



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMBPEB915 51" Electric Stone Hearth Deck Oven

The BakeMax Single Deck Ovens are reliable and versatile solutions designed for professional baking applications. Each oven chamber features refractory baking deck with an 8" deck height and 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.
- Electric-operated oven with precise temperature control up to 752° F
- Deck Height of 8" (203 mm)
- Independently controlled top and bottom heat dampers.
- Spring-balanced, fully insulated doors.
- Two Refractory Baking Hearth Stones with dimensions of 18" W x 36" D
- Open door lies flush to hearth for easy loading and unloading.
- Holds up to 9 Pizzas
- 1-Year Limited Warranty



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Product Specifications:

- Product Dimensions (WDH): 51.5" x 46.1" x 49.1"
- Oven Inner Dimensions: 36" Wide x 36" Deep
- Product Weight: 717 lbs.

Shipping Specifications:

- Shipping Dimensions (WDH): 53.5" x 48.07" x 22.12"
- Shipping Weight: 827 lbs.

Electrical Specifications:

- 208V / 25A / 9000W / 3 Ph
- 208V / 43.2A / 9000W / 1 Ph

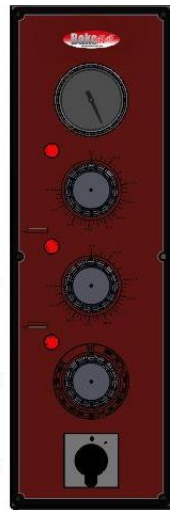
TEMP DISPLAY

TOP HEAT

BOTTOM HEAT

LIGHTS

ON/OFF SWITCH



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

BakeMax® / Titan Ventures International Inc.

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