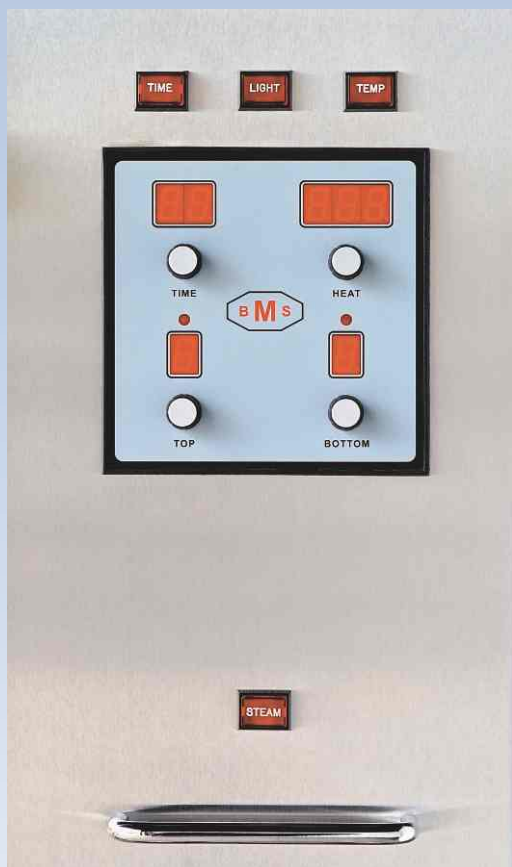


BMS

BAKERY MACHINERY SERVICE

LEADING THE WAY TO BAKING PERFECTION



DECK



OVENS



BIG BAKE



DIGITAL CONTROLLER



COMPACT 316 & 318



LIVE STEAM SYSTEM



BIG BAKE



SPACE SAVER

MODELS SHOWN MAY INCLUDE OPTIONAL EXTRAS

BMS

BAKERY MACHINERY SERVICE



SOLITAIRE



GALAXY 18



GALAXY 16

- Top and bottom heats of our patented heating system can be varied independently to ensure a perfect heat distribution
- Each deck is an independent oven. The decks can operate at different temperatures giving you the flexibility to bake different products at the same time.
- All our models are available with 1 to 5 decks and optional crown heights.
- The Galaxy and Big Bake ovens have two doors per deck to ensure the minimum of heat loss when product is added or removed from the oven.
- The digital control system allows you to set baking time, baking temperature, top heat and bottom heat
- Completion of the baking cycle is indicated with both a visible and audible alarm
- The patented, fully insulated doors reduce heat loss and operating costs
- All our ovens are mounted on castors for easy installation and maintenance
- Windows are available as an option
- There is the option of two steam systems including our patented 'live' steam system
- Our ovens are virtually maintenance free





BAKERY MACHINERY SERVICE

SPECIFICATIONS

	DECKS	AVG kW RATING	AVG AMP/PH	TRAY CAPACITY	680G LOAVES	OVERALL WIDTH	OVERALL DEPTH	OVERALL HEIGHT
SOLITAIRE	1	4	5.6	1 x 18"	6	1350	780	1435
	2	8	11.1	2 x 18"	12	1350	780	1730
	3	12	16.7	3 x 18"	18	1350	780	1820
	4	16	22.2	4 x 18"	24	1350	780	1950
	5	20	27.8	5 x 18"	30	1350	780	2195
SPACE SAVER	1	8.6	11.9	2 x 18"	18	1500	1185	1435
	2	17.2	23.9	4 x 18"	36	1500	1185	1730
	3	25.8	35.8	6 x 18"	54	1500	1185	1820
	4	34.4	47.8	8 x 18"	72	1500	1185	1950
	5	43	59.7	10 x 18"	90	1500	1185	2195
COMPACT 316	1	9	12.5	3 x 16"	24	1780	1185	1435
	2	18	25	6 x 16"	48	1780	1185	1730
	3	27	37.5	9 x 16"	72	1780	1185	1820
	4	36	50	12 x 16"	96	1780	1185	1950
	5	45	62.5	15 x 16"	120	1780	1185	2195
COMPACT 318	1	9.2	12.8	3 x 18"	24	1940	1185	1435
	2	18.4	25.6	6 x 18"	48	1940	1185	1730
	3	27.6	38.3	9 x 18"	72	1940	1185	1820
	4	36.8	51.1	12 x 18"	96	1940	1185	1950
	5	46	63.9	15 x 18"	120	1940	1185	2195
GALAXY 16	1	12.3	17.1	4 x 16"	30	2220	1185	1435
	2	24.6	34.2	8 x 16"	60	2220	1185	1730
	3	36.9	51.3	12 x 16"	90	2220	1185	1820
	4	49.2	68.3	16 x 16"	120	2220	1185	1950
	5	61.5	85.4	20 x 16"	150	2220	1185	2195
GALAXY 18	1	12.4	17.2	4 x 18"	36	2450	1185	1435
	2	24.8	34.4	8 x 18"	72	2450	1185	1730
	3	37.2	51.7	12 x 18"	108	2450	1185	1820
	4	49.6	68.9	16 x 18"	144	2450	1185	1950
	5	62	86.1	20 x 18"	180	2450	1185	2195
BIG BAKE	1	17.3	24	6 x 16"	48	3060	1185	1435
	2	34.6	48.1	12 x 16"	96	3060	1185	1730
	3	51.9	72.1	18 x 16"	144	3060	1185	1820
	4	69.2	96.1	24 x 16"	192	3060	1185	1950
	5	86.5	120.1	30 x 16"	240	3060	1185	2195

Individual Electronic Controls for each Deck
 Patented Heating System Ensures an Even Bake
 Designed and Manufactured in Australia
 All Electrical Components protected by Circuit Breakers
 Steam can be fitted to one or more Decks
 Oven sizes make excellent use of valuable Floor Space
 Oven insulated with 100mm of High Temperature Rockwool

Patented Fully Insulated Sealed Doors
 2 year warranty on Oven
 5 year warranty on Heating Elements
 Tiles can be fitted to one or more Decks
 Optional Crown Heights - High and Low
 Optional Windows in Doors
 Full Stainless Steel Front

Electrical Connection – 3 phase + neutral + earth. Specifications subject to change without notice.

For further information and the name of your nearest agent contact:

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MANUFACTURERS OF THE JOHN WILLETT OVEN