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BakeMax BMBPEB915 51" Wide Electric Pizza Deck Oven

BakeMax 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:

- Constructed of Hygienic & Easy-to-Clean Stainless-Steel, its Heavy-Duty Frame allows for Double Stacking
- Fully Insulated for cool outer temperatures and consistent interior temperatures
- Independently controlled top and bottom temperature control up to 752°F (400°C)
- Deck Height of 8" (203 mm)
- Spring-balanced, fully insulated doors.
- Two Refractory Baking Hearth Stones with dimensions of 18" Wide x 36" Deep
- Open door lies flush to hearth for easy loading and unloading.
- Cooks up to Nine 9" Pizzas at a time
- 2-Year Limited Warranty











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.

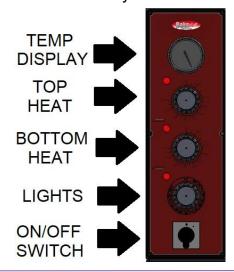
Shipping Specifications:

- Shipping Dimensions (WDH): 54" x 51" x 33"
- Shipping Weight: 827 lbs.

Electrical Specifications (Field Convertible):

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

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



BakeMax ® / Titan Ventures International Inc.

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