

BakeMax America BASCO5 & BADCO5 Convection Oven

The BakeMax America BASCO5 Convection Ovens are built to last and can accommodate holding 12 full size pans. It can cook a variety of foods and is widely adjustable to meet the customer's needs. The electric model features a 11000W Heating Element, and the Gas Model has four burners at 45,000 BTU per burner, allowing food to be cooked quickly and efficiently. Ideal for Restaurants and Bakeries.



- Stainless-Steel Construction
- Heavy-Duty, Removeable Front Door for Ease of Cleaning
- Stainless Steel Door with Double Glass Front Window
- 4" Locking Casters
- Porcelain-Enameled Oven Cavity with Removeable Rack Supports designed for Hassle-Free Cleaning
- Oven Cavity has Coved/Rounded Corners for Better Heat Circulation
- Interior Long-Lasting Halogen Lights
- Integrated Safety System that Shuts Off Power to the Fan when the Oven Door is Opened.
- Solid State Thermostat with a Temperature Range of 150-500°F
- Forced Air Circulation System accountable for evenly baking food and maximizing efficiency for energy savings.
- ¼ HP Blower Motor with Reversible Rotation
- Manual Heating Element Shut-Off Switch
- Two Auxiliary Cooking Features: Hold & Pulse
- Two Fan Speeds – High & Low
- 2-Year Limited Warranty



Technical Specifications

Model	Width	Depth	Height	Trays	BTU NG	BTU LP	Electrical	Oven Cavity Dims (W x D x H)
BASCO5G	38"	46.6"	61.6"	9	180,00	180,00	120V / 1Ph	29" x 25.5" x 20"
BASCO5E	38"	46.6"	61.6"	9	240V / 1Ph / 60HZ / 11000W / 51A			29" x 25.5" x 20"
BADCO5G	38"	46.6"	71.4"	18	360,000	360,000	120V / 1Ph	29" x 25.5" x 20"
BADCO5E	38"	46.6"	71.4"	18	240V / 1PH / 60HZ / 22000W / 102A			29" x 25.5" x 20"

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

BakeMax[®] / Titan Ventures International Inc.

Warehouses:

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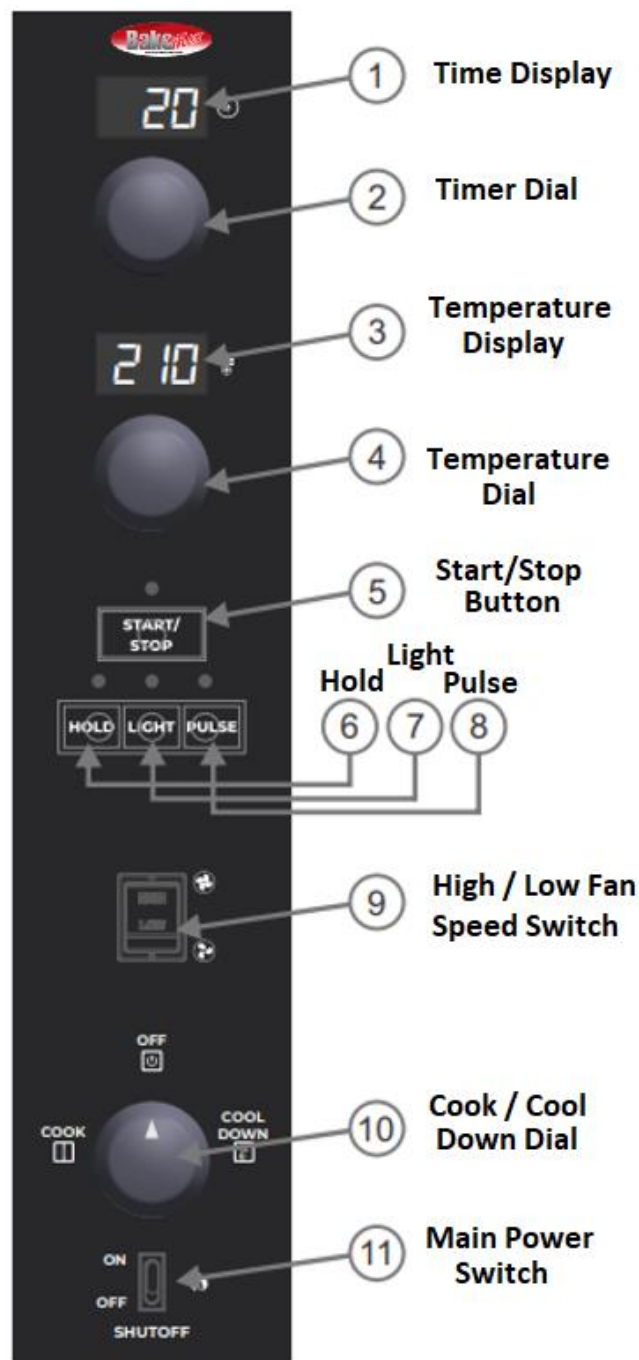
BakeMax America BASCO5 & BADCO5 Convection Oven

The BakeMax America BADCO5 series convection oven comes with the same features of the BASCO5 Series, only with another oven stacked on top. With its space saving design, it is developed with our customers in mind and capability of holding 24 full size pans.



Models
BADCO5G
BADCO5E

Model	Net Weight	Crated Weight	Crated Dimensions (W x D x H)
BASCO5G	492 lb.	538lb.	43.3 x 52" x 39.4"
BASCO5E	463 lb.	509lb.	43.3" x 55" x 39.4"
BADCO5G	913 lb.	1014lb.	43.4" x 49.3" x 77.6"
BADCO5E	885 lb.	985lb.	43.4" x 49.3" x 77.6"



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