



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BATCO6 Series 6 Pan Combi Oven



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. WiFi and USB ready.

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.
- LP conversion kit included with gas model
- 2 Year Limited Parts & Warranty

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

BakeMax ® / Titan Ventures International Inc.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8 
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006 

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

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com

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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.
- Wi-Fi and USB ready

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



Bottom of Combi Oven, Door Open



Double Pane Glass Door



Inside View of Combi Oven

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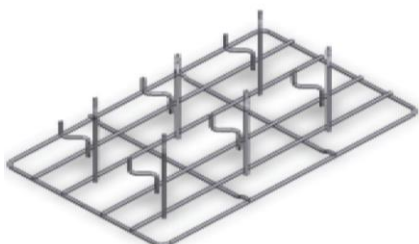
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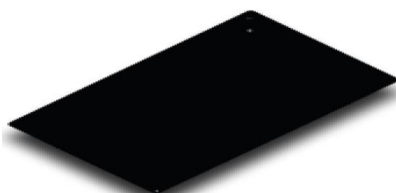
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Optional Accessories:



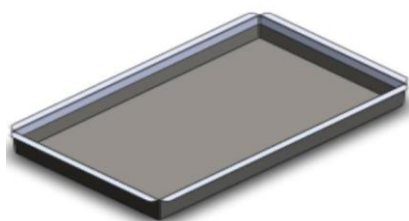
GN for 06 Whole chickens



Enamel Coated Stainless Steel GN 20mm high



GN to fry eggs and hamburger



GN to Fry French Fries



Flat / Beaded Aluminum GN



Perforated GN 65 mm Deep

Technical Specifications & Drawings

Model	Width	Depth	Height	Trays	Electrical Information
BATCO6E	40" (1018mm)	34" (866mm)	35.3" (911mm)	6	240v / 35a / 3ph / 60hz
BACCOR Stand	38" (958mm)	34"1/8 (866mm)	31.5" (794mm)	Tray capacity of 8	

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
BACCOR Stand	38" (958mm)	34"1/8 (866mm)	31.5" (794mm)	Tray capacity of 8				

***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.



Combi Oven Shown with Optional Stand (BACCOR)

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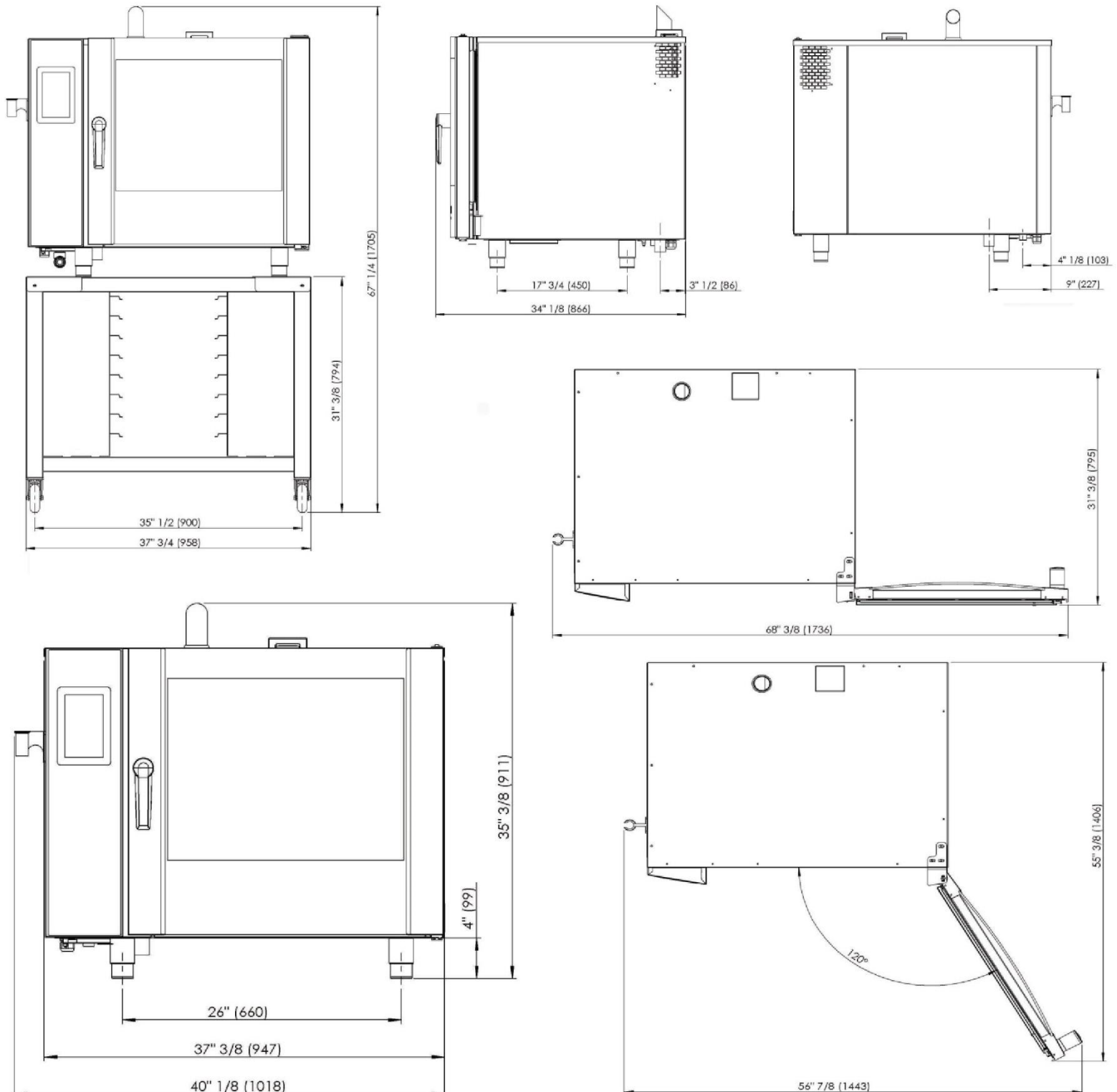
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