

# Cooking Equipment

## Conveyor Baker



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

### Features:

- Body constructed of stainless steel
- Fast start-up due to the powerful 3,600 watt heating source
- Quartz sheathed heaters (2 above, 2 below conveyor) regulated by separate controls.
- Adjustable heat 158°F – 500°F (70°C – 260°C)
- TouchSafe™: with its burn proof design prevents accidental burns during operation
- Variable speed stainless steel conveyor belt
- Bakes up to sixteen 12" or twelve 14" parbaked pizzas per hour
- Menu items can be cooked in the same oven to offer superior flexibility
- Opening clearance: 3.25"
- Electrical: 220/240v / 15amps / 3.6kW / 60Hz / Nema 6-20P

### 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"

### Technical Specifications:

- Electrical: 220/240v / 15amps / 3.6kW / 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"
- Net weight: 60 lb

### Shipping Specifications:

- Packaging Dimensions (WDH): 38" x 28" x 20"
- Weight: 66 lb

### 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

Due to continuous product improvement, specifications are subject to change without notice.  
Visit [www.BakeMax.com](http://www.BakeMax.com) for up to date product information.