BakeMax BMCB001 Conveyor Baker – 14" Wide Conveyor Belt

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. Great for restaurants, convenience stores, cafes, and grocery stores.

Features:

- Bakes up to sixteen 12" or twelve 14" parbaked pizzas per hour
- Product Entry and Exit Openings are adjustable from 1.5" to 3.25" High.
- Requires only 14.5" of Counter Space and the unit can be placed directly against a wall.
- Body Constructed Completely of Stainless Steel
- Easy-To-Use Control Panel takes the Guess Work out of Temperature and Speed Control Settings
- Fast Start-Up due to its Powerful 3,600-Watt Heat Source
- Quartz Sheathed Infrared Heating Elements provide faster, more consistent heating then traditional heating elements
- Separate Adjustable Top and Bottom Heat Control to adjust for perfect color and texture of Bread, Bagels, English Muffins and more
- Adjustable heat 158˚F – 500˚F (70˚C – 260˚C)
- Touch Safe™: with its burn proof design prevents accidental burns during operation
- Different Menu items can be cooked in the same oven to offer superior flexibility
- Smart Crumb Trays Keeps the Breadcrumbs from Falling Under the Toaster
- 1-Year Limited Warranty

Includes 2 Removable Catch Trays for both sides of the oven

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

BakeMax ® / Titan Ventures International Inc.

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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"

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

Technical Specifications:

- Electrical: 240V / 15.7A / 3600W / 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"
- Product Weight: 60 lbs.

Shipping Specifications:

- Packaging Dimensions (WDH): 37" x 26" x 19"
- Packaged Weight: 66 lbs.