

Cooking Equipment

BakeMax America Combi Ovens



Combi Oven Shown with
Optional Stand

The BakeMax America BATCO6 Series Combi Oven is designed to hold 6 full size Gastronorm pans and is suitable for restaurants and kitchens of all sizes. Providing you with increased productivity and autonomy due to its easy control and great performance.

Designed with a curved double glass door to maximize energy efficiency and prevent burns. Bi-directional fan with 5 fan speeds with auto reverse and auto shut off when door opens. Overnight cooking and cleaning capabilities (includes a spray), saving time and money.

Rack timing, able to cook different products at the same time. Touch screen with the ability to hold 100 recipes.



Features:

- Made with AISI 304 stainless steel – No risk of corrosion.
- Curved double glass door prevents energy loss and burns.
- Unique cooking chamber surface providing a longer lifetime and more hygienic.
- 2 speed fan, with auto reverse system – Controlled evenness.
- Hot air 30–260 °C / 86-500 °F
- Combination 30–260 °C / 86-500 °F
- Steaming 30–130 °C / 86-266 °F
- Overnight cooking / baking – Saves time and money. Minimizes loss of food quality.
- Rack timing - Different products cooked at once resulting in time and energy savings.
- Regeneration / banqueting – Cook, chill and regenerate to serve more at once.
- Delta T cooking / baking – Excellent uniformity with larger food products.
- Low temperature roasting – Less product loss, better taste.
- Cook & Hold – Time savings in the kitchen, faster service.
- Golden Touch – Controlled finishing for golden-brown crispy excellence.
- Large door handle – Easy and safe handling.
- Spray hose for easy cleaning.
- 4-point core probe- Safe core temperature control.
- Bi-directional fan – Excellent cooking and baking evenness.
- Fan Stop – Prevents burning when the door is opened quickly.
- Perfect halogen illumination – Precise visual control.
- Removable door gasket seal – Easy maintenance.
- Flat digital control panel.
- Automatic start – Helps to reduce idle time and saves your time.
- Learn Function – Improves cooking standards every time.
- Safety door opening in two steps – decreases the risk of burns from steam.
- Advanced boiler system – Ongoing cooking to deliver the best results in time for the diners.
- Advanced direct injection system - Excellent cooking results thanks to highly saturated fresh steam.
- Automatic preheating/cooling – Compensates loading temperature drops.
- Each gas unit has a 3/4" gas connect at the rear of the appliance Gas orifice 55NG / 67LP
- LP conversion kit included with gas model

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

Visit www.BakeMax.com for up to date product information.

Cooking Equipment

BakeMax America Combi Ovens



Touch Controls:

- Colored touch screen with the ability to hold 100 recipes.
- The touch screen ensures an intuitive experience with very easy functions.
- Easy cooking, gives you a lot of possibilities to quickly set up the cooking controls
- Once cooking starts, you will have a clear view of the cooking process in the display.

Design Features:

- Made with AISI 304 stainless steel – No risk of corrosion.
- Curved double glass door prevents energy loss and burns.
- Safety door opening in two steps – decreases the risk of burns from steam
- Unique cooking chamber surface providing a longer lifetime and more hygienic.
- 2 speed fan, with auto reverse system – Controlled evenness.
- 4-point core probe- Safe core temperature control.
- Bi-directional fan – Excellent cooking and baking evenness.
- Fan Stop – Prevents burning when the door is opened quickly.
- Perfect halogen illumination – Precise visual control.
- Removable door gasket seal – Easy maintenance.
- Spray hose for easy cleaning.



Spray Hose

Technical Specifications

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Electrical
BATCO6G*	40"	34"	35.3"	6	30,000	30,000	240v / 1PH / 6A
BATCO6E	40"	34"	35.3"	6	Electrical information: 240v / 35a / 3ph / 60hz		
Stand BACCOR	30"	36	31.5"	Tray capacity of 5 full size sheet pans 18" x 26" pans			

***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.

Shipping Information

Model	Net Weight lbs	Crated Weight lbs	Crate Dimensions (D x W x H)
BACO5TG	296 lbs	356 lbs	44" x 38" 38"
BACO5TE	261 lbs	321 lbs	44" x 38" 38"

Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.