



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BAS36-24-2 6 Burner Gas Range w/ 24" Manual Griddle

The BakeMax America BAS36-24-2 – 6 Burner Gas Range with 24" Manual Griddle and 2 Bakery Ovens are designed to provide the ultimate in performance and durability. Allowing you to roast and cook a wide range of meals, with efficiency, convenience at an affordable price.

GRIDDLE

- Stainless Steel Panel and Sides
- 14 Gauge Polished Stainless Steel Sides
- 3/4" Thick Polished Carbon Steel Griddle Plate
- Fully Welded Griddle Plate
- Enameled burners placed every 12", providing uniformity when operating.
- Easy to access Pilots through the Front Panel
- Easily Removable Stainless-Steel Grease Trap
- 2-Year Limited Warranty

RANGE

- Stainless Steel Front Panel and Sides
- 12"x12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless-steel crumb/drip pan.
- 2-Year Limited Warranty

OVEN




- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off
- 26.5" Standard Bakery Depth on All Ovens
- Double Sided Enamel Oven Cavity
- Heavy-duty Oven Wired Rack
- Counterweight Balanced Door
- 2-Year Limited Warranty



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

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
5705 Valley Belt Rd Independence, OH 44131 
1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com

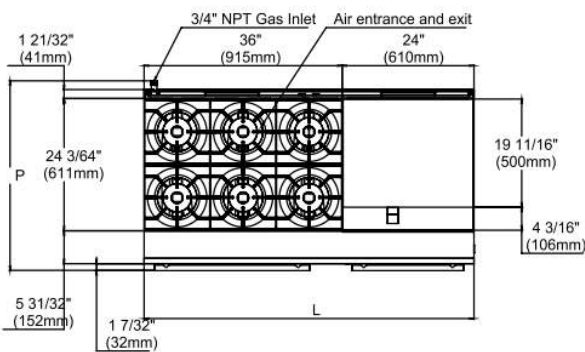
BakeMax America BAS36-24-2 6 Burner Gas Range w/ 24" Manual Griddle

Technical Specifications & Drawings

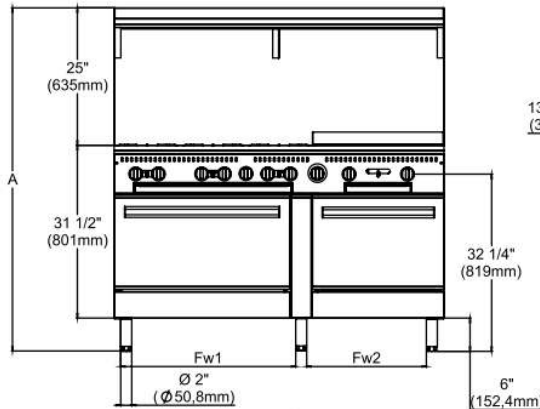
| GAS SUPPLY | | | | | | |
|------------|-------------|---------|---------|---------|-------------------|-------------|
| Models | | Burners | Propane | Natural | Manifold Pressure | |
| | | | BTU/h | BTU/h | Natural Gas | Propane Gas |
| BAS36-24-2 | Range 36" | 6 | 150,000 | 150,000 | 4" W.C | 10" W.C |
| | Oven 36" | 1 | 33,000 | 35,000 | | |
| | Griddle 24" | 2 | 60,000 | 60,000 | | |
| | Oven 24" | 1 | 27,000 | 30,000 | | |

Shipping Information

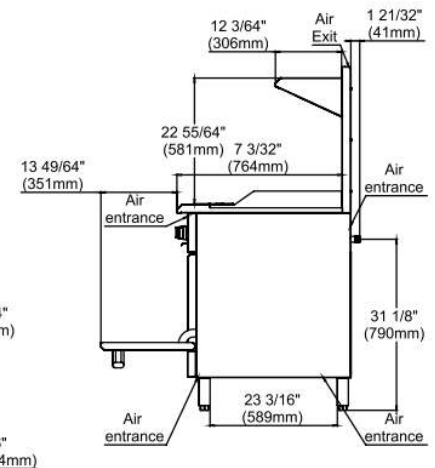
| Model | Net Weight Lbs. / Kg | Product Dimensions (W x D x H) | Crated Weight Lbs. / Kg | Crated Dimensions (D x W x H) |
|------------|-------------------------|-----------------------------------|----------------------------|----------------------------------|
| BAS36-24-2 | 708lbs. / 321kg | 60" x 35" x 62.5" | 841lbs. / 382kg | 64" x 42" x 47" |



TOP VIEW



FRONT VIEW






SIDE VIEW

***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
 5705 Valley Belt Rd Independence, OH 44131 
 1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com