



Item No. _____

Combi Oven
BATCO6G BATCO6E

Combi Oven Features:

- Available in both electric and gas, holds 6 gastronorm pans
- Curved double glass door prevents burns and energy loss
- 5 speed fan with auto reverse
- Overnight cooking or cleaning capabilities, saves time, money and labor
- Rack timing, able to cook different products at the same time.
- Large handle to make it easy to open or close the door
- Hand Shower, easy cleaning, no fighting with winding up
- Can up load up to 100 recipes
- 4 point core probe, accurately tracks the internal core temperature
- Bi-directional fan and fan stops immediately as the door opens
- Touch screen controls
- Advanced boiler system, ongoing cooking to deliver best results for every meal
- Advanced direct injection steam system, excellent cooking result due to the highly saturated steam
- LP conversion kit included with gas model
- Two year limited parts and labor warranty



Shown with Optional Stand



The BakeMax America Combi Ovens were designed according to our customers needs. They are suitable for any size commercial kitchen, be it a school, hospital, church or restaurant. The combi ovens will provide you with increased productivity and easy control with great performance.



Think Quality, Value, Service....Think



Combi Oven

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.

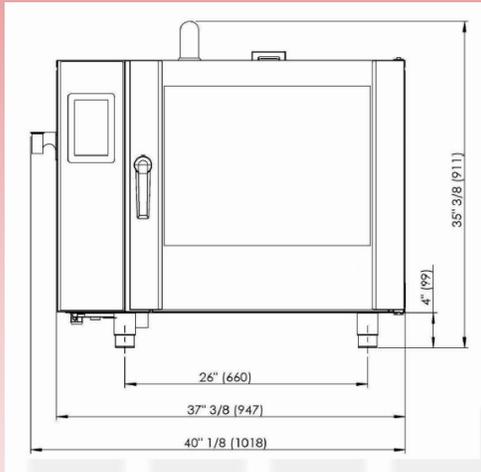
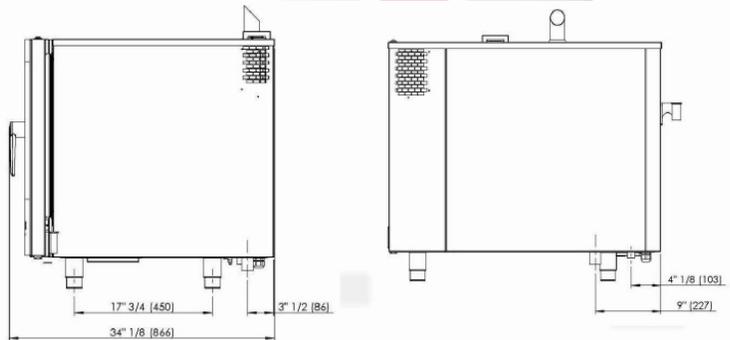
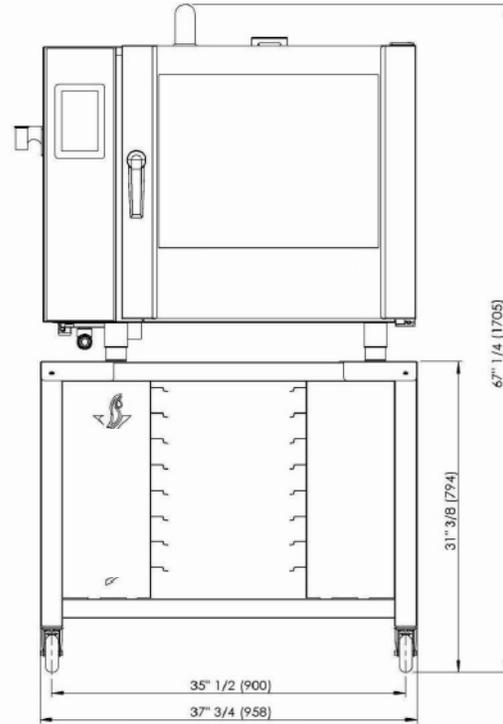
Touch Controls:

- Colored touch screen
- 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.
- Wi-Fi and USB ready

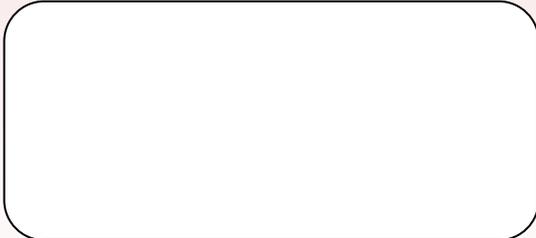


Specification

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Orifice #	
							Gas	LP
BATCO6G	40" (1018mm)	34" (866mm)	35.3" (911mm)	6	30,000	30,000	55	67
BATCO6E	40" (1018mm)	34" (866mm)	35.3" (911mm)	6	Electrical information: 240v/3ph/60hz			
Stand	38" (958mm)	34"1/8 (866mm)	31.5" (794mm)	Tray capacity of 8				



Authorized Dealer:



BakeMax America/ Titan Ventures, Inc.
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 3601 Pinnacle Point Dr, Dallas, TX 75211 
 Toll Free: 1-800-565-BAKE(2253)
 Telephone: 1-506-858-8990
 Fax: 1-506-859-6929

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BATCO6G	319lbs/145kg	336lbs/152kg	44"X38"X38"
BATCO6E	315lbs/143kg	330lbs/150kg	44"X38"X38"

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