

SCALING AND MEASURING

Water Cooler
Water Meter
Flour Sifter

MIXING AND KNEADING

Spiral Mixer
Spiral Mixer - Removable Bowl
Bowl Hoist
Planetary Mixer
Fork Mixer
Dough Transfer Platform

MAKEUP AND PROCESSING

Multi Divider
Volumetric Divider
Conical Rounder
Multi Divider Rounder
Long Moulder
Panning Machine
Dry Bread Crumb Machine
Flattener and Moulding Station

PROOFING AND RETARDING

Intermediate Proofer
Proof Box
Proofer Humidifier

OVENS

DECK OVENS

Mini Multi deck Oven
Industrial Steam Tube Deck Oven
Modern Traditional Stone Deck Oven
Slim Mini Steam Tube Oven
Mini Steam Tube Oven
Steam Tube Oven

TUNNEL OVENS

Tunnel Oven
Multi Deck Tunnel Oven

CONVECTION OVENS

Mini Convection Oven

RACK OVENS

Rack Oven

BECOM SALES.COM, INC.

Main Warehouse

409 W. Cooper Street, Tipton MO 65081

Corporate Headquarters

5500 Olympic Drive
STE H105 - PMB 117, Gig Harbor, WA 98335

Customer Service

PH: 360-255-7467, 888-869-5737
FX: 253-276-0244 sales@becomsales.com

SCALING AND MEASURING

MIXING AND KNEADING

MAKE-UP AND PROCESSING

PROOFING AND RETARDING

OVENS

Deck Ovens

Tunnel Ovens

Convection Ovens

Rack Ovens

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Overview

It is possible to produce a large quantity of cold water with this relatively small sized unit. Used in conjunction with a water meter or dosing unit (not included), bakers can accurately deliver the needed amount of water at the temperature they choose. Stainless steel construction.



- 1 -

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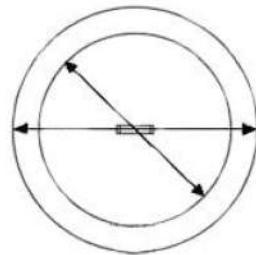
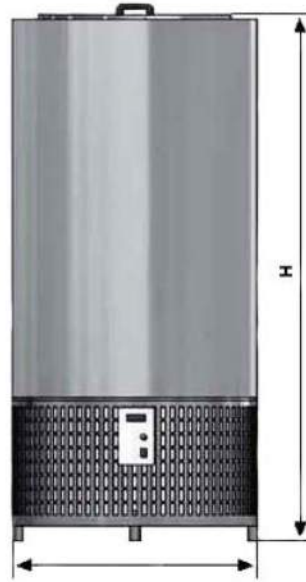
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Technical Data

MODEL	GALLONS	DIAMETER	HEIGHT	POWER
ESS 300	79	32"	69"	220 V 1Ph 60Hz 5.7 AMP
ESS 600	159	37"	81"	
ESS 900	238	45"	81"	



- 2 -

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Overview

The water meter allows safe and accurate delivery of water to mixers or other vessels, and offers limited control of the temperature as it doses. This model is the “mixing” type in that it has connections for both hot and cold water supply as well as a user control keypad to set the target quantity and temperature of water to be dosed. The temperature range of the water delivered is limited to that of the incoming water supply, so it can only get as hot as your heated water source, and as cold as your tap water, will allow. But it can mix or blend to reach any temperature within that range, and can be connected to external water chillers to achieve colder temperatures if desired.



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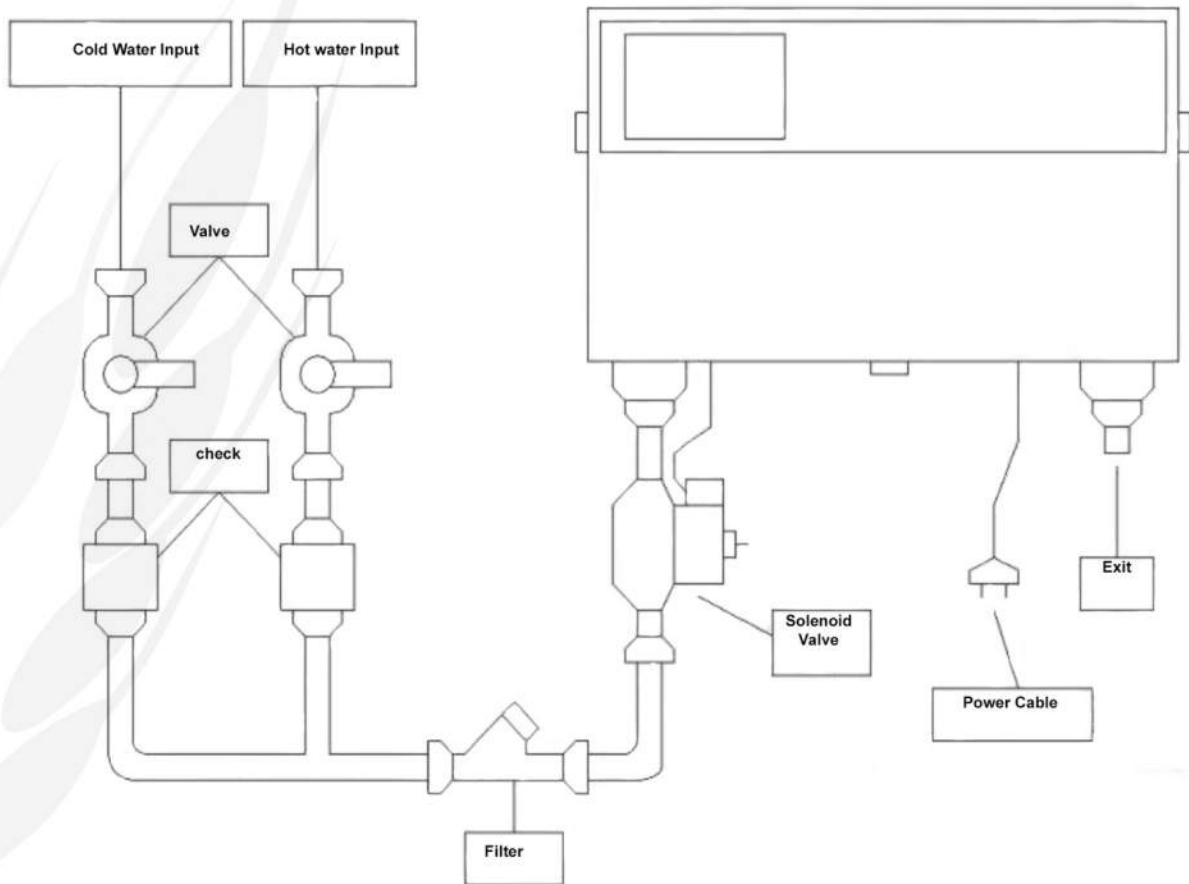
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Technical Data

MODEL	DIMENSIONS	WEIGHT	MAX FLOW RATE
BE-EDUN1	11" x 12" x 4"	12 lbs	16 Gal/Min



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-EDU N1	Water Meter	\$3,853
WATER COOLERS		
BE-ESS 02	Water Cooler 300 LT	\$7,121
BE-ESS 02	Water Cooler 600 LT	\$8,277
BE-ESS 02	Water Cooler 900 LT	\$11,205

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Overview

The flour sifter is one of the most underutilized pieces of equipment in the baking industry. To ensure the quality of your dough or batter, this machine will thoroughly smooth out your baking ingredients, to remove clumps or other debris, as well as to stir and aerate. Flour (or other compatible dry ingredients) pass through the specially designed sifting screens and out into your mixing bowl, ready for your next batch. The unit is mobile and the feed hopper is conveniently located at ground level for safe and effortless dumping of ingredients into the machine.



- 7 -

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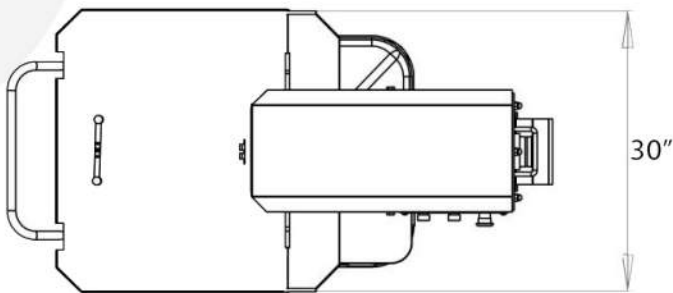
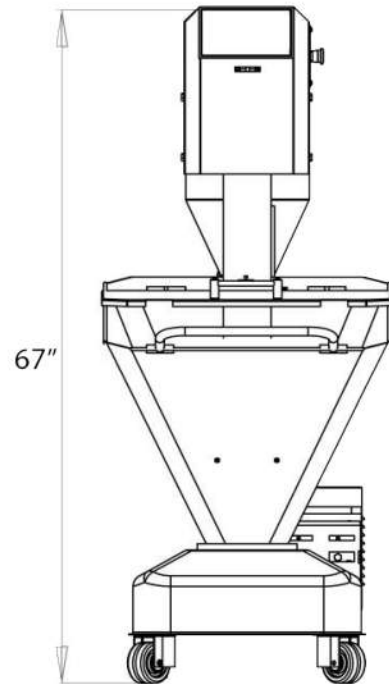
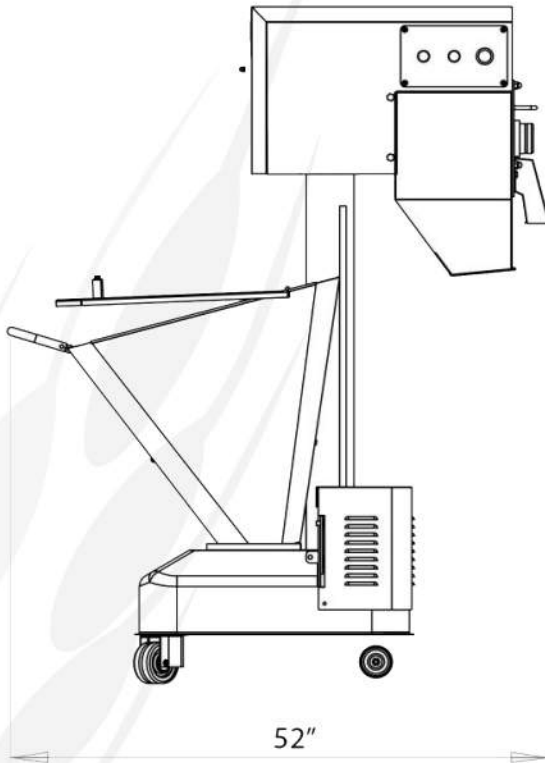
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TECHNICAL DATA

MODEL	CAPACITY	WEIGHT	DIMENSIONS	POWER
BE-FS 3000CR	4409LBS/ HOUR	205LBS	30"L X 52"W X 67"H	120V - 1PH - 60HZ - 9 AMPS



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-FS 3000 CR	Flour Sifter <i>Stainless Steel</i>	\$3,935.00

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Overview

Spiral Mixers are commonly preferred by bakeries and pastry shops in order to shorten the kneading time without overheating the dough. Similar dough texture and aeration is obtained even with larger batches this machine can be used as manual or automatic, with two programmable timers, the bowl, spiral arm, and breaker bar are all made of stainless steel. The bowl can be rotated in reverse, and the machine works silently due to the belt transmissions. This machine is on wheels for easy movement, with the ability to be locked in place with support post, and a temperature gauge may be added as an option.



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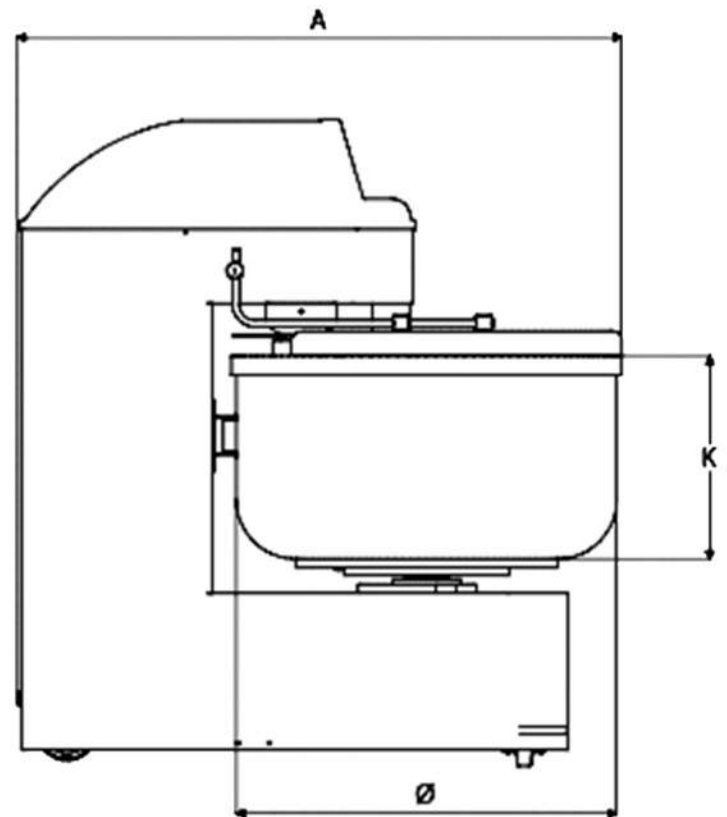
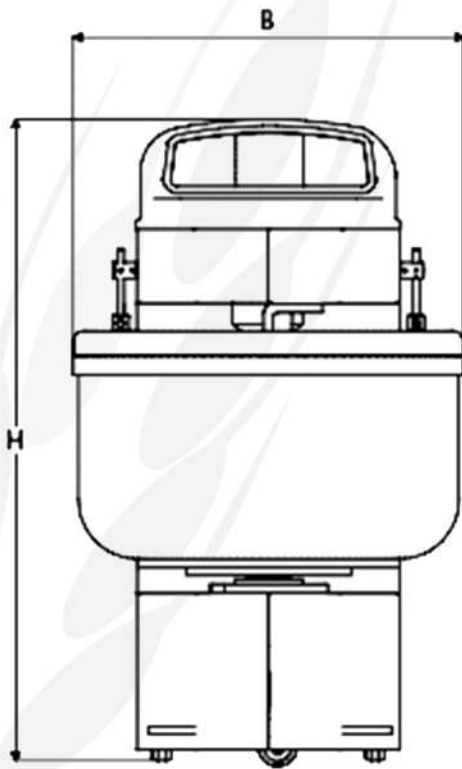
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MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL DIMS	MACHINE DIMS A x B x H	WEIGHT	POWER
BE-ESPM 60	123 lbs.	88 lbs.	24" x 14"	24" x 42" x 45"	980 lbs.	220V - 3PH - 60HZ 15.4 AMPS
BE-ESPM 80	176 lbs.	110 lbs.	28" x 16"	29" x 49" x 53"	1102 lbs.	220V - 3 PH - 60HZ 19.4 AMPS
BE-ESPM 130	287 lbs.	176 lbs.	32" x 17"	32" x 51" x 53"	1168 lbs.	220V - 3 PH - 60 HZ 30.3 AMPS
BE-ESPM 160	353 lbs.	220 lbs.	36" x 19"	36" x 58" x 53"	1852 lbs.	220V - 3 PH - 60HZ 47.3 AMPS
BE-ESPM 250	551 lbs.	331 lbs.	40" x 20"	40" x 62" x 62"	1940 lbs.	220V - 3PH - 60HZ 47.3 AMPS



Overview

BEcom's removable bowl spiral mixer has been designed for industrial environments. Excellent kneading and practical operation have been merged through a 2 speed kneading system, powerful double speed motors, and a removable bowl system. Its durable chassis assures many years of heavy duty mixing. The removable stainless steel bowl fastens to the machines body with a tight locking system. The head of the mixer lifts up automatically at the end of mixing and allows you to remove the bowl with ease. Compatible bowl hoist system is available as an option.



- 11 -

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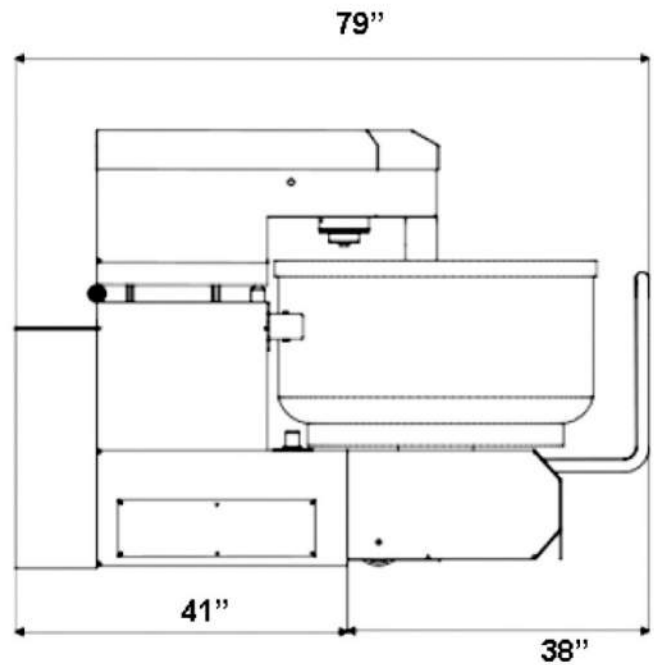
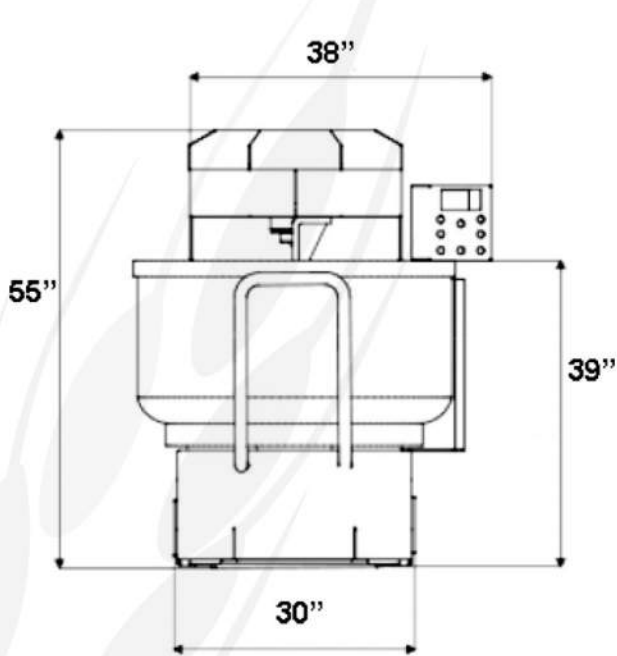
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Technical Data

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL DIMS	MACHINES DIMS	WEIGHT	POWER
BE-ESPM 250 M	551lb	331lb	39" x 55"	39" x 79" x 55"	1940 lb	220 V 3PH 60Hz 60 AMPS



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Overview

The lifting and tilting mixing bowl hoist system with motor reducer provides maximum lifting force with minimum effort, and without the disadvantages of hydraulic systems. It allows batch mixing and production to be at its highest efficiency, as well as safety, in feeding a variety of different dough processing lines. A loading platform is available as an option.



- 13 -

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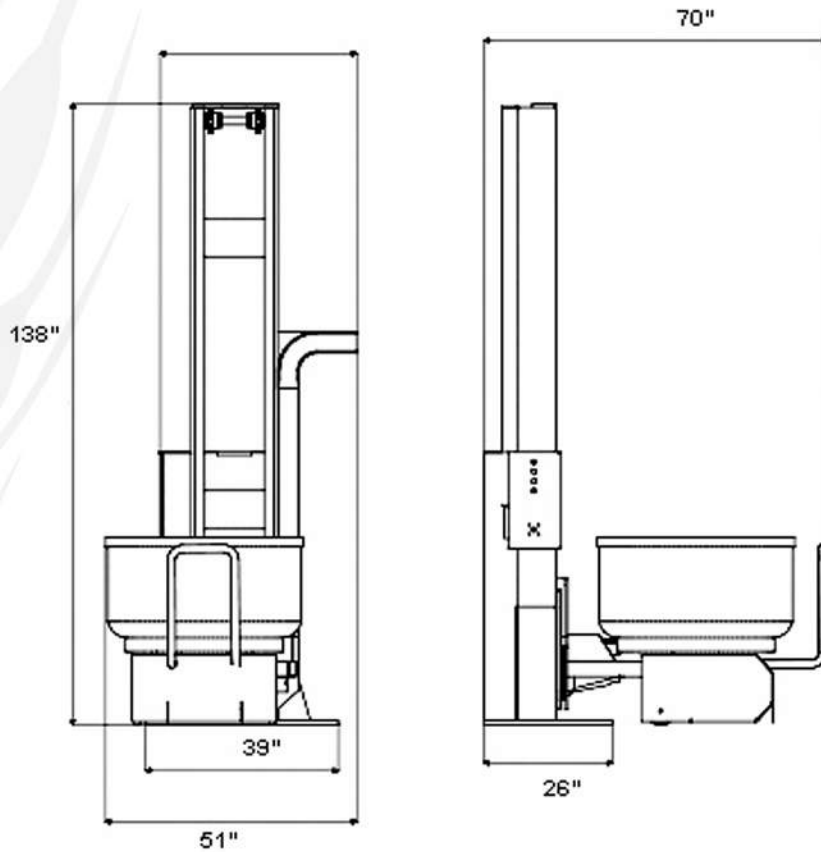
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Technical Data

MODEL	MACHINE DIMS	CAPACITY MIN (per hour)	CAPACITY MAX (per hour)	WEIGHT	POWER	
					220v 3PH	60Hz 3 AMPS
BE-ESPM 250 LT	39" x 70" x 138"	220 lb	551lb	2072 lb		



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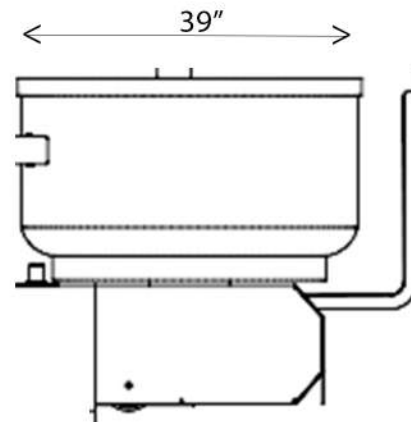
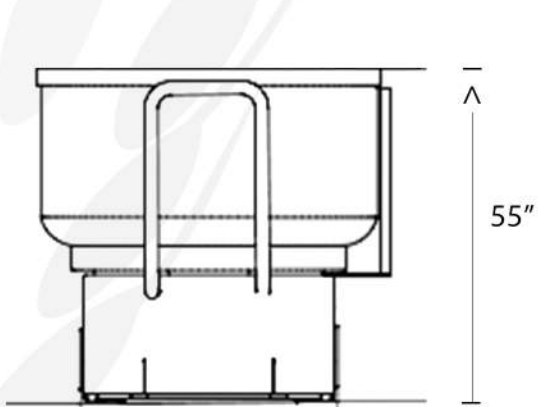
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Technical Data

MODEL	DIMENSIONS
BE-ESPM 250M	39" x 55" H



Overview

Planetary mixers were specifically designed for bakeries, patisseries, hotels and large kitchens. The term “planetary” describes the spinning motion of the agitator on its shaft while the entire drive circles the bowl, to achieve effective mixing and thorough distribution. This highly versatile type of mixer can be used for mixing, beating and kneading thanks to multiple speeds and an interchangeable mixing tool system. The removable bowl makes quick batch changes and cleaning a snap.



- 16 -

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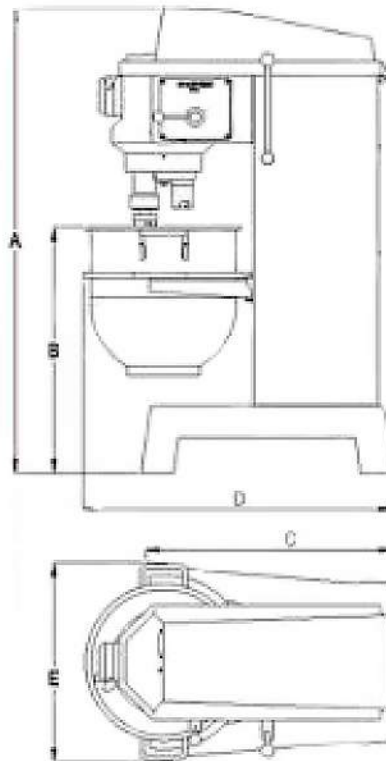
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Technical Data

MODEL	POWER	BOWL VOLUME	DIMENSIONS	WEIGHT
BE-EPLM 60H	220V-3Ph- 60Hz 6 AMPS	60 qt	25" x 36" x 54"	507 lbs



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-ESPM 60	SPIRAL MIXER 132lbs. Dough - 88lbs. Flour - 220V - 3 Phase - 60Hz	\$8,313
BE-ESPM 80	SPIRAL MIXER 177lbs. Dough - 110lbs. Flour - 220V - 3 Phase - 60Hz	\$10,870
BE-ESPM 130	SPIRAL MIXER 287lbs. Dough - 177lbs. Flour - 220V - 3 Phase - 60Hz	\$11,818
BE-ESPM 160	SPIRAL MIXER 353lbs. Dough - 221lbs. Flour - 220V - 3 Phase - 60Hz	\$15,592
BE-ESPM 250	SPIRAL MIXER 551lbs. Dough - 331lbs. Flour - 220V - 3 Phase - 60Hz	\$19,210
BE-ESPM 250 M	SPIRAL MIXER - REMOVEABLE BOWL	\$37,630
BE-ESPM 250 LT	BOWL HOIST	\$17,278
BE-ESPM 250 EB	EXTRA BOWL	\$6,920
PLANETARY MIXER		
BE-EPLM 60 H	PLANETARY MIXER 60 QT. - 3 SPEEDS	\$5,650

Overview

The Fork Mixer is more of a traditional European style of mixer designed for kneading dough with all types of wheat flour and rye flour. It is especially popular for making French breads like baguettes. It has a three pronged mixing arm and free spinning bowl to gently knead without overheating the dough. All dough contact surfaces are stainless steel. Our Fork Mixers are available in various sizes to fit your needs.



- 19 -

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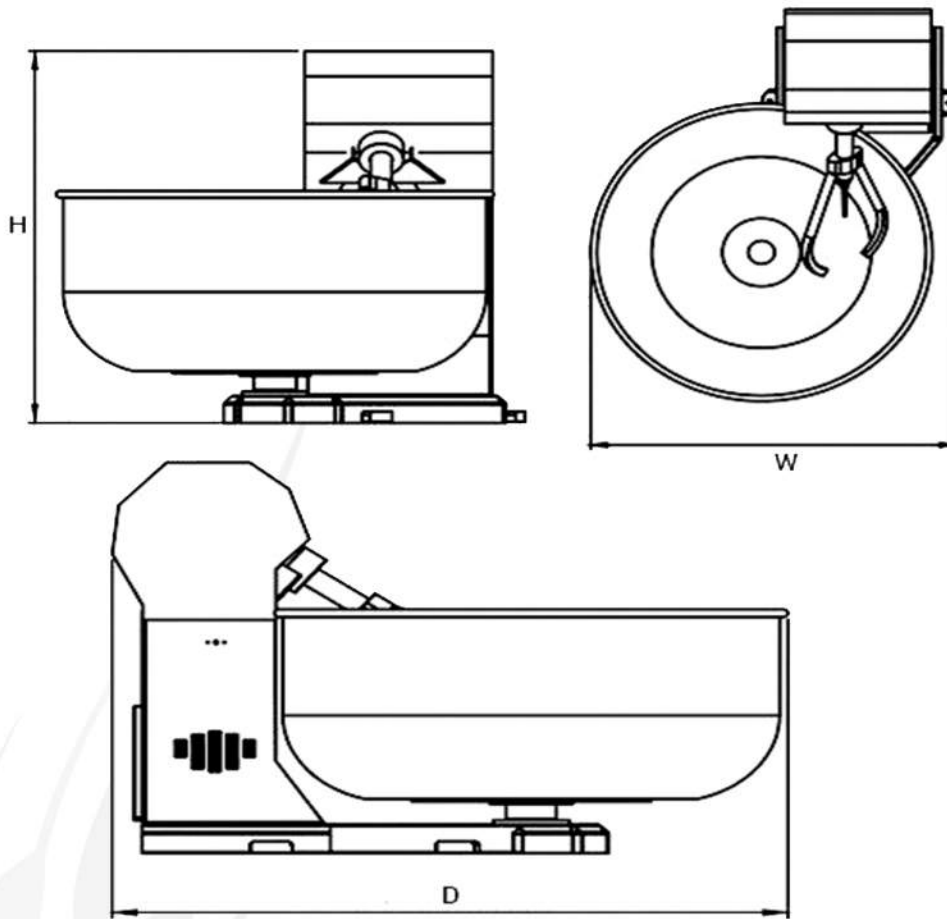
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MODEL	DOUGH CAPACITY	BOWL DIAMETER	DEPTH (D)	WIDTH (W)	HEIGHT (H)	WEIGHT	POWER
BE-HYM 60	55lbs	24"	39"	33"	33"	401lbs	220V - 3Ph - 60Hz - 2.8 AMPs
BE-HYM 70	88lbs	28"	44"	37"	35"	428lbs	220V - 3Ph - 60Hz - 2.8 AMPs
BE-HYM 75	110lbs	30"	46"	38"	36"	461lbs	220V - 3Ph - 60Hz - 3.9 AMPs
BE-HYM 85	165lbs	33"	51"	43"	40"	688lbs	220V - 3Ph - 60Hz - 3.9 AMPs
BE-HYM 90	220lbs	35"	52"	41"	42"	699lbs	220V - 3Ph - 60Hz - 5.7 AMPs
BE-HYM 100	331lbs	39"	58"	46"	48"	1027lbs	220V - 3Ph - 60Hz - 7.8 AMPs
BE-HYM 110	441lbs	43"	63"	48"	47"	1058lbs	220V - 3Ph - 60Hz - 10.5 AMPs
BE-HYM 120	551lbs	47"	67"	51"	49"	1213lbs	220V - 3Ph - 60Hz - 14.5 AMPs
BE-HYM 130	661lbs	51"	72"	54"	50"	1367lbs	220V - 3Ph - 60Hz - 19.6 AMPs

Prices

MODEL	DESCRIPTION	LIST PRICE
BE-HYM 60	Fork Mixer - 55lbs	\$ 6,075
BE-HYM 70	Fork Mixer - 88lbs	\$ 6,615
BE-HYM 75	Fork Mixer - 110lbs	\$ 7,155
BE-HYM 85	Fork Mixer - 165lbs	\$ 7,684
BE-HYM 90	Fork Mixer - 220lbs	\$ 8,753
BE-HYM 100	Fork Mixer - 331lbs	\$ 9,810
BE-HYM 110	Fork Mixer - 441lbs	\$ 11,948
BE-HYM 120	Fork Mixer - 551lbs	\$ 14,760
BE-HYM 130	Fork Mixer - 661lbs	\$ 16,223

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Overview



The Loading Platform is designed for industrial production lines to transfer dough from the mixer into the Hopper of a divider. Our Transfer platform ensures that dough is always readily available when the divider needs feeding. After discharging the dough, the removable bowl can be prepared for the next kneading process.

*Upon request the Dough Transfer Platform can be produced to provide dough to more than one divider.

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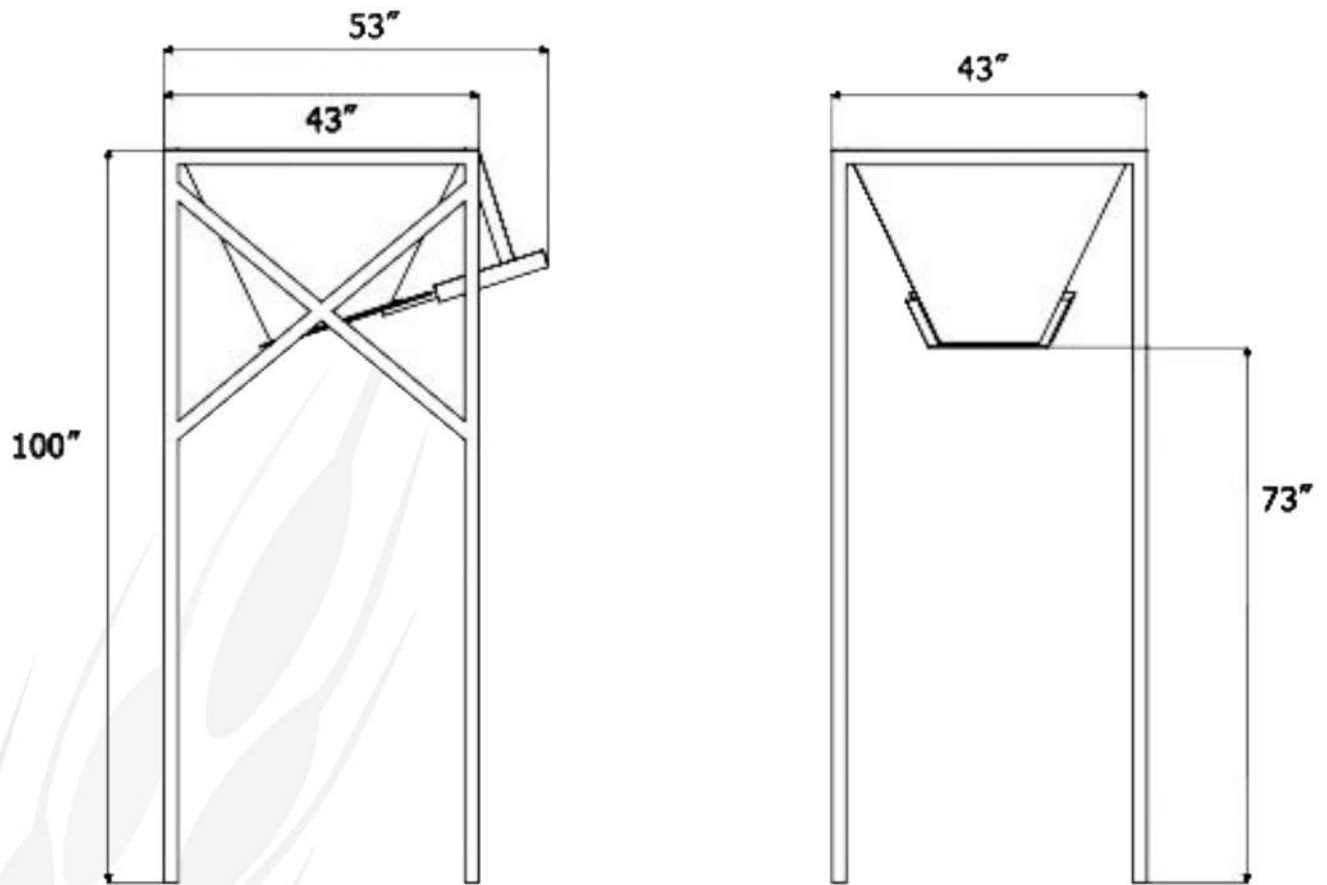
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Technical Data



MODEL	DIMENSIONS A x B x C	MIN. CAPACITY	MAX. CAPACITY	WEIGHT	POWER
BE-EN 350 DT	53" x 43" x 100"	551 LBS.	772 LBS.	551 LBS	220V - 3 PH 60 HZ - 1.3 AMP

PRICES

MODEL	DESCRIPTION	LIST PRICE
BE-EN 350 DT	DOUGH TRANSFER PLATFORM	\$ 6,469

MULTI POCKET DIVIDER

BE-MDR-2/4

BE-MDR-3/2/1

Overview

This industrial dough dividing machine can operate with 2/4 or 3/2/1 pistons to cover a wide range of scaling weights. This heavy duty machine is built to offer the ultimate combination of output and accuracy. Stainless steel construction and a simple, well placed user control panel make it a stand out addition to any wholesale or industrial bakery.



- 25 -

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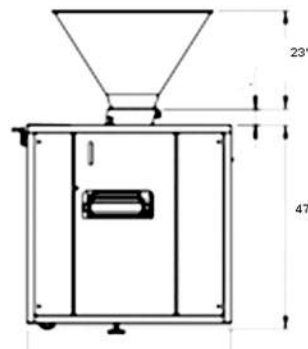
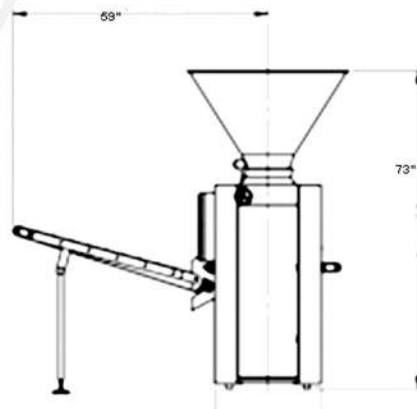
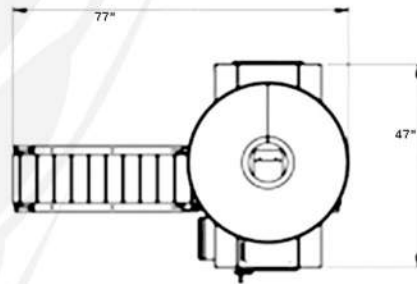
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Technical Data

MODEL	MACHINE DIMENSIONS A x B x H	WEIGHT	WORKING RANGE		CAPACITY (Quantity/Hour)	POWER
			Piston Qty	Ounces		
BE MDR 3000	77" x 47" x 143"	1323lbs	1	10oz-64oz	1200	220 V 3Ph 60Hz 4.7AMP
			2	9oz - 28oz	2400	
			3	8oz - 18oz	3600	
			4	1.7oz - 7oz	4800	



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MDR 2/4	Multi Divider - 2/4 Pockets	\$51,114
BE-MDR 3/2/1	Multi Divider - 3/2/1 Pockets	\$51,114

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Overview

Dough is divided accurately with this machine through a newly designed dividing drum and piston system with minimal dough punishment, thus processing the most sensitive dough as if divided by hand. This dough divider is configurable to various weight ranges: 2-7oz, 4-21oz, or 9-35oz. It divides a minimum of 20 and maximum of 40 pieces of dough per minute, and consumes 90% less oil than other machines of this type. Weight adjustment on the automatic dough divider is done by a mechanical adjustment or a touch screen PLC panel (option).



- 28 -

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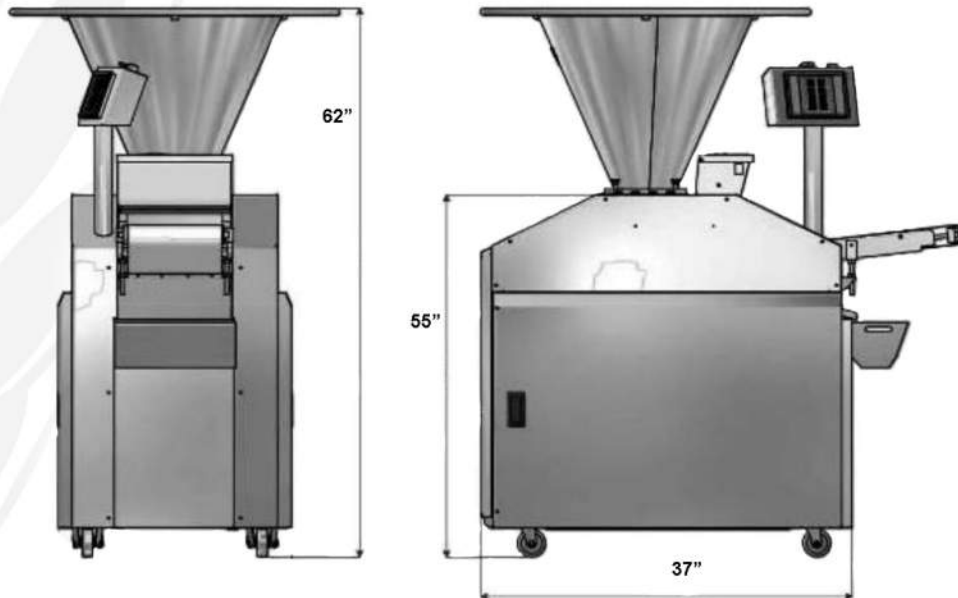
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Technical Data

MODEL	MACHINE DIMENSIONS	CAPACITY (Qty/Hour)	WEIGHT	WORKING RANGE	POWER	
BE-VD 3000 M	55" x 37" x 62"	1200-2400	992lb	Piston Diameter		220V 3Ph 60 HZ 4 AMPS
BE-VD 3000 C (With PLC Control Screen)				3"	2-7oz	
				4"	4-21oz	
				5"	9-35oz	



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-VD 3000M	Manual Divider	\$22,136
BE-VD 3000C	PLC Controlled Divider	\$30,292
OPTIONS		
TC	Teflon Coated Hopper	\$509
H	Big Hopper <i>37 Gallons</i>	\$586
RD	Rounding Equipment on Belt	\$1,017

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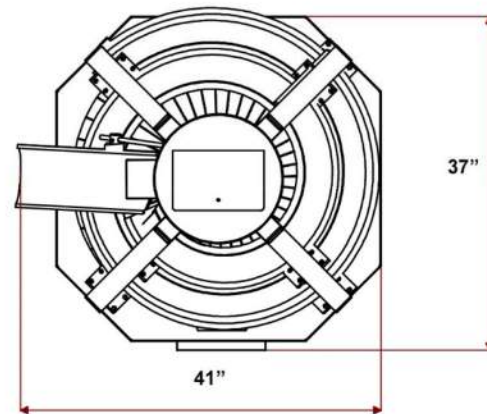
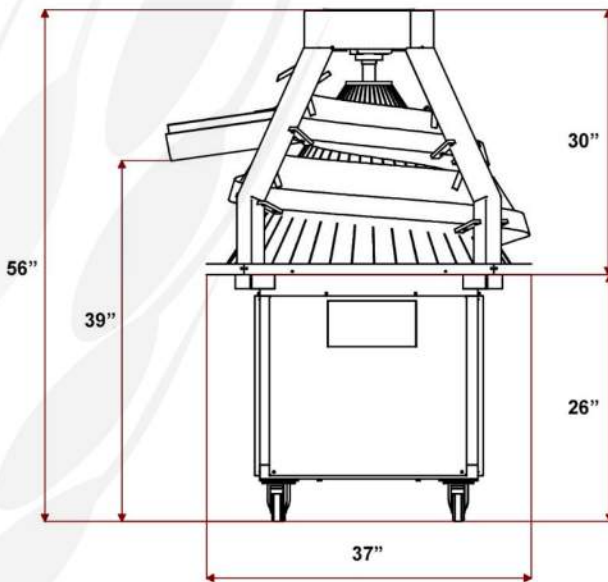
Overview

This machine is designed with a rotating cone and adjustable spiral shaped tracks. The dough forms into a ball while moving from bottom to top along the track. The rounder is also equipped with a newly designed mechanical flour duster which produces minimal noise. The standard rounding track is 15 feet with a weight range from 4 - 42 ounces. With an alternate track configuration it is also possible to produce 2-7 ounces working weight range.



Technical Data

MODEL	DOUGH WEIGHT	POWER	CAPACITY (Quantity/Hour)		WEIGHT
			Min	Max	
BE-CR 3000 STD	Oz	220 V 3 Ph 60 HZ 1.5 AMPS	1000	2400	430 lb
	4oz-42oz				



Main Warehouse

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Customer Service

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-CR 3000	Conical Rounder	\$7,059
OPTIONS		
AV	Hot & Cold Air Blowing System	\$1,187
TC	Teflon Coated Channels	\$1,187
TB	Teflon Coated Body	\$1,526
EC	Electronic Speed Control Unit	\$1,356

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Overview

This newly developed and designed divider rounder machine allows bakers to produce small dough products with handmade quality at high output and accuracy rates. The high tech dividing system is available in 2, 4, and 6 pocket output. It is suitable for automatic production of round or unshaped rolls from a wide range of dough consistencies; from soft doughs like ciabatta, through medium dough for hamburger buns, to stiffer doughs for bagels.



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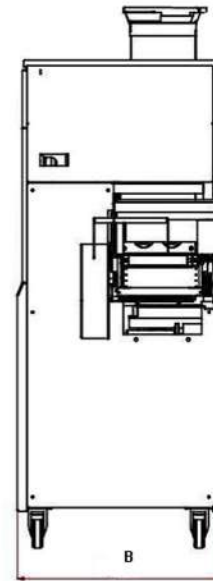
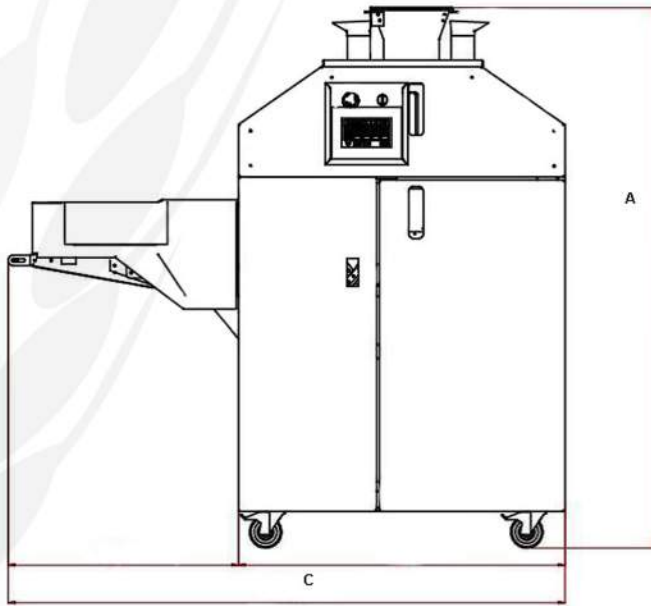
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Technical Data

MODEL	MACHINE DIMS A x B x C	CAPACITY (Quantity / Hour)	WEIGHT (Lbs)	WORKING RANGE		POWER
	A x B x C			Piston Diameter	Oz	
BE-MDR 3000	71" x 25" x 66"	1900-3000	1543lbs	2.5"	1oz-4oz	220V 3Ph 60Hz 4 AMPS
BE-MDR 6000	71" x 32" x 66"	3800-6000	1830lbs			
BE-MDR 9000	71" x 39" x 66"	5700-9000	2205lbs			220V 3Ph 60Hz 4.5 AMPS



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MDR 3000	Dough Dividing & Rounding Machine	\$61,071
BE-MDR 6000	Dough Dividing & Rounding Machine	\$68,647
BE-MDR 9000	Dough Dividing & Rounding Machine	\$90,626
OPTIONS		
TC	Teflon Coated Hopper	\$509
H	Big Hopper 37 Gallons	\$586

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Overview

This Machine is suitable for molding dough shapes from hoagies, loafs of bread and small baguettes. The machine has 4 rollers and an adjustable pressure board which can easily be removed for cleaning.

Maximum moulding length is 17 Inches, and approximate maximum dough processing throughput is 2400 pieces per hour. Machine can be made for left or right operation, and also can be fitted with double pressure boards.



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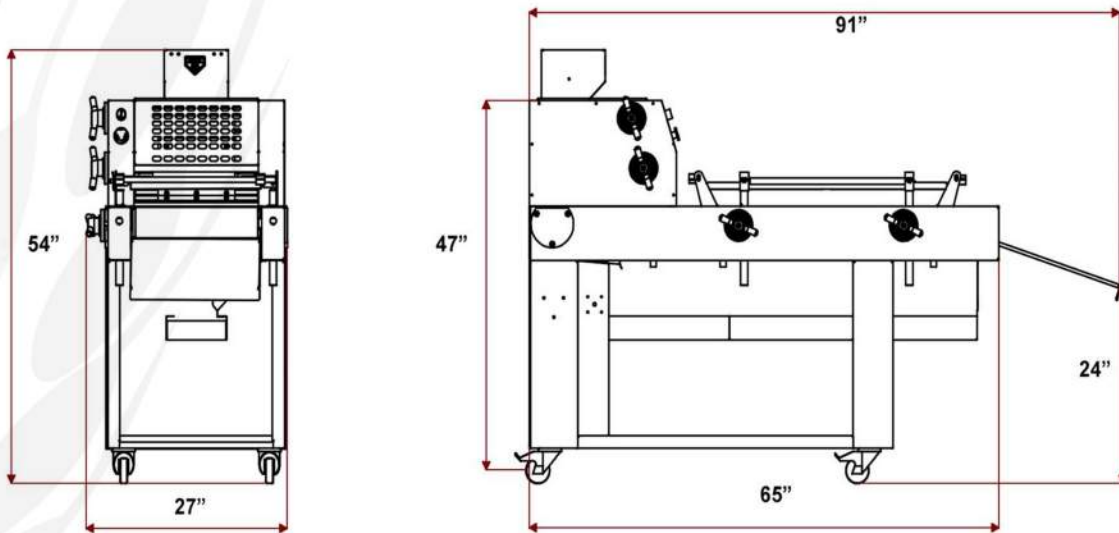
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Technical Data

MODEL	MAX DOUGH LENGTH	OUTER DIMENSIONS	POWER	WEIGHT	MAX CAPACITY
BE-LM 3000 M	17 "	24" x 65" x 54"	220 V 3ph 60Hz 1.5AMPS	518 Lb	2400/Hour



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-LM 3000M	LONG MOULDER Manual Control	\$9,063

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Overview

The Panning Machine makes loading baking pans a snap. It uses an electronic sensor system to correctly distribute moulded dough pieces of most shapes and sizes onto your trays. Empty trays can be stored in the base of the unit.



- 40 -

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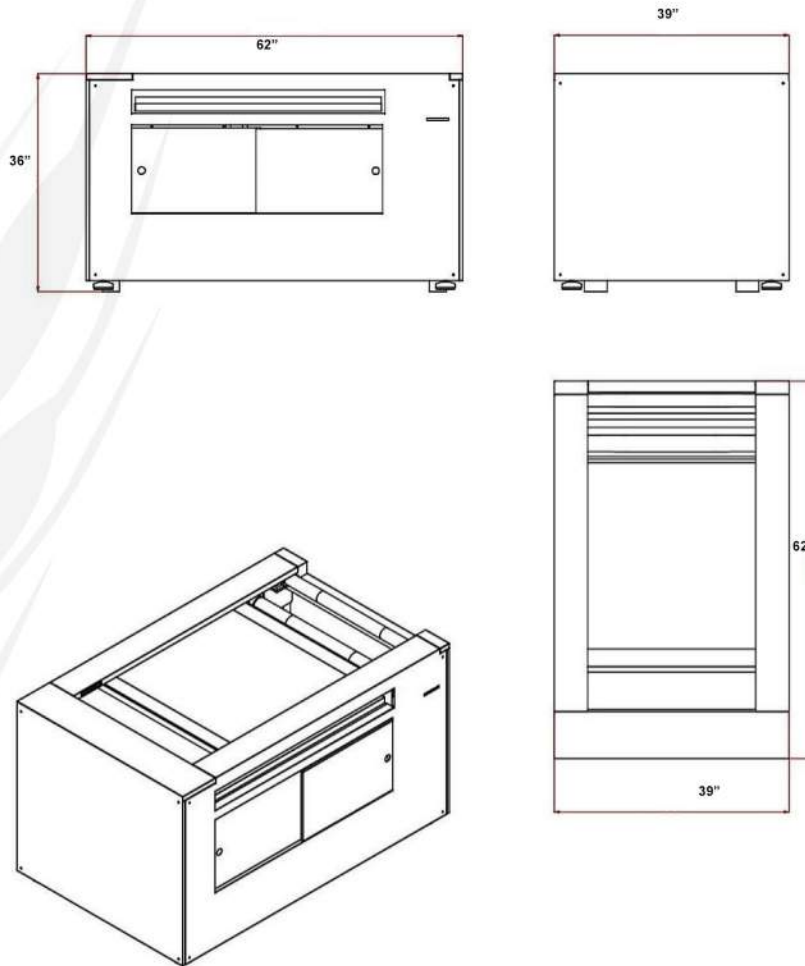
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Technical Data

MODEL	CAPACITY (Quantity/Hour)	WEIGHT (lbs)	DIMENSIONS (A x B x H)	POWER
BE MDR 9000 PM	Up to 9000 PPH	1014	35" x 65" x 36"	220V - 60Hz - 3Ph 1.4 AMP



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MDR 900PM	Panning Machine	\$19,389

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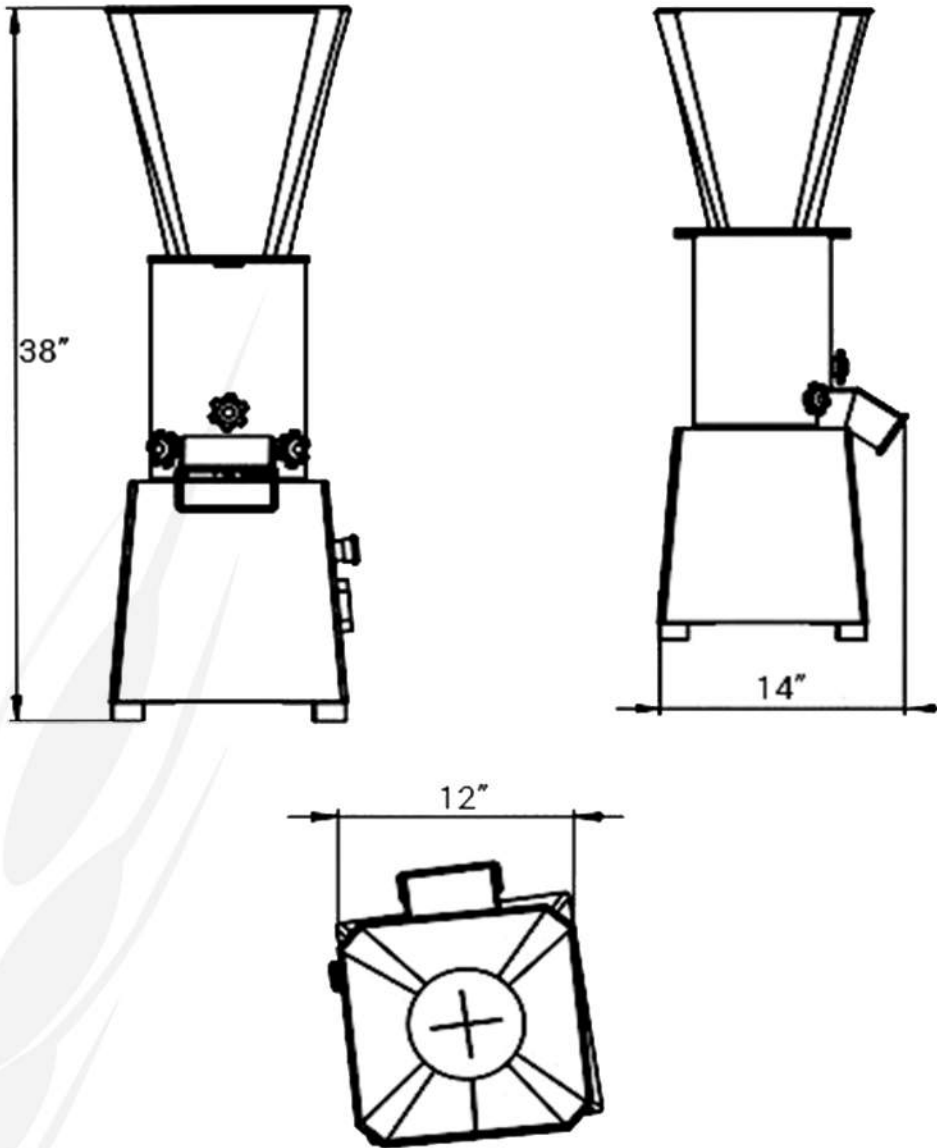
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Overview



BEcoms Bread Crumb Machine is designed to save your company valuable labor and product by creating the perfect bread crumb. Adding a bread crumb maker to your bakery will utilize any product that is past its prime and unsuitable for purchase. This machine comes standard with 3 adjustable steel blades, allowing you to choose the desired thickness for your product.



MODEL	CAPACITY	DEPTH	WIDTH	HEIGHT	WEIGHT	POWER
BE-EKM-CCT-B	88lbs/Hour	14"	12"	38"	75lbs	120V - 1Ph 60Hz - 12.5 AMPS

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Overview



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Main Warehouse

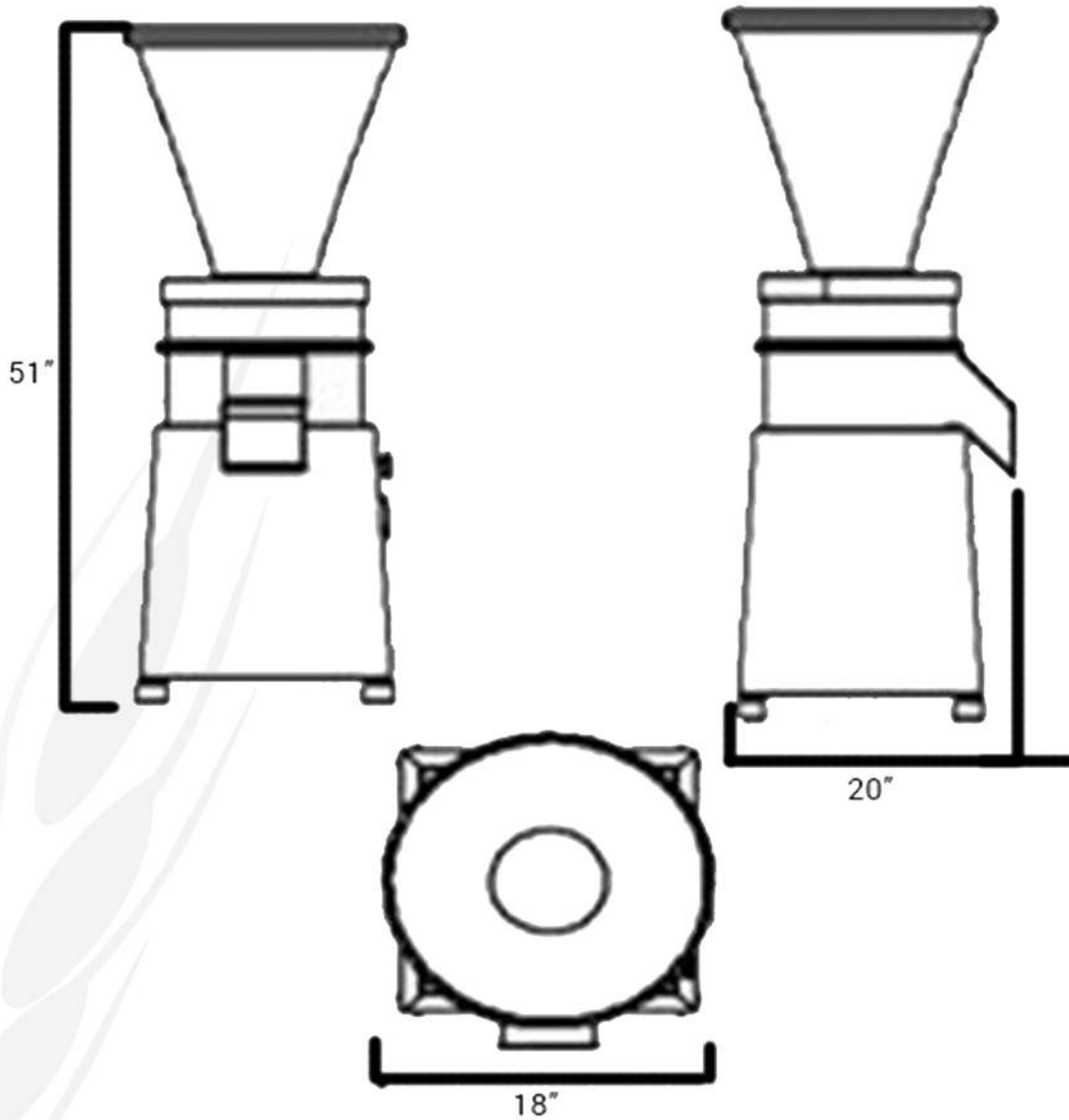
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MODEL	QUANTITY	DEPTH	WIDTH	HEIGHT	WEIGHT	POWER
BE-EKM-CCT-Y	154lbs/HOUR	20"	18"	51"	243lbs	220v - 3Ph 60Hz - 25 AMPS

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-EKM-CCT-B	Dry Bread Crumb Machine	\$3450
BE-EKM-CCT-Y	Dry Bread Crumb Machine	\$4920

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Overview

Made to produce large volumes of rolls, BEcom's Flattening and Moulding Station is a fully automatic unit and easy enough for one person to operate. Dough is gently fed through minimum pressure rollers, and once divided evenly they will be cut and rounded in the same chamber. This machine comes standard with an integrated flour duster preventing any sticking throughout the process.



- 48 -

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Main Warehouse

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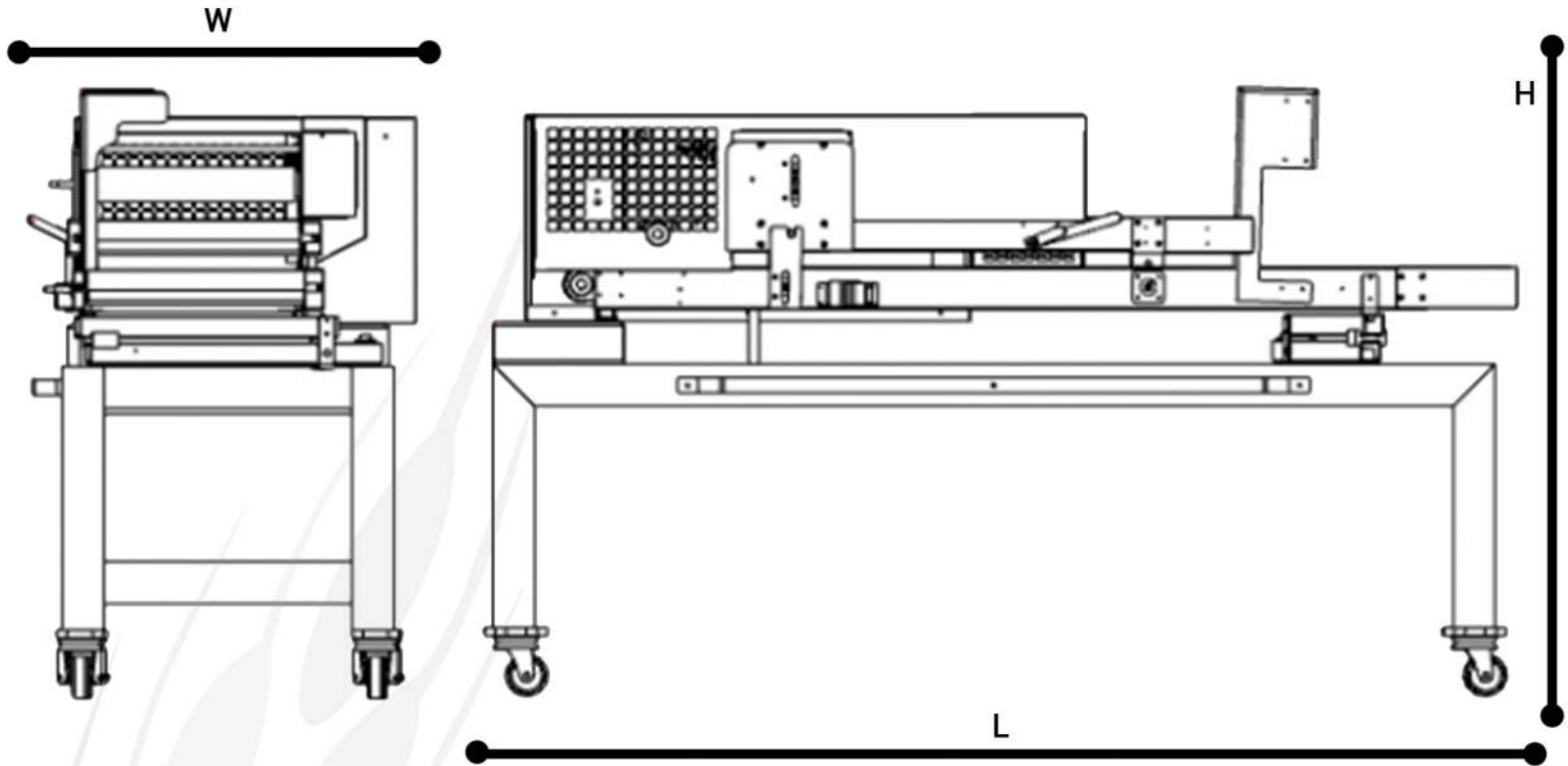
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Technical Data



MODEL	WEIGHT	DIMENSIONS L x W x H	PRODUCTION RATE	WEIGHT RANGE	POWER
BE-LM 3000 P		76" x 29" x 46"	1900-3000 / Hour	1-4 oz	220V - 3 Ph - 60Hz 6 AMPS
BE-LM 6000 P		76" x 51" x 46"	3800-6000 / Hour	1-4 oz	220V - 3Ph - 60Hz 6 AMPS

Prices

MODEL	DESCRIPTION	LIST PRICE
LM 3000 P	Flattener and Molding Station	\$18,750
LM 6000 P	Flattener and Molding Station	\$26,892

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SCALING AND MEASURING

MIXING AND KNEADING

MAKE-UP AND PROCESSING

PROOFING AND RETARDING

OVENS

Deck Ovens

Tunnel Ovens

Convection Ovens

Rack Ovens

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Overview

This traveling tray proofer is designed to give dough pieces a rest, or intermediate proof, between dividing and final moulding, in an automated fashion. It can be operated in manual or automatic mode, according to the dough quantity being fed by the divider (not included). It uses automatic sensors to synchronize with your divider and keep track of the pieces. Digital display, UV lights and a temperature gauge are all available as options. The intermediate proofer can be ordered with right or left side exit. All models use easily removable and sanitary plastic pockets.



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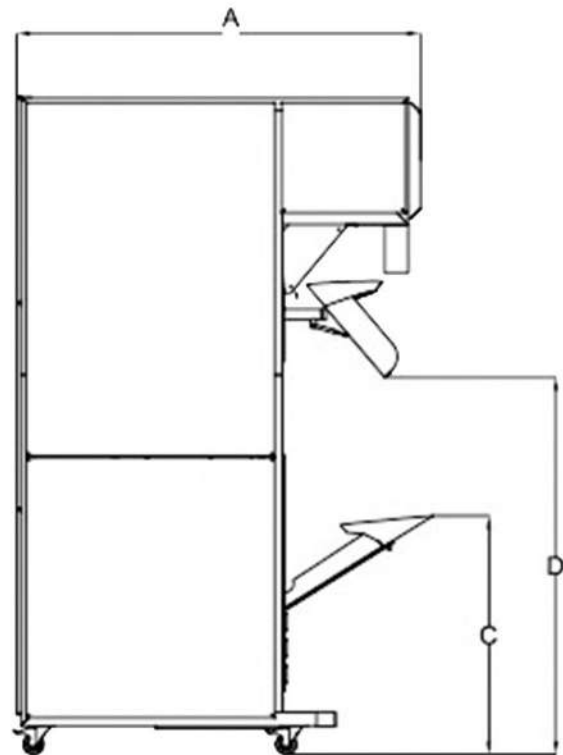
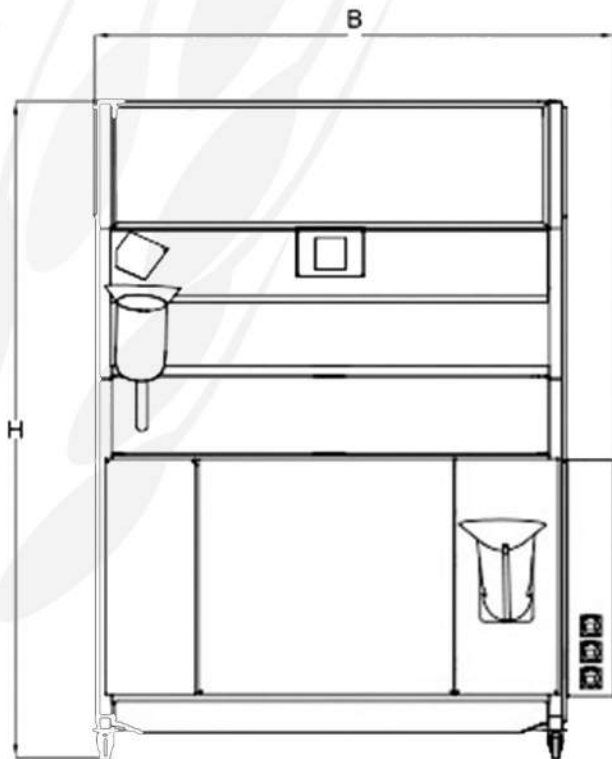
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Customer Service

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Technical Data

MODEL	BE-IPM 2000 S (88 POCKET)	BE-IPM 2000 KD (152 POCKET)	BE-IPM 2000 M (176 POCKET)	BE-IPM 2000 STD (240 POCKET)	BE-IPM 2000 BG (328 POCKET)
Pocket Quantity	88	152	176	240	328
Dimensions A x B x H	48" x 42" x 98"	78" x 42" x 83"	78" x 42" x 98"	78" x 61" x 83"	78" x 61" x 98"
Enter / Exit Dims C x D	32" / 37" x 61"	32" / 37" x 49"	32" / 37" x 61"	32" / 37" x 49"	32" / 37" x 61"
Weight	882lbs	992lbs	1213lbs	1102lbs	1543lbs
Proofing Time Minutes . Seconds	2- 4 Min	3.30 - 7.2 Min	4.2 - 8.4 Min	6-12 Min	8-16 Min
Power	220V - 3Ph - 60Hz - 1 AMPS				



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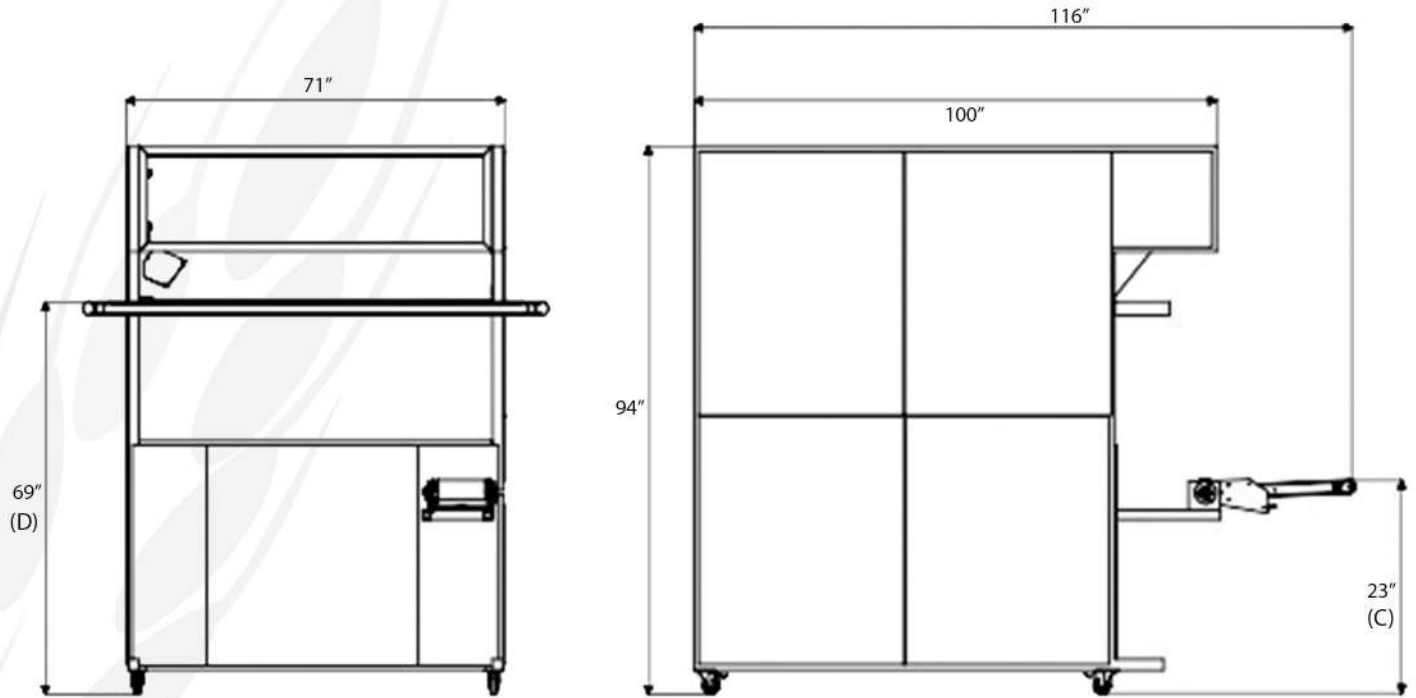
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Technical Data

MODEL	Pocket Quantity	Dims	Enter / Exit Dims	Weight	Proofing Time	Power
BE- IPM 2000 XL (640 Pocket)	640	116" x 71 x 94" L x W x H	23" x 69" C x D	1984lbs	5-15 Minutes	220V 3Ph - 60Hz 1 AMP



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-IPM 2000S	Intermediate Proofer <i>88 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$12,286
BE-IPM 2000KC	Intermediate Proofer <i>152 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$14,519
BE-IPM 2000M	Intermediate Proofer <i>176 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$15,937
BE-IPM 2000STD	Intermediate Proofer <i>240 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$19,019
BE-IPM 2000BG	Intermediate Proofer <i>328 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$23,180
BE-IPM2000XL	Intermediate Proofer <i>640 Pockets - Sensor Control Entrance - Fully Stainless Steel</i>	\$35,110
CL	Climator Unit	\$3,083
UV	UV Lamp	\$3,083

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Overview

Dough is prepared for bread production by proofing. This process is done in a suitable environment which has been isolated from outside conditions. Proof Boxes are made of anti-corrosive material and have large windowed doors for easy observation of your product.



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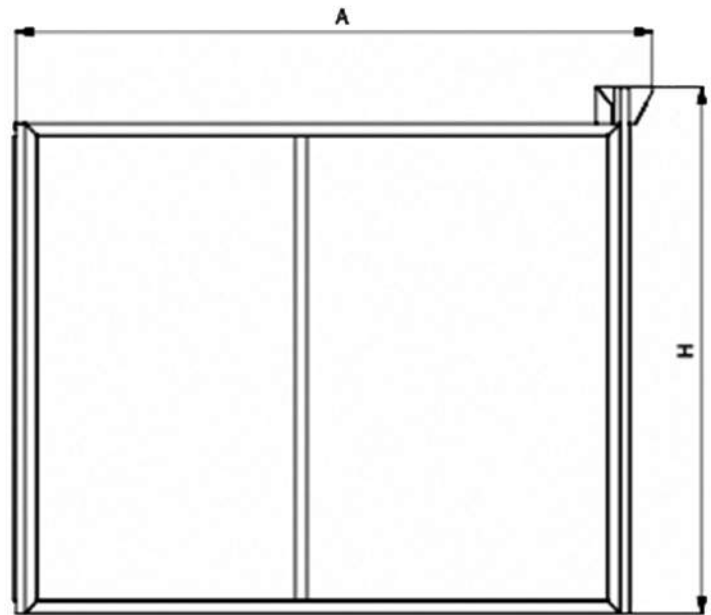
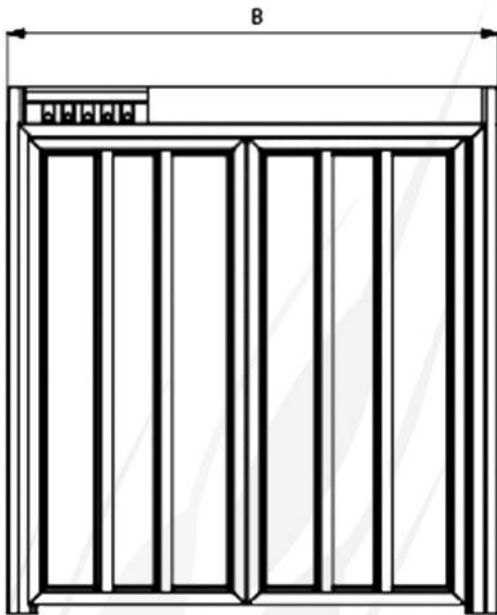
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TECHNICAL DATA



	BE-EN 5080 / BE-EN 80100		BE-ETO 100/150		BE-ETO 180
RACK CAPACITY	2	4	2	2	2
LENGTH	98"	98"	118"	118"	134"
WIDTH	49"	79"	45"	45"	45"
HEIGHT	79"	79"	79"	79"	79"

Prices

MODEL	DESCRIPTION	LIST PRICE
PROOF BOXES FOR BE-EN SERIES		
FC 2000 RCA	<i>2 Rack Capacity</i>	\$3,976
FC 4000 RCA	<i>4 Rack Capacity</i>	\$5,117
PROOF BOXES FOR BE-ETO SERIES		
FC 2000 MCA	<i>2 Rack Capacity</i>	\$6,609

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Overview

Humidifier units ensure optimum humidity and temperature for quality dough fermentation. This unit has a special steam generator, with automatic control. The fan which is located on top of the device is blown toward the proof box, delivering consistent heat and humidity.



- 58 -

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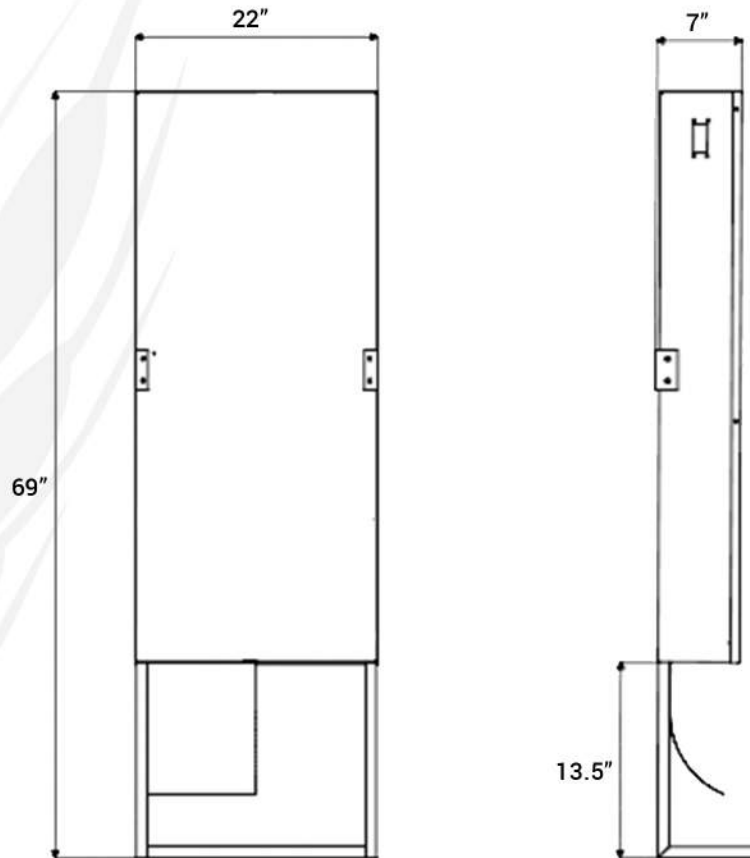
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Technical Data

MODEL	WEIGHT	DIMENSIONS	AREA	POWER
BE-CL 2000 STD	110 lbs	22" x 7" x 69"	352 cu ft	220V - 3Ph - 60Hz 17 AMPS



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-CL 2000 STD	Proofer Humidifier	\$3,791

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SCALING AND MEASURING

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OVENS

Deck Ovens

Tunnel Ovens

Convection Ovens

Rack Ovens

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Overview

These electric deck ovens are ideal for small bakeries, but can also work very well in larger bakeries as a second oven. Mini deck ovens are modular, versatile and can be manufactured in multi deck configurations. Each deck can be controlled individually between 0° and 575° and both top and bottom elements are controlled separately. Products can be observed clearly with glass doors and powerful lighting. The special baking stone hearths hold heat at a maximum level for artisan baking at its best. Proofing cabinet bases are available as an option.



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Technical Data

MODEL		BE-MDE 45	BE-MDE 90	BE-MDE 180
External Dims	H (Overall Height)	77"	77"	77"
	H (Deck Height)	15"	14"	14"
	H2 (Proofer Height)	30"	30"	30"
Internal Dims	A	63"	63"	100"
	B	43"	61"	62"
	H	8"	8"	8"
Tray Dims & Qty	A	36"	36"	73"
	B	29"	49"	49"
	14" x 18"	4	6	12
	24" x 16"	2	4	8
	24" x 31"	1	2	4
Max Heat	°	660°	660°	660°
Weight	Lbs	375lb	617lb	1235lb
Power		220 V 3Ph 60Hz 14 AMPS	220 V 3Ph 60Hz 27 AMPS	220 V 3Ph 60Hz 48 AMPS



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MDE 45	Mini Multi Deck Oven <i>* Price for One Deck (Electrical) 2 Tray 40X60/Deck</i>	\$6,257
BE-MDE 90	Mini Multi Deck Oven <i>* Price for One Deck (Electrical) 4 Tray 40X60/Deck</i>	\$8,230
BE-MDE 180	Mini Multi Deck Oven <i>* Price for One Deck (Electrical) 8 Tray 40X60/Deck</i>	\$12,839
OPTIONS		
PLC SCREEN CONTROL	One Deck	\$3,237
PLC SCREEN CONTROL	Two Decks	\$3,853
PLC SCREEN CONTROL	Three Decks	\$4,316
Proof Box Options		

Overview

BEcoms Multi Deck Oven is produced with six decks that are heated by a steam tube based system. Because the tubes wrap around each deck, heat is dispensed evenly throughout the oven. Each deck can be loaded or unloaded easily via the elaborate and highly efficient loading system. Baked products are transferred via belt to the next station for cooling and packaging. The control panel boasts a system memory of 250 options, and production can be monitored via your iOS or Android equipped device.



- 64 -

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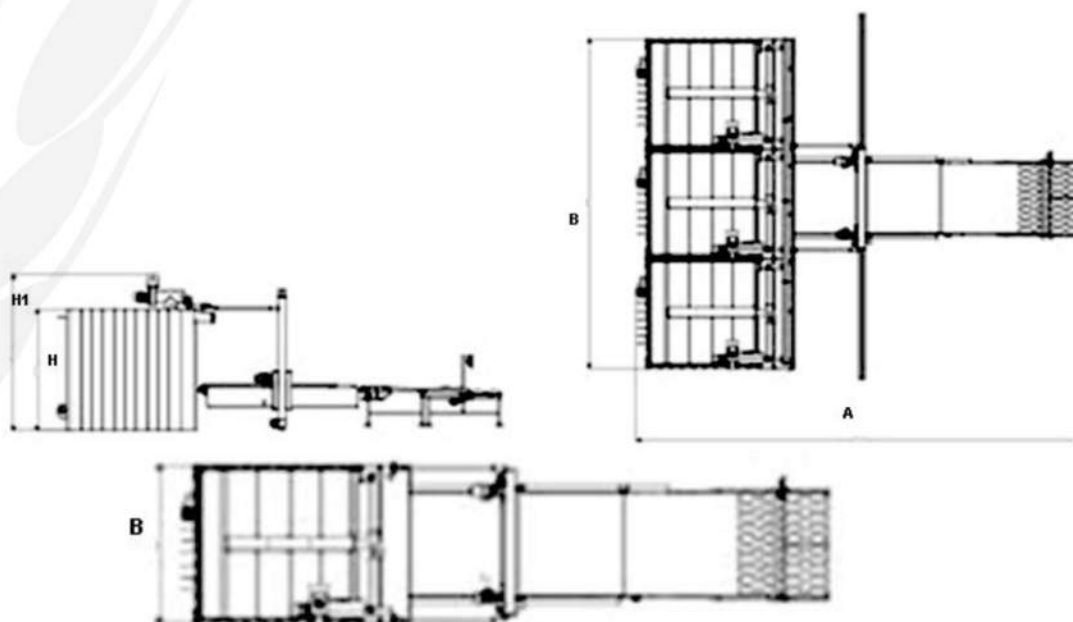
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Technical Data

MODEL		ETO 625 E1	ETO 625 E2	ETO 625 E3
Baking Area	Sq. Ft	269	538	807
Deck Quantity		6	6	6
Length	A	453"	453"	453"
Width	B	106"	117"	319"
Height	H	116"	116"	116"
	H1	150"	150"	150"
Inner Dims	A	91"	91"	91"
	B	70"	70"	70"
	H	8"	8"	8"
Max Heat	°F	572°	572°	572°
Weight	Lbs.	44092 lbs	77162 lbs	110231 lbs



- 65 -

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-ETO 625 E1	Steam Tube Deck Oven	\$168,270
BE-ETO 625 E2	Steam Tube Deck Oven	\$260,848
BE-ETO 625 E3	Steam Tube Deck Oven	\$384,285

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Overview

Designed in order to achieve the highest baking quality in a traditional way, our new tube oven is designed for the old fashioned appearance, but using modern baking technology in a sanitary environment. Specially designed for the bakers who want to appeal to a sense of tradition and craft, this oven has simple controls such as a specially designed thermostat, manual steam vent levers, and a real brick style exterior. Thanks to dense insulation the stone oven does not emit heat to the outer surface of the oven, therefore bakers can display this oven in the front of bake shops in full view of customers.



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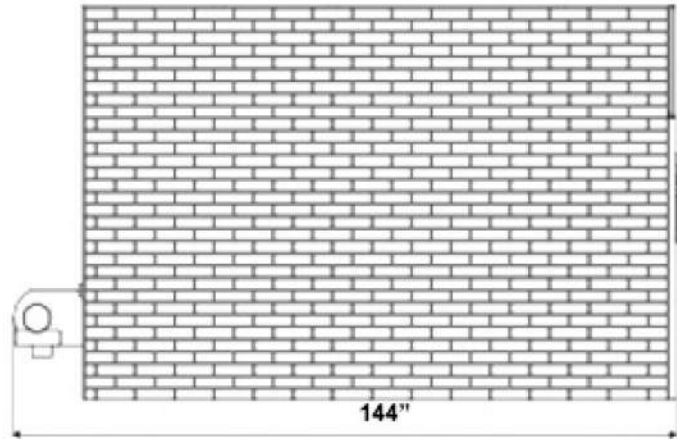
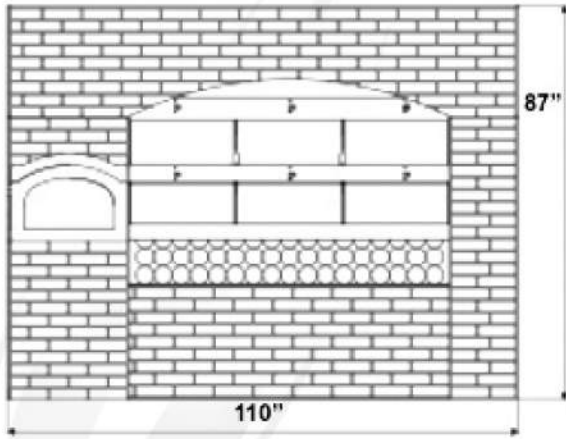
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Customer Service

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Technical Data

MODEL	BAKING AREA (A)	OVEN LENGTH (L)	OVEN WIDTH (W)	OVEN HEIGHT (H)	INNER DIMENSIONS (A x B)	POWER	MAX HEAT	OVEN WEIGHT	PALLET DIMENSIONS
BE-MTO 80		144"	110"	87"	91" x 70"	220V-3Ph 60Hz 3 AMP	572°	11023lb	110" x 23"



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MTO 80	Traditional Stone Deck Oven	\$65,592

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OVERVIEW



This oven is perfect for all types of products such as breads, rolls, pies, pastries, pizza, etc. The oven comes with its own steam generating system which can work independently in each Oven Deck. The Oven can be supplied for use with natural gas or propane (LPG) gas. In either case, the consumption of gas is minimal and the baking results are stunning. As standard, both models are equipped with a stainless steel stand on wheels for easy placement.

- 70 -

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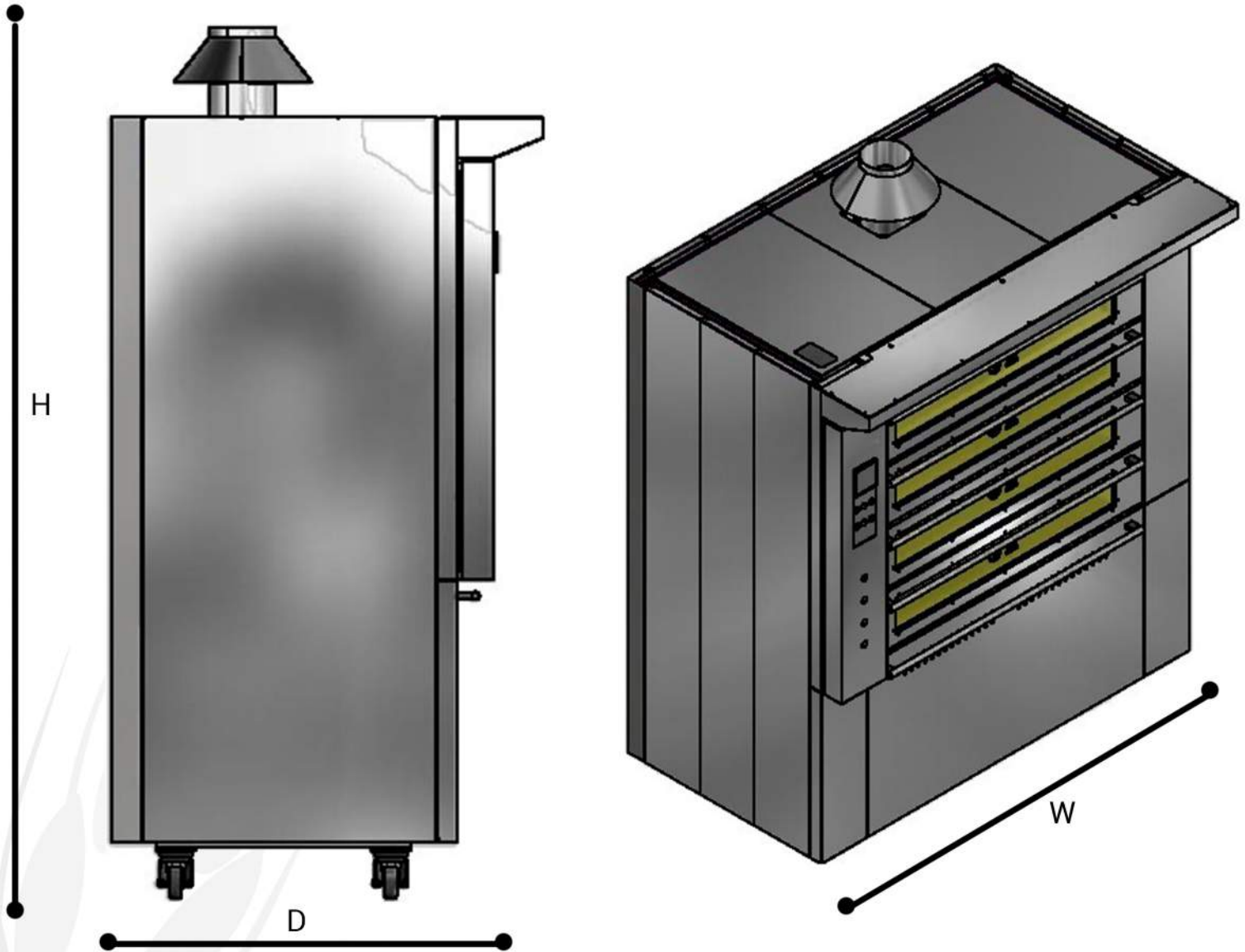
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MODEL	PAN QTY	PAN SIZE	DIMENSIONS	POWER	BTUs	WEIGHT
BE-SMTO 20	8	18" x 26"	35"D x 65"W x 77"H	120V - 1Ph 60Hz	95,000	2800lbs
BE-SMTO 40	12	18" x 26"	35"D x 84"W x 80"H	120V - 1Ph 60Hz	135,000	3000lbs

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-SMTO 20	Slim Mini Steam Tube Oven - 8 Pan	\$27,778
BE-SMTO 40	Slim Mini Steam Tube Oven - 12 Pan	\$24,363

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Overview

BEcom Sales MTO series oven has a genuine, vapor tube technology for the most authentic brick oven baking. The ovens individual self-contained steam system, with the help of new atmosphere burners, saves up to 50% of energy. The high efficiency burners, and all other components are front mounted for easy access. Stone decks are perfect for artisan stone baked bread. This Mini Steam Tube Oven is fully equipped with a removeable hood, halogen lamps on each deck, and full glass doors for an easy view of your product.



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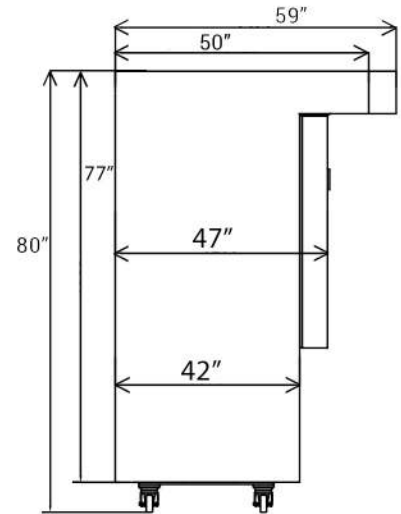
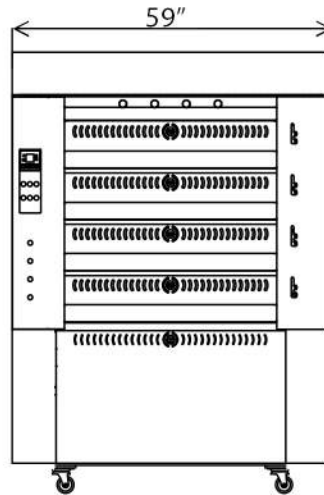
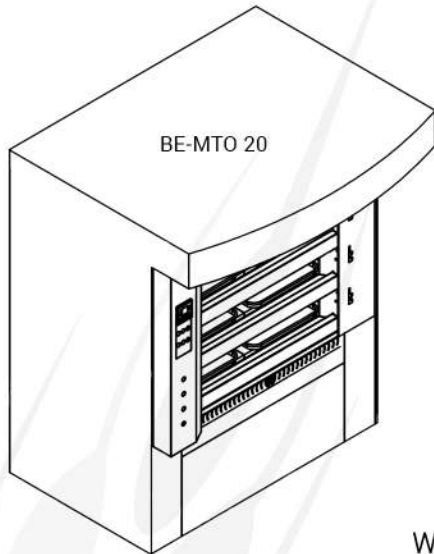
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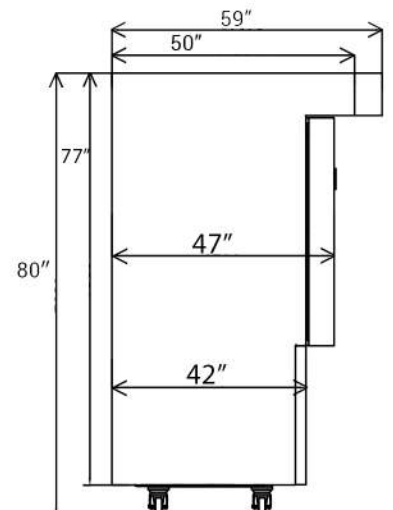
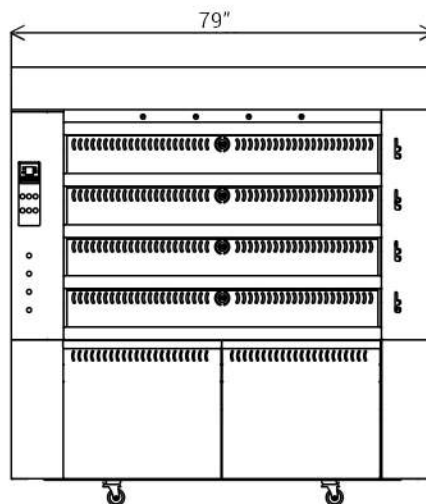
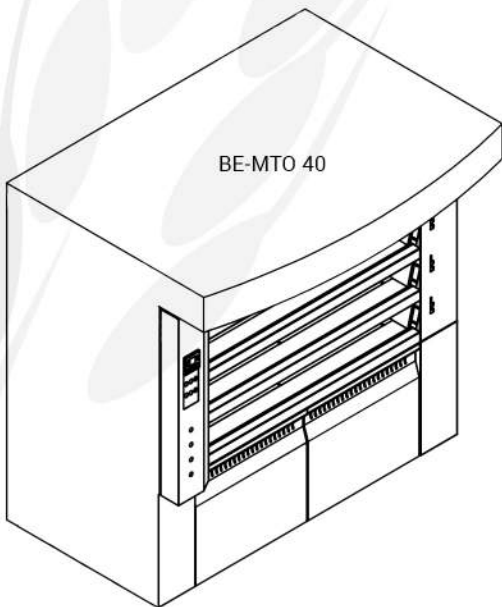
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MODEL	SQ. FT.	PAN SIZE	PAN QTY	DIMENSIONS W/OUT HOOD D x W x H	DIMENSIONS W/ HOOD D x W x H	DIMENSIONS AT STONE D x W x H	ELECTRIC POWER	HEATING POWER	WEIGHT
BE-MTO 20	25	18" x 26"	8	50" x 59" x 80"	59" x 59" x 80"	27" x 40" x 7"	120V - 3Ph 60Hz - 20 AMPS	95.000 BTUs	2800 lbs.
BE-MTO 40	43	18" x 26"	12	50" x 79" x 80"	59" x 79" x 80"	27" x 59" x 7"	120V - 3Ph 60Hz - 20 AMPS	135.000 BTUs	3000 lbs.



Water Pipe Connection: 1/2"
 Drain Of Steam Generator: 1/2"
 Gas Pipe Connection: 3/4"



Prices

MODEL	DESCRIPTION	LIST PRICE
BE-MTO 20	MINI STEAM TUBE DECK OVEN 8 TRAYS / 4 DECK	\$ 22,278
BE- MTO 40	MINI STEAM TUBE DECK OVEN 12 TRAYS / 4 DECK	\$ 24,863

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Overview

Designed with artisan bakers in mind, the main feature of this oven is its heating system. Heat is spread throughout the decks by circulation of water vapor inside of parallel tubes surrounding each deck. The advantage of this system is providing equal heating on all points of the baking surface, as well as an abundant steam source. The heat exchanger and fire chamber are made of fire proof bricks. Bakers can obtain the same great quality products time after time thanks to the thick layer of heat fiber insulation, which helps to maintain consistent temperature, to conserve energy, and to make for quick heat recovery after loading/unloading. For the control system there are two options: manual control or touch screen panel.



- 76 -

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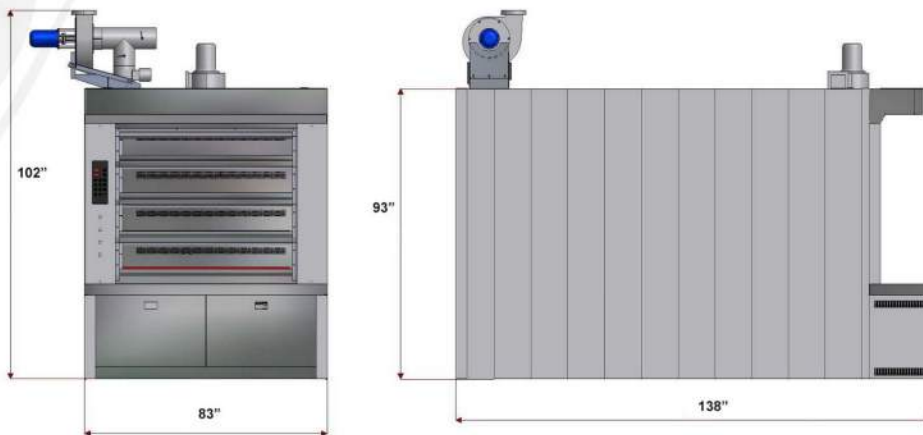
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Technical Data

MODEL		ETO 100	ETO 150	ETO 180
Baking Area	Sq. Ft	108	162	194
Length	A	138	138	154
Width	B	83	83	83
Height	H	93	93	93
	H1	102	102	102
Inner Dims	Length	79	79	94
	Width	49	73	73
	Height	8	8	8
Max Heat	°	572	572	572
Weight	Lb	13,228	19,842	24,251
Pallet Dims	Height	94	94	110
	Width	23	23	23
Power		220 V 3Ph 60Hz 25 AMP		



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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-ETO 100	Steam Tube Oven <i>(Gas) Option - LP- Liquid Propane</i>	\$66,993
BE-ETO 150	Steam Tube Oven <i>(Gas) Option - LP- Liquid Propane</i>	\$75,925
BE-ETO 180	Steam Tube Oven <i>(Gas) Option - LP- Liquid Propane</i>	\$84,803
OPTIONS		
PLC SCREEN CONTROL PANEL		\$2,439

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Tunnel Ovens

Convection Ovens

Rack Ovens

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TUNNEL OVEN

BE-ECT 903 EO/BE-ECT 123 EO/153 EO/183 EO
BE-ECT 213 EO/BE-ECT 243 EO

Overview

BEcom's ECT series is an indirect fired cyclothermic tunnel oven for larger bakeries. The wire mesh belt system is suitable for most common types of bakery production. Energy consumption is lower than other types of ovens, to decrease high energy costs and increase your bakeries profit. Abundant steam is always ready on demand with the ovens external steam generator. You can keep all product recipes on the oven's programmable memory touch screen control. Production can also be monitored by an iOS or ANDROID operated mobile device. Sanitary maintenance is a snap with waste collection chambers at the entrance and exit of the machine.



BE-ECT EO/183

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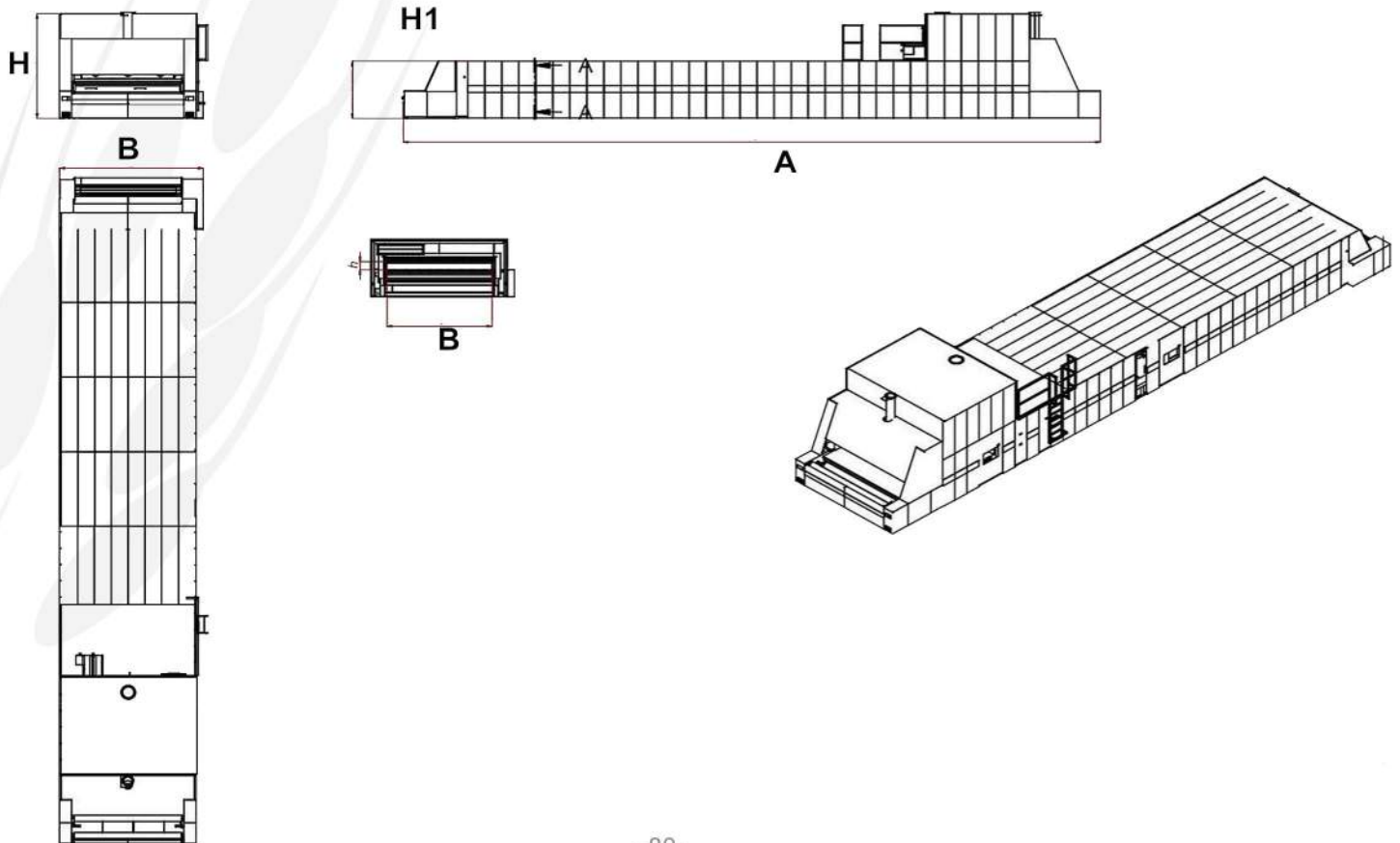
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Technical Data

MODEL		BE-ECT 903 EO	BE-ECT 123 EO	BE-ECT 153 EO	BE-ECT 183 EO	BE-ECT 213 EO	BE-ECT 243 EO
Outside Dimensions	Length A	453"	571"	689"	807"	925"	1043"
	Width B	166"	166"	166"	166"	166"	166"
	Height H	127"	127"	127"	127"	127"	127"
	Product Height H1	70"	70"	70"	70"	70"	70"
Inside Dimensions	Conveyor Length	354"	472"	591"	709"	827"	827"
	Conveyor Width	122"	122"	122"	122"	122"	122"
	Conveyor Height	11"	11"	11"	11"	11"	11"
BTUs		397003	516104	655054	794006	952807	1091758
Electric Power	220V - 3 Ph - 60Hz						
Energy Sources	Natural Gas / Liquid Propane						



- 80 -

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-ECT 903 EO	Tunnel Oven 291 SQ. FT	\$248,000
BE-ECT 123 EO	Tunnel Oven 388 SQ. FT	\$272,000
BE-ECT 153 EO	Tunnel Oven 388 SQ. FT	\$320,000
BE-ECT 183 EO	Tunnel Oven 581 SQ. FT	\$370,000
BE-ECT 213 EO	Tunnel Oven 678 SQ. FT	\$460,000
BE-ECT 243 EO	Tunnel Oven 775 SQ. FT	\$558,000

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Overview

The BECom Tunnel Oven features a stone based belt system that is suitable for all types of bakery production, especially European and Artisan style products. The loading system can handle wooden or aluminum pans and molds, and there is also an unloading extension at the exit of the baking tunnel.. Ample steam is provided on demand by the external steam generator. The high tech touch pad control screen is user programmable and can store all of your recipes. You can also monitor production via iOS or ANDRIOD based mobile devices. These ovens will increase your productivity while keeping energy costs in check, helping to improve your bottom line.



BE-EDT 40E

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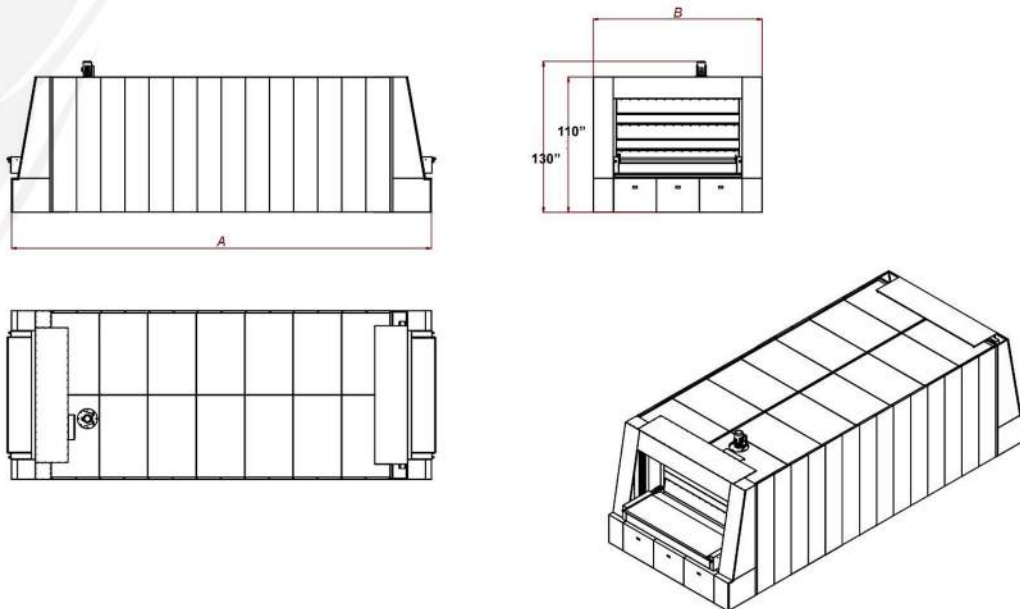
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Customer Service

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Technical Data

MODEL		BE-EDT 40 E	BE-EDT 50 E	BE-EDT 60 E	BE EDT 70 E
Baking Area	Sq. Ft	431	538	656	753
Deck Quantity		3	3	3	3
Length	A	354"	394"	453"	512"
Width	B	354"	394"	453"	512"
Height	H	110"	110"	110"	110"
	H1	130"	130"	130"	130"
Inner Dimensions	A	95"	95"	95"	95"
	B	236"	276"	335"	394"
	H	9"	9"	9"	9"
Weight		88,185lb	105,822lb	123,459	158,733
Power					



- 83 -

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-EDT 40	Multi Deck Tunnel Oven	\$383,600
BE-EDT 50 E	Multi Deck Tunnel Oven	\$438,400
BE-EDT 60 E	Multi Deck Tunnel Oven	\$512,380
BE-EDT 70 E	Multi Deck Tunnel Oven	\$630,200

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OVENS

Deck Ovens

Tunnel Ovens

Convection Ovens

Rack Ovens

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MINI CONVECTION OVEN

BE 6040 E-4T / BE 6040 E-5T / BE 6040 E-8T
BE 6040 G-8T / BE-ENCOM 1 / BE-ENCOM 2

Overview

Mini Convection Ovens are particularly suitable for restaurants, hotels, and bakeries for producing small volumes of cakes, pastries, bread and baked goods. Hot air circulation is provided for internal fans and spread throughout the chamber to provide a uniform baking environment. The unit has an option for a proof box underneath the oven, which is easily added upon request.



BE 6040 E-4T



BE 6040 E-5T



BE 6040 E-8T

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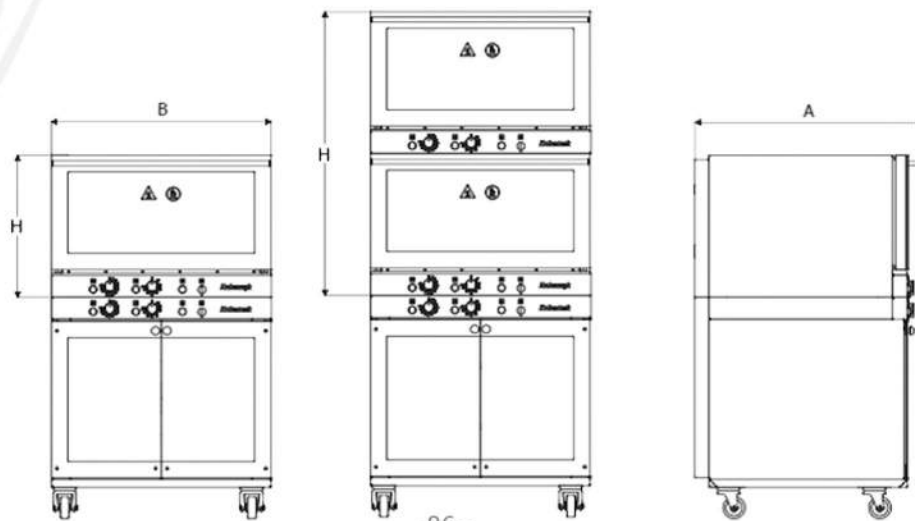
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Technical Data

MODEL	BE 6040 E-4T	BE 6040 E-5T	BE 6040 E-8T	BE 6040 G-8T	BE-ENCOM 1	BE-ENCOM 2
External Dims A	33"	47"	47"	47"	63"	63"
B	32"	35"	35"	35"	35"	35"
H	21"	28"	50"	50"	28"	28"
H1	42"	52"			40"	52"
Tray Dims	24" x 16"	24" x 16"	24" x 16"	24" x 16"	24" x 16"	24" x 16"
Gap Between Trays	3"	3"	4"	4"	3"	3"
Maximum Heat	482°	482°	482°	482°	572°	572°
Tray Quantity	4	5	8	8	7	9
Weight	165lb	287lb	430lb	507lb	904lb	1345lb
Power	220V 3Ph 60 Hz 17 AMPS	220V 3Ph 60 Hz 22 AMPS	220V 3Ph 60 Hz 44 AMPS	220V 3Ph 60 Hz 3 AMPS	220V 3Ph 60 Hz 38 AMPS	220V 3Ph 60 Hz 52 AMPS



- 86 -

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE6040E-4T	Mini Convection Oven <i>(Electric) 4 Tray Capacity - Single Phase</i>	\$3,607
BE6040E-5T	Mini Convection Oven <i>(Electric) 5 Tray Capacity - 3 Phase</i>	\$7,244
BE6040E-8T	Mini Convection Oven <i>(Electric) 8 Tray Capacity - 3 Phase</i>	\$9,587
BE6040G-8T	Mini Convection Oven <i>(Gas) 8 Tray Capacity - 3 Phase</i>	\$10,018
BE-ENCOM 1	Compact Oven <i>1PC. Deck Oven-1PC. 5T Convection Oven-Proof Box</i>	\$15,783
BE-ENCOM 2	Compact Oven <i>2PC. Deck Oven-1PC. 5T Convection Oven-Proof Box</i>	\$22,040
OPTIONS		
PLC SCREEN CONTROL	<i>For All Ovens</i>	\$3,237
STAINLESS STEEL STAND	<i>For BE6040E-4T</i>	\$848
STAINLESS STEEL STAND	<i>For All Other Convection Ovens</i>	\$1,541
EN 6040 FC	Proof Box <i>For BE6040E-4T</i>	\$1,480
BE6040 FC	Proof Box <i>For All Other Convection Ovens</i>	\$1,678

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Overview



BE-EN 6080 SERIES



BE-EN 80100 F SERIES

Gas Burning Version

In our newly designed heat exchanger, the heat produced in the combustion chamber is circulated more efficiently ensuring more uniform baking with lower energy consumption. Our newly designed steam unit supplies abundant moisture evenly in the bake chamber. Our Rack Ovens are being produced with side burners which are suitable for long narrow rooms with extra compact dimensions, therefore our ovens are ideal for any bread or pastry shop. Powerful lighting in the chamber make everything easy to see, with replaceable lamps on the outside of the door. Touch screen or manually controlled operation is possible.

These oven are designed for the Central and South American Markets.

Natural Gas, LP Gas and Oil Fired Burners are all available, along with electric heat also.

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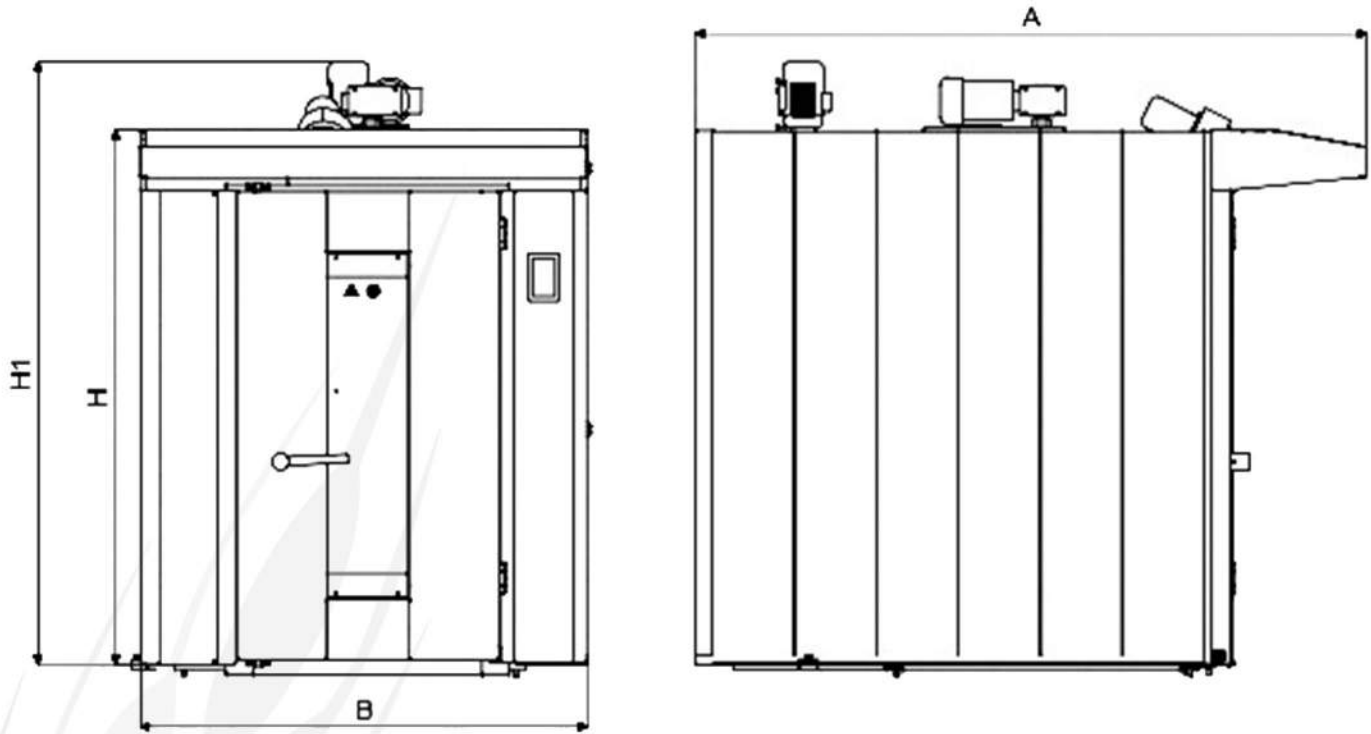
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Technical Data



	Tray Dims	Oven Length A	Oven Width B	Oven Height H	Oven Height H1	Electric Power	Electric Capacity For elec ovens	BTUs For Gas Ovens	Max Heat	Oven Weight
BE-EN 5070	21" X 26"	72"	48"	73"	79"	220V - 3PH 60Hz - 8 AMPS	-	127041	662°F	2205lbs.
BE-EN 5070 E	21" X 26"	65"	48"	73"	79"	-	220V - 3PH 60HZ - 100 AMP	-	662°F	2094lbs.
BE-EN 6080	24" X 32"	87"	62"	77"	79"	220V - 3PH 60Hz - 8 AMPS	-	198501	662°F	3638lbs.
BE-EN 6080 E	24" X 32"	79"	58"	77"	88"	-	220V - 3PH 60HZ - 131 AMP	-	608°F	2425lbs.
BE-EN 6080 H	24" X 32"	97"	62"	89"	100"	220V - 3PH 60Hz - 8 AMPS	-	238202	608°F	3968lbs.
BE-EN 6080 HE	24" X 32"	97"	58"	89"	100"	-	220V - 3PH 60HZ - 165 AMP	-	608°F	3086lbs.
BE-EN 80100	32" x 40" 30" x 41"	111"	74"	89"	100"	220V - 3PH 60Hz - 10 AMPs	-	277902	662°F	5512lbs.
BE-EN 80100 E	32" x 40" 30" x 41"	98"	66"	89"	100"	-	220V - 3PH 60HZ - 189 AMP	-	662°F	3638lbs.
BE-EN 80100 F	32" x 40" 30" x 41"	91"	80"	89"	102"	220V - 3PH 60HZ - 7 AMPs	-	277902	608°F	3439lbs.

- 89 -

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Prices

MODEL	DESCRIPTION	LIST PRICE
BE-EN 5070 E	Rotary Oven (Electric)	\$21,238
BE-EN 5070	Rotary Oven (Natural Gas)	\$22,887
*OPTION FOR BE-EN 5070	Diesel Burner	\$100
BE-EN 6080 Series		
BE-EN 6080 E	Rotary Oven (Electric)	\$31,318
BE-EN 6080	Rotary Oven (Natural Gas)	\$33,707
*OPTION FOR BE-EN 6080	Diesel Burner	\$100
BE-EN 6080 HE Series		
BE-EN 6080 HE	Rotary Oven (Electric)	\$32,983
BE-EN 6080 H	Rotary Oven (Natural Gas)	\$35,372
*OPTION FOR BE-EN 6080 H	Diesel Burner	\$100
BE-EN 80100 Series		
BE-EN 80100 E	Rotary Oven (Electric)	\$36,281
BE-EN 80100	Rotary Oven (Natural Gas)	\$38,732
*OPTION FOR BE-EN 80100	Diesel Burner	\$100
BE-EN 80100 FE Series		
BE-EN 80100 FE	Rotary Oven (Electric)	\$32,839
BE-EN 80100 F	Rotary Oven (Natural Gas)	\$35,290
*OPTION FOR BE-EN 80100 F	Diesel Burner	\$100

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1. BEcom products are warranted to the purchaser on whose premises they are originally installed ("Purchaser") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation (the "Warranty Period"), but only as provided in this **LIMITED WARRANTY**.

2. Throughout the Warranty Period, BEcom will repair or replace, at BEcom's option and at no cost to Purchaser other than freight charges, any BEcom product which BEcom finds to be defective as a result of faulty material or workmanship, but only if all of the following conditions have been met:

- (a) all BEcom products involved have been properly installed and maintained, have been operated in conformity with information provided by a BEcom, and have not been moved since original installation,
- (b) no BEcom product involved has failed, or been altered or damaged or rendered inoperable, by accident, natural catastrophe, or act of war or unrest, or by abuse, misuse, modification, neglect, or attempted repair or other unauthorized conduct,
- (c) Purchaser, immediately upon discovery of the claimed defect, notifies BEcom thereof in writing, obtains BEcom's permission to return the BEcom product involved and BEcom's instructions on how to do so and returns that product to BEcom in accordance with BEcom's instructions, freight prepaid.
- (d) BEcom receives such notification and returned product, or examines the product involved at Purchaser's facility, as BEcom chooses in its sole discretion within the Warranty Period. BEcom's decision as to whether a BEcom product is defective as a result of faulty material or workmanship shall be final.

Exclusions and Limitation of Warranty

3. THIS LIMITED WARRANTY DOES NOT EXTEND TO, AND BECOM MAKES NO WARRANTY WHATSOEVER WITH RESPECT TO AND SHALL NOT BE RESPONSIBLE FOR, ANY OF THE FOLLOWING, ALL OF WHICH ARE THE SOLE RESPONSIBILITY OF THE CONTRACTOR THAT INSTALLS THE BECOM PRODUCTS INVOLVED OR OF THE PURCHASER:

- (a) compliance with any fire safety or other legal or regulatory requirement, local, state and national.
- (b) proper installation of BEcom products, including gas piping, water piping, electrical work and all other hook-ups, all of which must be done by licensed trades,
- (c) duct work, exhaust fans other than the one draft induction fan that BEcom includes with a BEcom oven and venting,
- (d) rigging, fork lifts, special moving equipment and assistance required to lift oven sections, and receipt and off-loading of BEcom products upon delivery,
- (e) tightening fittings and other minor adjustments of BEcom products, and
- (f) providing instruction (other than written operating and maintenance instructions) on how to operate and maintain BEcom products.
- (g) wear items including but not limited to light bulbs, thrust bearings, door lock bearings, belts, door gaskets, rack lift bushings and periodic cleaning of burners.

4. THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY DEFECT CAUSED BY INORRECT INSTALLATION OF A BECOMPRODUCT, OR BY ABUSE, MISUSE, MODIFICATION, NEGLIGENCE, FAILURE TO PROPERLY MAINTAIN, OR IMPROPER USE OR IMPROPER OPERATION OR, ATTEMPT TO REPAIR A BECOM PRODUCT, OR TO ANY BECOM PRODUCT THAT HAS BEEN MOVED SINCE ITS ORIGINAL INSTALLATION.

BECOM SALES.COM, INC.

Main Warehouse

409 W. Cooper Street, Tipton MO 65081

Corporate Headquarters

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STE H105 - PMB 117, Gig Harbor, WA 98335

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5. THIS LIMITED WARRANTY SHALL BE VOID WITH RESPECT TO ANY BECOMPRODUCT THAT IS INSTALLED OR USED IN A PHYSICAL ENVIRONMENT THAT DOES NOT CONFORM TO A REQUIREMENT SPECIFIED BY BECOM, including but not limited to any BEcom product that is connected to any of (a) incorrect electrical voltage, (b) incorrect electrical frequency, (c) incorrect electrical amperage, (d) incorrect water pressure, (e) incorrect water temperature, (f) a water supply that does not include an adequate water filtration system, (g) incorrect gas pressure, or (h) venting that does not comply with BEcom venting system diagrams and instructions.

THIS LIMITED WARRANTY CONSTITUTES THE SOLE AND EXCLUSIVE WARRANTY OF BECOM AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND GUARANTEES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR ANY PARTICULAR PURPOSE, ALL OF WHICH ARE SPECIFICALLY DISCLAIMED. NO OTHER WARRANTY, EXPRESS OR IMPLIED, WHETHER RELATING TO QUALITY OR OTHERWISE, AND WHETHER MADE BY ANY REPRESENTATIVE OR AGENT OF BECOMOR OTHERWISE, SHALL BE BINDING ON BECOM. BECOM SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO DAMAGES TO PROPERTY, DAMAGES FOR LOSS OF USE, LOSS OF TIME, LOSS OF BUSINESS OPPORTUNITY, OR LOSS OF PROFITS OR OF INCOME.

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