



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMBPD125 Gas Pizza Stone Hearth Deck Oven

The BakeMax Single Deck Ovens are reliable and versatile solutions designed for professional baking applications. Each oven chamber features independently controlled top and bottom heat for perfectly balanced results. This series is constructed with heavy duty angle iron frame, which is fully welded to allow for double stacking. Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.

Features:

- Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures
- Two Refractory Baking Hearth Stones with dimensions of 24" W x 36" D
- Temperature Range of 0-752°F
- Spring-balanced, fully insulated doors.
- Oven Inner Dimensions: 48" W x 36" D
- Combination gas controls with valve, regulator, and pilot safety.
- Independently controlled top and bottom heat dampers.
- Heavy duty, slide-out flame diverters
- Left-side or rear 3/4" (19 mm) NPT gas connection.
- Natural Gas or LP Gas with Thermostatic Temperature Control
- 1-Year Limited Warranty



Product Specifications:

- Product Dimensions (WDH): 66.52" x 47.25" x 56.43"
- Product Weight: 1213 lbs.
- 19kW / 65,000 BTU

Shipping Specifications:

- Shipping Dimensions (WDH): 68.46" x 49.21" x 28.38"
- Shipping Weight: 1345 lbs.

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

BakeMax® / Titan Ventures International Inc.

Warehouses:

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