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BakeMax Electric Artisan Stone Deck Oven

Project.

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 for the one, two and three pan wide ovens.



Robust Construction:

- Crafted with a durable stainless steel front exterior and a high-grade steel chamber for lasting performance.
- Fully insulated with rock wool to prevent heat loss and ensure superior efficiency.

Customizable Decks:

• Separate steel decks, providing flexibility to add or remove decks based on your business requirements.

Visibility and Appeal:

 Adjustable doors with large tempered glass windows for a clear view of cooking products, creating an attractive selling point for customers.

User-Friendly Controls:

- Power on-off rocker switch for each deck.
- Digital temperature controllers with LED display and temperatureready indicators for precise control.

Advanced Temperature Management:

- Sensitive K-type thermocouple sensors for accurate temperature readings.
- Maximum baking temperature of 600°F

Spacious Interior:

 Accommodates 18" x 26" Full-Size Pans

Efficient Timers:

 99-minute digital timers with LED display and continuous ring alarm, controlled by convenient rocker switches.

Illumination and Moisture Control:

- Chamber oven light controlled by rocker switches.
- Moisture control dampers for customized cooking conditions.

Crunchy Bottom Crust:

• Includes a stone hearth for a crispier bottom crust and a more golden-brown finish. The stone decks are designed to eliminate thermal expansion issues.

Smart Steam Generation:

 Compartment Steam Generator above heating elements absorbs and recycles upward heat, generating strong steam without consuming extra electric power for rapid recovery.

Optimal Heat Distribution:

- Independent, operator-controlled top and bottom heating elements ensure uniform heat distribution.
- Digital thermostats for top and bottom elements offer infinite adjustments, providing optimal thermal conditions for various baking needs.



BakeMax ® / Titan Ventures International Inc.

Warehouses:

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Technical Specifications

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

Optional Accessories	Description	
BMSDDP1	Proofer for Single, Double &Triple Deck Oven	
BMSDDS1	BMSDDS1 Storage Cabinet for Single, Double & Triple Deck Over	

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

Optional Accessories	Description			
BMDDDP1	Proofer for Single, Double &Triple Deck Oven			
BMDDDS1	Storage Cabinet for Single, Double & Triple Deck Oven			

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

Optional Accessories	Description			
BMTDP01 Proofer for Single, Double &Triple Deck Oven				
BMTDS01	Storage Cabinet for Single, Double & Triple Deck Oven			

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

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

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^{**}CAUTION: STONE HEARTH MUST BE SEASONED BEFORE USE

^{**} Due to continuous product improvement. specifications are subject to change without notice.