, bakeries, and cafes.



Features:

- Helps to save time and labor
- Manually divides dough into 36 equal dough balls
- Dough balls approximately 1oz – 4oz
- Includes dividing pan
- Exterior Dimensions (WDH) 15” x 20” x 24” (With pressure handle down)
- Net Weight 144 lb.
- Packaged Dimensions (WDH) 17” x 21” x 29”
- Packaged Weight 176 lb.
- List Price: \$4,730.00

The BakeMax America BAHBD02 Hand Bun Divider divides dough into 30 equal dough balls. Size of dough balls approximately 1oz to 2.3oz.

Features:

- Helps to save time and labor
- Manually divides dough into 30 equal dough balls
- Dough balls approximately 1oz – 2.3oz
- Comes mounted on stand
- Includes metal receiving tray
- 1-year limited parts and labor warranty
- Moulder Dimensions 14.5” wide x 18.5” deep with the lever up (25” deep with the lever down) x 23” high with the lever down (39.5” high with the lever up.
- Stand Dimensions (WDH) 15.2” x 24” x 33”
- Net Weight 97 lb.
- Packaged Dimensions (WDH) 16” x 32” x 57”
- Shipping Weight 141 lb.
- List Price: \$3,120.00



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Semi-Automatic Bun Divider Rounder

The BakeMax BMBD Series Semi-Automatic Dough Divider Rounder offers superior rounding, durability and increased production for Bakeries, Pizzerias and Factory Operations. The machine divides and rounds dough with ease and allows you to make different types of rolls, pizza dough balls, donuts and more with varying weight ranges and sizes in the same machine.



Features:

- Heavy-duty construction for quiet operation with minimal vibration due to its larger base.
- Separating blades formed in #304 stainless steel, anti-rust, sanitary, and easy to clean with its tilting head
- Divide and round dough with ease and easily adjusts for different dough weight
- Hourly production of up to 3,500 pieces (depending on operator and workflow)
- Permanent lubrication to protect transmission
- Manual motor start with built-in thermal overload protection.
- Comes standard in single phase and is available in 3 phases by special order
- Includes 3 Moulding plates

Technical Specifications

Model	Divider Range	Pieces	Electrical	Dimensions (WDH)	Weight	List Price
BMBD030	1.41 - 4.23 oz / 40 - 120 g	30	220v/ 10a / 60HZ / 1PH	25.2" x 30.7" x 52" (81" with the lever up)	728 lb.	\$18,131.00
BMBD030*	1.41 - 4.23 oz / 40 - 120 g	30	220v/ 8a / 60HZ / 3PH	25.2" x 30.7" x 52" (81" with the lever up)	728 lb.	\$18,131.00
BMBD036	1.06 - 3.53 oz / 30 - 100 g	36	220v/ 10a / 60HZ / 1PH	25.2" x 30.7" x 52" (81" with the lever up)	728 lb.	\$18,131.00
BMBD036*	1.06 - 3.53 oz / 30 - 100 g	36	220v/ 8a / 60HZ / 3PH	25.2" x 30.7" x 52" (81" with the lever up)	728 lb.	\$18,131.00

*3 Phase available by special order.

Shipping Specifications

Model	Dimensions (WDH)	Weight
BMBD030	29" x 35" x 62"	936 lb.
BMBD036	29" x 35" x 62"	936 lb.



Additional Moulding Plates

30 Division Part # PLATE/CM/30B

36 Division Part # PLATE/CM/36B

List Price \$500.00

**BakeMax BMBDF36 Fully Automatic Bun Divider Rounder
List Price \$31,162.00 (Special Order)

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Hydraulic Dough Divider

The BakeMax BMBT030 Hydraulic Dough Divider gently divides up to 16kg of dough in 20 even pieces. Simple to operate, the square chamber minimizes pressure on dough combining performance and speed. This unit is perfect for small to large scale bakeries and other food service operations.



Features:

- Heavy-duty steel frame and high-quality stainless-steel knives and lid.
- Mounted on two locking swivel casters and two non-locking swivel casters.
- Ergonomic controls for ease of use.
- Single lever controls pressure plate and knives.
- Simple to operate and virtually maintenance free.
- The round chamber minimizes pressure on dough, combining performance, speed, and work comfort.
- Dough Capacity: 3 - 16 kg (6.6 - 35 lbs.)
- Dividing Weight: 150 – 800 g / pcs (5.29 – 28.22 oz)
- Number of Division: 20
- Dimensions of Dividing Chamber 100 x 100 mm (3.94" x 3.94")
- List Price: \$22,185.00

Technical Specifications:

- Exterior Dimensions (WDH): 25.2" x 26.2" x 47.3"
- 220v / 7 amps / 1500 watts motor / 60Hz / 3Ph
- Hard Wired
- Net Weight 717lbs.



Shipping Specifications:

- Crated Dimensions (WDH): 30"x30"x 53"
- Weight 805lbs.

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Dough Rounders

The BakeMax Dough Ball Rounders can quickly round bread or pizza dough without strain. We have the Dough Rounder to suit your needs, with rounding ranged from 30-1200g. Our Dough Rounders are perfect for Bakeries and Pizza Shops.



BMDBR01 Features:

- Portions ranging from 1.05-10.6oz (30 - 300g)
- Comes with 3 interchangeable heads
- Constructed with a 304-carbon steel with white epoxy finish.
- Includes 3 interchangeable heads for adjustable rounding ranges:
 - Small: 1.05 – 3.5 oz (30 - 99.2 grams)
 - Medium: 3.5 – 7 oz (99.2 – 198.4 grams)
 - Large: 7 – 10.6 oz (198.4 - 300 grams)
- Output: Up to 1,200 pcs / hour
- Can work in conjunction with the BakeMax BMCCD01 Continuous Dough Divider



BMDBR03/BMDBR3L Features:

- Constructed of high-quality stainless steel and anodized aluminum
- Open operation concept guarantees a continuous visual control that eliminates any possibility of mechanical jam. Allowing for an easier and more accurate cleaning.
- Saves time and labor with its automaticity
- No parts or accessories need to change rounding capacities
- Processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Rounding Range: 70 to 1,200 grams
- Output: 40-300 kg per hour



Model	Exterior Dimensions (WDH)	Net Weight	Packaged Dimensions	Shipping Weight	Electrical	Plug	List Price
BMDBR01	25.2" x 26.2" x 47.3	110lb.	30" x 30" x 53"	190lb.	110v/8amp 60Hz/1Ph	Hard Wired	\$15,960.00
BMDBR03	34" x 34" x 23.5"	135lb.	40" x 48" x 32"	195lb.	115v/7amp 370w/60Hz/1Ph	Nema 5-15P	\$22,760.00
BMDBR3L	34" x 34" x 45.3"	163lb.	40" x 48" x 52"	219lb.	115v/7amp 370w/60Hz/1Ph	Nema 5-15P	\$22,980.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Dough Divider

The BakeMax BMCCD01 Continuous Dough Divider divides dough fast and efficiently. This unit is great for pizza, bread, and other types of dough.



BMCCD01 Features:

- Constructed with a 304 stainless steel.
- 0.5 HP Motor.
- Automatically shuts off when top or side cover is opened.
- Comes with 33lb dough hopper and power outfeed belt
- Countertop unit can be used in conjunction with BMDBR01 or BMDBR03 Dough Ball Rounders. The conveyor belt from the BMCCD01 can feed into either dough ball rounders. (Customized worktables not included).
- Includes 4 scaling cones, offering a range of 30 - 350 g / 1.058 – 12.35 oz
- Electrical: 110v/9.5a/1100w/60Hz/1Ph/Nema 5-15p
- Exterior Dimensions (WDH): 26"x36"x24" - 265lbs
- Shipping Dimensions (WDH): 40"x48"x30" – 309lbs
- List Price: \$18,598.00

Dough Dividers Rounder Combo

The BakeMax Divider Rounder Combo units are composed of one dough divider and one dough rounder completely automatic, to prepare round and perfectly closed dough portions of different weights with ease and saving time and labor. Easy to disassemble and to clean. This machine is manufactured according to sanitary and safety norms. Includes BMDBR3L Dough Ball Rounder.



BMDD003 Features:

- Constructed of high-quality stainless steel and anodized aluminum
- Saves time and labor with its automaticity
- New sensor measuring technology for precision cutting
- The rounder processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Dough hopper holds up to 44 liters
- Dividing Range: 70 – 250 grams.
- BMDBR3L Rounding Range: 70 to 1,200 grams
- Output: 70-200 kg per hour
- Exterior Dimensions (WDH) 28.5" x 34" x 63.5"
- Net Weight: 474 lb.
- 115v / 15A / 1120 W / 60Hz / 1Ph / Nema 5-15P Plug
- Packaged Dimensions: (WDH) 40" x 48" x 75"
- Packaged Weight: 550 lb.
- List Price: \$46,300.00



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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

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Bakery & Pizza Equipment

Dough Dividers Rounder Combo

BMDD005 Features:

- Constructed of high-quality stainless steel and anodized aluminum
- Saves time and labor with its automaticity
- New sensor measuring technology for precision cutting
- The rounder processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Dough hopper holds up to 44 liters
- Dividing Range: 180 – 550 grams. Optional scaling cone to offer 70 – 250 gram dividing range
- BMDBR3L Rounding Range: 70 to 1,200 grams
- Output: 70-400 kg per hour
- Exterior Dimensions (WDH) 28.5" x 34" x 63.5"
- Net Weight 474 lb.
- 115v / 13 Amps / 1300 W / 60Hz / 1Ph / Nema 5-15P Plug
- Packaged Dimensions (WDH) 40" x 48" x 75"
- Packaged Weight 550 lb.
- List Price: \$55,620.00



BMDD007 Features:

- Constructed of high-quality stainless steel and anodized aluminum
- Saves time and labor with its automaticity
- New sensor measuring technology for precision cutting
- The rounder processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Dough hopper holds up to 44 liters
- Dividing Range: 260-1100 grams. Optional scaling cone to offer 180 – 4000 gram dividing range
- BMDBR3L Rounding Range: 70 to 1,200 grams
- Output: 70-400 kg per hour
- Exterior Dimensions (WDH) 28.5" x 34" x 63.5"
- Net Weight 474 lb.
- 115v / 13 Amps / 1300 W / 60Hz / 1Ph / Nema 5-15P Plug
- Packaged Dimensions (WDH) 40" x 48" x 75"
- Packaged Weight 550 lb.
- List Price: \$58,530.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Manual Pizza Presses



The BakeMax BMDM Series of Manual Pizza Presses are perfect for low to medium production volumes. It is a fast, safe, simple, mess free alternative to hand tossing or sheeting/rolling your pizza dough. Our dough presses are an easy, affordable way to improve your production time, as well as your finished product.



Model	BMDMS-18	BMDMS-2-18	BMDM-18	BMDM-18NH
Production Volume	9"-18" = 75-100/hr 7"-9" = 150 200/hr 6" = 300-400/hr	9"-18" = 75-100/hr 7"-9" = 150 200/hr 6" = 300-400/hr	9"-18" = 75-100/hr 7"-9" = 150 200/hr 6" = 300-400/hr	9"-18" = 75-100/hr 7"-9" = 150 200/hr 6" = 300-400/hr
Platens	Upper Heated	Dual-Heat	Upper Heated	No heat
Design	Swing-away	Swing-away	Clamshell	Clamshell
Manual/Auto	Manual	Manual	Manual	Manual
Thickness Range	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"
Temperature Range	Off-400°F, 204°C	Off-400°F, 204°C	Off-200°F, 93°C	No heat
Electrical	120v / 10a / 1150w 50/60 Hz / 1Ph 5-15P NEMA Plug	120v / 10a / 1150w 50/60 Hz / 1Ph 5-15P NEMA Plug	120v / 9.8a / 1150w 60 Hz / 1Ph / 5-15P NEMA Plug	No Electricity Needed
Dimensions (WDH)	18" x 22" x 20"	18" x 22" x 20"	18" x 28" x 15"	18" x 28" x 15"
Net Weight	92lb.	92lb.	92lb.	92lb.
Shipping (WDH)	23" x 28" x 29"	23" x 28" x 29"	23" x 34" x 24"	23" x 34" x 24"
Shipping Weight	134lb.	134lb.	134lb.	134lb.
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor
List Price	\$4,806.00	\$6,670.00	\$4,890.00	\$2,808.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Manual Pizza Presses

The BakeMax BMDXM commercial manual pizza dough press is perfect for medium to high production volumes (100-150/hr). Its heavy-duty stainless steel construction and cam over-lock make it the top manual press in the industry. It is a fast, safe, simple, mess-free (no flour needed) alternative to hand tossing or sheeting/rolling your pizza dough, and features a swing-away design with an upper heated platen.



BMDXM Features:

- Digital Time and temperature controls
- Flattens dough balls into pizzas up to 18" in diameter
- Illuminated On/Off switch
- Optional non-stick coated upper and lower platens
- Full-range thickness adjustment from paper thin to 7/8"
- Dimensions (WHD): 22" x 25.875" x 30.625"
- Weight: 250lb.
- Available in 120V or 220V
- Available in White Powder Coat or Stainless Steel
- Temperature Range: Off-200°F, 93°C upper platen
- List Price: \$11,220.00

The BakeMax BMDXP-PB-2-8 Personal Size Pizza Press is an exciting way to par bake and form the perfect 8" personal size pizza crusts using your own pizza dough. Prepare pizza crust ahead of the rush. Crusts hold for hours refrigerated and longer frozen. Xylan coated platens make dough removal



BMDXP-PB-2-8 Features:

- Prepare pizza crust ahead of the lunch rush
- Crusts hold for hours refrigerated and longer frozen.
- PTFE coated platens make dough removal and clean-up an easy task.
- Compact size fits anywhere.
- Electronic timer with buzzer, 0-60 seconds.
- White Powder Coated
- Preset temperature to 430°F
- Dimensions (WHD): 11.5" x 20.5" x 14.5"
- Weight: 65lb.
- 120V or 220V
- List Price: \$4,260.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

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Bakery & Pizza Equipment

Automatic Pizza/Tortilla Presses

The BakeMax automatic pizza presses are perfect for high production volumes. BakeMax dough presses are an easy affordable way to improve your production time as well as your finished product. Set your time, temperature, and thickness, and it will give you consistent results every time.



*Available in White Powder Coat or Stainless Steel

Model	BMDXE	BMTXE-2-18	BMDXA	BMTXA-2-18
Production Volume	9"-18" = 150-200/hr 7"-9" = 300-400/hr 6" = 600-800/hr	9"-18" = 150-200/hr 7"-9" = 300-400/hr 6" = 600-800/hr	9"-18" = 150-200/hr 7"-9" = 300-400/hr 6" = 600-800/hr	9"-18" = 150-200/hr 7"-9" = 300-400/hr 6" = 600-800/hr
Platens	Dual-Heat	Dual-Heat	Dual-Heat	Dual-Heat
Design	Swing-away	Swing-away	Swing-away	Swing-away
Manual/Auto	Auto Electric	Auto Electric	Air Automatic	Air Automatic
Thickness Range	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"
Temperature Range	Off-200°F, 93°C	Off-450°F, 232°C	Off-200°F, 93°C	Off-450°F, 232°C
Electrical	120v/220v	220v/60Hz 3100 Watts 15 Amps 6-20P Nema Plug	120v/220v	220v/60Hz 3100 Watts 15 Amps 6-20P Nema Plug
Dimensions (WDH)	18" x 24" x 25"	18" x 24" x 25"	18" x 24" x 25"	18" x 24" x 25"
Net Weight	200lb	200lb	200lb	200lb
Shipping (WDH)	23" x 30" x 34"	23" x 30" x 34"	23" x 34" x 24"	23" x 34" x 24"
Shipping Weight	250lb	250lb	250lb	250lb
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor
List Price	\$17,325.00	\$21,750.00	\$15,575.00	\$14,600.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Manual Tortilla Presses

The BakeMax tortilla presses are perfect for high production volumes. BakeMax dough presses are an easy affordable way to improve your production time as well as your finished product. Set your time, temperature, and thickness, and it will give you consistent results every time.



Model	BMTXM	BMTXM-15	BMTXM-20	BMD-TXM-2-18
Production Volume	9"-16" = 100-150/hr 7"-9" = 200-300/hr 6" = 400-600/hr	8"-15" = 75-100/hr 7" = 150-200/hr 6" = 300-400/hr	9"-16" = 75-100/hr 7"-9" = 150-200/hr 6" = 300-400/hr	9"-18" = 150-200/hr 7"-9" = 300-400/hr 6" = 600-800/hr
Platens	Dual Heated	Dual Heated	Dual Heated	Dual Heated
Design	Swing-away	Swing-away	Clamshell	Swing-away
Manual/Auto	Manual	Manual	Manual	Manual
Thickness Range	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"	1/16"-7/8"
Temperature Range	Off-450°F, 232°C	Off-400°F, 204°C	Off-450°F, 232°C	Off-450°F, 232°C
Electrical	220v/60Hz/3100w 15a/6-20P Nema plug	220v/60Hz/3100w 15a/6-20P Nema plug	220v/60Hz/3100w 15a/6-20P Nema plug	220v/60Hz/3100w 15a/6-20P Nema plug
Dimensions (WDH)	22.5"x31"x31.5"	16.5"x24"x15.25"	16"x31"x15"	22"x37"x32"
Net Weight	200lb	75lb	100lb	200lb
Shipping (WDH)	28" x 37" x 40"	23" x 28" x 29"	23" x 34" x 24"	23" x 34" x 24"
Shipping Weight	250lb	85lb	113lb	250lb
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor
List Price	\$17,500.00	\$3,710.00	\$5,799.00	\$13,600.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Tortilla Warmers

What better way to entice the appetite than with the sight and smell of fresh, hot tortillas? Combined with the BakeMax Tortilla Press, our flat grills provide a fresh tortilla taste that keeps them coming back for more! Our tortilla warmers provide perfectly even heating and our heating rods are like those found in industrial ovens, so they heat quickly, work efficiently, and last longer.



Model	BMTXW-1620	BMTXW-2025	BMTXW-4025
Production	700/hr	1000/hr	2000/hr
Size	16" x 20"	20" x 25"	40" x 25"
Manual/Auto	Manual	Manual	Manual
Temperature Range	Off-425°F	Off-425°F	Off-425°F
Electrical	120v / 60Hz / 1750w / 15.5a / 5-15p NEMA plug	220v / 60Hz / 3500w / 16a / 6-15p NEMA plug	208v / 50-60Hz / 3200w / 15.4a / 6-20p NEMA plug
Dimensions (WDH)	17" x 21.5" x 6.2"	20" x 25.7" x 6.2"	40" x 25.7" x 6.2"
Net Weight	50lb	78lb	145lb
Shipping (WDH)	23" x 28" x 15"	23" x 28" x 29"	23" x 34" x 24"
Shipping Weight	55lb	83lb	150lb
Warranty	1 Year Parts & Labor	1 Year Parts & Labor	1 Year Parts & Labor
List Price	\$2,910.00	\$3,423.00	\$4,568.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Gravity Feed Bread Slicers

The BakeMax BMGF001 Series Bread Slicer is a reliable high-quality tabletop slicer that can be used for continuous operation. Great for all types of soft crust breads and suitable Bakeries, Supermarkets, Hotels, Restaurants and more. Includes last loaf pusher and bread bagger.



Features:

- Attractive space saving countertop design
- Gravity feed chute holds multiple loaves
- Capable of slicing bread up to 15" wide and 6" high
- Last loaf pusher keeps hands clear from cutting blades
- Bagging scoop bags bread with ease
- High quality premium blades
- Six slice thicknesses available
- List Price: \$3,680.00

Slice Thicknesses Available:

- BMGF001-1 – 7/16" (35 Blades)
- BMGF001-2 – 1/2" (29 Blades)
- BMGF001-3 – 9/16" (25 Blades)
- BMGF001-4 – 5/8" (23 Blades)
- BMGF001-5 – 3/4" (19 Blades)
- BMGF001-6 – 1" (15 Blades)

Replacement Accessories:

- Blades – Part # GF001/01/027
List Price \$14.00 ea.
- Last Loaf Pusher – Part # GF001/WO/001
List Price \$128.00 ea.



Technical Specifications:

- Exterior Dimensions (WDH): 30" x 26" x 32"
- Electrical: 120v / 60Hz / 1Ph
- Nema: 5-15P Plug
- Net Weight: 165lb.

Shipping Specifications:

- Packaged Dimensions (WDH): 31" x 27" x 34"
- Packaged Weight: 190lb.



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

Bread Crumb Machines

The BakeMax BMBM001 Bread Crumb Machine (or Bread Mill) makes breadcrumbs easily with its powerful 1HP motor producing up to 220 lb. of crumbs an hour. Provides high performance and easy maintenance.



Features:

- Body constructed of stainless steel
- Powerful 1 HP motor can produce up to 220 lb of crumbs an hour and offers 3450 RPM
- Suitable for dried up bread or rolls and crackers. (Bread & rolls should be cut up into small pieces before being placed in the hopper.)
- Comes standard with a 1.25 mm screen
- Blade made of SAE 1020 steel
- Exterior Dimensions (WDH): 10.75" x 14" x 28"
- Hopper Dims: 4-3/4" Opening, 11-1/2" Depth
- 110v / 13.8a / 60Hz / Nema 5-20P
- Weight 49lb.
- Packaged Dimensions (WDH): 15" x 13" x 28"
- Packaged Weight 60lb.
- List Price: \$3,088.00



Optional Accessory:

- Stainless steel blade - Part # BM001/01/004B
List Price \$225.00

The BakeMax America BABM002 Bread Crumb Machine (or Bread Mill) makes breadcrumbs easily with its powerful 0.5 HP motor producing up to 176 lb. of crumbs an hour. Provides high performance and easy maintenance.



Features:

- Body constructed steel and has an epoxy finish
- Powerful 0.5 HP motor can produce up to 176 lb of crumbs an hour with a 1,650 RPM
- Suitable for dried up bread or rolls and crackers. (Bread & rolls should be cut up into small pieces before being placed in the hopper.)
- Comes standard with a Galvanized steel screen 2mm holes
- Blade made of SAE 1020 steel
- Anti-slip rubber feet
- Exterior Dimensions (WDH): 13" x 9" x 28"
- Hopper Opening: 2.5"
- 120v / 14a / 790w / 60Hz / Nema 5-20P
- Weight 33lb.
- Packaged Dimensions (WDH): 12" x 16" x 33"
- Packaged Weight 42lb.
- List Price: \$2,560.00



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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Bakery & Pizza Equipment

New Titan Series Pizza Warmer

Brilliantly display your pizzas and increase impulse sales with the BakeMax BMPW418 Titan Series Pizza Warmer. Designed with a stainless-steel construction and able to hold (4) 18" Pizzas on its rotational chrome plated shelves. Keep your pizza at the ideal temperature with digital temperature and humidity controls and show it off with interior florescent lighting. This unit is great for any pizza shop or concession stand.



Features:

- Stainless steel construction
- 4 tier rotational chrome plated shelves (holds 18" Pizzas).
- Digital temperature control that ranges from 30-90°C (86-194°F)
- Adjustable humidity control
- Tempered glass door and side panels.
- Interior florescent lighting
- Exterior Dimensions (WDH): 25 1/2" x 23 3/4" x 27 3/4"
- 120v / 15 Amps / 1700 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 71lb.
- Packaged Dimensions (WDH): 28" x 28" x 30"
- Packaged Weight 78lb.
- List Price: \$2,150.00



**BMPW418 Pizza Warmer
with Door Open**



**Easy Access
Water Reservoir**

**Digital Temperature
& Humidity Controls**



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

BakeMax BMW Series Water Meters



Model BMWM015



The BakeMax BMW Series of Water Meters allows you to put specific amounts of water you need to help make perfect dough every time. Digital display can measure in gallons, liters, pounds and degree Celsius or Fahrenheit

Features:

- Saves time and easy to operate
- Use precise amount of water to make perfect dough every time.
- Capable of both temperatures displays: degrees Celsius and Fahrenheit.
- Digital display measures in liters, gallons, and pounds
- Flow rate 100-3000 L/hr
- Easy to calibrate
- Available in Manual BMWM010 and Automatic BMWM015
- Electrical: 110v / 1amps / 60Hz / Nema 5-15P
- 2 year limited warranty

BMW010 Specifications:

- Dimensions (WDH): 6.7" x 3.2" x 5.2"
- Shipping Dimensions (WDH): 12"x12"x6"
- Shipping Weight: 10lbs

BMW015 Specifications:

- Dimensions (WDH): 12" x 4" x 13"
- Shipping Dimensions (WDH): 12"x17"x6"
- Shipping Weight: 15lbs

Capacity

Model	Measurement	Temperature
BMW010	999 liters	30c
BMW015	999 liters	30c

Measurement	Setting
Liters	23
US Gallon	87
Imp Gallon	105

Connection

Model	Pipes
BMW010	IN 3/4 " F / OUT 3/4 " M
BMW015	3/4 "M



Model BMWM010

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1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

Artisan Stone Deck Ovens

The BakeMax Electric Artisan Stone Deck Oven are European in design and performance. The ovens are designed for high volume baking, pizza, and all-purpose operations. Unique in both design and technology, our ovens are not only an excellent baking solution, but also offer a contemporary style serving as a centerpiece for today's high-end baking industry.

Its versatility makes it suitable for a wide range of products. This modular oven is suitable for any production capacity; the number of decks can be gradually increased as your business grows. Available in pan widths ranging from one through four pans wide and up to four decks high. Optional proofers and storage cabinets available on the one, two and three pan wide ovens.



Deck Oven with Optional Proofer

Features:

- Heavy duty construction with stainless steel front exterior and high grade steel chamber. Fully insulated with rock wool to prevent heat loss and offer higher performance.
- Separate steel decks offer the ability to add or remove decks based on your business needs.
- Heavy duty legs with lockable castors.
- Adjustable doors with large tempered glass windows offer the ability to view products while cooking and to add a distinct selling point for customer.
- Power on-off rocker switch for each deck.
- Digital temperature controllers with temperature LED display and temperature-ready LED indicators.
- Sensitive K-type thermocouple sensors.
- Maximum temperature for baking 572°F
- Holds 18"x26" full size pans
- 99 minutes digital timers with LED display and continuous ring alarm controlled by rocker switches.
- Chamber oven light controlled by rocker switches.
- Moisture control dampers.
- Includes a stone hearth which produces a crispier bottom crust and more golden-brown color for food. The stone is cut into several separate decks to get rid of thermal expansion issue.
- Compartment Steam Generator - The compartment steam generator is installed above heating elements. The compartment absorbs recycle upward heat and generates strong steam while water is being injected into the compartment. The steam generator does not consume any extra electric power and ensures rapid recovery.
- Elements - Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. Offering optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.
- 1-year limited warranty

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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

Artisan Stone Deck Ovens

Single Pan Wide Model	# Deck Ovens	Electrical	Net Weight	Chamber Dimensions (WDH)	External Dimensions (WDH)	Crated Dimensions (WDH)	Crated Weight	List Price
BMSD001	1 Deck	220v / 3PH / 16A / 4kW / 60Hz	397lb	30" x 21" x 7"	47" x 34.5" x 52"	53" x 40" x 60"	463 lb	\$14,341.00
BMSD002	2 Deck	220v / 3PH / 24A / 8kW / 60Hz	772lb	30" x 21" x 7"	47" x 34.5" x 69.3"	53" x 40" x 76"	882 lb	\$21,197.00
BMSD003	3 Deck	220v / 3PH / 32A / 12kW / 60Hz	948lb	30" x 21" x 7"	47" x 34.5" x 73"	53" x 40" x 80"	1,125 lb	\$27,070.00
BMSD004	4 Deck	220v / 3PH / 40A / 16kW / 60Hz	1,213lb	30" x 21" x 7"	47" x 34.5" x 83"	53" x 40" x 91"	1,389 lb	\$34,787.00

Optional Accessories	Description	List Price
BMSDDP1	Proofer for Single, Double & Triple Deck Oven	\$4,588.00
BMSDDS1	Storage Cabinet for Single, Double & Triple Deck Oven	\$4,014.00

Double Pan Wide Model	# Deck Ovens	Electrical	Weight	Chamber Dimensions (WDH)	External Dimensions (WDH)	Crated Dimensions (WDH)	Crated Weight	List Price
BMDDD01	1 Deck	220v / 3PH / 28A / 6kW / 60Hz	485lb	38.1" x 31" x 7"	55.5" x 42.5" x 52"	62" x 48" x 60"	618 lb	\$19,784.00
BMDDD02	2 Deck	220v / 3PH / 42A / 12kW / 60Hz	992lb	38.1" x 31" x 7"	55.5" x 42.5" x 69.3"	62" x 48" x 76"	1,213 lb	\$31,442.00
BMDDD03	3 Deck	220v / 3PH / 55A / 18kW / 60Hz	1,676lb	38.1" x 31" x 7"	55.5" x 42.5" x 73"	62" x 48" x 80"	1,940 lb	\$43,484.00
BMDDD04	4 Deck	220v / 3PH / 69A / 24kW / 60Hz	2,161lb	38.1" x 31" x 7"	55.5" x 42.5" x 83"	62" x 48" x 91"	2,403 lb	\$56,529.00

Optional Accessories	Description	List Price
BMDDDP1	Proofer for Single, Double & Triple Deck Oven	\$7,112.00
BMDDDS1	Storage Cabinet for Single, Double & Triple Deck Oven	\$5,401.00

Triple Pan Wide Model	# Deck Ovens	Electrical	Weight	Chamber Dimensions (WDH)	External Dimensions (WDH)	Crated Dimensions (WDH)	Crated Weight	List Price
BMTD001	1 Deck	220v / 3PH / 35A / 9kW / 60Hz	617lb	57.3" x 31" x 7"	75" x 42.5" x 52"	81" x 48" x 60"	728 lb	\$27,449.00
BMTD002	2 Deck	220v / 3PH / 54A / 18kW / 60Hz	1,433lb	57.3" x 31" x 7"	75" x 42.5" x 69.3"	81" x 48" x 76"	1,654 lb	\$43,483.00
BMTD003	3 Deck	220v / 3PH / 71A / 27kW / 60Hz	2,161lb	57.3" x 31" x 7"	75" x 42.5" x 73"	81" x 48" x 80"	2,492 lb	\$59,304.00
BMTD004	4 Deck	220v / 3PH / 95A / 36kW / 60Hz	2,726lb	57.3" x 31" x 7"	75" x 42.5" x 83"	81" x 48" x 91"	3,087 lb	\$77,460.00

Optional Accessories	Description	List Price
BMTDP01	Proofer for Single, Double & Triple Deck Oven	\$9,499.00
BMTDS01	Storage Cabinet for Single, Double & Triple Deck Oven	\$8,729.00

Four Pan Wide Model	# Deck Ovens	Electrical	Weight	Chamber Dimensions (WDH)	External Dimensions (WDH)	Crated Dimensions (WDH)	Crated Weight	List Price
BMFD001	1 Deck	220v / 3PH / 40A / 10kW / 60Hz	771lb	74.6" x 31" x 7"	92" x 42.5" x 52"	98" x 48" x 60"	948 lb	\$30,330.00
BMFD002	2 Deck	220v / 3PH / 61A / 20kW / 60Hz	1,500lb	74.6" x 31" x 7"	92" x 42.5" x 69.3"	98" x 48" x 76"	1,720 lb	\$51,637.00
BMFD003	3 Deck	220v / 3PH / 80A / 30kW / 60Hz	2,425lb	74.6" x 31" x 7"	92" x 42.5" x 73"	98" x 48" x 80"	2,822 lb	\$70,947.00
BMFD004	4 Deck	220v / 3PH / 100A / 40kW / 60Hz	3,043lb	74.6" x 31" x 7"	92" x 42.5" x 83"	98" x 48" x 91"	3,374 lb	\$90,121.00

*Pan width is based on 18"x26" full size pans

** CAUTION: STONE HEARTH MUST BE SEASONED BEFORE USE

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Radiant Gas Charbroilers

The BakeMax America BACGG Series Radiant Gas Charbroiler is designed to provide reliable performance under tough commercial kitchen operating conditions. The charbroiler design directs juices evolved during the cooking process downward onto the radiants, resulting in searing flames and enhanced smoke flavors.



Features:

- Available in 18", 24", 36" and 48"
- Stainless steel body for durability and easy cleaning
- Heavy duty radiants for optimum heat distribution
- Heavy duty reversible cast iron grates for a variety of product
- Heavy-duty cast-iron top grates are angled to control flare-up
- Radiants are individually removable for easy cleaning
- Easy light pilot at the side of each burner
- Each burner provides 15,000 BTU/hr. for Natural Gas and 16,666 BTU/hr. for LP.
- Individually controlled enameled stainless-steel burners placed every 6", providing maximum output, flexibility, and low maintenance.
- Manual gas control valve for each burner allows use of select burners.
- 4" Adjustable chromed stainless-steel legs
- Enameled grease tray full width catch tray funneling into a removable pan for easy cleaning
- 3/4" rear gas connects and pressure regulator for both natural gas and propane
- LP conversion kit included

Technical Specifications

Model	Width	Depth	Height	Burners	NG BTU	LP BTU	Orifice #		List Price
							NG	LP	
BACGG18-2	18"	31"	16.2"	3	45,000	49,998	48	56	\$1,521.00
BACGG24-4	24"	31"	16.2"	4	60,000	66,664	48	56	\$1,654.00
BACGG36-6	36"	31"	16.2"	6	90,000	99,996	48	56	\$2,136.00
BACGG48-8	48"	31"	16.2"	8	120,000	133,328	48	56	\$2,993.00

Shipping Information

Model	Net Weight lbs./kg	Crated Weight lbs./kg	Crated Dimensions (D x W x H)
BACGG18-2	140lbs/64kg	157lbs/71kg	37"X23"X17"
BACGG24-4	182lbs/83kg	209lbs/95kg	37"X29"X17"
BACGG36-6	240lbs/109kg	284lbs/129kg	37"X41"X17"
BACGG48-8	258lbs/117kg	320lbs/145kg	37"X52"X17"

***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.

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Manual Gas Griddles

The BakeMax America BACG Series Manual Gas Griddle is designed to provide the ultimate performance and durability. As with all our heavy-duty countertop equipment, they are 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.

Features:

- Available in 15", 24", 36", 48" and 60".
- Stainless steel body for durability and easy to clean
- Highly polished 3/4" steel griddle plate
- Easy light pilot at the side of each burner
- Independent controls for each burner
- Enameled burners, designed to achieve the best performance, providing a more uniform roast with low consumption.
- Each burner produces 30,000 BTU (except for the 18", it produces 15,000 BTU's each)
- Each burner heats 12" of the grill plate to provide an even heat distribution.
- Stainless steel splash guards around the griddles
- 4.4" enameled grease tray for easy clean up
- Individual control of each burner allowing greater autonomy in operation, with pilot flames always on.
- 3/4" rear gas connects
- Adjustable chromed stainless-steel legs
- LP conversion kit included



Model BACG18-1



Technical Information

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #		List Price
							Gas	LP	
BACG18-1	15.2"	31.1"	17.3"	3	45,000	45,000	48	48	\$1,525.00
BACG24-2	24.2"	31.1"	17.3"	2	60,000	60,000	33	33	\$1,615.00
BACG36-3	36.2"	31.1"	17.3"	3	90,000	90,000	33	33	\$2,025.00
BACG48-4	48.2"	31.1"	17.3"	4	120,000	120,000	33	33	\$2,530.00
BACG60-5	60.2"	31.1"	17.3"	5	150,000	150,000	33	33	\$3,165.00

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crated Dimensions (D x W x H)
BACG18-1	140lbs/64kg	157lbs/71kg	37"X23"X17"
BACG24-2	182lbs/83kg	210lbs/95kg	37"X29"X17"
BACG36-3	240lbs/109kg	284lbs/129kg	37"X40"X17"
BACG48-4	258lbs/117kg	329lbs/149kg	37"X52"X17"
BACG60-5	315lbs/143kg	357lbs/162kg	37"X64"X17"

***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.

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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Thermostatic Gas Griddles

The BakeMax America BATG Series Thermostatic Gas Griddle is designed to provide the ultimate performance and durability. As with all our heavy-duty countertop equipment, they are 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.



Model BATG24



Features:

- Available in 15", 24", 36", 48" and 60".
- Stainless steel body for durability and easy to clean
- Highly polished 3/4" steel griddle plate
- Easy light pilot at the side of each burner
- Independent controls for each burner
- Enameled burners, designed to achieve the best performance, providing a more uniform roast with low consumption.
- Fully Welded Griddle Plate
- Accessible pilots through front panel
- Stainless steel splash guards around the griddles
- 4.4" enameled grease tray for easy clean up
- Individual control of each burner allowing greater autonomy in operation, with pilot flames always on.
- 3/4" rear gas connects
- Adjustable chromed stainless-steel legs
- LP conversion kit included

Technical Information

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #		List Price
							Gas	LP	
BATG15	15.2"	31.1"	17.3"	3	45,000	45,000	48	48	\$1,950.00
BATG24	24.2"	31.1"	17.3"	2	60,000	60,000	33	33	\$2,450.00
BATG36	36.2"	31.1"	17.3"	3	90,000	90,000	33	33	\$3,960.00
BATG48	48.2"	31.1"	17.3"	4	120,000	120,000	33	33	\$4,795.00
BATG60	60.2"	31.1	17.3"	5	150,000	150,000	33	33	\$5,900.00

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crated Dimensions (D x W x H)
BATG15	140lbs/64kg	157lbs/71kg	37"X23"X17"
BATG24	182lbs/83kg	210lbs/95kg	37"X29"X17"
BATG36	240lbs/109kg	284lbs/129kg	37"X40"X17"
BATG48	258lbs/117kg	329lbs/149kg	37"X52"X17"
BATG60	315lbs/143kg	357lbs/162kg	37"X64"X17"

***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.

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Gas Hot Plates

The BakeMax America BAFA Series Gas Hot Plate is designed to provide the ultimate in performance and durability. As with all our heavy-duty countertop equipment, they are 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.



Features:

- Available in 12", 24" and 36"
- Stainless steel body for durability and easy to clean
- Compact design for countertop use.
- 12" x 12" removable heavy-duty cast-iron top grates designed for easy movement of pots across top sections.
- 6" deep front stainless-steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and serves as control protection.
- 30,000 BTU heavy duty cast iron "star" pattern top burners with no gaskets to leak.
- The large 7" flame spread offers a more efficient burn pattern for small to large pots.
- Double burners made of cast iron for peak performance
- Easy light pilot at the side of each burner of the BAFA4M and BAFA6M
- Independent manual controls for each burner
- 4" highly polished chrome adjustable steel legs.
- Full width catch tray funneling into a removable pan for easy cleaning
- 3/4" rear gas connects and pressure regulator
- LP conversion kit included



Technical Specifications

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #		List Price
							Gas	LP	
BAFA2M-12	12"	30"	10"	2	60,000	60,000	33	51	\$975.00
BAFA4M-24	24"	30"	10"	4	120,000	120,000	33	51	\$1,535.00
BAFA6M-36	36"	30"	10"	6	180,000	180,000	33	51	\$1,875.00

Shipping Specifications

Model	Net Weight lbs./kg	Crated Weight lbs./kg	Crated Dimensions (D x W x H)
BAFA2M-12	73lbs/33kg	99lbs/45kg	31"X15"X16"
BAFA4M-24	95lbs/43kg	121lbs/55kg	31"X26"X16"
BAFA6M-36	115lbs/52kg	141lbs/64kg	31"X39"X16"

***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water columns for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America 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)
- 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
- 1-year limited warranty, parts and labor (2 years on fry tank)

Included Accessories:

- Drain rod for easy cleaning of drain tube /valve.
- Twin chrome plated fryer baskets

Optional Accessories:

- Additional Baskets – Part # BB1 List Price \$75.00
- Joiner strip for joining multiple fryers – Part # BB2 List Price \$75.00
- Left splash guard – Part # BB3L List Price \$75.00
- Right splash guard – Part # BB3R List Price \$75.00
- 4 swivel casters (2 with locking breaks) – Part # BB4 List Price \$75.00



Technical Specifications

Model	Dimensions W x D x H - Weight	Tank Capacity	Tank Size	Tube	Hose*	BTU NG	BTU LP	List Price
BAKEG40	15.5" x 30.5" x 45.5" -157lbs	40lb	14"x14"	3	3/4"	90,000		\$2,120.00
BAKEG50	15.5" x 30.5" x 45.5" -170lbs	50lb	14"x14"	4	3/4"	120,000		\$2,395.00
BAKEG70	21" x 34.3" x 45.5" -207lbs	70lb	14"x18"	5	3/4"	150,000		\$2,950.00
BAKEL40	15.5" x 30.5" x 45.5" -157lbs	40lb	14"x14"	3	3/4"		90,000	\$2,120.00
BAKEL50	15.5" x 30.5" x 45.5" -170lbs	50lb	14"x14"	4	3/4"		120,000	\$2,395.00
BAKEL70	21" x 34.3" x 45.5" -207lbs	70lb	14"x18"	5	3/4"		150,000	\$2,950.00

*Gas hose not included

Shipping Specifications

Model	Width	Depth	Height	Weight
BAKEG40 / BAKEL40	18"	32"	34"	200lb
BAKEG50 / BAKEL50	18"	32"	34"	200lb
BAKEG70 / BAKEL70	24"	32"	34"	275lb



Fryer Baskets Included



Drain Rod Included

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Gas 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.



BAS240
24" – 4 Burner Range



BAS360
36" – 6 Burner Range



BAS36-12
36" – 2 Burner Range
w/ 24" Manual Griddle



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



Technical Information

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #		List Price
							NG	LP	
BAS240	24"	30.5"	58.75"	4	150,000	150,000	33	51	\$2,995.00
BAS360	36"	30.5"	58.75"	6	210,000	210,000	33	51	\$3,580.00
BAS600	60"	30.5"	58.75"	10	360,000	360,000	33	51	\$6,350.00
BAS36-24-2	60"	30.5"	58.75"	6 w/ 24" Griddle	282,000	282,000	33	51	\$6,652.00
BAS36-12	36"	30.5"	58.75"	2 w/ 24" Griddle	118,000	118,000	33	51	\$4,650.00

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BAS240	271lbs/152kg	375lbs/170kg	41"X27"X40"
BAS360	320lbs/178kg	476lbs/216kg	42"X41"X42"
BAS600	708lbs/321kg	841lbs/382kg	64"X42"X44"
BAS36-24-2	708lbs/321kg	841lbs/382kg	64"X42"X44"
BAS36-12	418lbs/190kg	549lbs/248kg	41"x40"x53"

***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.

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Convection Ovens with Steam

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

Convection Oven Shown with Optional Stand



Technical Specifications

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Electrical	List Price
BACO5TG*	30"	36"	38"	5	22,170	22,170	240v / 1PH / 15A	\$7,990.00
BACO5TE	30"	36"	38"	5	Electrical information: 240V / 1PH / 60HZ / 6.5 KW / 30A			\$7,543.00
Stand BACCOR	30"	36"	31.5"	Tray capacity of 5 full size sheet pans 18" x 26" pans				\$1,450.00

***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water columns for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

Shipping Information

Model	Net Weight lbs	Crated Weight lbs	Crate Dimensions (D x W x H)
BACO5TG	276 lbs	336 lbs	44" x 38" 38"
BACO5TE	270 lbs	330 lbs	44" x 38" 38"

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Combi Ovens



Combi Oven Shown with
Optional Stand

The BakeMax America BATCO6 Series Combi Oven is designed to hold 6 full size Gastronome 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.



Features:

- Made with AISI 304 stainless steel – No risk of corrosion.
- Curved double glass door prevents energy loss and burns.
- 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
- Overnight cooking / baking – Saves time and money. Minimizes loss of food quality.
- 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 core temperature control.
- Bi-directional fan – Excellent cooking and baking evenness.
- 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.
- Each gas unit has a 3/4" gas connect at the rear of the appliance Gas orifice 55NG / 67LP
- LP conversion kit included with gas model

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

BakeMax America Combi Ovens



Touch Controls:

- Colored touch screen with the ability to hold 100 recipes.
- The touch screen ensures an intuitive experience with very easy functions.
- Easy cooking, gives you a lot of possibilities to quickly set up the cooking controls
- Once cooking starts, you will have a clear view of the cooking process in the display.

Design Features:

- Made with AISI 304 stainless steel – No risk of corrosion.
- Curved double glass door prevents energy loss and burns.
- Safety door opening in two steps – decreases the risk of burns from steam
- Unique cooking chamber surface providing a longer lifetime and more hygienic.
- 2 speed fan, with auto reverse system – Controlled evenness.
- 4-point core probe- Safe core temperature control.
- Bi-directional fan – Excellent cooking and baking evenness.
- Fan Stop – Prevents burning when the door is opened quickly.
- Perfect halogen illumination – Precise visual control.
- Removable door gasket seal – Easy maintenance.
- Spray hose for easy cleaning.



Spray Hose

Technical Specifications

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Electrical	List Price
BATCO6G*	40"	34"	35.3"	6	30,000	30,000	240v / 1PH / 6A	\$15,554.00
BATCO6E	40"	34"	35.3"	6	Electrical information: 240v / 35a / 3ph / 60hz		\$15,150.00	
Stand BACCOR	30"	36	31.5"	Tray capacity of 5 full size sheet pans 18" x 26" pans			\$1,450.00	

***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 lb	Crated Weight lb	Crated Dimensions (D x W x H)
BACO5TG	296lb	356lb	44" x 38" x 38"
BACO5TE	261lb	321lb	44" x 38" x 38"

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

Conveyor Toasters



BMCT300 / BMCT305

The BakeMax BMCT Series Conveyor Toaster are perfect for toast, bagels and more. With its attractive design and easy to use functions this toaster is ideal for Restaurants, Hotels, Cafes, Delis and more.

Features:

- Attractive stainless-steel design
- Available in 1, 2 and 3 slice feeds
- 1.5" clearance
- Faster and consistent heat with quartz-infrared heaters
- Easy to use control takes the guesswork out of temperature and speed control settings
- Variable speed and top / bottom heat control for the perfect toast each time
- Energy efficient operation with power saver switch that reduces electricity consumption up to 75% and quick recovery with quartz heaters
- Extendable stainless-steel conveyor belt for easy loading
- Safe load up area with full width coated front burner guard and cool to the touch exterior
- Smart crumb tray keeps the breadcrumbs from falling under the toaster and easily removable to clean
- Heated holding area to keep toast at the perfect temperature
- Hi-limit switch prevents toaster from overheating, protecting critical component parts



Technical Specifications

Model	Slice Feed	Slices / Hr	Belt Width	Dimensions (WDH)	Electrical	Net Weight	List Price
BMCT150	1	180	5.9"	13.4" x 25.2" x 15.8"	120v / 15a / 1.8 kW / 60hz / Nema 5-20P	40lb	\$1,475.00
BMCT300	2	360	9.8"	14.6" x 25.2" x 15.8"	220v / 12.2a / 2.5 - 3 kW / 60hz / Nema 6-20P	44lb	\$1,580.00
BMCT305	2	360	9.8"	14.6" x 25.2" x 15.8"	120v / 15a / 1.8 kW / 60hz / Nema 5-20P	44lb	\$1,580.00
BMCT450	2	500	11.8"	17.7" x 25.2" x 15.8"	220v / 16a / 3.45 - 4.1 kW / 60hz / Nema 6-20P	55lb	\$1,760.00

Shipping Specifications

Model	Packaging Dimensions (WDH)	Packaging Weight
BMCT150	17" x 26" x 16"	44lb
BMCT300	22" x 26" x 16"	55lb
BMCT305	22" x 26" x 16"	55lb
BMCT450	27" x 26" x 16"	66lb



BMCT150



BMCT450

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Cooking Equipment

Conveyor Baker



The BakeMax BMCB001 Conveyor Baker with 14" Wide Conveyor Belt is great for baking all types of bread, pizza, bagels, cookies and more. Designed to provide consistent heat with top and bottom infrared heaters and variable speed controls. Ideal for restaurants, convenience stores, cafes, and grocery stores.

Features:

- Body constructed of stainless steel
- Fast start-up due to the powerful 3,600-watt heating source
- Quartz sheathed heaters (2 above, 2 below conveyor) regulated by separate controls.
- Adjustable heat 158°F – 500°F (70°C – 260°C)
- TouchSafe™: with its burn proof design prevents accidental burns during operation
- Variable speed stainless steel conveyor belt
- Bakes up to sixteen 12" or twelve 14" parbaked pizzas per hour
- Menu items can be cooked in the same oven to offer superior flexibility
- Opening clearance: 3.25"
- Electrical: 220/240v / 15amps / 3.6kW / 60Hz / Nema 6-20P
- List Price: \$2,089.00

Temperature & Time Settings

Dial Setting	Temperature	Time (Minutes' Seconds")
1	158-194°F (70-90°C)	10' 5"
2	194-230°F (90-110°C)	8' 50"
3	266-284°F (130-140°C)	7' 45"
4	284-311°F (140-155°C)	6' 35"
5	311-356°F (155-180°C)	5' 45"
6	365-401°F (185-205°C)	5' 05"
7	401-428°F (205-220°C)	4' 20"
8	464-500°F (240-260°C)	3' 30"
9	482-500°F (250-260°C)	1' 45"
10	482-500°F (250-260°C)	1' 20"

Technical Specifications:

- Electrical: 220/240v / 15amps / 3.6kW / 60Hz / Nema 6-20P
- Dimensions (No catch tray: WDH): 18.75" x 30" x 15.5"
- Dimensions (One catch tray: WDH): 18.75" x 40.5" x 15.5"
- Dimensions (Both catch tray's: WDH): 18.75" x 47" x 15.5"
- Net weight: 60lb

Shipping Specifications:

- Packaging Dimensions (WDH): 38" x 28" x 20"
- Weight: 66lb

Baking Settings

Product	Top Heat	Bottom Heat	Belt Speed
Pizza 12" Parbaked	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

**Above settings are guidelines only, product portions and temperatures can cause variations in product results.



Control Panel

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Food Preparation Equipment

Titan Series Bone Saw

The BakeMax Titan Series Bone Saw are made of all stainless steel for durability and longevity. This unit is great for delis, meat shops, grocery stores, and restaurants. This unit comes with 3 different style blades, providing you flexibility in your cutting needs. Blades included are for Frozen Fish, Frozen Meat and Bone.



BakeMax BMCBS01 Titan Series 1 HP Countertop Bone Saw

Features:

- Includes three 65" blades (Frozen Fish, Frozen Meat, Bone)
- 8.25" Max Cutting Height
- 17.2" x 18.3" feeding table
- Thickness gauge plate to provide standardized and consistent product cut
- Safety switch to automatically shut down unit when door is open
- Hand guard provide a safe and sanitary operation
- List Price: \$3,345.00
- Additional Blades List Price: \$48.00

Technical Specifications:

- Exterior Dimensions (WDH): 18.9" x 18.1" x 34.3"
- 120v / 6.82A / 750W / 1PH / 60HZ / Net Weight 82lb.

Shipping Specifications:

- Packaging Dimensions (WDH): 24" x 24" x 40"
- Shipping Weight: 122lb



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Food Preparation Equipment

Heavy Duty Meat Grinders

The BakeMax BMMG001 & BMMG002 Meat Grinders are intended for heavy duty work in commercial food processing applications. They are reliable under the most demanding conditions. These units are great for Restaurants, Delis, and Meat Shops.



BMMG001 Features:

- 1 HP motor capable of grinding up to 485 lb./hr.
- #12 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- 120v / 8amps / 880W / 60HZ / 1 Phase
- External Dimensions (WDH) : 18" x 8" x 16"
- Net Weight: 66 lb.
- Packaged Dimensions (WDH): 18" x 14" x 16"
- Packaged Weight: 68 lb.
- List Price: \$1,630.00



BMMG002 Features:

- 1.5 HP motor capable of grinding up to 880 lb./hr.
- #22 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- Forward and reverse switch
- 120v / 10amps / 1120W / 60HZ / 1 Phase
- External Dimensions (WDH) : 20" x 10" x 20"
- Plug: Nema 5-15P
- Net Weight: 110 lb.
- Packaged Dimensions (WDH): 24" x 13" x 23"
- Packaged Weight: 115 lb.
- List Price: \$2,460.00

BMMGA01 Meat Grinder Attachment

Features:

- Easy to use
- Sausage Stuffer Spout
- Fits Standard Drive Unit
- List Price: \$650.00



2 Plates Included (6mm & 8mm)

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Food Preparation Equipment

Titan Series Meat Grinders

Prepare freshly ground meat with ease using the New BakeMax Titan Series BMMG003 & BMMG04 Meat Grinders. Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning. They are resistant to rust, salt, and acid. Forward and reverse switch for ease of use. Waterproof and emergency shut off switch for added safety. These units are great for Restaurants, Delis, and Meat Shops.



BMMG003 Features:

- 1 HP motor capable of grinding up to 264lb/hr.
- #12 hub
- 2 plates included (6mm & 8mm)
- 120v / 850W / 60HZ / 1 Phase / Nema 5-15P
- Net Weight: 49lb
- Packaged Dimensions (WDH): 16" x 13" x 22"
- Packaged Weight: 53lb
- List Price: \$1,325.00

BMMG004 Features:

- 1.5 HP motor capable of grinding up to 660lb/hr.
- #22 hub
- 2 plates included (6mm & 8mm)
- 120v / 1000W / 60HZ / 1 Phase / Nema 5-15P
- Net Weight: 55lb
- Packaged Dimensions (WDH): 18" x 11" x 24"
- Packaged Weight: 60lb
- List Price: \$1,661.00



Prepare freshly ground meat with ease using the BakeMax BMMG005 Meat Grinder. Capable of grinding up to 660lb of meat per hour with its powerful 2 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

BMMG005 Features:

- Powerful 2 HP motor capable of grinding up to 660lb/hr.
- #32 hub
- 2 plates included (5mm, 8mm & 10mm)
- Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning
- Resistant to rust, salt, and acid
- Forward and reverse switch
- Waterproof and emergency shut off switch
- 120v / 1000W / 60HZ / 1 Phase
- Nema 5-15P
- Net Weight: 61lb
- Packaged Dimensions (WDH): 26" x 12" x 20"
- Packaged Weight: 66lb
- List Price: \$2,137.00



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Food Preparation Equipment

Manual Meat Slicers

The BakeMax BMMSM Series Manual Meat Slicer is constructed from polished anodized aluminum for durability and ease of cleaning. Their belt driven motor makes them great for cutting deli meats and firm vegetables. Perfect for Restaurants, Sub Shops, Cafés, Delis and more.



Features:

- Available in 8", 10" and 12" blade
- Polished anodized aluminum body
- Built in blade sharpener
- Belt driven
- Food guard
- Waterproof and emergency shut off switch
- 120v / 60HZ / 1 Phase
- Nema 5-15P

BMMSM08 Technical Specification:

- 8" Blade and 0.2-12mm cutting thickness
- Exterior Dimensions (WDH): 15.7" x 14.7" x 12"
- Net Weight: 27lb
- Packaged Dimensions (WDH): 21" x 17" x 15"
- Packaged Weight: 32lb
- List Price: \$775.00



BMMSM10 Technical Specification:

- 10" Blade and 0.2-15mm cutting thickness
- Exterior Dimensions (WDH): 20" x 16.5" x 14"
- Net Weight: 34lb
- Packaged Dimensions (WDH): 24" x 20" x 20"
- Packaged Weight: 44lb
- List Price: \$1055.00



BMMSM12 Technical Specification:

- 12" Blade and 0.2-16mm cutting thickness
- Exterior Dimensions (WDH): 23.5" x 20" x 16.5"
- Net Weight: 52lb
- Packaged Dimensions (WDH): 21" x 17" x 15"
- Packaged Weight: 58lb
- List Price: \$1,505.00

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Food Preparation Equipment

Vegetable Cutter

The BakeMax® BMVC001 Vegetable Cutter is a countertop machine for slicing, grating and shredding fruits & vegetables. With its robust design and stainless-steel construction, makes it a great choice for Restaurants, Delis, Cafes and more. This food processor comes with 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.



Features:

- 3/4 HP motor offering 270 RPM
- Stainless steel construction & design meets all safety standards
- Includes 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.
- Electrical: 110v / 5amps / 550watts / 60Hz
- Nema 5-15P
- Dimensions (WDH): 20" x 9" x 22.44"
- Net Weight: 51lb
- List Price: \$1,693.00

BMVC001 Shipping Specification:

- Packaged Dimensions (WDH): 23" x 12" x 23"
- Packaged Weight: 60lb



Additional Blades:

Part #	BMSP010	Shredding Disc, 1mm	\$165.00
Part #	BMSP013	Shredding Disc, 3mm	\$165.00
Part #	BMSP014	Shredding Disc, 4mm	\$165.00
Part #	BMSP017	Shredding Disc, 7mm	\$165.00
Part #	BMSP011	Knife Disc, 2.5mm	\$165.00
Part #	BMSP012	Knife Disc, 4.5mm	\$165.00
Part #	BMSP018	Knife Disc, 8mm	\$165.00
Part #	BMSP019	Knife Disc, 1mm	\$165.00
Part #	BMSP020	Knife Disc, 2mm	\$165.00
Part #	BMSP021	Dicing Disc, 10mm	\$165.00



BMVS001 Vegetable Slicer Attachment Set

Features:

- Easy to use
- Comes with stainless steel slicing knife with holder
- List Price: \$1460.00



Includes 2.5 & 4.5mm Slicing Discs and 3,4 & 7mm Shredding Discs

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Self-Service Heated Display Cases

Increase impulse sales by displaying your sandwiches, burgers, wraps, pizzas and more with the 31.5" wide BakeMax BMHGG01 Titan Series Self-Serve Heated Display Case. With its slanted shelf design for better product visibility and 1160 watts of heating power to maintain food safe temperatures. The BakeMax BMHGG01 is the ultimate grab and go display warmer for any convenience store, cafeteria, concession stand or other self-serve counter.



Features:

- Constructed with stainless steel, tempered glass sides and fixed rubber feet for extra durability.
- Adjustable thermostatic controls and temperature range of 30-90°C (86-194°F) to maintain food safe temperatures.
- Independent heat & light controls for each shelf to allow flexibility when merchandising a variety of foods.
- Two slanted shelves with adjustable divider rods allowing you to display a wide variety of foods. 8 rods included
- Merchandising / price tag strip
- List Price: \$2,250.00



Replacement Accessories:

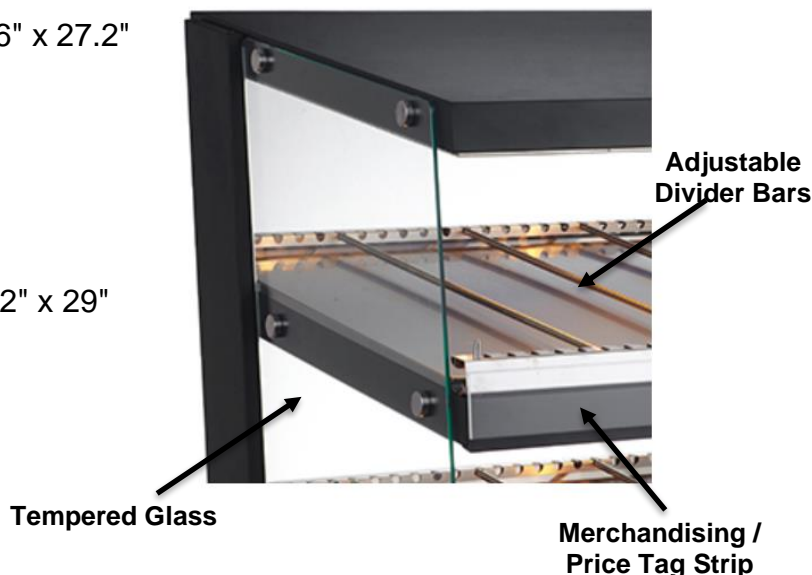
- Merchandising / Price Tag Strip - Part # HGG01/018
List Price: \$14.00
- Adjustable Divider Bar – Part # HGG01/018
List Price: \$13.00

Technical Specifications:

- Exterior Dimensions (WDH) 31.5" x 27.6" x 27.2"
- Net Weight 90.5lb
- 120v / 10A / 1160 W / 60Hz / 1Ph
- Nema 5-15P Plug

Shipping Specifications:

- Packaged Dimensions (WDH) 34" x 30.2" x 29"
- Packaged Weight 97lb



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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Full-Service Heated Display Cases

Increase impulse sales with a BakeMax BMCBF Titan Series Heated Display Case. Ideal for convenience stores, concession stands, kiosks, and snack stations, display your food while keeping them at food safe temperatures.

Features:



- Stainless steel construction
- 3 adjustable chrome plated shelves with a load capacity of 22lb each
- Back doors
- Water pan to add humidity
- Manual temperature control that ranges from 85-190°F
- External temperature display
- Internal top light
- Front top light box with decal
- Available in 18" (BMCBF18) & 25" (BMCBF25) widths

Technical Specifications:

Model BMCBF18

- Exterior Dimensions (WDH) 18" x 17.8" x 30.9"
- Shelf Size: 15.4" W x 13.3" D
- Net Weight 48.5lbs / 22 kg
- 120v / 7.2A / 786W / 60Hz / 1Ph / Nema 5-15P Plug
- List Price: \$1,388.00

Model BMCBF25

- Exterior Dimensions (WDH) 25.5" x 19" x 30.9"
- Shelf Size: 22.6" W x 13.3" D
- Net Weight 59.5lbs / 27 kg
- 120v / 9.5A / 1050 W / 60Hz / 1Ph / Nema 5-15P Plug
- List Price: \$1,560.00

Model BMCBF18



Shipping Specifications:

Model BMCBF18

- Packaged Dimensions (WDH) 21" x 21.1" x 32.8"
- Packaged Weight 50.5lbs / 22.9 kg

Model BMCBF25

- Packaged Dimensions (WDH) 28.3" x 21.1" x 32.8"
- Packaged Weight 61.5lbs / 27.9 kg



Model BMCBF25

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Heated Display Cases

Display your food while keeping them at food safe temperatures with a BakeMax BMTSC Titan Series Heated Display Case. With sliding doors on both sides of the unit, they are perfect for increasing impulse sales in convenience stores, concession stands, kiosks, and snack stations.



Features:

- Brilliant Internal LED lighting on top
- Removable water pan to add humidity
- Manual adjustable temperature controller 85-190°F
- Exterior temperature display
- Three adjustable chrome plated shelves
- Tempered glass
- Shelf load capacity 22lbs.
- Self-serve front sliding doors and easy filling rear sliding doors. (Model BMTSC14 has hinged front and back doors.)
- Available in the following widths:
 - 14" (Model BMTSC14) List Price: \$1,258.00
 - 27" (Model BMTSC27) List Price: \$1,372.00
 - 36" (Model BMTSC36) List Price: \$1,630.00
 - 48" (Model BMTSC48) List Price: \$1,992.00
- Product Color: Dark Gray



Temperature Display



Water Pan located in front of BMTSC14 and in back for the BMTSC27 / 36 / 48



Chrome Plated Shelves



LED Lighting



Manual Temperature Control

Power Switch

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1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Heated Display Cases



Model BMTSC14



Model BMTSC36



Model BMTSC27



Model BMTSC48



Specifications

Model	External Dimensions (WDH)	Packaged Dimensions (WDH)	Net Weight	Packaged Weight	Bottom Shelf	Middle Shelf	Top Shelf
BMTSC14	14" x 19.1" x 26.1"	17" x 23" x 28"	45 lb.	60 lb.	11.4" x 13.7"	11.4" x 12.4"	11.4" x 11.3"
BMTSC27	27" x 19.1" x 26.1"	30" x 23" x 28"	74 lb.	90 lb.	13.6" x 24.4"	12" x 24.4"	11" x 24.4"
BMTSC36	36" x 19.1" x 26.1"	39" x 23" x 28"	92 lb.	120 lb.	33.7" x 13.6"	33.7" x 12.4"	33.7" x 11.3"
BMTSC48	48" x 19.1" x 26.1"	51" x 23" x 28"	118 lb.	150 lb.	45.7" x 13.6"	45.7" x 12.4"	45.7" x 11.3"

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMTSC14	120	1	7.1	800	60	5-15P
BMTSC27	120	1	9	1000	60	5-15P
BMTSC36	120	1	9.4	1100	60	5-15P
BMTSC48	120	1	12.5	1500	60	5-15P

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Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Grab & Go Refrigerated Floor Display Cases



Model BMGG019



Model BMGG025



Model BMGG036



Model BMGGS36



Specifications

Model	External Dimensions (WDH)	Packaged Dimensions (WDH)	Net Weight	Packaged Weight	Capacity	List Price
BMGG019	19" x 26.5" x 69"	22" x 29" x 72"	212 lb.	240 lb.	220L	\$5199.00
BMGG024	24" x 30" x 67"	27" x 33" x 70"	200 lb.	230 lb.	250L	\$5899.00
BMGG036	36" x 33.3" x 60"	39" x 36" x 63"	302 lb.	335 lb.	390L	\$6595.00
BMGGS36	36" x 31" x 57"	39" x 34" x 60"	300 lb.	330 lb.	390L	\$6875.00

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMGG019	120	1	8.1	970	60	5-15P
BMGG024	120	1	9	1000	60	5-15P
BMGG036	120	1	9.4	1100	60	5-15P
BMGGS36	120	1	11.6	1260	60	5-15P



Digital Controller



Adjustable shelf



LED Lights

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Refrigerated Display Cases

The BakeMax BMRCD Titan Series Countertop Refrigerated Display Case will help you increase impulse sales with its brilliant space saving design and 360° product view. These display cases feature 4 glass sides, lit with internal LED lighting, 3 adjustable chrome plated shelves and a digital control panel.



Model BMRCD01

Features:

- Available with a single door (BMRCD01) or pass-thru double doors (BMRCD02)
- Temperature range: 0-12°C / 32 - 54°F
- Forced air circulation, providing air flow around your products
- 4 sides of double glass panels
- 360° product view
- Internal LED top lighting for enhanced product display
- Digital temperature control
- Adjustable chrome plated shelves, with a shelf load capacity: 32lb each
- Ventilated cooling system
- Environment friendly R290 refrigerant
- Automatic defrost
- BMRCD01 List Price: \$1,544.00
- BMRCD02 List Price: \$1,654.00



Technical Specifications:

- BMRCD01 Exterior Dimensions (WDH): 16" x 16.75" x 38.5"
- Shelf Size: 15" x 13.5"
- BMRCD02 Exterior Dimensions (WDH): 16.75" x 16.75" x 38.5"
- Shelf Size: 14.1" x 12.4"
- 110v / 180 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Refrigerant: R290
- Net Weight 80 lb. / 36 kg

Shipping Specifications:

- Packaged Dimensions (WDH): 19" x 19" x 41" H
- Packaged Weight 86 lb. / 39 kg

* Display cases are not intended for overnight storage of perishable food.



Model BMRCD02

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Display Cases

Titan Series Full-Service Refrigerated Display Cases

The BakeMax BMREF Titan Series Countertop Refrigerated Display Case is great for Restaurants, Cafes, Cafeterias, Hotels and more. This unit will help you increase your impulse sales with its beautiful, curved glass design and LED lights.



Model BMREF28



Features:

- Available in 28" wide (BMREF28) or 35" wide (BMREF35)
- Temperature range: 0-12°C / 32 - 54°F
- Forced air circulation, providing air flow around your products
- 4 sides of double glass panels
- 360° product view
- Curved front glass provides an elegant look
- Internal LED top lighting for enhanced product display
- Sliding back doors for easy access to your products
- Digital temperature display & controls
- Adjustable chrome plated shelves, with a shelf load capacity: 32lb each
- Ventilated cooling system
- Environment friendly R290 refrigerant
- Automatic defrost

BMREF28 Technical Specifications:

- Exterior Dimensions (WDH): 27.6" x 22.5" x 27"
- Shelf Sizes (WD): Top 25" x 13.25", Bottom 25" x 14.5"
- Shelf Max Load Capacity: 32lb
- Electrical: 120v / 160 watts / 60Hz / 1Ph
- Nema: 5-15P Plug
- R290 Refrigerant
- Net Weight: 141 lb / 64 kg
- List Price: \$1,819.00



LED Lights



Digital Temperature Control & Display

BMREF35 Technical Specifications:

- Exterior Dimensions (WDH): 35.4" x 22.5" x 27"
- Shelf Sizes(WD): Top 32" x 13.25", Bottom 32" x 14.5"
- Shelf Max Load Capacity: 32lb
- Electrical: 120v / 160 watts / 60Hz / 1Ph
- Nema: 5-15P Plug
- R290 Refrigerant
- Net Weight: 156 lb / 71 kg
- List Price: \$2046.00

BMREF28 Shipping Specifications:

- Packaged Dimensions (WDH): 31" x 25" x 30"
- Packaged Weight: 146 lb / 66 kg

BMREF35 Shipping Specifications:

- Packaged Dimensions (WDH): 38" x 25" x 30"
- Packaged Weight: 162 lb / 73 kg



Model BMREF35

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two year warranty. Extended warranty is available on some products. Contact us for details.

For all warranty claims, proof of purchase is required.

Warranty begins 10 days after shipping from warehouse; delays in installation which would extend the warranty must be approved.

All equipment must be installed and connected by qualified professionals in accordance with the manual specification.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. BakeMax assumes no responsibility for down time or loss of product. All defective parts must be returned to BakeMax for credit. Repairs must be pre-authorized by BakeMax prior to work commencing.
4. Travel time is not covered by BakeMax, unless pre-authorized by BakeMax.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty, the machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. If machine requires warranty work in less than 30 days of purchasing BakeMax will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at BakeMax expense.

**BakeMax machines sold outside of the continental North America will carry one year parts warranty only.

Terms & Conditions

Terms

Net 15 days subject to credit approval. All past due accounts are subject to 2% per month service charge as per credit application. We accept Visa, MasterCard, and Discover cards.

Pricing

All prices are subject to change without notice. All prices are sales tax extra, should you be claiming tax exemption, tax exempt forms must accompany purchase order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for printing errors, specifications errors, or printing errors.

Shipping

Free shipping to Canada and the U.S. Minimum order \$5,500 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate delivery \$85.00 minimum. All checks made payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery. The receiver is responsible for inspection. Damaged freight claims are to be claimed with the carrier. BakeMax assumes no responsibility for damaged freight. Shipping Insurance available by request.

Return Policy

Returns will not be approved unless in writing. Returns must be made within 30 days of purchase and must have a return authorization number before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer.

Special order items, clearance / discontinued items, parts, demo items, or non-standard items are not returnable.

Ordering Information

Send purchase orders to BakeMax via e-mail orderdesk@bakemax.com or Fax (506-859-6929). Use model and inventory control number when ordering including voltage requirements, and item description. Please include dealer, name, address, terms, special delivery or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email orders@bakemax.com.

Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and installation is the client's responsibility. Failure to properly install or maintain equipment may void warranty.

About Our Catalog / Website

BakeMax is not liable for damages arising from incorrect information found in our catalog / website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.

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

Visit www.BakeMax.com for up to date product information.

1-800-565-2253

OrderDesk@BakeMax.com

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