



BAKERS

BUILT BY CRAFTSMEN. TESTED BY TIME.

PRIDE

COMMERCIAL COOKING EQUIPMENT

2020 PRICING

PRODUCT GUIDE





Pricing subject to change. Always check Autoquotes for latest pricing prior to placing an order.

Customer Service

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Place an Order

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 orderlp@apwbakerspride.com
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The electrical and dimensional information supplied is for reference purposes only. Dimensions nominal. Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Prices subject to change.

Over 70 Years of Excellence

BAKERS PRIDE® was founded in The Bronx, New York in the mid 1940's, and initiated one of the most dramatic innovations in the history of American cuisine by inventing the modern production pizza oven.

Today, BAKERS PRIDE is world renowned for high quality commercial baking, cooking, and broiling equipment.

We provide a wide selection of quality deck ovens, countertop ovens, convection ovens, charbroilers, griddles and cooking equipment to meet the need of the food service industry, worldwide.

Customer Focused

BAKERS PRIDE is a customer focused organization striving for business and individual performance excellence, valuing trust, honesty, respect, empowerment, innovation, and dedication, in and from all, demonstrated each and every day by our words and actions in a challenging and fun environment.

Our Mission

Customers are our driving force. We will partner with our customers to understand their business and develop innovative solutions to meet their commercial food service equipment needs worldwide.

Associates are our differentiating resource. We will hire and promote the best people. We are committed to educate and train our Associates to achieve their fullest potential.

Products are our lifeblood. We will relentlessly pursue new product development, product enhancements and new technologies.

Quality is our commitment. We will pursue world-class quality in everything we do.

Our organization is a reflection of our beliefs. We will respect our customers, associates, community, and stake holders through the consistent application of our core values.

Our Distribution Policy

BAKERS PRIDE awards dealerships to Foodservice dealers who maintain a commercial showroom and/or an engineering department, a warehouse and provide value added services to end-users.

BAKERS PRIDE is committed to work in partnership with Foodservice dealers who actively and consistently promote our products to end users.

We will support our dealers with sales and product manuals, promotional literature, catalogs, POS materials, and sales leads which will be provided to the dealer of customer preference.

We will always maintain confidentiality of sensitive information provided by our dealers.

We will actively promote our products to end-users, specifiers, and chain accounts. We will not sell to wholesale clubs for resale to end users. We are committed to sell Food service chain accounts through dealers whenever possible.

BAKERS PRIDE is committed to the distribution of replacement parts through traditional channels and Factory Authorized Service Centers.

We will not sell equipment to service agents. We do not allow sales representatives to take title of equipment.

Vantage Series Ranges

The Vantage Series provides as standard many of the optional upgrades normally offered at a premium on other range lines. The standard include a stainless steel front, ledge, back guard and shelf with aluminized sides. The oven is Porcelainized on two contact surfaces; bottom and door liner. 28,000 BTU/Hr. lift-off burner heads for performance cooking and easy cleaning. Includes 5" stainless steel landing ledge, 10" back shelf and 6" adjustable legs. FOB Bakers Pride Dock. Freight class 110.

Gas Information:

Manifold pressure is 5.0"W.C. for natural gas or 10.0"W.C. for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Must specify type of gas and elevation if over 2000 ft. when ordering.

Clearance: Legs or casters are required. Provide 4" from back, 14" from sides from combustible surfaces.



Featuring:

- Oven thermostat adjustable from 150°-500°F
- 28,000 BTU open burners
- 38,000 BTU oven burners
- Porcelainized on two contact surfaces
- 5" stainless steel landing ledge
- 10" back shelf
- Stainless steel front, landing ledge and back guard
- 12" x 12" heavy-duty cast iron grates
- Two rack guides
- One oven rack

Top Configuration	Part Number	Model	Size	Range Desc.	Base	Total BTU	Weight (lbs)	Price
	21892300	24-BPV-4B-S20	24"	(4) Burners NAT	(1) 20" Oven	142,000	480	\$5,307
	21892302	24-BPV-4B-S20	24"	(4) Burners LP	(1) 20" Oven	142,000	480	\$5,307
	21892400	36-BPV-6B-S30	36"	(6) Burners NAT	(1) 30" Oven	206,000	600	\$4,989
	21892402	36-BPV-6B-S30	36"	(6) Burners LP	(1) 30" Oven	206,000	600	\$4,989
	21892500	60-BPV-10B-S26	60"	(10) Burners NAT	(2) 26 1/2" Ovens	360,000	995	\$9,985
	21892501	60-BPV-10B-S26	60"	(10) Burners LP	(2) 26 1/2" Ovens	360,000	995	\$9,985
	21892503	60-BPV-6B-G24-S26	60"	(6) Burners, 24" Griddle NAT	(2) 26 1/2" Ovens	284,000	1100	\$10,949
	21892504	60-BPV-6B-G24-S26	60"	(6) Burners, 24" Griddle LP	(2) 26 1/2" Ovens	284,000	1100	\$10,949
	21892505	60-BPV-6B-RG24-S26	60"	(6) Burners, 24" Raised Griddle NAT	(2) 26 1/2" Ovens	284,000	1100	\$11,340
	21892506	60-BPV-6B-RG24-S26	60"	(6) Burners, 24" Raised Griddle LP	(2) 26 1/2" Ovens	284,000	1100	\$11,340

Restaurant Series Ranges

Bakers Pride® provides, as standard, many of the optional upgrades normally offered at a premium on other Range lines. The standards include a stainless steel front, landing ledge, sides, vented back guard and high shelf. Bakers Pride welds the stainless steel seams and edges so the Range looks as good as it performs. Bakers Pride offers, as standard, innovative features that are best in the industry.

- Highest in industry, 40,000 BTU lift-off burner heads for high performance cooking and easy cleaning.
- Chrome plated rack with support rack guides allowing up to five rack positions - Most in the industry.
- Exclusive double-venting beneath stainless steel high back shelf to reduce heat build-up.
- Industry leading 1" griddle thickness for quicker recovery.
- Industry Best full 12" high shelf.
- New "No Burn-Zone" to reduce burn stains on stainless steel back.
- Full 7" stainless steel ledge for more usable working area - Widest in the industry.
- Largest restaurant range oven capacity; 30" x 15" x 26"; Oven widths include 20", 26 1/2", 30".
- Convection oven extends 7" behind rear of range
- Stainless steel drip pan with full coverage.
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.
- Stainless steel front, landing ledge, sides, back guard and shelf.
- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from grate to grate or grate to landing ledge.
- All ovens are porcelainized on five contact surfaces for easy cleaning.
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU on 20" Ovens and 40,000 BTU on 26 1/2 or 30" ovens.
- Oven door is removable for easy access.
- Ribbed oven bottom and door liner.
- Linked support system to offer durable long-lasting cooking surface.
- Full box welded frame on the interior of the door
- One year parts and labor warranty.

ACCESSORIES & OPTIONS for Restaurant Ranges

Part Number	Model	Description	Price
Contact CS	TG	Thermostatic Griddle (add to range price per 12")	\$757
Contact CS	RG12	12" Raised Griddle (add to range price)	\$1,166
Contact CS	RG24	24" Raised Griddle (add to range price)	\$1,802
Contact CS	C26 or C30	Convection Oven (add to range price)	\$3,839
Contact CS	X	Storage Base Versus Oven Base (deduct from range price)	-\$480
390111	Flex Hose	48" Flex Hose w/ Disconnect	\$906
390181	Flex Hose	60" Flex Hose w/ Disconnect	\$1,067
390218	Stub Back	Stub back for 24" Range	\$261
390108	Stub Back	Stub back for 36" Range	\$364
390219	Stub Back	Stub back for 48" Range	\$467
390220	Stub Back	Stub back for 60" Range	\$531
390221	Stub Back	Stub back for 72" Range	\$648
311031	Oven Rack	20" Oven Rack	\$199
310511	Oven Rack	30" Convection Oven Rack	\$210
310510	Oven Rack	30" Oven Rack	\$210
311032	Oven Rack	26" Oven Rack	\$210
310790	Oven Rack	26" Convection Oven Rack	\$210
315410	Casters	Casters, Set of 4 (2 w/ Brakes / 2 w/out) for 24/ 36/ 48" Range	\$338
315412	Casters	Casters, Set of 6 (3 w/ Brakes / 3 w/out) for 60/ 72" Ranges	\$430
310572	Saute Burner	Saute Burner Head	\$118
21815507	Wok Ring	Ranges and Hot Plates	\$431



Shown above:
 60-BP-6B-G24-S26 with BPSBi-48 on top
 60" Chassis
 (B) = 6 burners
 (G) = 24" Griddle
 (S) Standard Oven 26.5" (2)



Restaurant Series Ranges

The Restaurant Series Ranges feature stainless steel front, oven doors, sides, landing ledge, vented back guard with high shelf, control panel and kick plate. Restaurant Series Ranges also feature cool to the touch knobs and 12"x12" heavy duty cast iron lift-off grates with cast-in bowl to direct heat. Range top burners are 40,000 BTU with one standing pilot for each burner and include a removable one piece drip tray. Griddles are 1" thick. Highly polished plate with 4" wide grease trough and 20,000 BTU burner for every 12" of griddle surface. Manual controls are standard with optional thermostatic controls available. Ovens are constructed of 16 gauge welded frame and fully insulated with non-sag fiberglass. Porcelainized oven interior includes: sides, rear, deck and door linings. 20" oven burner provides 30,000 BTU/hr. 26 1/2" & 30" ovens provide 40,000 BTU/hr. Equipped with one heavy-duty locking chrome plated rack. Thermostat adjustable from 150° F to 500° F. Safety pilot with matchless, push button ignition. Options include extra chrome rack; reinforcement channels for mounting cheese melter/salamander; thermostatic controls for griddles; stainless steel stub backs; and casters. FOB Bakers Pride Dock, Freight Class 110.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

Clearance: For use only on non-combustible floors. Legs or casters are required for non combustibile floors; or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back and 10" from sides, from combustibile surfaces.






































Top Configuration	Part Number	Model	Size	Range Desc.	Base	Total BTU	Weight (lbs)	Price
	314800	24-BP-4B-S20	24"	(4) Burners NAT	(1) 20" Oven	190,000	480	\$5,523
	314802	24-BP-4B-S20	24"	(4) Burners LP	(1) 20" Oven	190,000	480	\$5,523
	323400	24-BP-2B-G12-S20	24"	12" Griddle & 2 Burners NAT	(1) 20" Oven	130,000	485	\$8,743
	323402	24-BP-2B-G12-S20	24"	12" Griddle & 2 Burners LP	(1) 20" Oven	130,000	485	\$8,743
	406700	24-BP-0B-G24-S20	24"	24" Griddle NAT	(1) 20" Oven	70,000	500	\$10,495
	406702	24-BP-0B-G24-S20	24"	24" Griddle LP	(1) 20" Oven	70,000	500	\$10,495
	314100	36-BP-6B-S30	36"	(6) Burners NAT	(1) 30" Oven	280,000	610	\$4,969
	314102	36-BP-6B-S30	36"	(6) Burners LP	(1) 30" Oven	280,000	610	\$4,969
	400700	36-BP-4B-G12-S30	36"	12" Griddle & 4 Burners NAT	(1) 30" Oven	220,000	635	\$7,526
	400702	36-BP-4B-G12-S30	36"	12" Griddle & 4 Burners LP	(1) 30" Oven	220,000	635	\$7,526
	326100	36-BP-2B-G24-S30	36"	24" Griddles & 2 Burners NAT	(1) 30" Oven	160,000	645	\$9,112
	326102	36-BP-2B-G24-S30	36"	24" Griddles & 2 Burners LP	(1) 30" Oven	160,000	645	\$9,112
	314103	36-BP-2B-2HT-S30	36"	(2) Burners & 2 Hot Tops NAT	(1) 30" Oven	280,000	645	\$9,318
	Contact CS	36-BP-2B-2HT-S30	36"	(2) Burners & 2 Hot Tops LP	(1) 30" Oven	280,000	645	\$9,318
	329800	36-BP-0B-G36-S30	36"	36" Griddle NAT	(1) 30" Oven	100,000	660	\$9,188
	329802	36-BP-0B-G36-S30	36"	36" Griddle LP	(1) 30" Oven	100,000	660	\$9,188
	322204	36-BP-0B-BROLR24-G12-S30	36"	24" CharBroiler & 12" Griddle NAT	(1) 30" Oven	130,000	660	\$10,076
	Contact CS	36-BP-0B-BROLR24-G12-S30	36"	24" CharBroiler & 12" Griddle LP	(1) 30" Oven	130,000	660	\$10,076
	405000	36-BP-0B-BROLR36-S30	36"	36" CharBroiler NAT	(1) 30" Oven	280,000	660	\$10,160
	Contact CS	36-BP-0B-BROLR36-S30	36"	36" CharBroiler LP	(1) 30" Oven	280,000	660	\$10,160

continued on next page

Please note the ranges from 36-72" can have a combination of oven types to fit the chassis. For example the customer can have a convection oven and a standard oven or 30/20 width instead of standard 26/26.

RESTAURANT SERIES

Top Configuration	Part Number	Model	Size	Range Desc.	Base	Total BTU	Weight (lbs)	Price
	319800	48-BP-8B-S20	48"	(8) Burners NAT	(2) 20" Ovens	380,000	740	\$11,900
	319802	48-BP-8B-S20	48"	(8) Burners LP	(2) 20" Ovens	380,000	740	\$11,900
	325700	48-BP-6B-G12-S20	48"	12" Griddle & 6 Burners NAT	(2) 20" Ovens	320,000	775	\$14,893
	Contact CS	48-BP-6B-G12-S20	48"	12" Griddle & 6 Burners LP	(2) 20" Ovens	320,000	775	\$14,893
	227148001	48-BP-4B-G24-S20	48"	24" Griddle & 4 Burners NAT	(2) 20" Ovens	260,000	825	\$16,279
	227148201	48-BP-4B-G24-S20	48"	24" Griddle & 4 Burners LP	(2) 20" Ovens	260,000	825	\$16,279
	400000	48-BP-2B-G36-S20	48"	36" Griddle & 2 Burners NAT	(2) 20" Ovens	200,000	865	\$16,628
	400002	48-BP-2B-G36-S20	48"	36" Griddle & 2 Burners LP	(2) 20" Ovens	200,000	865	\$16,628
	408100	48-BP-0B-G48-S20	48"	48" Griddle NAT	(2) 20" Ovens	140,000	885	\$16,628
	408102	48-BP-0B-G48-S20	48"	48" Griddle LP	(2) 20" Ovens	140,000	885	\$16,628
	312600	60-BP-10B-S26	60"	(10) Burners NAT	(2) 26 1/2" Ovens	480,000	995	\$10,036
	312602	60-BP-10B-S26	60"	(10) Burners LP	(2) 26 1/2" Ovens	480,000	995	\$10,036
	413900	60-BP-8B-G12-S26	60"	12" Griddle & 8 Burners NAT	(2) 26 1/2" Ovens	420,000	1,100	\$12,783
	413902	60-BP-8B-G12-S26	60"	12" Griddle & 8 Burners LP	(2) 26 1/2" Ovens	420,000	1,100	\$12,783
	317000	60-BP-6B-G24-S26	60"	24" Griddle & 6 Burners NAT	(2) 26 1/2" Ovens	360,000	1,150	\$10,928
	317002	60-BP-6B-G24-S26	60"	24" Griddle & 6 Burners LP	(2) 26 1/2" Ovens	360,000	1,150	\$10,928
	316400	60-BP-6B-RG24-S26	60"	24" Raised Griddle & 6 Burners NAT	(2) 26 1/2" Ovens	360,000	1,150	\$11,634
	326200	60-BP-4B-G36-S26	60"	36" Griddle & 4 Burners NAT	(2) 26 1/2" Ovens	300,000	1,160	\$14,305
	326202	60-BP-4B-G36-S26	60"	36" Griddle & 4 Burners LP	(2) 26 1/2" Ovens	300,000	1,160	\$14,305
	408400	60-BP-2B-G48-S26	60"	48" Griddle & 2 Burners NAT	(2) 26 1/2" Ovens	240,000	1,175	\$19,187
	408402	60-BP-2B-G48-S26	60"	48" Griddle & 2 Burners LP	(2) 26 1/2" Ovens	240,000	1,175	\$19,187
	400300	60-BP-0B-G60-S26	60"	60" Griddle NAT	(2) 26 1/2" Ovens	180,000	1,175	\$20,805
	Contact CS	60-BP-0B-G60-S26	60"	60" Griddle LP	(2) 26 1/2" Ovens	180,000	1,175	\$20,805
	325100	72-BP-12B-S30	72"	(12) Burners NAT	(2) 30" Ovens	560,000	1,150	\$18,501
	Contact CS	72-BP-12B-S30	72"	(12) Burners LP	(2) 30" Ovens	560,000	1,150	\$18,501
	Contact CS	72-BP-10B-G12-S30	72"	12" Griddle & 10 Burners NAT	(2) 30" Ovens	500,000	1,200	\$22,183
	411802	72-BP-10B-G12-S30	72"	12" Griddle & 10 Burners LP	(2) 30" Ovens	500,000	1,200	\$22,183
	409500	72-BP-8B-G24-S30	72"	24" Griddle & 8 Burners NAT	(2) 30" Ovens	440,000	1,220	\$23,080
	Contact CS	72-BP-8B-G24-S30	72"	24" Griddle & 8 Burners LP	(2) 30" Ovens	440,000	1,220	\$23,080
	322900	72-BP-6B-G36-S30	72"	36" Griddle & 6 Burners NAT	(2) 30" Ovens	380,000	1,165	\$22,159
	322902	72-BP-6B-G36-S30	72"	36" Griddle & 6 Burners LP	(2) 30" Ovens	380,000	1,165	\$22,159
	403100	72-BP-4B-G48-S30	72"	48" Griddle & 4 Burners NAT	(2) 30" Ovens	320,000	1,350	\$25,586
	403102	72-BP-4B-G48-S30	72"	48" Griddle & 4 Burners LP	(2) 30" Ovens	320,000	1,350	\$25,586
	Contact CS	72-BP-2B-G60-S30	72"	60" Griddle & 2 Burners NAT	(2) 30" Ovens	260,000	1,425	\$28,856
	411002	72-BP-2B-G60-S30	72"	60" Griddle & 2 Burners LP	(2) 30" Ovens	260,000	1,425	\$28,856

Restaurant Series Salamanders

Stainless steel front and sides, cool to the touch knobs and one-piece broiler grid. Salamanders are chrome-plated and made of heavy bar stock. Rack Assembly rolls out adequately for loading/unloading and easy cleaning. Adjustable Broiler rack has spring balanced, adjustable tension assembly that raises and lowers with positive multi position locking. Equipped with gas-fired 35,000 BTU atmospheric infrared burner. Adjustable gas valve and continuous pilot. Full width, large capacity broiler pan removes for cleaning. Mounted on all Bakers Pride® Heavy-duty Restaurant Ranges using optional heavy-duty reinforcement channels. Wall mounted with optional wall mounting bracket. FOB Bakers Pride Dock, Freight Class 70.



Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

Clearance for Counter Mounting: For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 4" from combustible surfaces. Contact factory further details.

Part Number	Model	Gas	Width	BTU	Weight (lbs)	Price
22611240	BPSBi-24	NAT	24"	20,000	160	\$5,461
22611242	BPSBi-24	LP	24"	20,000	160	\$5,461
22611360	BPSBi-36	NAT	36"	35,000	220	\$5,716
22611362	BPSBi-36	LP	36"	35,000	220	\$5,716

Note: For pass-through models or to increase the height to accommodate additional shelves, contact the factory.

Restaurant Series Cheesemelters

Stainless steel front and sides, cool to the touch knobs and one-piece broiler grid. Cheesemelters are chrome-plated and made of heavy bar stock. Rack Assembly rolls out adequately for loading/unloading and easy cleaning. Equipped with gas-fired 35,000 BTU atmospheric infrared burner. Adjustable gas valve and continuous pilot. Full width, large capacity broiler pan removes for cleaning. Mounted on all Bakers Pride Heavy-duty Restaurant Ranges using optional heavy-duty reinforcement channels. Wall mounted with optional wall mounting bracket. FOB Bakers Pride Dock, Freight Class 70.



Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

Clearance for Counter Mounting: For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 4" from combustible surfaces. Contact factory further details.

Part Number	Model	Gas	Width	Burners	BTU	Weight (lbs)	Price
22621240	BPCMi-24	NAT	24"	1	20,000	112	\$5,764
22621242	BPCMi-24	LP	24"	1	20,000	112	\$5,764
22621360	BPCMi-36	NAT	36"	1	35,000	165	\$5,502
22621362	BPCMi-36	LP	36"	1	35,000	165	\$5,502
22621480	BPCMi-48	NAT	48"	2	40,000	210	\$5,989
22621482	BPCMi-48	LP	48"	2	40,000	210	\$5,989
22621600	BPCMi-60	NAT	60"	2	55,000	277	\$8,940
22621602	BPCMi-60	LP	60"	2	55,000	277	\$8,940
22621720	BPCMi-72	NAT	72"	2	70,000	337	\$10,927
22621722	BPCMi-72	LP	72"	2	70,000	337	\$10,927

Note: For pass-through models or to increase the height to accommodate additional shelves, contact the factory.

Accessories & Options		
330836	24" Wall Mounting Kit	\$182
330837	36" Wall Mounting Kit	\$261
330838	48" Wall Mounting Kit	\$431
330839	60" Wall Mounting Kit	\$631
330840	72" Wall Mounting Kit	\$726
390900	24"/36"/48"/60"/72" Range Mounting Kit	\$227

Restaurant Series Bakery Depth Convection Ovens

The Restaurant Series Bakery Depth Convection Ovens feature stainless steel exterior, porcelain interior, interior lights, two-speed, high-low fan, 4-second cycle hot surface ignition system and cool to the touch knobs. Electric units are hardwired (no cord or plug provided). Gas units can use conversion kit from natural gas to LP. FOB Bakers Pride Dock, Freight Class 110.

Part Number	Model	Deck	Dimensions	Electrical	KW	Weight (lbs)	Price
Electric Models							
342900	BPCV-E1	Single Deck – Bakery Depth	40"W x 62"H x 46"D	208V 1 PH	10.5	514	\$9,248
342100	BPCV-E1	Single Deck – Bakery Depth	40"W x 62"H x 46"D	208V 3 PH	10.5	514	\$9,248
343100	BPCV-E1	Single Deck – Bakery Depth	40"W x 62"H x 46"D	240V 1 PH	10.5	514	\$9,248
343200	BPCV-E1	Single Deck – Bakery Depth	40"W x 62"H x 46"D	240V 3 PH	10.5	514	\$9,248
342900	BPCV-E2	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	208V 1 PH	21	1,028	\$17,507
342100	BPCV-E2	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	208V 3 PH	21	1,028	\$17,507
343100	BPCV-E2	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	240V 1 PH	21	1,028	\$17,507
343200	BPCV-E2	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	240V 3 PH	21	1,028	\$17,507

Part Number	Model	Gas	Deck	Dimensions	BTU	Weight (lbs)	Price
Gas Models							
340900	BPCV-G1	NAT	Single Deck – Bakery Depth	40"W x 62"H x 46"D	90,000	500	\$7,902
340902	BPCV-G1	LP	Single Deck – Bakery Depth	40"W x 62"H x 46"D	90,000	500	\$7,902
340900	BPCV-G2	NAT	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	180,000	1,000	\$15,247
340902	BPCV-G2	LP	Double Deck – Bakery Depth	40"W x 74 1/2"H x 46"D	180,000	1,000	\$15,247

BPCV Convection Oven Accessories & Options

Part Number	Description		Price With Oven/Without Oven (if applicable)
Specify	Solid Door	Per Door	\$1,038
310790	Oven Racks		\$210
390116	Stacking Kit with Casters	Double Stack unit	\$298/\$794
390106	Stacking Kit with Legs	Double Stack unit/free with oven purchase	Free/\$719
390115	26" Legs with Casters	Single unit only	\$602/\$882
390174	26" Legs	Single unit only/free with oven purchase	Free/\$843
390171	26" S/S Legs, Shelf & Rack Guides	Single unit only	\$719/\$1,115
390167	26" S/S Legs w/ Casters, Shelf & Rack Guides	Single unit only	\$897/\$1,393

Restaurant Series Stockpot Ranges

The Restaurant Series Stockpot Ranges feature stainless steel front, sides & cabinet base, durable, cool to the touch knobs, heavy-duty top grates with full drip pans, 90,000-210,000 BTU burners and heavy-duty castings, with sloping design to remove spills. Options include 3 valves per 3 ring burner. Burner can support a maximum weight of 50lbs. FOB Bakers Pride Dock, Freight Class 70.

Part Number	Model	Gas	Burners	BTU	Dimensions	Weight (lbs)	Price
381300	BPSP-18-2	Convertible	3 ring, 2 valves	90,000	18"W x 24"H x 21"D	130	\$1,816
382700	BPSP-18-3	Convertible	3 ring, 3 valves	105,000	18"W x 24"H x 21"D	135	\$1,888
384000	BPSP-18-2-D	Convertible	2 units, 2 valves	180,000	18"W x 24"H x 42"D	255	\$3,735
382600	BPSP-18-3-D	Convertible	2 units, 3 valves	210,000	18"W x 24"H x 42"D	260	\$4,430
389300	BPSP-36-2-D	Convertible	2 units, 2 valves	180,000	36"W x 24"H x 21"D	260	\$3,928
384900	BPSP-36-3-D	Convertible	2 units, side-by-side 3 valves	210,000	36"W x 24"H x 21"D	265	\$4,176
382500	BPSP-18J-13	NAT	18 orifice jet, 13" wok ring	125,000	18"W x 30"H x 21.5"D	105	\$2,127
382502	BPSP-18J-13	LP	18 orifice jet, 13" wok ring	125,000	18"W x 30"H x 21.5"D	105	\$2,127
381500	BPSP-18J-16	NAT	18 orifice jet, 16" wok ring	125,000	18"W x 30"H x 21.5"D	105	\$2,352
381502	BPSP-18J-16	LP	18 orifice jet, 16" wok ring	125,000	18"W x 30"H x 21.5"D	105	\$2,352



RESTAURANT SERIES

Restaurant Series Heavy-Duty Fryers

High capacity, high production Restaurant Series Heavy-Duty Fryers feature front sloping vessel bottom for extra depth oil level and high performance burners for instant for instant recovery. Cool Zone Feature consists of a front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life. Deeper vessel allows for extra depth oil level for frying larger products. High performance burners provide instant recovery at peak production. Specify type of gas and elevation if over 2000 ft. when ordering. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	Oil Cap.	BTU	Dimensions	Cooking Area	Burners	Weight (lbs)	Price
302700	BPF-3540	NAT	35-40 lbs.	76,000	15 1/2"W x 45 3/4" H x 31"D	13 1/4" X 14"	2	175	\$2,715
302702	BPF-3540	LP	35-40 lbs.	76,000	15 1/2"W x 45 3/4" H x 31"D	13 1/4" X 14"	2	175	\$2,715
301300	BPF-4050	NAT	40-50 lbs.	114,000	15 1/2"W x 45 3/4"H x 30 1/2"D	14" x 14"	3	225	\$2,879
301302	BPF-4050	LP	40-50 lbs.	114,000	15 1/2"W x 45 3/4"H x 30 1/2"D	14" x 14"	3	225	\$2,879
301400	BPF-6575	NAT	65-75 lbs.	152,000	22 1/2"W x 45 3/4"H x 34 1/4"D	18" x 18"	4	305	\$3,525
301402	BPF-6575	LP	65-75 lbs.	152,000	22 1/2"W x 45 3/4"H x 34 1/4"D	18" x 18"	4	305	\$3,525

Accessories & Options			
390128		Set of 4 Legs (Cone 6")	\$172
315410		Set of 4 Plate Casters (2 with brakes)	\$338
390152	Model 3540	Fine Mesh Crumb Screen	\$50
300510	Model 3540	Fryer Basket – Small	\$146
300440	Model 3540 & 4050 Fryers	Vessel Cover with Handle	\$284
390159	Model 3540 & 4050 Fryers	Joiner Strips	\$259
300271	Model 3540 & 4050 Fryers	Conversion Kit from LP to Natural	\$408
390233	Model 3540 & 4050 Fryers	Conversion Kit from Natural to LP	\$130
300922	Model 4050 Fryers	Fine Mesh Crumb Screen	\$89
300923	Model 4050 Fryers	Regular Crumb Screen	\$65
300189	Model 4050 Fryers	Fryer Basket – Small	\$105
300645	Model 6575 Fryers	Fine Mesh Crumb Screen	\$95
300612	Model 6575 Fryers	Regular Crumb Screen	\$80
390157	Model 6575 Fryers	Vessel Cover with Handle	\$284
300611	Model 6575 Fryers	Fryer Basket – Small	\$105
300624	Model 6575 Fryers	Joiner Strips	\$144
390189	Model 6575 Fryers	Conversion Kit from LP to Natural	\$179
390188	Model 6575 Fryers	Conversion Kit from Natural to LP	\$152

HD COOKLINE SERIES



HD COOKLINE SERIES: COUNTERTOP RANGES, GRIDDLES, FRYERS & CHARBROILERS

Our world-renown XX-Series Charbroilers have finally met their match!

Designed and engineered to complete the cookline, choose one or mix and match our BPHTG and BPHMG Series heavy-duty countertop griddles, our BPHHP Series open burner countertop ranges, BPHCB and BPHCRB Series Charbroilers and the industry's standard in heavy-duty countertop charbroilers, the classic XX and XXGS Series.

Standard features include heavy-duty construction, all stainless steel grease pans and high performance, high BTUH burners.

With a working height of only 13 1/4", the HD Series cookline is ideal for use on under counter refrigerated bases or countertops.

The BPHTG and BPHMG griddles are available in six sizes from 24" to 72" and two control options: manual or thermostatic snap-action, while the BPHCB Series Charbroilers are available in cast iron radiant and the BPHCRB Charbroilers available in GLO-Stone models.

BPHHP Series Open Burner ranges feature 30,000 BTUH per burner and are available in flat surfaces or step-up models for saute cooking.

All feature 3/4" NPT rear gas connections, natural or LP gas.

HD COOKLINE SERIES

BPHP Series Countertop Hot Plates

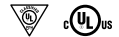
The BPHP open burner countertop ranges are built extra tough to meet the demands of the busiest kitchens. Standard features include heavy-duty, construction, 30,000 BTUH cast iron burners, exceptionally heavy, individual cast iron top grates, durable stainless steel exteriors and stainless steel drip pans. The BPHP countertop ranges are available in 2, 4, 6 or 8 burner models with standard flat surfaces or step-up models for saute. The BPHP Series matches perfectly with any XX or HD Cookline product. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTU	Burners	Range Top Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
22461020	BPHP-212i	Convertible	60,000	2	12 x 23 3/4 (305 x 603)	12"W x 13 3/4"H x 30 1/8"D (305 x 351 x 765)	80 (36)	\$1,916
22461040	BPHP-424i	Convertible	120,000	4	24 x 23 3/4 (610 x 603)	24"W x 13 3/4"H x 30 1/8"D (610 x 351 x 765)	161 (75)	\$2,889
22461060	BPHP-636i	Convertible	180,000	6	36 x 23 3/4 (914 x 603)	36"W x 13 3/4"H x 30 1/8"D (914 x 351 x 765)	227 (103)	\$3,807
22461080	BPHP-848i	Convertible	240,000	8	48 x 23 3/4 (1219 x 603)	48"W x 13 3/4"H x 30 1/8"D (1219 x 351 x 765)	298 (135)	\$4,848

BPHPHS Series Countertop Step-Up Hot Plates

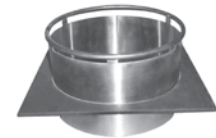
The BPHPHS Step-Up ranges are perfect for saute and are built extra tough to meet the demands of the busiest kitchens. Standard features include heavy-duty, construction, 30,000 BTUH cast iron burners, exceptionally heavy, individual cast iron top grates, durable stainless steel exteriors and stainless steel drip pans. The BPHPHS countertop ranges are available in 2, 4, 6 or 8 burner models with standard flat surfaces or step-up models for saute. The BPHPHS Series matches perfectly with any XX or HD Cookline product. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTU	Burners	Range Top Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
22471020	BPHPHS-212i	Convertible	60,000	2	12 x 28 1/2 (305 x 724)	12"W x 16 1/4"H x 30 1/4"D (305 x 413 x 768)	250 (114)	\$2,384
22471040	BPHPHS-424i	Convertible	120,000	4	24 x 28 1/2 (610 x 724)	24"W x 16 1/4"H x 30 1/4"D (610 x 413 x 768)	320 (185)	\$3,452
22471060	BPHPHS-636i	Convertible	180,000	6	36 x 28 1/2 (914 x 724)	36"W x 16 1/4"H x 30 1/4"D (914 x 413 x 768)	400 (182)	\$4,112
22471080	BPHPHS-848i	Convertible	240,000	8	48 x 28 1/2 (1219 x 724)	48"W x 16 1/4"H x 30 1/4"D (1219 x 413 x 768)	540 (245)	\$5,795

Restaurant Series Hot Plate Wok Ring Adaptor

Wok ring adaptor replaces Flat Gas Hotplate grate to accommodate standard woks. It can be ordered at the time of the original order or later, as a separate order. If shipping via air freight, dimensional weights apply. Backed by APW's One Year Warranty. FOB Bakers Pride Dock, freight class 100.



Part Number	Used With	Price
21815507	Wok Ring for BPHP Gas Hot Plates	\$431

BPHMG and BPHTG Series Low Profile Countertop Griddles

The new BPHMG and BPHTG series griddles are available with your choice of 2 types of controls — manual or thermostatic snap action — for maximum precision and control. Standard features include 1" thick griddle plate, all stainless steel exterior, stainless steel grease pans, stainless steel splash guards, construction, and 32,000 BTUH burners for quick pre-heat and recovery. The BPHMG and BPHTG series countertop griddles are available in 5 sizes starting at 24" up to 72", in one foot increments. The BPHMG and BPHTG series griddle matches perfectly with any XX or HD Series Cookline product. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTU	Range Top Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
Manual Controls							
22441240	BPHMG-2424i	Convertible	64,000	23 7/8 x 24 (606 x 610)	24"W x 15 1/4"H x 33 1/4"D (610 x 387 x 846)	290 (123)	\$3,812
22441360	BPHMG-2436i	Convertible	96,000	35 7/8 x 24 (911 x 610)	32"W x 15 1/4"H x 33 1/4"D (914 x 387 x 846)	430 (195)	\$5,272
22441480	BPHMG-2448i	Convertible	128,000	47 7/8 x 24 (1216 x 610)	48"W x 15 1/4"H x 33 1/4"D (1219 x 387 x 846)	520 (236)	\$6,668
22441600	BPHMG-2460i	Convertible	160,000	59 7/8 x 24 (1521 x 610)	60"W x 15 1/4"H x 33 1/4"D (1524 x 387 x 846)	710 (323)	\$8,238
22441720	BPHMG-2472i	Convertible	192,000	71 7/8 x 24 (1862 x 610)	72"W x 15 1/4"H x 33 1/4"D (1829 x 387 x 846)	860 (391)	\$11,388
Thermostatic Snap-Action Controls							
22431240	BPHTG-2424i	Convertible	64,000	23 7/8 x 24 (606 x 610)	24"W x 15 1/4"H x 33 1/4"D (610 x 387 x 846)	290 (123)	\$5,332
22431360	BPHTG-2436i	Convertible	96,000	35 7/8 x 24 (911 x 610)	32"W x 15 1/4"H x 33 1/4"D (914 x 387 x 846)	430 (195)	\$7,112
22431480	BPHTG-2448i	Convertible	128,000	47 7/8 x 24 (1216 x 610)	48"W x 15 1/4"H x 33 1/4"D (1219 x 387 x 846)	520 (236)	\$8,824
22431600	BPHTG-2460i	Convertible	160,000	59 7/8 x 24 (1521 x 610)	60"W x 15 1/4"H x 33 1/4"D (1524 x 387 x 846)	710 (323)	\$11,244
22431720	BPHTG-2472i	Convertible	192,000	71 7/8 x 24 (1862 x 610)	72"W x 15 1/4"H x 33 1/4 (1829 x 387 x 846)	860 (391)	\$14,459

* Height of grilling surface includes 4" (102mm) standard legs — Dimensions nominal

HD COOKLINE SERIES

BPHCB / BPHCRB Series Countertop Charbroilers

The BPHCCB Series gas radiant Charbroilers are designed for heavy duty charcoal style broiling without the use of coal or ceramic stones. The HDCRB Series features Glo-Stone models which gives additional flame-flare for a richer flavor profile. They feature heavy duty, construction, high input 20,000 BTUH clog proof burners located every 4 7/8" for maximum performance, cast iron radiants and heat deflectors as well as adjustable top grates for maximum flexibility & temperature control. Durable stainless steel exteriors and stainless steel water pans are standard. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	BTU	Grates	Burners	Range Top Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
Radiant Models								
22411240	BPHCB-2424i	80,000	4	4	21 1/2 x 24 (546 x 610)	24"W x 15 1/4"H x 33 1/4"D (610 x 387 x 846)	167 (76)	\$5,139
22411360	BPHCB-2436i	120,000	6	6	21 1/2 x 36 (546 x 914)	36"W x 15 1/4"H x 33 1/4"D (915 x 387 x 846)	225 (102)	\$6,912
22411480	BPHCB-2448i	160,000	8	8	21 1/2 x 48 (546 x 1219)	48"W x 15 1/4"H x 33 1/4"D (1219 x 387 x 846)	335 (152)	\$8,804
22411600	BPHCB-2460i	200,000	10	10	21 1/2 x 60 (546 x 1524)	60"W x 15 1/4"H x 33 1/4"D (1524 x 387 x 846)	478 (217)	\$11,227
22411720	BPHCB-2472i	240,000	12	12	21 1/2 x 72 (546 x 1829)	72"W x 15 1/4"H x 33 1/4"D (1829 x 387 x 846)	613 (278)	\$12,486
Glo-Stone Series Models								
22421240	BPHCRB-2424i	80,000	4	4	21 1/2 x 24 (546 x 610)	24"W x 15 1/4"H x 33 1/4"D x (610 x 387 x 846)	167 (76)	\$5,289
22421360	BPHCRB-2436i	120,000	6	6	21 1/2 x 36 (546 x 914)	36"W x 15 1/4"H x 33 1/4"D x (915 x 387 x 846)	225 (102)	\$7,116
22421480	BPHCRB-2448i	160,000	8	8	21 1/2 x 48 (546 x 1219)	48"W x 15 1/4"H x 33 1/4"D (1219 x 387 x 846)	335 (152)	\$9,064
22421600	BPHCRB-2460i	200,000	10	10	21 1/2 x 60 (546 x 1524)	60"W x 33 1/4 x 15 1/4 (1524 x 846 x 387)	478 (217)	\$12,533
22421720	BPHCRB-2472i	240,000	12	12	21 1/2 x 72 (546 x 1829)	72"W x 33 1/4 x 15 1/4 (1829 x 846 x 387)	613 (278)	\$13,940

BPHEF Series Countertop Electric Fryers

The BPHEF Electric Fryers are built extra tough to meet the demands of the busiest kitchens. Standard features include BPHEF-15Si heavy-duty, stainless steel body. Fry baskets are constructed of nickel-plated steel. The BPHEF countertop fryers require hard wiring in the field. All units feature 4" adjustable chrome legs. FOB Bakers Pride Dock, Freight Class 85.



Part Number	Model	Oil lbs. (Kilos)	Electrical	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
22491150	BPHEF-15Si	15 (6.8)	208/240V, 5.7/4.8KW , 23.8/20.6 Amps	12"W x 17 1/2"H x 30"D (305 X 445 X 762)	36 (16)	\$2,832
22491300	BPHEF-30Ti	30 (13.6)	208/240V, 11.4/8.6W , 47.7/41.2 Amps	24"W x 17 1/2"H x 30"D (610 X 445 X 762)	75 (34)	\$4,765

HD Series Accessories

Part Number	Description	Price
3102220	Fish Grate (rolled rod)	\$214
3102215	Meat Grate	\$484
21843910	12" Griddle Section For Charbroilers	\$180
21844024	9" x 24" Work Shelf	\$250
21844036	9" x 36" Work Shelf	\$299
21844048	9" x 48" Work Shelf	\$455
21844060	9" x 60" Work Shelf	\$524
21844072	9" x 72" Work Shelf	\$577
21844124	9" x 24" Work Shelf w/cut-outs for 2 1/3 size pans	\$264
21844136	9" x 36" Work Shelf w/cut-outs for 2 1/3 size pans	\$311
21844148	9" x 48" Work Shelf w/cut-outs for 2 1/3 size pans	\$444
21844160	9" x 60" Work Shelf w/cut-outs for 2 1/3 size pans	\$542
21844172	9" x 72" Work Shelf w/cut-outs for 2 1/3 size pans	\$588



Precise Engineering, Versatility, Proven Performance, Selection And Variety



All Stainless Series

- Cast iron or stainless radiants & Glo-Stones easily interchangeable
- High performance burners spaced every 4" for faster pre-heat, quicker recovery & consistent surface temperatures
- Double-walled, heavy duty steel construction
- 180° burner valves provide greater temperature control
- Easy-Lite/Always-Lit crossover pilot tube
- All stainless work decks & slide-out water/grease pans



XX Series

- Heavy plate steel, hand welded to form a single piece, unitized body for strength, durability & long life
- All stainless exterior shell with unique air blanket for ventilation & cooler outer temperatures
- High input & energy efficient burners with optional flame failure safety pilots
- 24" Deep broiling surface, with an exceptionally low profile ideal for use on refrigerated cabinets
- Variety of grate types & three separate tilting positions



CH Series

- Designed for high volume broiling & constructed of extra heavy duty 1/2" and 1/4" hand-welded plate steel & angle iron
- Expansive grilling areas up to 80" wide and extra deep 24" broiling surface
- Standard features include an 8" deep, 1/4" thick lintel plate, front mounted grease trough with stainless steel slide-out water/grease pans & a variety of grates

DANTE SERIES CHARBROILERS

Classic XX Series Countertop Charbroilers

The classic XX Series gas radiant Charbroilers are designed for heavy duty charcoal style broiling without the use of coal or ceramic stones. They feature heavy duty, hand welded unitized construction, high input 18,000 BTUH clog proof burners located every 4 7/8" for maximum performance, stainless steel or cast iron radiants and heat deflectors as well as adjustable top grates for maximum flexibility & temperature control. XX Series can be easily converted for use with Glo-Stones in lieu of radiants. Durable stainless steel exteriors and stainless steel grease pans are standard. The Classic XX Series matches perfectly with any XX or XHD series Cookline products. Optional bolt-on condiment rails can be added. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTU	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
53500100000	XX-4	NAT	72,000	4	4	21 x 24 (533 X 610)	26 1/4"W x 13 1/4"H x 30"D (667 X 337 X 762)	330 (150)	\$6,472
53510100000	XX-4	LP	72,000	4	4	21 x 24 (533 X 610)	26 1/4"W x 13 1/4"H x 30"D (667 X 337 X 762)	330 (150)	\$6,472
53700100000	XX-6	NAT	108,000	6	6	31 1/2 x 24 (800 X 610)	36 3/4"W x 13 1/4"H x 30"D (933 X 337 X 762)	355 (161)	\$8,260
53710100000	XX-6	LP	108,000	6	6	31 1/2 x 24 (800 X 610)	36 3/4"W x 13 1/4"H x 30"D (933 X 337 X 762)	355 (161)	\$8,260
53900100000	XX-8	NAT	144,000	8	8	42 x 24 (1067 X 610)	47 3/4"W x 13 1/4"H x 30"D (1213 X 337 X 762)	435 (198)	\$10,386
53910100000	XX-8	LP	144,000	8	8	42 x 24 (1067 X 610)	47 3/4"W x 13 1/4"H x 30"D (1213 X 337 X 762)	435 (198)	\$10,386
54100100000	XX-10	NAT	180,000	10	10	52 1/2 x 24 (1334 X 610)	58 1/4"W x 13 1/4"H x 30"D x (1480 X 337 X 762)	584 (265)	\$13,426
54110100000	XX-10	LP	180,000	10	10	52 1/2 x 24 (1334 X 610)	58 1/4"W x 13 1/4"H x 30"D (1480 X 337 X 762)	584 (265)	\$13,426

Classic XX Series Accessories & Options

	XX-4		XX-6		XX-8		XX-10	
	Part Number	Price	Part Number	Price	Part Number	Price	Part Number	Price
Set of Steel Burners	Standard	\$0	Standard	\$0	Standard	\$0	Standard	\$0
Additional Set of Steel Burners	XX4opt-09	\$672	XX6opt-09	\$790	XX8opt-09	\$1,010	XX10opt-09	\$1,637
Cast Iron Burner's in Lieu of Steel	XX4opt-10	\$522	XX6opt-10	\$784	XX8opt-10	\$1,045	XX10opt-10	\$1,307
Additional Set Cast Iron Burners	XX4opt-10	\$1,005	XX6opt-10	\$1,508	XX8opt-10	\$2,009	XX10opt-10	\$2,512
Set S/S Radiants	T1155T (Set of 4)	\$0	T1155T (Set of 6)	\$0	T1155T (Set of 8)	\$0	T1155T (Set of 10)	\$0
Additional Set S/S Radiants	T1155T (Set of 4)	\$275	T1155T (Set of 6)	\$413	T1155T (Set of 8)	\$551	T1155T (Set of 10)	\$689
Cast Iron Radiants in Lieu of S/S	T1007A (Set of 4)	\$177	T1007A (Set of 6)	\$266	T1007A (Set of 8)	\$355	T1007A (Set of 10)	\$444
Additional Set Cast Iron Radiants	T1007A (Set of 4)	\$495	T1007A (Set of 6)	\$743	T1007A (Set of 8)	\$991	T1007A (Set of 10)	\$1,238
S/S Splash Guard	G1081X	\$711	G1082X	\$734	G1083X	\$840	G1084X	\$923
Glo-Stones	XX4OPT-05	\$1,768	XX6OPT-05	\$1,801	XX8OPT-05	\$2,580	XX10OPT-05	\$3,072
S/S Work Deck	G1070X	\$859	G1086X	\$869	G1087X	\$1,065	G1088X	\$1,162
Richlite Work Deck	T9012X	\$1,059	T9011X	\$1,252	T9006X	\$1,327	T9005X	\$1,542
Pan Cut Outs Each	Contact CS	\$253	Contact CS	\$253	Contact CS	\$253	Contact CS	\$253
Overhead Back Shelves	XX4OPT-08	\$1,081	XX6OPT-08	\$1,514	XX8OPT-08	\$1,948	XX10OPT-08	\$2,053
Condiment Rail	G1266X	\$691	G1265X	\$726	G1264X	\$815	G1263X	\$894
Smoke Assist Base	G1370T	\$2,903	G1368T	\$3,270	G1369T	\$3,859	G1371T	\$4,048
Natural Wood Smoke Chip Drawers Each	21884847	\$822	21884847	\$822	21884847	\$822	21884847	\$822
Log Holders Each	21882419	\$562	21882419	\$562	21882419	\$562	21882419	\$562

DANTE SERIES CHARBROILERS

L-R Series Low Profile Countertop Radiant Charbroilers

The L-R Series low profile gas countertop radiant charbroilers feature high efficiency 18,000 BTUH burners located every 4" for higher temperatures and maximum production. Stainless steel or optional cast iron radiant heat deflectors provide consistent cooking temperatures and can be easily converted for use with Glo-Stones. Standard cross-over pilot tube system provides additional safety, energy savings and front heat. The low profile design and fully insulated double-walled construction is ideal for use on refrigerated cabinets and the all stainless steel front, top, back and sides provide attractive styling, durability and ease of cleaning. Stainless steel water and grease pans are standard. May be used with or without 4" legs (included). Floating rod grates may be adjusted in four separate tilting positions for maximum flexibility while a variety of grate types are optional at N/C and may be mixed and matched. Flame failure safety pilots are optional, for export only. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTUH (KW)	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21854000	L-24R	NAT	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 18"H x 33"D (610 x 457 x 838)	240 (109)	\$6,375
21860700	L-24R	LP	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 18"H x 33"D (610 x 457 x 838)	240 (109)	\$6,375
21845200	L-30R	NAT	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 18"H x 33"D (762 x 457 x 838)	290 (132)	\$7,583
21845202	L-30R	LP	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 18"H x 33"D (762 x 457 x 838)	290 (132)	\$7,583
21843600	L-36R	NAT	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 18"H x 33"D (915 x 457 x 838)	340 (155)	\$8,141
21849500	L-36R	LP	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 18"H x 33"D (915 x 457 x 838)	340 (155)	\$8,141
21860400	L-48R	NAT	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 18"H x 33"D (1219 x 457 x 838)	400 (182)	\$10,072
21859900	L-48R	LP	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 18"H x 33"D (1219 x 457 x 838)	400 (182)	\$10,072
21849300	L-60R	NAT	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 18"H x 33"D (1524 x 457 x 838)	530 (241)	\$12,092
21859500	L-60R	LP	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 18"H x 33"D (1524 x 457 x 838)	530 (241)	\$12,092
21843210	L-72R	NAT	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 18"H x 33"D (1829 x 457 x 838)	660 (300)	\$13,529
Contact CS	L-72R	LP	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 18"H x 33"D (1829 x 457 x 838)	660 (300)	\$13,529

C-R Series Standard Profile Countertop Radiant Charbroilers

The C-R Series gas countertop radiant charbroilers feature fully insulated double walled construction, all stainless steel front, top, back and sides and individual, removable, steel, floating rod grates which may be adjusted in any combination of four separate positions. A variety of grate types are optional at N/C and may be mixed and matched. High efficiency 18,000 BTUH burners are located every 4" for higher temperatures and maximum production. C-R Series can be easily converted for use with Glo-Stones in lieu of radiants. Slide-out warming rack, adjustable lower broiler, or natural wood smoke chip drawers are optional. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots available for export only. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTUH (KW)	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21850000	C-24R	NAT	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 22"H x 33.5"D (610 x 559 x 838)	260 (118)	\$6,943
21849400	C-24R	LP	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 22"H x 33.5"D (610 x 559 x 838)	260 (118)	\$6,943
21844401	C-30R	NAT	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 22"H x 33.5"D (762 x 559 x 838)	330 (150)	\$8,188
21844400	C-30R	LP	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 22"H x 33.5"D (762 x 559 x 838)	330 (150)	\$8,188
21841700	C-36R	NAT	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 22"H x 33.5"D (915 x 559 x 838)	400 (182)	\$8,987
21856000	C-36R	LP	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 22"H x 33.5"D (915 x 559 x 838)	400 (182)	\$8,987
21842100	C-48R	NAT	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 22"H x 33.5"D (1219 x 559 x 838)	440 (200)	\$11,022
Contact CS	C-48R	LP	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 22"H x 33.5"D (1219 x 559 x 838)	440 (200)	\$11,022
21849700	C-60R	NAT	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 22"H x 33.5"D (1524 x 559 x 838)	585 (266)	\$13,522
21846700	C-60R	LP	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 22"H x 33.5"D (1524 x 559 x 838)	585 (266)	\$13,522
21846500	C-72R	NAT	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 22"H x 33.5"D (1829 x 559 x 838)	850 (386)	\$15,202
21846502	C-72R	LP	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 22"H x 33.5"D (1829 x 559 x 838)	850 (386)	\$15,202

DANTE SERIES CHARBROILERS

F-R Series Floor Model Radiant Charbroiler with Built-In Cabinet Base

The F-R Series gas floor model charbroilers feature a built-in cabinet base, double walled, fully insulated construction. Front, top, sides, and back are all stainless steel. Individual, removable steel floating rod grates may be adjusted in any combination of four separate filling positions. A variety of grate tops are optional at N/C and may be mixed and matched. High efficiency, 18,000 BTUH burners are located every 4" for higher temperatures and maximum production. Bolt-on work decks are removable. The F-R Series broilers are available with stainless steel or cast iron radiants or may be easily converted for use with Glo-Stones in lieu of radiants. Slide out warming racks, adjustable lower broiler and natural wood smoke chip drawers are among the many available options. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots for export only. FOB Bakers Pride Dock, Freight Class 70.



Part Number	Model	Gas	BTUH (KW)	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21845400	F-24R	NAT	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 42"H x 33"D (610 x 1066 x 838)	320 (146)	\$8,348
21845402	F-24R	LP	90,000 (21.98)	4	5	21 x 24 (534 x 610)	24"W x 42"H x 33"D (610 x 1066 x 838)	320 (146)	\$8,348
21842700	F-30R	NAT	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 42"H x 33"D (762 x 1066 x 838)	380 (173)	\$9,844
21842702	F-30R	LP	108,000 (26.37)	5	6	27 x 24 (686 x 610)	30"W x 42"H x 33"D (762 x 1066 x 838)	380 (173)	\$9,844
21843100	F-36R	NAT	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 42"H x 33"D (915 x 1066 x 838)	460 (209)	\$10,816
21843102	F-36R	LP	144,000 (35.16)	6	8	33 x 24 (838 x 610)	36"W x 42"H x 33"D (915 x 1066 x 838)	460 (209)	\$10,816
21843000	F-48R	NAT	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 42"H x 33"D (1219 x 1066 x 838)	696 (316)	\$13,327
21843002	F-48R	LP	198,000 (48.35)	8	11	45 x 24 (1143 x 610)	48"W x 42"H x 33"D (1219 x 1066 x 838)	696 (316)	\$13,327
21851600	F-60R	NAT	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 42"H x 33"D (1524 x 1066 x 838)	770 (350)	\$15,580
21854400	F-60R	LP	252,000 (61.53)	10	14	57 x 24 (1448 x 610)	60"W x 42"H x 33"D (1524 x 1066 x 838)	770 (350)	\$15,580
21847300	F-72R	NAT	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 42"H x 33"D (1829 x 1066 x 838)	960 (437)	\$17,438
21847302	F-72R	LP	306,000 (74.72)	12	17	69 x 24 (1753 x 610)	72"W x 42"H x 33"D (1829 x 1066 x 838)	960 (437)	\$17,438

DANTE SERIES CHARBROILERS

L, C & F-Series Accessories & Options

	L, C & F 24R/GS		L, C & F 30R/GS		L, C & F 36R/GS		L, C & F 48R/GS	
	Part Number	Price	Part Number	Price	Part Number	Price	Part Number	Price
Set of S/S Radiants	21882413	\$0	21883013	\$0	21883613	\$0	21884813	\$0
Additional Set S/S Radiants	21882413	\$484	21883013	\$580	21883613	\$769	21884813	\$1,054
Cast Iron Radiants in Lieu of S/S	21882414	\$410	21883014	\$491	21883614	\$652	21884814	\$905
Additional Set Cast Iron Radiants	21882414	\$799	21883014	\$1,178	21883614	\$1,269	21884814	\$1,532
Stainless Steel Work Deck 6"	21882420	\$0	21883020	\$0	21883620	\$0	21880660	\$0
Stainless Steel Work Deck 10"	21882421/21880632	\$837	21883021/21880648	\$922	21883621/21880625	\$971	21884821/21880622	\$1,065
Glo-Stones	21882407	\$903	21883007	\$1,129	21883607	\$1,325	21884807	\$1,547
Pan Cut Outs in S/S Work Deck	Contact CC	\$253	Contact CC	\$253	Contact CC	\$253	Contact CC	\$253
Condiment Rail	21882418	\$647	21883018	\$688	21883618	\$726	21880720	\$815
Natural Wood Chip Drawers (Warming Rack must be purchased)	21884847 (3 Max)	\$822	21884847 (4 Max)	\$822	21884847 (4 Max)	\$822	21884847 (6 Max)	\$822
L Series Wood Chip Drawer & Drip Pan	21882446	\$1,146	21883046	\$1,168	21883646	\$1,220	21884846	\$1,343
Grease Catch Assy (option w/no warming rack)	21880436	\$192	21880436	\$192	21880436	\$192	21880436	\$192
Over head Back Shelves	21882435	\$1,044	21883035	\$1,293	21883635	\$1,462	21880700	\$1,879
S/S Splash Guard	21882436	\$1,062	21883036	\$1,027	21883636	\$1,040	21884836	\$1,460
Warming Racks C&F Series Only	21882401	\$1,239	21883001	\$1,368	21883601	\$1,541	21884801	\$2,386
Log Holder C&F Series	21882415	\$562	21882415	\$562	21882415	\$562	21882415	\$562
Set of 4 Casters F Series Only	21886011	\$530	21886011	\$530	21886011	\$530	21886011	\$530

L, C & F-Series Accessories & Options (continued)

	L, C & F 60R/GS		L, C & F 72R/GS	
	Part Number	Price	Part Number	Price
Set of S/S Radiants	21886013	\$0	21887213	\$0
Additional Set S/S Radiants	21886013	\$1,215	21887213	\$1,478
Cast Iron Radiants in Lieu of S/S	21886014	\$1,156	21887214	\$1,379
Additional Set Cast Iron Radiants	21886014	\$1,967	21887214	\$2,315
Stainless Steel Work Deck 6"	21880740	\$0	21887220	\$0
Stainless Steel Work Deck 10"	21886021/21880620	\$1,270	21887221/21880619	\$1,357
Glo-Stones	21886007	\$1,944	21887207	\$2,232
Pan Cut Outs in S/S Work Deck	Contact CC	\$253	Contact CC	\$253
Condiment Rail	21880731	\$924	21887218	\$971
Natural Wood Chip Drawers (Warming Rack must be purchased)	21884847 (8 Max)	\$822	21884847 (10 Max)	\$822
L Series Wood Chip Drawer & Drip Pan	21883046 (8 Max)	\$1,168	21883646 (10 Max)	\$1,220
Grease Catch Assy (option w/no warming rack)	21880436	\$192	21880436	\$192
Over head Back Shelves	21886035	\$2,053	21887235	\$2,338
S/S Splash Guard	21886036	\$1,681	21887236	\$1,783
Warming Racks C&F Series Only	21886001	\$2,719	21887231	\$3,045
Log Holder C&F Series	21882415	\$562	21882415	\$562
Set of 4 Casters F Series Only	21886011	\$530	21886011	\$530

DANTE SERIES CHARBROILERS

CH Series Extra Heavy Duty Radiant Charbroilers

The CH Series gas radiant charbroilers are designed for high volume broiling and are constructed of extra heavy duty 1/2" and 1/4" hand welded steel plate, 18,000 BTUH burners are located every 4 7/8" for maximum production while heavy duty stainless or optional cast iron deflectors ensure even surface temperatures. 1" NPT rear gas connection now standard. Natural or LP gas. 8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard, with optional legs and casters. CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens. FOB Bakers Pride Dock, Freight Class 85.



Part Number	Model	Gas	BTUH	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
611C06NO	CH-6	NAT	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8"W x 40"H x 36 1/4"D (846 x 1016 x 921)	570 (259)	\$13,349
611C06LO	CH-6	LP	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8"W x 40"H x 36 1/4"D (846 x 1016 x 921)	570 (259)	\$13,349
612C08NO	CH-8	NAT	144,000	8	8	42 x 24 (1067 x 610)	44"W x 40"H x 36 1/4"D (1118 x 1016 x 921)	700 (318)	\$16,736
612C08LO	CH-8	LP	144,000	8	8	42 x 24 (1067 x 610)	44"W x 40"H x 36 1/4"D (1118 x 1016 x 921)	700 (318)	\$16,736
613C10NO	CH-10	NAT	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40"H x 36 1/4"D (1387 x 1016 x 921)	900 (408)	\$20,295
613C10LO	CH-10	LP	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40"H x 36 1/4"D (1387 x 1016 x 921)	900 (408)	\$20,295

CH Series Accessories & Options

	CH-6		CH-8		CH-10	
	Part Number	Price	Part Number	Price	Part Number	Price
Set of S/S Burners	Standard	\$0	Standard	\$0	Standard	\$0
Additional Set S/S Burners	CH6OPT-09	\$806	CH8OPT-09	\$1,049	CH10OPT-09	\$1,500
Set of S/S Radiants	T1155T (set of 6)	\$0	T1155T (set of 8)	\$0	T1155T (set of 10)	\$0
Additional Set S/S Radiants	T1155T (set of 6)	\$410	T1155T (set of 8)	\$551	T1155T (set of 10)	\$689
Cast Iron Burners in Lieu of S/S	Contact CC	\$669	Contact CC	\$916	Contact CC	\$1,145
Additional Set Cast Iron Burners	CH6OPT-10	\$1,671	CH8OPT-10	\$2,290	CH10OPT-10	\$2,766
Cast Iron Radiants in Lieu of S/S	T1007A (set of 6)	\$266	T1007A (set of 8)	\$355	T1007A (set of 10)	\$444
Additional Set Cast Iron Radiants	T1007A (set of 6)	\$743	T1007A (set of 8)	\$991	T1007A (set of 10)	\$1,238
Glo-Stones	CH6OPT-05	\$1,452	CH8OPT-05	\$1,935	CH10OPT-05	\$2,656
Log Holders Each	21882415	\$562	21882415	\$562	21882415	\$562
S/S Side Splash Guards	H1530S	\$1,137	H1530S	\$1,137	H1530S	\$1,137
S/S Side Panels Each Side	H1385X	\$413	H1385X	\$413	H1385X	\$413
Pan Cut Outs Each (Largest size cutout 1/3 pan)	Contact CC	\$253	Contact CC	\$253	Contact CC	\$253
S/S Heat Shields	T3079V	\$501	T3080V	\$610	T3081X	\$789
Plate Shelf w/ S/S Work Deck	CH6KIT#3	\$1,701	CH8KIT#3	\$2,143	CH10KIT#3	\$2,493
Plate Shelf w/ Richlite Work Deck	CH6KIT#4	\$2,149	CH8KIT#4	\$2,558	CH10KIT#4	\$3,176
4" Deep Water Pans in Lieu of 2"	CH6KIT#10	\$376	CH8KIT#10	\$497	CH10KIT#10	\$607
Leg Set of 4	S1439Y	\$1,473	S1439Y	\$1,473	S1439Y	\$1,473
Legs w/ Casters	S1115Y	\$2,114	S1115Y	\$2,114	S1115Y	\$2,114

DANTE SERIES CHARBROILERS

Charbroilers Grate Guide

Grate Type		L	C	F	XX	CH
Floating Rods	In lieu of Std Grates	standard	standard	standard	no charge	no charge
Flat / Cast Iron	In lieu of Std Grates	no charge	no charge	no charge	standard	standard
Meat	In lieu of Std Grates	no charge	no charge	no charge	no charge	no charge
Fish	In lieu of Std Grates	NA	NA	NA	no charge	no charge
Hinged Tilting	In lieu of Std Grates	NA	NA	NA	NA	NA
Fajita	In lieu of Std Grates					

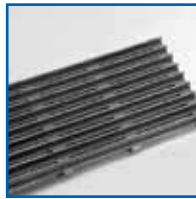
Lift-Off 10 1/2" Wide Griddle Plate Available for all Charbroilers

Lift-Off 16 1/2" Wide Griddle Plate Available for all Charbroilers

In-Line 10 1/2" Wide Griddle Plate Available for all Charbroilers



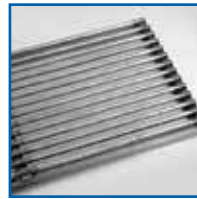
Floating Rods



Flat / Cast Iron



Meat (Diamond Shaped)



Fish



Fajita



Glo-Stones



Spatula



Meat - Floating Rod Grate Lifter



Large Broiler Brush

Part Number	Description	Price
3106245/3106260 (4 1/2" grates / 6" grates)	Floating Rods	In Lieu of standard grates
3106245/3106260 (4 1/2" grates / 6" grates)	Floating Rods	Additional grates
3106145/3106160 (4 1/2" grates / 6" grates)	Flat/Cast Iron	In Lieu of standard grates
3106145/3106160 (4 1/2" grates / 6" grates)	Flat/Cast Iron	Additional grates
3106345/3106360 (4 1/2" grates / 6" grates)	Meat	In Lieu of standard grates
3106345/3106360 (4 1/2" grates / 6" grates)	Meat	Additional grates
T1166T (10 1/2" wide)	Fish – available in 10-1/2" sections only (Not on L, F, and C)	In Lieu of standard grates
T1166T (10 1/2" wide)	Fish – available in 10-1/2" sections only (Not on L, F, and C)	Additional grates
3106514/3106511 (Top & Bottom)	Fajita	In Lieu of standard grates
3106514/3106511 (Top & Bottom)	Fajita	Additional grates
T1209U	Griddle Plate - lift off 10 1/2" wide	\$780
T1020T	Griddle Plate - Lift off 16" wide	\$618
T1251T	Griddle Plate - In-line 10 1/2" wide x 24 deep	In Lieu of standard grates
T1251T	Griddle Plate - In-line 10 1/2" wide x 24 deep	Additional grates
T5018V	Spatula	\$104
T5104V	Large Broiler Brush	\$195
T1049X	Glo-Stones	\$389
G5221U	Grate Lifter - Meat & Floating Rd	\$611
T5041T	Grate Lifter - Cast Iron	\$280

DANTE SERIES CHARBROILERS



Heat Shield



In-Line Griddle Plate & Bolt-on Condiment Rail (10 1/2")



Warming Racks



Work Deck with Pan Cutouts



Griddle Plate, Lift-Off Type



Overhead Rear Shelf Option



Stainless Steel Water Pans



Log Holders



Permanent Splash Guard

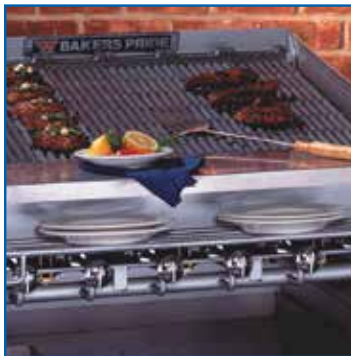


Plate Shelves



**Natural Wood Smoke Chip Drawer
(must come with warming rack)**

Note: Overhead back shelves and splash guards may not be used at the same time.
Wood chip drawers require warming rack option on the C & F series charbroilers.

CBBQ ULTIMATE SERIES CHARBROILERS

CBBQ Ultimate Outdoor Charbroilers

The Ultimate Outdoor Charbroilers are designed for broiling, grilling, steaming, roasting and holding all in a single piece of equipment. Completely self-contained and transportable -they are ideal for use outdoors. CBBQ Models feature 30" or 60" wide by 24" deep broiling areas for high production. All models come standard with an all stainless exterior, an 8" deep stainless steel work deck, stainless steel valve panel, heavy-duty, nickel-chrome plated top grates, and slide-out stainless steel water/grease pans. Standard crossover pilot tube system provides additional safety and energy savings. Mobile models include stainless steel stand, stainless steel legs and set of 4 casters. FOB Bakers Pride Dock, Freight Class 70.



Base Models

Part Number	Model	Gas	BTUH	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21845900	CBBQ-30S	NAT	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$4,905
21840500	CBBQ-30S	LP	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$4,905
Includes 30" broiler, stainless steel stand with legs and casters - tank sold separately									
21846300	CBBQ-60S	NAT	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$7,362
21840800	CBBQ-60S	LP	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$7,362

Includes 60" broiler, stainless steel stand with legs and casters - tank(s) sold separately

Package

Part Number	Model	Gas	BTUH	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21845900	CBBQ-30S-P	NAT	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$5,845
21840500	CBBQ-30S-P	LP	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$5,845
Includes 30" broiler, stainless steel stand with legs and casters, single stainless steel tank caddy, one 40 lb L.P. tank									
21846300	CBBQ-60S-P	NAT	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$9,320
21840800	CBBQ-60S-P	LP	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$9,320

Includes 60" broiler, stainless steel stand with legs and casters, double stainless steel tank caddy, two 40 lb L.P. tanks

Complete Package

Part Number	Model	Gas	BTUH	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21845900	CBBQ-30S-CP	NAT	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$7,077
21840500	CBBQ-30S-CP	LP	80,000	1	4	30 x 24 (762 x 610)	31"W x 36"H x 34"D (787 x 915 x 864)	300 (136)	\$7,077
Includes 30" broiler, stainless steel stand with legs and casters, single stainless steel tank caddy, one 40 lb L.P. tank plus 30" smoke & roast roll-top hood									
21846300	CBBQ-60S-CP	NAT	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$12,158
21840800	CBBQ-60S-CP	LP	160,000	2	8	60 x 24 (1524 x 610)	62"W x 36"H x 34"D (1575 x 915 x 864)	500 (227)	\$12,158

Includes 60" broiler, stainless steel stand with legs and casters, double stainless steel tank caddy, two 40 lb L.P. tank plus one 60" or two 30" smoke & roast roll-top hoods

Built-In Models

Part Number	Model	Gas	BTUH	Grates	Burners	Broiling Area Inches (Millimeters)	Dimensions Inches (Millimeters)	Ship Wt. lbs. (Kilos)	Price
21850300	CBBQ-30BI	NAT	80,000	1	4	30 x 24 (762 x 610)	31"W x 16"H x 34"D (787 x 406 x 864)	200 (91)	\$4,911
21845100	CBBQ-30BI	LP	80,000	1	4	30 x 24 (762 x 610)	31"W x 16"H x 34"D (787 x 406 x 864)	200 (91)	\$4,911
Includes 30" broiler, front mounted stainless steel water pans and 30" smoke & roast roll-top hood									
21849000	CBBQ-60BI	NAT	160,000	2	8	60 x 24 (1524 x 610)	62"W x 16"H x 34"D (1575 x 406 x 864)	400 (181)	\$7,229
21842800	CBBQ-60BI	LP	160,000	2	8	60 x 24 (1524 x 610)	62"W x 16"H x 34"D (1575 x 406 x 864)	400 (181)	\$7,229

Includes 60" broiler, front mounted stainless steel water pans and one 60" or two 30" smoke & roast roll-top hoods

Tank Caddies

- Single tank caddy accommodates one 40lb L.P. tank
- Double tank caddy accommodates two 40lb L.P. tanks
- L.P. tanks include hoses and regulators

Double Tank Caddy

Casters included



Double Tank Caddy Installed



Built-In CBBQ-30B

Shown with front mounted water/grease pan



Vinyl Cover

Cover is designed for broilers with smoke & roll-top hoods and without optional side shelves



Steamer System

Pans sold separately



Pilot Crossover System



CBBQ ULTIMATE SERIES CHARBROILERS

CBBQ Accessories & Options

Part Number	Description	Price
21844530	Smoke & Roast Roll Top Hoods 30"	\$1,262
21841030	Smoke & Roast Roll Top Hoods 60"	\$2,525
21844520	Richlite Cutting Board for Std, Front-Mount Work 30"	\$506
21841055	Richlite Cutting Board for Std, Front-Mount Work 60"	\$1,119
21841025	Steamer System	\$396
S1002X	Side Towel Bar	\$54
21841022	Wind/Splash Guard 30"	\$260
21841023	Wind/Splash Guard 60"	\$354
21841045	Work Deck Side Mount 30" & 60"	\$340
21844521	Work Deck Rear Mount 30"	\$418
21841056	Work Deck Rear Mount 60"	\$418
21840546	Under Shelf 30"	\$516
21840846	Under Shelf 60"	\$760
T1209U	Lift Off Griddle – 11" Wide 30" & 60"	\$780
21841050	30" In-Line Griddle in lieu of Standard Grates 30" & 60"	\$1,327
21844540	Vinyl Cover 30"	\$507
21841040	Vinyl Cover 60"	\$614
21841021	Propane Tanks 40Lb Each 30" & 60"	\$573
21840560	S/S Tank Caddy 30"	\$1,080
21840860	S/S Tank Caddy 60"	\$2,336
21840532	Additional Top Grates – 30" 30" & 60 "	\$427

Some options are only valid when ordered and shipped with unit.

CYCLONE SERIES CONVECTION OVENS

Convection Ovens

BAKERS PRIDE® Cyclone series convection ovens provide the perfect combination of versatility, precision and productivity demanded by discriminating professional chefs and bakers the world over. Greater flexibility, more standard features and unparalleled performance meet the challenges of menu variety, application diversity and operational requirements in today's competitive environment. From gentle baking to high volume roasting and from cook and hold to large production a la carte cooking, BAKERS PRIDE convection ovens deliver consistent reliability and superior performance every time — time after time.



Features & Benefits

Features	BCO	GDCO
Stainless Exterior	standard	standard
Doors	independent	synchronized
Glass Windows	standard	standard
Interior Lights	standard	standard
2-Speed Fan	standard	standard
Cool-Down	standard	standard
Electric Timer with Alarm	standard	standard
Construction	panelized	panelized
Options & Accessories	limited	full-range
Limited Warranty	1-year parts & labor / 1-year door	2-year parts & labor / 2-year door



Gas & Electric Convection Ovens Options & Accessories

Description	BCO	GDCO
Steam/Moisture Injection	N/A	✓
Solid Doors	✓	✓
Stainless Steel Rear Panel	✓	✓
Casters - Set of 4	✓	✓
Rack Stand with Rack Guides	✓	✓
Additional Oven Racks	✓	✓
Single Connection Gas Manifold	✓	✓
Quick Disconnect Gas Hoses	✓	✓

Optional Rack Stand

includes rack guides, lower stainless steel shelf and mounting hardware — single decks only

Some options & accessories may be available only when ordered and shipped with oven.
Some options & accessories ship separately for field installation.

Guide to Baking and Using Convection Ovens

No more fryers; no added fats. Food has a longer shelf life than fried foods. The Cyclone with steam bakes like a COMBI but at 1/3 of the price. It can hold up to 5 large sheet pans and is available in single or double decks. It uses steam in its purest form = ENERGY! By surrounding the food with steam, heat is transferred to the food faster while 400°F (205°C) air puts the crisp on the product and seals in moisture. Products cook to a crisp and moist internal temperature of 180°F (82°C) in 18-22 minutes. That's up to 75 lbs. per hour!

Fried Foods

PRODUCT	RACKS	TEMPERATURE RANGE		TIME in MINUTES
		F°	C°	
French Fries	5	400-425	205-218	18-20
Chicken Tenders	5	400-425	205-208	20-22

Tips & Hints

- Pre-heat ovens @400°-425°F (205°-218°C)
- Load up to 5 full size sheet pans of frozen fries or chicken tenders - 5 lbs. per pan
- Inject steam - push steam button 2 times for each pan
- Bakes crispy fries in about 18-20 minutes
- Bakes crispy chicken tenders in about 20-22 minutes
- Enjoy the flavor of fried crispiness without the added fat

Pasta, Frozen Entrees & Casseroles

PRODUCT	RACKS	TEMPERATURE RANGE		TIME in MINUTES
		F°	C°	
Scalloped Potatoes	5	330-355	166-179	35
Macaroni & Cheese	5	330-355	166-179	30
Stuffed Peppers	5	330-355	166-179	18
Toasted Cheese Sandwich	5	360-385	182-196	8
Meat Pof Pies	5	360-385	182-196	40
Hamburger Patties -4oz.	5	385-415	196-213	8
Fish Sticks	5	330-355	166-179	16
Chicken Pieces	5	330-355	166-179	35

Vegetables

PRODUCT	TEMPERATURE RANGE		TIME in MINUTES
	F°	C°	
Baked Potatoes	425-450	218-232	45
Sweet Potatoes	425-450	218-232	35
Peppers	425-450	218-232	20
Tomatoes	350-375	177-191	15-18
Fresh Garlic Bulbs	350-375	177-191	30
Acorn Squash -Halves	350-375	177-191	40
Eggplant -Japanese or Quartered	400-425	204-218	20-23
Eggplant -Mixed / Sliced	400-425	204-218	15-18

Tips & Hints

- Full complements of racks may be used with items with a low heat profile: fish, meat patties, bacon, sausage, sheet cakes, cookies, sandwiches, et al
- Any food item prepared in hotel pans pastas, casseroles, vegetables, etc. can be held for service at 160°F (71°C) - covering the pans will preserve appearance & extend shelf life
- To prevent over-browning or over caramelization of top surface, some casseroles, especially when topped with bread crumbs or cheese, may need to be covered until internal temperature nears required level - remove cover & allow browning to occur - this is also useful for fresh dough pan pizza
- When roasting vegetables, a light coating of oil and seasoning will improve flavor and appearance - brush on or toss in olive oil and seasoning with Rosemary and garlic salt - use your imagination!
- When roasting sliced or mixed medley of vegetables, larger cuts will maintain a nicer appearance
- When pan roasting vegetables, coat roasting pan with a thin layer of oil and preheat thoroughly before adding vegetables - be sure vegetables are relatively dry to prevent water droplets from splattering hot oil

Baked Goods

PRODUCT	RACKS	TEMPERATURE RANGE		TIME in MINUTES
		F°	C°	
Bread -1lb. loaf	3-24 loaves	325-345	163-174	30
Biscuits -Soda	5	380-420	193-216	6
Corn Bread	5	330-355	166-179	20
Yeast Rolls Sheet Pan	5	300-330	149-166	15
Brown & Serve Rolls	5	340-360	171-182	10-12
Coffee Cake	5	280-320	138-160	45
Chocolate Cake	5	300-330	149-166	20
Layer Sheet Cake -5lb. Pans	5	280-320	138-160	20
Apple Turnovers	5	330-355	166-179	15
Fruit Cobbler	5	360-385	182-196	25
Brownies	5	340-360	171-182	15
Danish Pastry	5	280-320	138-160	12
Pie Shells	5	330-355	166-179	12
Fruit Pies	5-30 pies	330-355	166-179	40
Frozen Fruit Pies	5-30 pies	360-385	166-179	45

Tips & Hints

- Choose the proper pan to achieve desired results - dark pans impart more color to the product than silver
- Do not use deep pans for shallow cakes or cookies
- For better results, space pans evenly and do not overload the oven
- Use 5 racks for shallow cakes, cookies and pies
- Use 3 racks only for deeper cakes & breads to provide space for rising
- Choose the correct fan speed for batter products or meringues - use the low speed fan setting until the product is "set" and then use the high speed setting
- If cakes are dark on the sides, but not cooked in the center - lower oven temp if cake edges are too brown - reduce number of pans, or lower oven temp
- If cakes have light outer color - raise oven temp
- If cake centers settle - bake longer, or raise temp slightly; avoid opening doors often or for long periods of time
- If cake ripples - too many pans or batter is too thin - use low speed fan until batter sets
- If cakes are too coarse - lower oven temp
- If pies have uneven color - reduce number of pies per rack or eliminate use of bake pans
- If brown sugar topping or meringue blow off - after the oven is preheated, turn off and put meringue in until set
- If rolls have uneven color - reduce number or size of pans

Meat & Poultry

PRODUCT	SEARING			ROASTING			INTERIOR WHEN REMOVED		
	F°	C°	Time in Minutes	F°	C°	Time in Minutes	F°	C°	Doneness
Beef	400-450	204-232	15-20	250-300	121-149	18-20	140	60	rare
				250-300	121-149	22-24	160	71	medium
				250-300	121-149	26-28	170	77	well
Lamb	400-450	204-232	15-20	275-300	135-149	20-24	140	60	rare
				275-300	135-149	20-24	160	71	medium
				275-300	135-149	20-24	180	82	well
Pork fresh	400-450	204-232	15-20	300-325	149-163	20-24	180	82	
Smoked	400-450	204-232	15-20	250-300	121-149	14-18	160	71	
Veal	400-450	204-232	15-20	250-300	121-149	20-36	170	77	
Poultry	400-450	204-232	15-20	250-300	121-149	20-24	180	82	

Tips & Hints

- Higher grade cuts of meat allow for roasting at higher temperatures
- Use high end of roasting range when product contains bone or well done finish is desired
- Tougher cuts of meat require slower cooking methods such as braising, stewing or slow roasting at lower temperatures
- Roasting at lower temperatures will increase yield by reducing the amount of shrinkage and can be used for higher grade cuts as well
- Searing the outer layer or skin of a roast is recommended - it will lock in the natural juices and moisture of the product
- Searing is accomplished by increasing the roasting temperature 100°-150°F (38°-66°C) for the first 15-20 minutes and is achieved more rapidly by using high speed setting on fan -be sure to reduce temperature after the searing has been accomplished
- Variations in roasting temperatures, fat content, bone, aging, shape of roast, pre-roasting, temperature of product will all effect roasting times so be sure to use a thermometer
- While timetables are helpful for estimating roasting times, a thermometer should be used to ultimately determine doneness
- Insert thermometer into the muscle away from any bone, fat or the heat source
- If product is browned but not done in center - lower oven temp and roast longer
- If product is well done but not browned - raise oven temp to sear, then reduce heat to continue roasting
- If product has hard crust - lower temp or place pan of water in oven
- If excessive shrinkage - lower oven

CYCLONE SERIES CONVECTION OVENS

BCO Series Full Size Gas and Electric Convection Ovens with Independent Doors

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two-speed, high-low fan with unique 900 RPM low speed setting and 4-second cycle hot surface ignition system.

Full-size, single and double, electric convection ovens with 10.5 KW per oven, and a patented two-speed, high-low fan-within-a-fan enhanced air flow system powered by an energy saving 1/4 HP motor.

Features include stainless steel front, top, sides and doors. Independent doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool down function and continuous-ring timer. Serviceable from the front. Legs included at N/C. 1-Year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.



BCO-G Series

Part Number	Model	Gas	BTUH (KW)	Ovens	Oven Interior Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
21818104	BCO-G1	NAT	60,000 (17.58)	1	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 63 3/8"H x 39"D (991 x 1610 x 991)	150-550 (65-288)	565 (256)	\$8,440
21818107	BCO-G1	LP	60,000 (17.58)	1	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 63 3/8"H x 39"D (991 x 1610 x 991)	150-550 (65-288)	565 (256)	\$8,440
21818104	BCO-G2	NAT	120,000 (35.16)	2	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 72 1/4"H x 39"D (991 x 1835 x 991)	150-550 (65-288)	1130 (514)	\$16,882
21818107	BCO-G2	LP	120,000 (35.16)	2	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 72 1/4"H x 39"D (991 x 1835 x 991)	150-550 (65-288)	1130 (514)	\$16,882

BCO-E Series

Part Number	Model	Electrical Volts, Phase, KW	Ovens	Oven Interior Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
21818017	BCO-E1	208V, 1Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 38"D x 58 1/4"H (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$8,872
21816800	BCO-E1	208V, 3Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 38"D x 58 1/4"H (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$8,872
21818009	BCO-E1	220-240V, 1Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 38"D x 58 1/4"H (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$8,872
21816801	BCO-E1	220-240V, 3Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 38"D x 58 1/4"H (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$8,872
21818017	BCO-E2	208V, 1Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$17,743
21816800	BCO-E2	208V, 3Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$17,743
21818009	BCO-E2	220-240V, 1Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$17,743
21816801	BCO-E2	220-240V, 3Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$17,743

Depth excludes handle. Double stack ovens include stacking kit. Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double.

CYCLONE SERIES CONVECTION OVENS

GDCO Series Full Size Gas and Electric Convection Ovens with Synchronized Doors

Full-size, single and double, gas convection ovens with super efficient 60,000 BTUH/HR per oven, two-speed, high-low fan with unique 900 RPM low speed setting and 4-second cycle hot surface ignition system.

FEATURES:

Features include stainless steel front, top, sides and doors. Synchronized doors are fully-insulated and feature "Cool Touch" handles, stainless door seals and double-pane thermal glass windows. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool down function and continuous-ring timer. The Cyclones are serviceable from the front and offer a full range of options and accessories. Legs & flue included at N/C. 2-Year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.



GDCO-G Series

Part Number	Model	Gas	BTUH (KW)	Ovens	Oven Interior Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
21818100	GDCO-G1	NAT	60,000 (17.58)	1	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 63 3/8"H x 41"D (991 x 1610 x 991)	150-550 (65-288)	565 (257)	\$10,013
21818102	GDCO-G1	LP	60,000 (17.58)	1	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 63 3/8"H x 41"D (991 x 1610 x 991)	150-550 (65-288)	565 (257)	\$10,013
21818100	GDCO-G2	NAT	120,000 (35.16)	2	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 72 1/4"H x 41"D (991 x 1835 x 991)	150-550 (65-288)	1130 (514)	\$20,030
21818102	GDCO-G2	LP	120,000 (35.16)	2	29"W x 20"H x 22"D (737 x 508 x 559)	39"W x 72 1/4"H x 41"D (991 x 1835 x 991)	150-550 (65-288)	1130 (514)	\$20,030

GDCO-E Series

Part Number	Model	Electrical Volts, Phase, KW	Ovens	Oven Interior Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
21818007	GDCO-E1	208V, 1Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 58 1/4"H x 38"D (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$10,374
21818000	GDCO-E1	208V, 3Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 58 1/4"H x 38"D (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$10,374
21818008	GDCO-E1	220-240V, 1Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 58 1/4"H x 38"D (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$10,374
21818002	GDCO-E1	220-240V, 3Ph, 10.5Kw	1	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 58 1/4"H x 38"D (968 x 1480 x 963)	150-550 (65-288)	514 (234)	\$10,374
21818007	GDCO-E2	208V, 1Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$20,745
21818000	GDCO-E2	208V, 3Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$20,745
21818008	GDCO-E2	220-240V, 1Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$20,745
21818002	GDCO-E2	220-240V, 3Ph, 21Kw	2	29"W x 20"H x 22"D (737 x 508 x 559)	38 1/8"W x 62"H x 38"D (968 x 1575 x 963)	150-550 (65-288)	1028 (467)	\$20,745

Depth excludes handle. Double stack ovens include stacking kit. Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double.

Convection Oven Accessories & Options

Part Number	Description		Price
Specify	Solid Door	Single Stack GDCO-1	\$294
Specify	Solid Door	Double Stack GDCO-2	\$587
21818763	S/S Perf Back	BCO-1 and GDCO-1 Gas	\$272
21818763	S/S Perf Back	BCO-2 and GDCO-2 Gas	\$545
21818761	S/S Perf Back	BCO-1 Electric and GDCO-1 Electric	\$272
21818761	S/S Perf Back	BCO-2 Electric and GDCO-2 Electric	\$545
Specify	Steam Injection	GDCO-1	\$762
Specify	Steam Injection	GDCO-2	\$1,523
21818067	Direct Vent Flue	BCO & GDCO	\$260
21818754/21818231	30" S/S Legs & Shelf	Gas	\$1,202
21818754/21818220	30" S/S Legs & Shelf	Electric	\$1,202
21818755/21818231	30" S/S Legs w/ Casters & Shelf	Gas	\$1,699
21818755/21818220	30" S/S Legs w/ Casters & Shelf	Electric	\$1,699
21809600	Rack Stand w/ Rack Guides	Gas	\$1,129
21809610	Rack Stand w/ Rack Guides	Electric	\$1,129
21816806	Oven Racks	BCO & GDCO 21" D x 28" W	\$109
21840486	Oven Rack	COCE 22" D x 15" W	\$72
21818062	Stacking Brackets	Gas	\$166
21816878	Stacking Brackets	Electric	\$166
21818099	Sing Conn Ext Gas Manifold	BCO-2 & GDCO-2	\$902
21818765	Conversion Kit NAT to LP	BCO & GDCO	\$198
21818766	Conversion Kit LP to NAT	BCO & GDCO	\$492
21818758	Stacking Kit w/6" legs	BCO & GDCO GAS (Standard w/oven)	\$0/\$650
21818759	Stacking Kit w/Casters	BCO & GDCO GAS	\$700
21818756	Stacking Kit w/6" legs	BCO & GDCO Electric (Standard w/oven)	\$0/\$650
21818757	Stacking Kit w/Casters	BCO & GDCO Electric	\$700
21818752	25" legs w/3" adj feet	BCO & GDCO (Standard w/oven)	\$0/941
21818753	25" Legs w/casters	BCO & GDCO	\$1,018
21840577	Single Unit Cart w/Casters	COC-E	\$1,386
T8091T	Single Unit Cart w/o Casters	COC-E	\$1,169
T8094X	Stacked Unit Cart w/Casters	COC-E	\$1,428
21840570	Stacked Unit Cart w/o Casters	COC-E	\$1,373
21836190	Stacking Kit	COC-E	\$204



Countertop Ovens

BAKERS PRIDE® provides the industry's broadest selection of gas and electric countertop ovens with a model for nearly any application from pizza and pretzels, to roasting and general baking. Engineered for high volume production and designed to fit in small spaces, BAKERS PRIDE countertop ovens are built to deliver consistent, trouble free performance.



HearthBake Series

Preferred by chefs and bakers worldwide, BAKERS PRIDE countertop ovens feature all stainless steel exteriors, a full array of domestic and foreign approvals, international voltages and all gas types. All electric models feature electric timers, with continuous ring alarms and manual shut-off. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

Best in Class

Each year Foodservice Equipment & Supplies polls foodservice operators, dealers and consultants for products or service that is superior to the competition for their Annual Best in Class Awards. Bakers Pride received three, out of four, Best in Class awards for Countertop Batch Ovens; Best in Class Consultants and Best in Class Operators.

Best in Class Awards are based on the following seven critical characteristics that affect the way the foodservice operators, dealers and consultants approach purchasing equipment and supplies.

- Product Quality
- Service and Support
- Product Information Availability
- Product Value
- Sales Representation
- Product Design and Aesthetics
- Product Inventory and Availability

Hearthbake Oven Applications

PX SERIES OVENS – PX -14, PX -16	
Hot Wings	@ 275°-350° for 20-25 minutes
Pizza Fresh Dough	@ 525°-550° for 7-8 minutes
Pizza Par-Baked	@ 500°-525° for 4-5 minutes
Pretzels	@ 525°-600° for 6-8 minutes
Sushi	@ 350°-400° for 1 minute

PIZZA & PRETZEL OVENS – P18S, P22S, P22-BL, P44S, P44-BL, DP-2, P46S (combination model)	
Calzones	@ 525°-550° for 6-10 minutes
Focaccia	@ 525°-550° for 3-5 minutes
Pizza Fresh Dough	@ 525°-550° for 7-8 minutes
Pizza Par-Baked	@ 500°-525° for 4-5 minutes
Pizza Slices	@ 400°-425° for 1 minute
Pretzels	@ 525°-600° for 6-8 minutes

BAKE & ROAST OVENS – BK-18, P24S, P48S, DP-2, P46S (combination model)	
Biscuits	@ 375°-400° for 12-14 minutes
Cakes	@ 350°-375° for 20-26 minutes
Chicken—Roasting	@ 275°-375° for 22-30 minutes
Cobblers	@ 375°-400° for 15-25 minutes
Cookies	@ 375°-400° for 12-14 minutes
Croissants	@ 375°-400° for 16-25 minutes
Danish	@ 375°-400° for 16-25 minutes
Fajita Platters	@ 500°-525° for 5 minutes
Kaiser Rolls	@ 375°-400° for 16-18 minutes
Meats—Roasting	@ 275°-375° for 20-40 minutes

BAKE & ROAST OVENS – BK-18, P24S, P48S, DP-2, P46S (combination model)	
Muffins	@ 375°-400° for 18-20 minutes
Pastries	@ 350°-375° for 16-20 minutes
Pie	@ 375°-400° for 16-20 minutes
Pita Breads	@ 600°-650° for 1-2 minutes
Pan Pizza	@ 475°-500° for 9-10 minutes
Plates-warming	@ 200°-205° for 3 minutes
Roasting	@ 275°-350° for 20-35 minutes
Rolls	@ 375°-400° for 16-20 minutes
Scones	@ 375°-400° for 12-14 minutes
Souffles	@ 375°-400° for 12-14 minutes

HEARTHBAKE SERIES COUNTERTOP OVENS

3" Deck Height Pizza & Finishing Electric Ovens

The 3" Deck Height ovens feature independent top and bottom heat control and new 15 minute electric timer with continuous ring alarm and manual shut-off, and a slide out wire baking rack. PX ovens are designed for baking products with pre-baked crust, warming and finishing. Ideal for hot wings and sushi. All models feature stainless exteriors and 1" adjustable legs. All models come with 6' cord and plug. International voltages available. Can Ship UPS. FOB Bakers Pride Dock, Freight Class 100.



Part Number	Model	Electrical	Decks	Chambers	Rack Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
314P1410	PX-14	120V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2"W x 9 1/2"H x 16 1/2"D (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$1,403
314P1430	PX-14	208/240V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2"W x 9 1/2"H x 16 1/2"D (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$1,403
316P1610	PX-16	120V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24"W x 9 1/2"H x 20 1/2"D (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$1,548
316P1630	PX-16	208/240V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24"W x 9 1/2"H x 20 1/2"D (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$1,548

* Height includes 1 1/4" (32 mm) feet.

3 1/4" Deck Height Single Compartment Pizza & Pretzel Ovens

These single compartment, 3 1/4" Deck Height ovens feature two ceramic hearth baking decks and are designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets. 120V not recommended for fresh dough pizza. A 15-minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors and 4" adjustable legs. All models come with 6' cord and plug. International voltages available. Windows are not an option on these models. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Replaces	Electrical	Decks	Chambers	Rack Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
324P1810	P18S	MOS2E	120V, 1800W	2	1	17 1/2 x 17 3/4 (445 x 451)	23"W x 17"H x 25"D (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$4,003
324P1830	P18S	MOS2E	208/240V, 2850W	2	1	17 1/2 x 17 3/4 (445 x 451)	23"W x 17"H x 25"D (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$4,003

2 3/4" and 3 1/4" Deck Height Single Compartment Pizza & Pretzel Electric Ovens

P22S – 3 1/4" Deck Height, P22-BL – 2 3/4" Deck Height

Model P22S features a single bake chamber with two ceramic hearth decks and are designed for fresh dough pizza, par-baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck or on screens, pans or baking sheets. A 15 minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless steel exterior and 4" adjustable legs. International voltages available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Model P22-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. May be field installed.

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
343P2220	P22S	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$4,965
343P2223P	P22S	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$4,965
343P2240	P22S	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$4,965
343P2243P	P22S	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$4,965
343BL2220	P22-BL	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$5,416
343BL2223	P22-BL	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$5,416
343BL2240	P22-BL	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$5,416
343BL2243P	P22-BL	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$5,416

7" Deck Height Single Compartment Bake & Roast Electric Ovens

These single compartment bake & roast ovens feature a 7" Deck Height, one ceramic hearth deck for baking and roasting and are designed for use with trays, sheets or pans. The P24S features a 20 3/4" square (527mm) ceramic hearth bake deck. Steel decks are optional at N/C. 60 minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
345P2420	P24S	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$3,947
345P2423P	P24S	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$3,947
345P2440	P24S	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$3,947
345P2443P	P24S	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$3,947
345BL2421P	P24-BL	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$5,589
345BL2423P	P24-BL	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$5,589
345BL2440	P24-BL	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$5,589
Contact CS	P24-BL	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26"W x 17"H x 28"D (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$5,589

2 3/4" and 3 1/4" Deck Height Double Compartment Pizza & Pretzel Electric Ovens

P44S – 3 1/4" Deck Height, P44-BL – 2 3/4" Deck Height

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets. Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 3-phase models are hardwired; single phase models come with 6" cord and plug. Ovens are stackable. Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
353P4420	P44S	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$9,001
353P4423P	P44S	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$9,001
353P4440	P44S	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$9,001
353P4443P	P44S	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$9,001
353BL4420	P44-BL	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$9,898
353BL4423P	P44-BL	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$9,898
353BL4440	P44-BL	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$9,898
353BL4443P	P44-BL	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$9,898

5" Deck Heights All Purpose Electric Ovens

Preferred by master chefs and restaurant chains, the DP-2 is the most sophisticated, flexible and versatile oven in the entire BAKERS PRIDE® HearthBake Series. The DP-2 is the ideal, all-purpose general bake oven, or specialty oven for desserts, souffles, muffins, pan-pizza, pies, cobblers, danish or roasting meats. Standard features include dual, independently controlled compartments each with a 21" square hearth deck and 5" deck heights for flexibility and high volume. Additional power delivers quicker pre-heat and faster recovery while standard interior lights make the DP-2 most user friendly. Optional features include top and bottom heat control for perfectly balanced results for nearly every menu item, and optional digital electronic timers for ease of operation and superior precision. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
370DP210	DP-2	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$7,515
370DP213P	DP-2	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$7,515
370DP230	DP-2	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$7,515
370DP233	DP-2	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$7,515
370BLDP210	DP-2BL	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$8,023
370BLDP213P	DP-2BL	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$8,023
370BLDP234	DP-2BL	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$8,023
370BLDP233	DP-2BL	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28"H x 28"D (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$8,023

* Height includes 4" (102 mm) adjustable legs.

HEARTHBAKE SERIES COUNTERTOP OVENS

3 1/4" and 7" Deck Height Pizza, Baking & Roasting Electric Oven

The P46S combination pizza and bake & roast oven provides two independently controlled baking compartments. One compartment has two ceramic hearth baking decks and a 284°-680° F (140°-360° C) thermostat, and a 15 minute timer. The other compartment has one ceramic hearth deck with a 140°-550° F (60°-288° C) thermostat, and a 60 minute timer. Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C. All stainless exterior and 4" adjustable legs. 1Ø or 3Ø. International voltages available. 3-phase models are hardwired; single phase models come with 6" cord and plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
355P4620	P46S	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309(140)	\$8,658
355P4623P	P46S	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309(140)	\$8,658
355P4640	P46S	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309(140)	\$8,658
355P4643P	P46S	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309(140)	\$8,658
355BL4621P	P46-BL	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$9,496
355BL4623P	P46-BL	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$9,496
355BL4640	P46-BL	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$9,496
355BL46403P	P46-BL	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$9,496

7 1/2" Deck Height Double Compartment Bake & Roast Electric Ovens

The 7 1/2" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C. Model P48S features individual controls for each cooking chamber with 60 minute electric timers, continuous ring alarms and manual shut-off. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø P48S available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
358P4820	P48S	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$8,512
358P4823P	P48S	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$8,512
358P4840	P48S	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$8,512
358P4843P	P48S	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$8,512
358BL4820P	P48-BL	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$9,977
358BL4823P	P48-BL	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$9,977
358BL4840	P48-BL	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$9,977
Contact CS	P48-BL	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26"W x 28 1/2"H x 28"D (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$9,977

HEARTHBAKE SERIES COUNTERTOP OVENS

All Purpose 5 3/4" Deck Height Pizza, Baking & Roasting Electric Ovens

The EP-2-2828 is designed for high volume pizza, baking, roasting and all-purpose operations. Each oven features 28" square (711mm) Cordierite hearth decks, each with separate tilt-up doors, 5" deck heights (133mm) and interior lights. Each deck features independent, operator-controlled top & bottom heat for perfectly balanced results and 200°-700°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off. The EB models feature steel decks, 60 minute timer optional for baking applications. Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, 1Ø or 3Ø as well as 230-400V in 3Ø. All units are hardwired. Ovens may be stacked in any combination to create triple and quad configurations; ovens include 4" adjustable legs. One year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.



Pizza, Pretzel & Flat Breads - 15 Minute Timers

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
221P28120	EP-1-2828	208V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42"W x 15 3/4"H x 33"D (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$8,835
221P28123	EP-1-2828	208V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42"W x 15 3/4"H x 33"D (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$8,835
221P28140	EP-1-2828	240V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42"W x 15 3/4"H x 33"D (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$8,835
221P28143	EP-1-2828	240V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42"W x 15 3/4"H x 33"D (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$8,835
220P28120	EP-2-2828	208V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42"W x 29"H x 33"D (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$12,698
220P28123	EP-2-2828	208V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42"W x 29"H x 33"D (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$12,698
220P28130	EP-2-2828	240V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42"W x 29"H x 33"D (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$12,698
220P28133	EP-2-2828	240V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42"W x 29"H x 33"D (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$12,698

HEARTHBAKE SERIES COUNTERTOP OVENS

GP Series - 5" Deck Height Pizza & Baking Gas Ovens

The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans. Models GP-51 and GP-52 accommodate one full size sheet pan per deck — two per oven. 550°F Bake thermostat available at no charge. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. CE for natural gas only. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. High Performance (HP) models available. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



Accommodates 2 Each
18" x 26" Pans

Part Number	Model	Gas	BTUH	Decks	Chambers	Chamber Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
201GP51N	GP51	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8"W x 29 1/8"H x 31 1/2"D (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$11,059
201GP51L	GP51	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8"W x 29 1/8"H x 31 1/2"D (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$11,059
201BL51N	GP51-BL	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8"W x 29 1/8"H x 31 1/2"D (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$14,047
201BL51L	GP51-BL	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8"W x 29 1/8"H x 31 1/2"D (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$14,047
201GP51N	GP52	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8"W x 54 1/4"H x 31 1/2"D (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$21,918
201GP51L	GP52	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8"W x 54 1/4"H x 31 1/2"D (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$21,918
201BL51N	GP52-BL	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8"W x 54 1/4"H x 31 1/2"D (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$28,094
201BL51L	GP52-BL	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8"W x 54 1/4"H x 31 1/2"D (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$28,094
202GP61N	GP61	NAT	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8"W x 29 1/8"H x 31 1/4"D (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$13,394
202GP61L	GP61	LP	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8"W x 29 1/8"H x 31 1/4"D (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$13,394
202GP61N	GP62	NAT	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$26,543
202GP61L	GP62	LP	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$26,543
202GP61HPN	GP61-HP	NAT	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$13,592
202GP61HPL	GP61-HP	LP	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$13,592
202GP61HPN	GP62-HP	NAT	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$26,934
202GP61HPL	GP62-HP	LP	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8"W x 54 1/4"H x 31 1/4"D (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$26,934

* Height includes 4" (102 mm) standard adjustable legs.

GP Series Baking Centers

Stack any model GP Series gas countertop ovens on one of our full-size gas Cyclone Convection Ovens to create a flexible Baking Center for high production and menu flexibility in a small footprint. Choose the GP model and full-size gas Cyclone of your choice. Ovens and stacking brackets ship separately for field GP-51 and GDCO-G installation. Separate utility connections required.

GPBC Stacking Kit

Part Number	Model	Description	Price
A5352X	GPBC	Stacking kit only – add price for GP and Cyclone oven of your choice	\$625



EP Series Baking Centers

The 7" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C. Model EP-2-2828 two decks with independent, operator-controlled top & bottom heat for perfectly balanced results. Also includes a 15-minute electric timer with continuous ring audible alarm and manual shut-off. All models feature stainless exteriors. International voltages available. 1Ø or 3Ø Ovens are stackable.

EPBC Stacking Kit

Part Number	Model	Description	Price
A5354X	EPBC	Stacking kit only – add price for EP and Cyclone oven of your choice	\$625



HEARTHBAKE SERIES COUNTERTOP OVENS

GP Accessories & Options

Part Number	Description	Price
S1310Y	16" Legs	Grey \$712
S1309Y	16" Legs	S/S \$1,019
S1050Y	30" Legs	Grey \$1,074
S1212Y	30" Legs	S/S \$1,019
S1180Y	16" Legs with Casters	Grey \$1,194
S1242Y	16" Legs with Casters	S/S \$1,566
S1178Y	30" Legs with Casters	Grey \$1,194
S1252Y	30" Legs with Casters	S/S \$1,566
T8089X	S/S Undershelf	GP51 \$442
T8088X	S/S Undershelf	GP61 \$442
Contact CC	Single Door in lieu of Dble	\$0
R3103A	Standard Flue	GP 51 or 61 N/C with purchase of oven \$67
R3002Y	Direct Vent Flue Diverter	N/C with purchase of oven \$0/\$338
Contact CC	Automatic Oven Starter*	GP51 \$936
Contact CC	Automatic Oven Starter*	GP52 \$1,872
Contact CC	Automatic Oven Starter*	GP61 \$936
Contact CC	Automatic Oven Starter*	GP62 \$1,872

*Comes with 120V plug

Electric Countertop Accessories & Options

Part Number	Description	Price
T5107Y	Deck Brush & Scraper	For Counter Top Ovens \$162
Contact CC	Infinite Top & Bottom Heat Control	DP-2 only \$457
D2069X	Stacking Kits	P22, P44, P46, P48 & DP2 \$100
D3054T	Stacking Kits	P18, BK18 & P24 \$100
C5057X	Stacking Kits	EP-2828 \$100
A5173S	Stacking Kits	GP52 \$100
P22OPT-03	Brick Lined Kit	P22 & DP-2 \$644
P44OPT-03	Brick Lined Kit	P44 \$1,289
Contact CS	Brick Lined Kit	DP-2 \$644
P23OPT-03	Brick Lined Kit	P24 \$1,289
P48OPT-03	Brick Lined Kit	P48 \$644
P46OPT-03	Brick Lined Kit	P46 \$1,005
Contact CC	Electric Timers with Alarms	15 Minute \$0
Contact CC	Electric Timers with Alarms	60 minute \$0
Contact CC	Glass Window in Doors – Per Door	\$463
T3150A	Wire Rack Option	BK-18 \$71
T3151A	Wire Rack Option	P24 \$83

Countertop Oven Replacement Decks

Part Number	Description	Price (Each/Set)
Countertop Ovens Replacements Decks (Cordierite Decks)		
T1120Y	MOS2E / P18S / BK-18	1 Stone per Oven 1/2" x 17 1/2" x 17 3/4" \$430
T1121Y	P22S / DP-2 / P24	2 Stones per Oven 1/2" x 20 3/4" x 20 3/4" \$498/\$995
T1120Y Top Stones	P22-BL / DP-2BL	2 Stone per Oven 1/2" x 17 1/2" x 17 3/4" \$430/\$860
T1121Y	P44S	4 Stones per Oven 1/2" x 20 3/4" x 20 3/4" \$498/\$1,991
T1120Y Top Stones	P44-BL	4 Stones per Oven 1/2" x 17 1/2" x 17 3/4" \$430/\$1,720
T1121Y	P46S	3 Stones per Oven 1/2" x 20 3/4" x 20 3/4" \$498/\$1,494
T1121Y	P48S	2 Stones per Oven 1/2" x 20 3/4" x 20 3/4" \$498/\$995
T1287Y	EP-1-2828 / EP-2-2828	1 Stone per Oven / 2 Stones per Oven 3/4" x 27 3/4" x 27 3/4" \$1,102/\$2,204
T1192Y	GP51	2 Stones per Oven 1" x 20 5/8" x 25 1/4" \$922/\$1,843
T1116Y	GP61	2 Stones per Oven 1" x 29 3/4" x 25 1/4" \$1,149/\$2,300
Lightstone Decks		
T1350Y	BK-18	1 Stone per Set \$300
T1350Y	P18S	2 Stones per Set \$300
T1349A	P24	1 Stone per Set \$326
T1349A	P22S / DP-2	2 Stones per Set 20 13/16" x 20 13/16" x 1/2" \$326
T1349A	P44S	4 Stones per Set \$326
T1349A	P46S	3 Stones per Set \$326
T1349A	P48S	2 Stones per Set \$326
T1359A	GP51	2 Stones per Set \$734
T1360A	GP61	2 Stones per Set \$792
T1362A	EP-1-2828	1 Stone per Set \$1,215
Steel Decks		
C5035K	Steel Decks	\$0

N/C option when ordered in lieu of standard decks – consult factory for field retrofits

EP/EB Accessories & Options

Part Number	Description	Price
S1492Y	16" Legs	Grey \$825
S1491Y	16" Legs	S/S \$1,019
S1435Y	30" Legs	Grey \$825
S1436Y	30" Legs	S/S \$1,019
S1283Y	16" Legs with Casters	Grey \$1,084
S1277Y	16" Legs with Casters	S/S \$1,423
S1440Y	30" Legs with Casters	Grey \$1,136
S1423Y	30" Legs with Casters	S/S \$1,489
C5077X	S/S Undershelf	\$422
T8085X	Rack Stands w/ Rack Guides (30" Legs must be purchased)	\$1,202

IL Forno Classico

The IL FORNO CLASSICO combines the ambiance of a traditional old world brick oven with the convenience and control of modern technology. Customize your installation to create a unique dining atmosphere to leave a lasting impression with your customers and build your business. Perfectly balanced cooking and baking results are assured with our user-friendly technology and consistent, accurate and easy-to-use controls. For the perfect display kitchen and superior results every time, time after time, experience the difference of Il Forno Classico.



The IL Forno Difference

Ambiance & Atmosphere

Visible open-flame burner creates the ambiance of a wood fired oven while providing additional top heat. New black powder coated combustion chamber door with hard wood handles create a great "Old World" look. Customize the appearance by installing behind a decorative facade or with factory-supplied stone finish kits.

High Performance — Perfect Results

Double production capacity by stacking with traditional SuperDecks. 1 1/2" to 2" thick hearth baking decks provide old-world style brick oven finishes to menu items while delivering temperature consistency. Brick-lined ceilings furnish superior top-heat intensity while speeding cooking process & temperature recovery. Unique top & bottom heat damper system with micro-slides allows chefs to perfectly balance oven results. Thermostatic controls deliver accurate & consistent temperatures while eliminating guess work. Add wood smoke essence without wood sourcing, storage, health department and fire hazard issues.

User-Friendly — Easy To Operate

32" wide, arched opening on the 616 and 816 models provides user-friendly access to hearth decks. New 36" tall legs on single deck models positions baking area at proper ergonomic height. New, extra-large access panel door protects oven controls while providing access for service and maintenance. Ovens may be specified with either front or side mounted controls to best suit individual installations.

Simple & Easy to Install & Maintain

Il Forno Classico is engineered & designed to fit through standard door openings and assembled on-site, thus eliminating the need for heavy equipment or cranes. New, removable front mounted flue provides easy access for installing hearth decks, brick lining and maintenance. Rear electric connection and extra-large rear access panels are now standard for ease of installation and service.

Ventilation

May be installed under a standard type II collection hood or with our unique PB Style eyebrow ventilator saving installation & operational cost and expensive venting required with live fuel ovens.

IL Forno Classico Finish Choices & Options

Decide how you intend to "finish" or "build-in" your oven(s) prior to ordering. Installation instructions are available for each "finish" style.

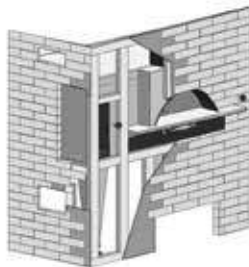
ONE – Plain, or As-Is and ready-to-use — no decorative finish. Available with standard front or all stainless steel exterior. You may finish your oven with decorative brass, copper, tile, etc. pieces - casters included. Brass, copper and tile kits sold by third parties.

TWO – Traditional Style — create a "built-in" look by building a facade over the front, or front & sides, or on all four sides. Finish your facade with thin brick, stone, tile, marble or materials of your choice. **Push/Pull rod extensions and casters are provided.** Brass, copper and tile kits sold by third parties.

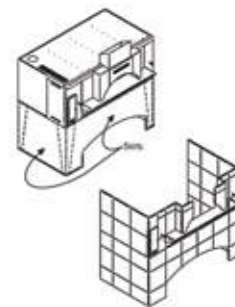
THREE – DSP Style — customize your oven with stone, tile, thin brick or other masonry finishes applied directly to the oven exterior. Skirts are provided, casters are not. Stone & Tile Kits Sold Separately by Others.



Plain/As-Is or Decorative Trim Style



Traditional/Facade Style





DSP Style

Selecting A Deck Oven

Selecting a best deck oven for your operational requirements is accomplished by first choosing the utility type (natural gas, LP gas or electric), the combination of features which deliver the appropriate benefits for your needs and then selecting the correct deck size/number of decks to meet your production requirements.

Feature / Benefit Guide

Deck Type	Notes
Ceramic Hearth Bricks	Promotes even bottom heat distribution and crispy old world style finish and quick recovery
Steel Baking Decks	Recommended for roasting and applications causing excessive grease splatter and spillage
Deck Height	Notes
6 7/8" to 8" Heights	Highest intensity of top heat — excellent for pizza, breads and most baked goods
10" Heights	Provides greater access to rear deck area for roasting — suitable for pizza, breads and baking
12" to 16" Heights	Recommended for roasting and exceptionally tall products
Deck Depth	Notes
24" Stubby/Shallow	Ideal for space conservation and narrow cook lines — ovens are only 33" deep overall
30" to 44" Standard	Increased capacity and volume, greater access, accepts larger pans
Thermostats	Notes
Bake Thermostats	150° to 550° F range (65° to 288° C) — calibrated for optimal baking performance — GAS OVENS 140° to 550° F range (60° to 288° C) — calibrated for optimal baking performance — ELECTRIC OVENS
Pizza Thermostats	300° to 650° F range (149° to 343° C) — ideal for pizza, higher temperature and consistency — GAS OVENS 284° to 680° F range (140° to 360° C) — ideal for pizza, higher temperature and consistency — ELECTRIC OVENS
Venting	Notes
Standard Flue 	For exhausting into canopy hood (standard) R3115X
Direct Vent Flue 	For direct venting into a chimney — optional n/c R3002Y

Deck Ovens

BAKERS PRIDE® Deck Ovens are recognized world wide as the industry leader with models to suit every production need. BAKERS PRIDE Deck Ovens are designed to offer flexibility, quality performance and deliver consistent results. Our unique heat flow controls and heat diverter panels allow the baker to control both top and bottom heat without the use of tools for the perfect product every time. All BAKERS PRIDE Deck Ovens are built to last for years of trouble free operation featuring solid unitized frames constructed of heavy-duty, hand-welded angle iron for structural integrity. Burners are fabricated from 1 1/4" and 1 1/2" heavy steel pipe with up to 140,000 BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and mis-alignment. And, BAKERS PRIDE Deck Ovens are energy efficient featuring thick, industrial insulation and a proprietary heat baffling system for quicker pre-heat and efficient, rapid heat recovery. With the exception of the Il Forno Classico, all models feature stainless steel exteriors and painted legs. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per deck.

Production Per Hour / Per Deck Formula:

Example: 16" Pizza; Model Y-602 Double; 8 minute Bake Time

$$\frac{\text{Pizza Per Oven} \times 60 \text{ minutes}}{\text{Bake Time}} \times \# \text{ Decks} = \text{Pizza Per Hour / Per Deck} \quad \frac{6 \times 60}{8} \times 2 = 90 \text{ Pizzas Per Hour}$$

NOTE: * Double capacity for double stacked ovens. * Triple capacity for triple stacked ovens

Deck Oven Capacity

Model	Pizzas Per Oven			Baking Pan Capacity			Production Per Hour Per Deck
	10"	16"	18"	13"x18"	18"x26"	12"x20"	16" Pizza with 8 Minute Bake Time
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251 / 204	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45
EP-1-2828	4	2	1	2	1	2	15
EP-2-2828	8	4	2	4	2	4	30

IL FORNO & SUPERDECK SERIES OVENS

SPECIFICATION / ORDER GUIDE CHECK LIST



Date: _____
 Dealer Name: _____
 Project Name: _____
 P.O. Number: _____
 Signature: _____

MODEL (CHOOSE ONE)

- FC-516 Single
- FC-616 Single
- FC-816 Single
- FC-516/D-125 Double
- FC-516/DS-805 Double
- FC-616/Y-600 Double
- FC-616/Y-600BL. Double
- FC-816/Y-800 Double
- FC-816/Y-800BL. Double

How do you intend to finish/build-in your oven(s)? (Choose One)

- As Is / Decorative Exterior Trim – Casters included
- DSP Style – Apply tile/stone directly on to oven(s) – skirts included
- Traditional – Building a façade/enclosure – casters included

IL FORNO

<p>Hinged Control Panel Door (Choose One)</p> <p><input type="checkbox"/> Front Mounted <input type="checkbox"/> Side Mounted</p> <p>Hinged Control Panel Door (Choose One)</p> <p><input type="checkbox"/> Black Powder Coated <input type="checkbox"/> Stainless Steel</p> <p>Lower Combustion Chamber Door (Choose One)</p> <p><input type="checkbox"/> Black Powder Coated <input type="checkbox"/> Stainless Steel</p>	<p>Electric Type (Choose One)</p> <p><input type="checkbox"/> 115 Volts AC</p> <p>Gas Type (Choose One)</p> <p><input type="checkbox"/> Natural Gas <input type="checkbox"/> L.P. Gas</p> <p>Automatic Oven Starter (Optional)</p> <p>Allows operator to establish automatic oven start & stop times</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Castors (Set of 4)</p> <p>Not suitable for DSP style finish with skirts</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Lintel Plate/Plate Shelf (Choose One)</p> <p><input type="checkbox"/> Provided by customer to cover with tile, stone etc. (1" lower than cook/bake surface) <input type="checkbox"/> Covered by factory in stainless steel ready to use (same height as cook/bake surface)</p>
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Removable Flue Cover (Choose One)

Black Powder Coated
 Stainless Steel

Lower Oven Stacked Installation

<p>Hinged Control Panel Door (Choose One)</p> <p><input type="checkbox"/> Front Mounted <input type="checkbox"/> Side Mounted</p> <p>Hinged Control Panel Door (Choose One)</p> <p><input type="checkbox"/> Black Powder Coated <input type="checkbox"/> Stainless Steel</p> <p>Lower Combustion Chamber Door (Choose One)</p> <p><input type="checkbox"/> Black Powder Coated <input type="checkbox"/> Stainless Steel</p> <p>Gas Type (Choose One)</p> <p><input type="checkbox"/> Natural Gas <input type="checkbox"/> L.P. Gas</p>	<p>Bake Chamber Door (Choose One)</p> <p><input type="checkbox"/> Black Powder Coated <input type="checkbox"/> Stainless Steel</p> <p>Automatic Oven Starter (Optional)</p> <p>Allows operator to establish automatic oven start & stop times</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Castors (Set of 4)</p> <p>Not suitable for DSP style finish with skirts</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>
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LEGS

Legs (total height with or without casters) included. Please specify

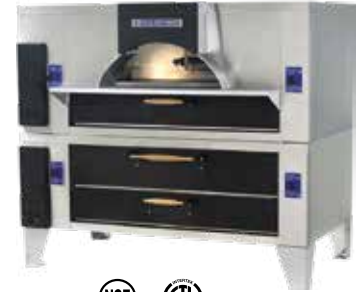
- 36" (Standard on FC-516, FC-616 & FC-816)
- 30" (Standard on DS-805, D-125, Y-600 & Y-800)
- 16" (Standard on all double deck models except FC-516/D-125)
- 12" (Standard on double deck models FC-516/D-125)
- Special height legs – specify length – optional extra charge

NOTE: See specification sheets for additional options and accessories

IL FORNO & SUPERDECK SERIES OVENS

IL Forno Classico Gas Fired Old World Brick Lined Ovens

The Il Forno Classico is available in three sizes to meet your space and production requirements and may be stacked on our standard deck ovens for increased production in limited spaces — FC-516 on our D-125 or DS-805, FC-616 on our Y600, and FC-816 on our Y-800. The FC-616 and FC-816 now feature a new 32" extra-wide opening for ease of access to the bake/cooking chamber. The Il Forno Classico is designed and engineered to be used either as-is, or finished with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look. Brass, copper and tile kits sold by third parties. The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.



Single Deck

Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
Checklist	FC-516	NAT	140,000 (41.01)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 71"H x 43"D (1657 x 1803 x 1092)	650 (343)	1400 (720)	\$52,132
Checklist	FC-516	LP	140,000 (41.01)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 71"H x 43"D (1657 x 1803 x 1092)	650 (343)	1400 (720)	\$52,132
Checklist	FC-616	NAT	140,000 (41.01)	1	1	60 x 36 (1524 x 914)	78"W x 71"H x 43"D (1981 x 1803 x 1092)	650 (343)	1781 (873)	\$55,825
Checklist	FC-616	LP	140,000 (41.01)	1	1	60 x 36 (1524 x 914)	78"W x 71"H x 43"D (1981 x 1803 x 1092)	650 (343)	1781 (873)	\$55,825
Checklist	FC-816	NAT	140,000 (41.01)	1	1	66 x 44 (1676 x 1118)	84"W x 71"H x 51"D (2134 x 1803 x 1295)	650 (343)	2081 (978)	\$59,554
Checklist	FC-816	LP	140,000 (41.01)	1	1	66 x 44 (1676 x 1118)	84"W x 71"H x 51"D (2134 x 1803 x 1295)	650 (343)	2081 (978)	\$59,554

Shipping weight includes decks and legs. Height includes 36" (914 mm) standard legs on single units'. Height includes 16" (406mm) standard legs on stacked units. Height excludes flue [add 12" (305mm)] or eyebrow hood [add 24" (610mm)]

Double Stacked

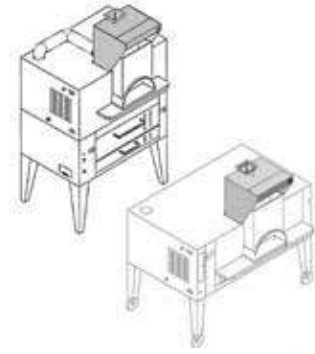
Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
Checklist	FC-516 / DS-805	NAT	210,000 (61.51)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 74"H x 43"D (1657 x 1880 x 1092)	650 (343)	2593 (1179)	\$71,709
Checklist	FC-516 / DS-805	LP	210,000 (61.51)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 74"H x 43"D (1657 x 1880 x 1092)	650 (343)	2593 (1179)	\$71,709
Checklist	FC-516 / D-125	NAT	265,000 (77.65)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 74"H x 43"D (1657 x 1880 x 1092)	650 (343)	2625 (1193)	\$72,795
Checklist	FC-516 / D-125	LP	265,000 (77.65)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 74"H x 43"D (1657 x 1880 x 1092)	650 (343)	2625 (1193)	\$72,795
Checklist	FC-616 / Y-600	NAT	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78"W x 74"H x 43"D (198 x 1880 x 1092)	650 (343)	3288 (1495)	\$80,140
Checklist	FC-616 / Y-600	LP	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78"W x 74"H x 43"D (198 x 1880 x 1092)	650 (343)	3288 (1495)	\$80,140
Checklist	FC-816 / Y-800	NAT	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84"W x 74"H x 51"D (2134 x 1880 x 1295)	650 (343)	3805 (1730)	\$89,875
Checklist	FC-816 / Y-800	LP	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84"W x 74"H x 51"D (2134 x 1880 x 1295)	650 (343)	3805 (1730)	\$89,875
Checklist	FC-616 / Y-600BL	NAT	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78"W x 74"H x 43"D (1981 x 1880 x 1092)	650 (343)	3366 (1499)	\$81,008
Checklist	FC-616 / Y-600BL	LP	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78"W x 74"H x 43"D (1981 x 1880 x 1092)	650 (343)	3366 (1499)	\$81,008
Checklist	FC-816 / Y-800BL	NAT	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84"W x 74"H x 51"D (2134 x 1880 x 1295)	650 (343)	3885 (1704)	\$90,379
Checklist	FC-816 / Y-800BL	LP	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84"W x 74"H x 51"D (2134 x 1880 x 1295)	650 (343)	3885 (1704)	\$90,379

Shipping weight includes decks and legs. Height includes 36" (914 mm) standard legs on single units. Height includes 16" (406mm) standard legs on stacked units — (12" with D-125). Height excludes flue [add 12" (305mm)] or eyebrow hood [add 24" (610mm)]

IL FORNO & SUPERDECK SERIES OVENS

IL Forno Classico Eyebrow Style Exhaust Hoods

BAKERS PRIDE® new Eyebrow Style Exhaust Hoods are designed to contain flue gases and by-products of combustion. Easily mounted to the top of our IL Forno Classico ovens, they feature all stainless steel construction. A full-length, semi-concealed grease gutter with removable grease cup, U.L. Classified stainless steel baffle filters and are provided ready for Ansul piping. PB-24 is designed for stand alone IL Forno ovens and the PB-24S is for double stacked installations. The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Exhaust CFM	Static Pressure	Duct Size Inches (Millimeters)	Dimensions Inches (Millimeters)	Notes	Ship Wt. lbs. (Kilos)	Price
FCKIT#3	PB-24	540	0.75	6 x 7 (152 x 178)	26"W x 26"H x 25 1/2"D (660 x 660 x 648)	for single ovens	100 (46)	\$10,519
FCKIT#4	PB-24S	540	0.75	6 x 7 (152 x 178)	26"W x 26"H x 25 1/2"D (660 x 660 x 648)	for stacked ovens	100 (46)	\$15,784

D Series -DSP Style Display Ovens

Designed for exhibition kitchens, these new ovens are engineered to be "built-in" behind brick or stone. With all the features and benefits of our standard D series ovens, they feature natural black or stainless steel doors and custom wood handles. Lintel plates support the brick or masonry for ease of installation. Includes dome plus front and side skirts. May be used as a lower oven stacked with IL Forno model FC-516. Natural or LP gas. Legs and flue included at N/C. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	BTUH (KW)**	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
Checklist	D-125-DSP	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 59"H x 43"D (1657 x 1092 x 1499)	650 (343)	1105 (501)	\$19,898
Checklist	D-250-DSP	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 70"H x 43"D (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$39,318

* Height excludes dome riser. *Height includes 30" (762 mm) standard legs on D-125.
 * Height includes 12" (305 mm) standard legs on D-250. Shipping weight includes decks and legs.
 * Add an additional 6" to height for flue stack depending on installation.
 ** D-125 - 105,000 BTUH with LP gas, (30.76 KW).
 ** D-250 - 210,000 BTUH with LP gas, (61.52 KW)

DS Series - DSP Style Gas Display Ovens

Designed for exhibition kitchens, these new ovens are engineered to be "built-in" behind brick or stone. With all the features and benefits of our standard DS series ovens, they feature natural black or stainless steel doors and custom wood handles. Lintel plates support the brick or masonry for ease of installation. Includes dome plus front and side skirts. May be built-in ready used as a lower oven stacked with IL Forno model FC-516. Natural or LP gas. Legs and flue included at N/C. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
Checklist	DS-805-DSP	70,000 (20.50)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 65"H x 43"D (1657 x 1651 x 1092)	650 (343)	1073 (487)	\$20,410
Checklist	DS-990-DSP	140,000 (41.00)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 76 1/8"H x 43"D (1657 x 1092 x 1651)	650 (343)	2023 (918)	\$40,298

* Height includes dome & 30" (762 mm) standard legs on GS-805 and DS-805.
 * Height includes dome & 16" (406 mm) standard legs on GS-990 and DS-990.
 Shipping weight includes decks and legs

Y Series - DSP Style Gas Display Ovens

Ideal for display cooking and exhibition kitchens, these new ovens are designed and engineered to be "built-in" behind brick, stone or tile. With the features and benefits of our standard Y-Series ovens, they feature Old World style natural black doors and custom wooden handles. Lintel plates support the masonry or tile for ease of installation. All stainless finish available. Includes dome plus front & side skirts. Dome is removable for ease of installation. Natural or LP gas. Legs and flue included at N/C. FOB Bakers Pride Dock, Freight Class 77.5.



Stone & Tile Kits Sold Separately by Others

Part Number	Model	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions (WxDxH)* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
Checklist	Y-600-DSP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 65"H x 43"D (1981 x 1651 x 1092)	650 (343)	1387 (628)	\$23,264
Checklist	Y-602-DSP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 76"H x 43"D (1981 x 1993 x 1092)	650 (343)	2641 (1200)	\$46,043
Checklist	Y-600BL-DSP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 65"H x 43"D (1981 x 1651 x 1092)	650 (343)	1585 (662)	\$26,116
Checklist	Y-602BL-DSP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 76"H x 43"D (1981 x 1993 x 1092)	650 (343)	3041 (1264)	\$51,983
Checklist	Y-800-DSP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 65"H x 51"D (2134 x 1651 x 1295)	650 (343)	1604 (726)	\$26,486
Checklist	Y-802-DSP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 76"H x 51"D (2134 x 1993 x 1295)	650 (343)	3884 (1397)	\$51,487
Checklist	Y-800BL-DSP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 65"H x 51"D (2134 x 1651 x 1295)	650 (343)	1804 (726)	\$29,851
Checklist	Y-802BL-DSP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 76"H x 51"D (2134 x 1993 x 1295)	650 (343)	3485 (1397)	\$63,359

* Height includes dome & 30" (762 mm) standard legs on Y-600 and Y-800.

* Height includes dome & 16" (406 mm) standard legs on Y-602 and Y-802.

Shipping weight includes decks and legs. Less Dome, Subtract \$350 List — Stone & Tile Kits Sold Separately by Others.

NOTE: NO CASTERS ON DSP INSTALLATIONS DUE TO INTERFERENCE WITH SKIRTS!

IL FORNO & SUPERDECK SERIES OVENS

Stubby-Shallow Depth 8" Deck Heights Gas Deck Ovens

Ideal for kitchens with narrow aisles and for use in traditional kitchen cook lines, our space saving Stubby models are only 33" deep overall while delivering high volume and the quality of a full size model. Ovens are stackable three high and feature ceramic hearth decks. Heat control damper allows chef to adjust top and bottom heat for perfect bake results. 680° F (343°C) thermostats standard. 550° F (288° C) bake thermostats and/or steel decks are available at no extra charge. Please specify when ordering. Natural or LP gas. Legs and flue included at N/C. Casters optional. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions (WxDxH)* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
121151N0001111	151	NAT	48,000 (14.06)	1	1	36 x 24 1/2 (914 x 622)	48"W x 55.25"H x 33"D (1219 x 1403 x 838)	650 (343)	820 (372)	\$16,138
121151L0001111	151	LP	48,000 (14.06)	1	1	36 x 24 1/2 (914 x 622)	48"W x 55.25"H x 33"D (1219 x 1397 x 838)	650 (343)	820 (372)	\$16,138
121151N0001111	152	NAT	96,000 (28.12)	2	2	36 x 24 1/2 (914 x 622)	48"W x 66.5"H x 33"D (1219 x 1689 x 838)	650 (343)	1508 (684)	\$31,812
121151L0001111	152	LP	96,000 (28.12)	2	2	36 x 24 1/2 (914 x 622)	48"W x 66.5"H x 33"D (1219 x 1689 x 838)	650 (343)	1508 (684)	\$31,812
121151N0001111	153	NAT	144,000 (42.19)	3	3	36 x 24 1/2 (914 x 622)	48"W x 81.75"H x 33"D (1219 x 2076 x 838)	650 (343)	2200 (1087)	\$47,482
121151L0001111	153	LP	144,000 (42.19)	3	3	36 x 24 1/2 (914 x 622)	48"W x 81.75"H x 33"D (1219 x 2076 x 838)	650 (343)	2200 (1087)	\$47,482
125315N0001111	3151	NAT	70,000 (20.50)	1	1	45 x 24 1/2 (1143 x 622)	57"W x 55.25" H x 33"D (1448 x 1403 x 838)	650 (343)	958 (434)	\$19,242
125315L0001111	3151	LP	70,000 (20.50)	1	1	45 x 24 1/2 (1143 x 622)	57"W x 55.25"H x 33"D (1448 x 1403 x 838)	650 (343)	958 (434)	\$19,242
125315N0001111	3152	NAT	140,000 (41.00)	2	2	45 x 24 1/2 (1143 x 622)	57"W x 66.5"H x 33"D (1448 x 1689 x 838)	650 (343)	1787 (810)	\$38,018
125315L0001111	3152	LP	140,000 (41.00)	2	2	45 x 24 1/2 (1143 x 622)	57"W x 66.5"H x 33"D (1448 x 1689 x 838)	650 (343)	1787 (810)	\$38,018
125315N0001111	3153	NAT	210,000 (61.50)	3	3	45 x 24 1/2 (1143 x 622)	57"W x 81.75"H x 33"D (1448 x 2076 x 838)	650 (343)	2620 (1188)	\$56,795
125315L0001111	3153	LP	210,000 (61.50)	3	3	45 x 24 1/2 (1143 x 622)	57"W x 81.75"H x 33"D (1448 x 2076 x 838)	650 (343)	2620 (1188)	\$56,795
126415N0001111	4151	NAT	70,000 (20.50)	1	1	54 x 24 1/2 (1372 x 622)	66"W x 55.25"H x 33"D (1676 x 1403 x 838)	650 (343)	1093 (496)	\$20,792
126415L0001111	4151	LP	70,000 (20.50)	1	1	54 x 24 1/2 (1372 x 622)	66"W x 55.25"H x 33"D (1676 x 1403 x 838)	650 (343)	1093 (496)	\$20,792
126415N0001111	4152	NAT	140,000 (41.00)	2	2	54 x 24 1/2 (1372 x 622)	66"W x 66.5"H x 33"D (1676 x 1689 x 838)	650 (343)	2050 (933)	\$41,121
126415L0001111	4152	LP	140,000 (41.00)	2	2	54 x 24 1/2 (1372 x 622)	66"W x 66.5"H x 33"D (1676 x 1689 x 838)	650 (343)	2050 (933)	\$41,121
126415N0001111	4153	NAT	210,000 (61.50)	3	3	54 x 24 1/2 (1372 x 622)	66"W x 81.75"H x 33"D (1676 x 2076 x 838)	650 (343)	3024 (1372)	\$61,448
126415L0001111	4153	LP	210,000 (61.50)	3	3	54 x 24 1/2 (1372 x 622)	66"W x 81.75"H x 33"D (1676 x 2076 x 838)	650 (343)	3024 (1372)	\$61,448

* Height includes 30" (762 mm) standard legs on models 151, 3151 and 4151.

* Height includes 16" (406 mm) standard legs on models 152, 3152 and 4152.

* Height includes 6" (152 mm) standard legs on models 153, 3153 and 4153.

Shipping weight includes decks and legs.

IL FORNO & SUPERDECK SERIES OVENS

8" Deck Heights Gas Convection Flo Deck Ovens

Our unique natural-convection style heat circulation system eliminates the need for fans or blower systems. The Convection Flo Series features a parallel burner for uniform heat and a heat control damper for top and bottom heat control and perfectly balanced, consistent results. All stainless steel exteriors and ceramic hearth decks are standard. 550° F (288° C) bake thermostats and steel decks are available N/C, please specify when ordering. Natural or LP gas. Legs and flue included at N/C. Lightstone Decks and casters available as options. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
122251N0001111	251	NAT	60,000 (17.58)	1	1	36 x 34 1/2 (914 x 876)	48"W x 55.25"H x 43"D (1219 x 1403 x 1092)	650 (343)	943 (428)	\$16,138
122251L0001111	251	LP	60,000 (17.58)	1	1	36 x 34 1/2 (914 x 876)	48"W x 55.25"H x 43"D (1219 x 1403 x 1092)	650 (343)	943 (428)	\$16,138
122251N0001111	252	NAT	120,000 (35.16)	2	2	36 x 34 1/2 (914 x 876)	48"W x 66.5"H x 43"D (1219 x 1689 x 1092)	650 (343)	1772 (804)	\$31,812
122251L0001111	252	LP	120,000 (35.16)	2	2	36 x 34 1/2 (914 x 876)	48"W x 66.5"H x 43"D (1219 x 1689 x 1092)	650 (343)	1772 (804)	\$31,812
122251N0001111	253	NAT	180,000 (52.80)	3	3	36 x 34 1/2 (914 x 876)	48"W x 81.75"H x 43"D (1219 x 2076 x 1092)	650 (343)	2715 (1232)	\$47,482
122251L0001111	253	LP	180,000 (52.80)	3	3	36 x 34 1/2 (914 x 876)	48"W x 81.75"H x 43"D (1219 x 2076 x 1092)	650 (343)	2715 (1232)	\$47,482
123351N0001111	351	NAT	70,000 (20.50)	1	1	45 x 34 1/2 (1143 x 876)	57"W x 55.25"H x 43"D (1219 x 1403 x 1092)	650 (343)	1087 (493)	\$19,242
123351L0001111	351	LP	70,000 (20.50)	1	1	45 x 34 1/2 (1143 x 876)	57"W x 55.25"H x 43"D (1448 x 1403 x 1092)	650 (343)	1087 (493)	\$19,242
123351N0001111	352	NAT	140,000 (41.00)	2	2	45 x 34 1/2 (1143 x 876)	57"W x 66.5"H x 43"D (1448 x 1689 x 1092)	650 (343)	2060 (934)	\$38,018
123351L0001111	352	LP	140,000 (41.00)	2	2	45 x 34 1/2 (1143 x 876)	57"W x 66.5"H x 43"D (1448 x 1689 x 1092)	650 (343)	2060 (934)	\$38,018
123351N0001111	353	NAT	210,000 (61.50)	3	3	45 x 34 1/2 (1143 x 876)	57"W x 81.75"H x 43"D (1448 x 2076 x 1092)	650 (343)	3033 (1376)	\$56,804
123351L0001111	353	LP	210,000 (61.50)	3	3	45 x 34 1/2 (1143 x 876)	57"W x 81.75"H x 43"D (1448 x 2076 x 1092)	650 (343)	3033 (1376)	\$56,804
124451N0001111	451	NAT	80,000 (23.44)	1	1	54 x 34 1/2 (1372 x 876)	66"W x 55.25"H x 43"D (1676 x 1403 x 1092)	650 (343)	1259 (571)	\$20,411
124451L0001111	451	LP	80,000 (23.44)	1	1	54 x 34 1/2 (1372 x 876)	66"W x 55.25"H x 43"D (1676 x 1403 x 1092)	650 (343)	1259 (571)	\$20,411
124451N0001111	452	NAT	160,000 (46.88)	2	2	54 x 34 1/2 (1372 x 876)	66"W x 66.5"H x 43"D (1676 x 1689 x 1092)	650 (343)	2294 (1041)	\$40,366
124451L0001111	452	LP	160,000 (46.88)	2	2	54 x 34 1/2 (1372 x 876)	66"W x 66.5"H x 43"D (1676 x 1689 x 1092)	650 (343)	2294 (1041)	\$40,366
124451N0001111	453	NAT	240,000 (70.20)	3	3	54 x 34 1/2 (1372 x 876)	66"W x 81.75"H x 43"D (1676 x 2076 x 1092)	650 (343)	3327 (1510)	\$60,319
124451L0001111	453	LP	240,000 (70.20)	3	3	54 x 34 1/2 (1372 x 876)	66"W x 81.75"H x 43"D (1676 x 2076 x 1092)	650 (343)	3327 (1510)	\$60,319

* Height includes 30" (762 mm) standard legs on models 251, 351, and 451.
* Height includes 16" (406 mm) standard legs on models 252, 352, and 452.

* Height includes 6" (152 mm) standard legs on models 253, 353 and 453.
Shipping weight includes decks and legs.

IL FORNO & SUPERDECK SERIES OVENS

D Series - 10 3/4" Deck Heights Gas Deck Ovens

The D-125 ovens feature a ceramic hearth deck, top and bottom heat control and are powered by a dual-burner heat system. 125,000 BTUH natural gas and 105,000 BTUH with liquid propane. With an extra high 10 3/4" deck the D-125 is stackable (model D-250) or may be used as a lower deck to our IL Forno Classico model FC-516. Stainless steel exteriors are standard. 550 ° F (288° C) bake thermostat available at no charge. Natural or LP gas. Legs and flue included at N/C. Optional Lightstone Decks available. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)**	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
161D12N0S	D-125	NAT	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 59"H x 43"D (1657 x 1499 x 1092)	650 (343)	1105 (501)	\$17,822
161D12L0S	D-125	LP	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 59"H x 43"D (1657 x 1499 x 1092)	650 (343)	1105 (501)	\$17,822
161D12N0S	D-250	NAT	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 70"H x 43"D (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$35,216
161D12L0S	D-250	LP	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 70"H x 43"D (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$35,216

* Height includes 30" (762 mm) standard legs on D-125.
 * Height includes 12" (305 mm) standard legs on D-250.

**D-125 - 105,000 BTUH with LP gas, (30.76 KW).
 **D-250 - 210,000 BTUH with LP gas, (61.52 KW)

Shipping weight includes decks and legs

GS/DS Series - 7" Deck Height Gas Deck Ovens

Our GS and DS Series Deck Ovens are built for maximum durability, minimum maintenance and economical performance. Powered by a single, high performance 60,000 to 70,000 BTUH burner per deck, they feature a ceramic hearth deck, top and bottom heat control, and may be stacked two high. Stainless steel exteriors are standard. Natural or LP gas - both side and back gas connection. Legs and flue included at N/C. 2-year limited parts & labor warranty. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
155G85N0S	GS-805	NAT	60,000 (17.58)	1	1	36 x 36 (914 x 914)	53 1/4"W x 55"H x 43"D (1353 x 1397 x 1092)	650 (343)	905 (410)	\$17,860
155G85L0S	GS-805	LP	60,000 (17.58)	1	1	36 x 36 (914 x 914)	53 1/4"W x 55"H x 43"D (1353 x 1397 x 1092)	650 (343)	905 (410)	\$17,860
155G85N0S	GS-990	NAT	120,000 (35.15)	2	2	36 x 36 (914 x 914)	53 1/4"W x 66"H x 43"D (1353 x 1676 x 1092)	650 (343)	1700 (771)	\$35,253
155G85L0S	GS-990	LP	120,000 (35.15)	2	2	36 x 36 (914 x 914)	53 1/4"W x 66"H x 43"D (1353 x 1676 x 1092)	650 (343)	1700 (771)	\$35,253
151D85N0S	DS-805	NAT	70,000 (20.50)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 55"H x 43"D (1657 x 1397 x 1092)	650 (343)	1073 (487)	\$18,280
151D85L0S	DS-805	LP	70,000 (20.50)	1	1	48 x 36 (1219 x 914)	65 1/4"W x 55"H x 43"D (1657 x 1397 x 1092)	650 (343)	1073 (487)	\$18,280
151D85N0S	DS-990	NAT	140,000 (41.00)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 66"H x 43"D (1657 x 1676 x 1092)	650 (343)	2023 (918)	\$36,092
151D85L0S	DS-990	LP	140,000 (41.00)	2	2	48 x 36 (1219 x 914)	65 1/4"W x 66"H x 43"D (1657 x 1676 x 1092)	650 (343)	2023 (918)	\$36,092

* Height includes 30" (762 mm) standard legs on GS-805 and DS-805.
 * Height includes 16" (406 mm) standard legs on GS-990 and DS-990.
 Shipping weight includes decks and legs.

IL FORNO & SUPERDECK SERIES OVENS

Y-600 Series - 8" Deck Heights Gas Deck Ovens

The Y-600 Series are the greatest selling Deck Ovens in the world. Designed for high volume, quality pizza baking, they feature Fibrament™ decks, unique microslide top & bottom heat controls, 120,000 BTUH per deck and may be stacked two high or as a lower deck to our Il Forno Classico FC-616. Stainless steel exteriors are now standard. Natural or LP gas. Legs and flue included at N/C. 2 year limited parts & labor warranty. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
169Y60N0001111	Y-600	NAT	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 55"H x 43"D (1981 x 1397 x 1092)	650 (343)	1338 (607)	\$20,835
169Y60L0001111	Y-600	LP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 55"H x 43"D (1981 x 1397 x 1092)	650 (343)	1338 (607)	\$20,835
169Y60N0001111	Y-602	NAT	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 66"H x 43"D (1981 x 1676 x 1092)	650 (343)	2676 (1214)	\$41,240
169Y60L0001111	Y-602	LP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 66"H x 43"D (1981 x 1676 x 1092)	650 (343)	2676 (1214)	\$41,240
1696BLN0001111	Y-600BL	NAT	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 55"H x 43"D (1981 x 1397 x 1092)	650 (343)	1585 (626)	\$21,554
1696BLLO001111	Y-600BL	LP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78"W x 55"H x 43"D (1981 x 1397 x 1092)	650 (343)	1585 (626)	\$21,554
1696BLN0001111	Y-602BL	NAT	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 66"H x 43"D (1981 x 1676 x 1092)	650 (343)	3041 (1264)	\$42,676
1696BLLO001111	Y-602BL	LP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78"W x 66"H x 43"D (1981 x 1676 x 1092)	650 (343)	3041 (1264)	\$42,676

* Height includes 30" (762 mm) standard legs on Y-600.

* Height includes 16" (406 mm) standard legs on Y-602.
Shipping weight includes decks and legs

Y-800 Series - 8" Deck Height Gas Deck Ovens

The Y Series are the greatest selling Deck Ovens in the world. Designed for high volume, quality pizza baking, they feature Fibrament™ hearth decks, unique microslide top & bottom heat controls, 120,000 BTUH per deck and may be stacked two high or as a lower deck to our Il Forno Classico FC-816. Stainless steel exteriors are now standard. Natural or LP gas. Legs and flue included at N/C. 2 year limited parts & labor warranty. FOB Bakers Pride Dock, Freight Class 77.5.



Part Number	Model	Gas	BTUH (KW)	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
170Y80N0001111	Y-800	NAT	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 55"H x 51"D (2134 x 1397 x 1295)	650 (343)	1542 (700)	\$23,722
170Y80L0001111	Y-800	LP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 55"H x 51"D (2134 x 1397 x 1295)	650 (343)	1542 (700)	\$23,722
170Y80N0001111	Y-802	NAT	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 66"H x 51"D (2134 x 1676 x 1295)	650 (343)	3084 (1397)	\$46,116
170Y80L0001111	Y-802	LP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 66"H x 51"D (2134 x 1676 x 1295)	650 (343)	3084 (1397)	\$46,116
1708BLN0001111	Y-800BL	NAT	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 55"H x 51"D (2134 x 1397 x 1295)	650 (343)	1804 (726)	\$25,469
1708BLLO001111	Y-800BL	LP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84"W x 55"H x 51"D (2134 x 1397 x 1295)	650 (343)	1804 (726)	\$25,469
1708BLN0001111	Y-802BL	NAT	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 66"H x 51"D (2134 x 1676 x 1295)	650 (343)	3485 (1397)	\$57,299
1708BLLO001111	Y-802BL	LP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84"W x 66"H x 51"D (2134 x 1676 x 1295)	650 (343)	3485 (1397)	\$57,299

* Height includes 30" (762 mm) standard legs on Y-800.

* Height includes 16" (406 mm) standard legs on Y-802.

Shipping weight includes decks and legs.

IL FORNO & SUPERDECK SERIES OVENS

EP, EB & ER Series Electric Deck Ovens - 38" Wide x 36" Deep Decks

BAKERS PRIDE® EP, EB and ER Series electric deck ovens feature "U" shaped elements, top and bottom, spaced every 9 1/2" and infinite top and bottom heat controls for uniform and consistent temperatures and perfectly balanced baking and cooking results. Available in 8" or 12" deck heights, these ovens may be mixed or matched for pizza, baking or roasting applications. EP series ovens feature ceramic hearth decks. EB and ER series include standard steel decks. Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



7" Pizza Ovens

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
211P3820	EP-1-8-3836	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 54"H x 43"D (1397 x 1372 x 1092)	800 (427)	600 (273)	\$15,374
211P3823P	EP-1-8-3836	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 54"H x 43"D (1397 x 1372 x 1092)	800 (427)	600 (273)	\$15,374
211P3830	EP-1-8-3836	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 54"H x 43"D (1397 x 1372 x 1092)	800 (427)	600 (273)	\$15,374
211P3833P	EP-1-8-3836	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 54"H x 43"D (1397 x 1372 x 1092)	800 (427)	600 (273)	\$15,374
211P3820	EP-2-8-3836	208V, 1PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$30,276
211P3823P	EP-2-8-3836	208V, 3PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$30,276
211P3830	EP-2-8-3836	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$30,276
211P3833P	EP-2-8-3836	220-240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$30,276
211P3820	EP-3-8-3836	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$45,182
211P3823P	EP-3-8-3836	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$45,182
211P3830	EP-3-8-3836	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$45,182
211P3833P	EP-3-8-3836	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$45,182

* Height includes 36" (914 mm) standard legs on single decks.

* Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.

* Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.

* Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.

* Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.

Shipping weight includes decks and legs.

EB Bake and ER Roast Models include steel decks.

EP Pizza Models include ceramic decks

IL FORNO & SUPERDECK SERIES OVENS

8" Baking Ovens

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
211B3820	EB-1-8-3836	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 56"H x 43"D (1397 x 1422 x 1092)	550 (288)	600 (273)	\$15,960
211B3823P	EB-1-8-3836	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 56"H x 43"D (1397 x 1422 x 1092)	550 (288)	600 (273)	\$15,960
211B3830	EB-1-8-3836	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 56"H x 43"D (1397 x 1422 x 1092)	550 (288)	600 (273)	\$15,960
211B3833P	EB-1-8-3836	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 56"H x 43"D (1397 x 1422 x 1092)	550 (288)	600 (273)	\$15,960
211B3820	EB-2-8-3836	208V, 1PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$31,398
211B3823P	EB-2-8-3836	208V, 3PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$31,398
211B3830	EB-2-8-3836	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$31,398
211B3833P	EB-2-8-3836	220/240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$31,398
211B3820	EB-3-8-3836	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$46,838
211B3823P	EB-3-8-3836	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$46,838
211B3830	EB-3-8-3836	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$46,838
211B3833P	EB-3-8-3836	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 66"H x 43"D (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$46,838

Steel decks standard

12" Baking & Roasting Ovens

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
211R3820	ER-1-12-3836	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 60"H x 43"D (1397 x 1524 x 1092)	550 (288)	700 (318)	\$18,562
211R3823P	ER-1-12-3836	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 60"H x 43"D (1397 x 1524 x 1092)	550 (288)	700 (318)	\$18,562
211R3830	ER-1-12-3836	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 60"H x 43"D (1397 x 1524 x 1092)	550 (288)	700 (318)	\$18,562
211R3833P	ER-1-12-3836	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55"W x 60"H x 43"D (1397 x 1524 x 1092)	550 (288)	700 (318)	\$18,562
211R3820	ER-2-12-3836	208V, 1PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 68"H x 43"D (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$36,602
211R3823P	ER-2-12-3836	208V, 3PH, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 68"H x 43"D (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$36,602
211R3830	ER-2-12-3836	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 68"H x 43"D (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$36,602
211R3833P	ER-2-12-3836	220/240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55"W x 68"H x 43"D (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$36,602
211R3820	ER-3-12-3836	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 72"H x 43"D (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$54,646
211R3823P	ER-3-12-3836	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 72"H x 43"D (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$54,646
211R3830	ER-3-12-3836	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 72"H x 43"D (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$54,646
211R3833P	ER-3-12-3836	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55"W x 72"H x 43"D (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$54,646

Steel decks standard

* Height includes 36" (914 mm) standard legs on single decks.

* Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.

* Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.

* Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.

* Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.

Shipping weight includes decks and legs.

EB Bake and ER Roast Models include steel decks.

EP Pizza Models include ceramic decks

IL FORNO & SUPERDECK SERIES OVENS

EP, EB & ER Series Electric Deck Ovens - 57" Wide by 36" Deep Decks

BAKERS PRIDE® EP, EB and ER Series electric deck ovens feature "U" shaped elements, top and bottom, spaced every 9 1/2" and infinite top and bottom heat controls for uniform and consistent temperatures and perfectly balanced baking and cooking results. Available in 8" or 12" deck heights, these ovens may be mixed or matched for pizza, baking or roasting applications. EP series ovens feature ceramic hearth decks. EB and ER series include standard steel decks. Standard and international voltages available. 1Ø or 3Ø available. Lightstone Decks and casters optional. FOB Bakers Pride Dock, Freight Class 77.5.



7" Pizza Ovens

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
212P5720	EP-1-8-5736	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	800 (427)	750 (341)	\$20,551
212P5723P	EP-1-8-5736	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	800 (427)	750 (341)	\$20,551
212P5730	EP-1-8-5736	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	800 (427)	750 (341)	\$20,551
212P5733P	EP-1-8-5736	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	800 (427)	750 (341)	\$20,551
212P5720	EP-2-8-5736	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$40,634
212P5723P	EP-2-8-5736	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$40,634
212P5730	EP-2-8-5736	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$40,634
212P5733P	EP-2-8-5736	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$40,634
212P5720	EP-3-8-5736	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$57,574
212P5723P	EP-3-8-5736	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$57,574
212P5730	EP-3-8-5736	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$57,574
212P5733P	EP-3-8-5736	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$57,574

* Height includes 36" (914 mm) standard legs on single decks.

* Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.

* Height includes 24" (610mm) standard legs on double decks with 12" deck heights.

* Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.

* Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.

Shipping Class #85 — Shipping weight includes decks and legs.

Dimensions nominal. EB Bake and ER Roast Models include steel decks.

EP Pizza Models include ceramic decks

IL FORNO & SUPERDECK SERIES OVENS

8" Baking

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
212B5720	EB-1-8-5736	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	550 (288)	750 (341)	\$21,860
212B5723P	EB-1-8-5736	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	550 (288)	750 (341)	\$21,860
212B5730	EB-1-8-5736	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	550 (288)	750 (341)	\$21,860
212B5733P	EB-1-8-5736	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 56"H x 43"D (1880 x 1422 x 1092)	550 (288)	750 (341)	\$21,860
212B5720	EB-2-8-5736	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$43,195
212B5723P	EB-2-8-5736	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$43,195
212B5730	EB-2-8-5736	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$43,195
212B5733P	EB-2-8-5736	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$43,195
212B5720	EB-3-8-5736	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$66,233
212B5723P	EB-3-8-5736	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$66,233
212B5730	EB-3-8-5736	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$66,233
212B5733P	EB-3-8-5736	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 66"H x 43"D (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$66,233

Steel decks standard

12" Baking & Roasting

Part Number	Model	Electrical Volts, Phase, W	Decks	Chambers	Deck Size Inches (Millimeters)	Dimensions* Inches (Millimeters)	Thermostat Range F° (C°)	Ship Wt. lbs. (Kilos)	Price
212R5720	ER-1-12-5736	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 60"H x 43"D (1880 x 1524 x 1092)	550 (288)	700 (318)	\$25,331
212R5723P	ER-1-12-5736	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 60"H x 43"D (1880 x 1524 x 1092)	550 (288)	700 (318)	\$25,331
212R5730	ER-1-12-5736	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 60"H x 43"D (1880 x 1524 x 1092)	550 (288)	700 (318)	\$25,331
212R5733P	ER-1-12-5736	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74"W x 60"H x 43"D (1880 x 1524 x 1092)	550 (288)	700 (318)	\$25,331
212R5720	ER-2-12-5736	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 68"H x 43"D (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$50,132
212R5723P	ER-2-12-5736	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 68"H x 43"D (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$50,132
212R5730	ER-2-12-5736	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 68"H x 43"D (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$50,132
212R5733P	ER-2-12-5736	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74"W x 68"H x 43"D (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$50,132
212R5720	ER-3-12-5736	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 72"H x 43"D (1880 x 1829 x 1092)	550 (288)	2100 (2100?)	\$74,942
212R5723P	ER-3-12-5736	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 72"H x 43"D (1880 x 1829 x 1092)	550 (288)	2100 (2100?)	\$74,942
212R5730	ER-3-12-5736	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 72"H x 43"D (1880 x 1829 x 1092)	550 (288)	2100 (2100?)	\$74,942
212R5733P	ER-3-12-5736	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74"W x 72"H x 43"D (1880 x 1829 x 1092)	550 (288)	2100 (2100?)	\$74,942

Steel decks standard

- * Height includes 36" (914 mm) standard legs on single decks.
 - * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
 - * Height includes 24" (610mm) standard legs on double decks with 12" deck heights.
 - * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
 - * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
- Shipping Class #85 — Shipping weight includes decks and legs.
 Dimensions nominal. EB Bake and ER Roast Models include steel decks
 EP Pizza Models include ceramic decks

IL FORNO & SUPERDECK SERIES OVENS

All Deck Oven Accessories & Options

Part Number	Description		Price
Contact CC	Stainless Steel Leg Covers	Per Pair – Standard Legs are Bakertone Grey	\$502
Contact CC	Special Height Legs – Per Set of 4 – Specify Length	Cost of Legs – Includes charge for cutting legs when ordered with the oven	\$794
Contact CC	Special Height Legs – Per Set of 4 – Specify Length	Charge for cutting legs PLUS cost of legs when not purchasing oven	\$794
R3002Y	Direct Vent Flue	Gas Models Only N/C if purchased with oven	\$338
Contact CC	Automatic Oven Starter	Gas Models only – Order 1 per deck – Comes with 120V plug	\$934
Contact CC	Side Mounted Controls	Specify when ordering – DS-805, D-125, Y-600, Y-800 and Il Forno Only	\$0
Contact CC	5-Hour Timer	EB/ER-3836 and 5736 models only – n/a on EP models per deck	\$514
Contact CC	480V	EP/EB/ER 3836 and 5736 only – per deck	\$842
T5149X	Deck Brush & Scraper	48" Long with wood handle	\$237
T5107Y	Deck Brush & Scraper	2" High for countertop ovens	\$162
A4770U	Natural Woodsmoke Essence Boxes	Stainless Steel wood chip box	\$487

Il Forno Accessories & Options

Part Number	Description		Price
A4770U	Natural Wood Smoke Essence Boxes	Each Box – Perforated stainless boxes	\$487
FCKIT#1	Remote Controls	Booster Burner Controls Only	\$2,009

Deck Oven Replacement Decks - Cordierite Freight Class 60

Decks cannot be shipped UPS

Part Number	Replacement Deck For Model	Each/Per Set	Deck Thickness Inches	Ceramics Per Oven	Deck Size Inches	Single Piece Ship Wt. lbs. (Kilos)	Sets Ship Wt. lbs. (Kilos)	Price
T1153Y	FC-816, Y-800	Each	1 1/2	4	22 x 33	88 (30)	260 (118)	\$1,307
T1153X	FC-816, Y-800	Set 4 Each	1 1/2	4	22 x 33	88 (30)	260 (118)	\$4,586
T1118Y	FC-616, Y-600	Each	1 1/2	3	20 x 36	83 (41)	270 (123)	\$1,282
T1118X	FC-616, Y-600	Set 3 Each	1 1/2	3	20 x 36	83 (41)	270 (123)	\$3,070
T1187Y	FC-516	Each	1 1/2	4	18 x 24	64 (29)	253 (115)	\$1,167
T1187X	FC-516	Set 4 Each	1 1/2	4	18 x 24	64 (29)	253 (115)	\$4,100
T1102Y	D-125, DS-805	Each	1 1/2	2	24 x 36	120 (55)	240 (109)	\$1,267
T1107X	D-125, DS-805	Set 2 each	1 1/2	2	24 x 36	120 (55)	240 (109)	\$2,195
T1101Y	GS-805	Each	1 1/2	2	18 x 36	80 (36)	160 (73)	\$1,278
T1109X	GS-805	Set 2 each	1 1/2	2	18 x 36	80 (36)	160 (73)	\$2,212
T1104Y	251, 201, 204	Each	1 1/2	2	18 x 34 1/2	80 (36)	160 (73)	\$1,181
T1111X	251, 201, 204	Set 2 each	1 1/2	2	18 x 34 1/2	80 (36)	160 (73)	\$1,805
T1105Y	351, 301, 304	Each	1 1/2	2	22 1/2 x 34 1/2	104 (47)	207 (94)	\$1,244
T1112X	351, 301, 304	Set 2 each	1 1/2	2	22 1/2 x 34 1/2	104 (47)	207 (94)	\$2,304
T1104Y	451, 401, 404	Each	1 1/2	3	18 x 34 1/2	80 (36)	240 (109)	\$1,181
T1110X	451, 401, 404	Set 3 Each	1 1/2	3	18 x 34 1/2	80 (36)	240 (109)	\$2,750
T1106Y	151, 101, 104	Each	1 1/2	2	18 x 24 1/2	80 (36)	160 (73)	\$1,127
T1113X	151, 101, 104	Set 2 Each	1 1/2	2	18 x 24 1/2	80 (36)	160 (73)	\$1,697
T1158Y	3151	Each	1 1/2	2	22 1/2 x 24 1/2	104 (47)	207 (94)	\$1,113
T1158X	3151	Set 2 Each	1 1/2	2	22 1/2 x 24 1/2	104 (47)	207 (94)	\$2,401
T1106Y	4151	Each	1 1/2	3	18 x 24 1/2	80 (36)	240 (109)	\$1,127
T1149X	4151	Set 3 Each	1 1/2	3	18 x 24 1/2	80 (36)	240 (109)	\$2,498
T1232Y	E-3836	Each	1	2	19 x 36	60 (27)	120 (55)	\$909
T1232X	E-3836	Set 2 Each	1	2	19 x 36	60 (27)	120 (55)	\$1,757
T1232Y	E-5736	Each	1	3	19 x 36	60 (27)	180 (82)	\$909
T1233X	E-5736	Set 3 Each	1	3	19 x 36	60 (27)	180 (82)	\$2,458

IL FORNO & SUPERDECK SERIES OVENS

Lightstone Decks (Fibrament) Freight Class 60

Part Number	Model	Each/Per Set	Stones Per Oven	Price
T1337Y	FC-816, Y-800 1 1/2"	Each	4	\$1,429
T1337X	FC-816, Y-800 1 1/2"	Set 4 Each	4	\$5,043
T1336Y	FC-616, Y-600 1 1/2"	Set 3 Each	3	\$1,252
T1336X	FC-616, Y-600 1 1/2"	Set 3 Each	3	\$3,313
T1358Y	FC-516	Each	2	\$1,252
T1358U	FC-516	Set 2 Each	2	\$2,255
T1337Y	Y-800, 2"	Each	5	\$1,429
T1382X	Y-800, 2"	Set 5 Each	5	\$5,043
T1381Y	Y-600, 2"	Each	3	\$1,252
T1381X	Y-600, 2"	Set 3 Each	3	\$3,313
T1337Y	V-800, 2"	Each	5	\$1,429
T1382X	V-800, 2"	Set 5 Each	5	\$5,043
T1380A	V-600, 2"	Each	5	\$1,252
T1380X	V-600, 2"	Set 5 Each	5	\$3,313
T1351Y	DS-805, D-125	Each	2	\$1,252
T1351U	DS-805, D-125	Set 2 Each	2	\$2,255
T1353Y	GS-805	Each	2	\$1,163
T1353U	GS-805	Set 2 Each	2	\$2,338
T1354Y	4151	Each	3	\$1,163
T1354Y	4151	Set 3 Each	3	\$3,499
T1355Y	251, 1.5"	Each	2	\$1,163
T1355X	251, 1.5"	Set 2 Each	2	\$2,324
T1355Y	451	Each	3	\$1,163
T1355Y	451	Set of 3	3	\$3,489
T1356Y	351	Each	2	\$1,356
T1356Y	351	Set 2 Each	2	\$2,364
T1357Y	3151	Each	2	\$951
T1357Y	3151	Set 2 Each	2	\$1,658
T1354Y	151	Each	2	\$865
T1354Y	151	Set 2 Each	2	\$1,252
T1354Y	4151	Each	3	\$865
T1354Y	4151	Set 3 Each	3	\$1,912
T1361Y	E-3836	Each	2	\$1,208
T1361U	E-3836	Set 2 Each	2	\$2,152
T1361Y	E-5736	Each	3	\$1,208
T1361T	E-5736	Set 3 Each	3	\$3,220
In lieu of Cordierite				\$697

Deck Oven Leg Guide

Notes	
Standard Heights	6" (152mm); 12" (305mm); 16" (406mm); 24" (610mm); 30" (762mm); 36" (914mm)
Standard Legs	Standard legs when purchased separately
Special Heights	Specify cut-to-order; per set of 4 – maximum height 36"

NOTE: Standard height legs N/C when purchased with oven(s). Specify size when ordering.

Legs & Casters for Deck Ovens

Part Number	Castors/Legs	Price w/oven - w/o oven
LRGASOPT-02	6" Castors	\$722
S1019Y	6" Legs	\$0/\$519
S1089Y	12" Legs w/Castors	\$722
S1018Y	12" Legs	\$0/\$638
S1119Y	16" Legs w/Castors	\$925
S1003Y	16" Legs	\$0/\$638
S1251T	24" Legs w/Castors	\$925
S1251Y	24" Legs	\$0/\$727
S1120Y	30" Legs w/Castors	\$1,385
S1004Y	30" Legs	\$0/\$855
S1407Y	36" Legs w/Castors	\$1,477
S1406Y	36" Legs	\$0/\$1,070

GAS CONNECTORS

SGC Gas Connectors – Stationary Equipment

The SGC Gas Connectors are type 304 Stainless Steel with a thick yellow PVC coating. Not for use with mobile equipment.



ANSI NFPA   

Part Number	Model	BTU Capacity	Inside Diameter Inches (Millimeters)	Length Inches (Millimeters)	Price
2092644	SGC-75	225,000	3/4 (19)	48 (1220)	\$460
2092645	SGC-100	451,000	1 (25)	48 (1220)	\$659

MGC Gas Connectors – Mobile Equipment

The MGC Gas Connectors are type 304 Stainless Steel with thick blue PVC coating. Quick disconnect, fusible link, restraining device and hardware.



ANSI NFPA   

Part Number	Model	BTU Capacity	Inside Diameter Inches (Millimeters)	Length Inches (Millimeters)	Price
2092643	MGC-75	180,000	3/4 (19)	48 (1220)	\$1,249
2092646	MGC-100	334,000	1 (25)	48 (1220)	\$1,456

HEAVY-DUTY EQUIPMENT STANDS

Heavy-Duty Equipment Stands

BAKERS PRIDE® Equipment Stands are constructed of stainless steel top shelf, aluminized bottom shelf and galvanized legs. Available with bullet legs or with heavy duty casters (two with locks). Ships "K.D." FOB Bakers Pride Dock, Freight Class 85.



Part Number	Model	Description	Dimensions Inches (Millimeters)	Ship Wt. lbs.	Price
232401	HDS-24C	24" With Casters	24"W x 24 1/2"H x 30"D (609 x 622 x 762)	43	\$2,143
232400	HDS-24L	24" With Legs	24"W x 24 1/2"H x 30"D (609 x 622 x 762)	43	\$1,834
233001	HDS-30C	30" With Casters	30"W x 24 1/2"H x 30"D (762 x 622 x 762)	48	\$2,241
233000	HDS-30L	30" With Legs	30"W x 24 1/2"H x 30"D (762 x 622 x 762)	48	\$1,938
233601	HDS-36C	36" With Casters	36"W x 24 1/2"H x 30"D (914 x 622 x 762)	63	\$2,125
233600	HDS-36L	36" With Legs	36"W x 24 1/2"H x 30"D (914 x 622 x 762)	63	\$2,039
234801	HDS-48C	48" With Casters	48"W x 24 1/2"H x 30"D (1219 x 622 x 762)	80	\$2,374
234800	HDS-48L	48" With Legs	48"W x 24 1/2"H x 30"D (1219 x 622 x 762)	80	\$2,095
236001	HDS-60C	60" With Casters	60"W x 24 1/2"H x 30"D (1524 x 622 x 762)	97	\$2,681
236000	HDS-60L	60" With Legs	60"W x 24 1/2"H x 30"D (1524 x 622 x 762)	97	\$2,424
237201	HDS-72C	72" With Casters	72"W x 24 1/2"H x 30"D (1828 x 622 x 762)	135	\$2,868
237200	HDS-72L	72" With Legs	72"W x 24 1/2"H x 30"D (1828 x 622 x 762)	135	\$2,583

Maximum weight capacity 800lbs per stand.

24-BP-0B-G24-S20.....	3
24-BP-2B-G12-S20.....	3
24-BP-4B-S20.....	3
24-BPV-4B-S20.....	1
36-BP-0B-BROLR24-G12-S30.....	3
36-BP-0B-BROLR36-S30.....	3
36-BP-0B-G36-S30.....	3
36-BP-2B-2HT-S30.....	3
36-BP-2B-G24-S30.....	3
36-BP-4B-G12-S30.....	3
36-BP-6B-S30.....	3
36-BPV-6B-S30.....	1
48-BP-0B-G48-S20.....	4
48-BP-2B-G36-S20.....	4
48-BP-4B-G24-S20.....	4
48-BP-6B-G12-S20.....	4
48-BP-8B-S20.....	4
60-BP-0B-G60-S26.....	4
60-BP-2B-G48-S26.....	4
60-BP-4B-G36-S26.....	4
60-BP-6B-G24-S26.....	4
60-BP-6B-RG24-S26.....	4
60-BP-8B-G12-S26.....	4
60-BP-10B-S26.....	4
60-BPV-6B-G24-S26.....	1
60-BPV-6B-RG24-S26.....	1
60-BPV-10B-S26.....	1
72-BP-2B-G60-S30.....	4
72-BP-4B-G48-S30.....	4
72-BP-6B-G36-S30.....	4
72-BP-8B-G24-S30.....	4
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BPHCB-2436i.....	9
BPHCB-2448i.....	9
BPHCB-2460i.....	9
BPHCB-2472i.....	9
BPHCRB-2424i.....	9
BPHCRB-2436i.....	9
BPHCRB-2448i.....	9
BPHCRB-2460i.....	9
BPHCRB-2472i.....	9
BPHEF-15Si.....	9
BPHEF-30Ti.....	9
BPHP-212i.....	8
BPHP-424i.....	8
BPHP-636i.....	8
BPHP-848i.....	8
BPHPS-212i.....	8
BPHPS-424i.....	8
BPHPS-636i.....	8
BPHPS-848i.....	8
BPHMG-2424i.....	8
BPHMG-2436i.....	8
BPHMG-2448i.....	8
BPHMG-2460i.....	8
BPHMG-2472i.....	8
BPHTG-2424i.....	8
BPHTG-2436i.....	8
BPHTG-2448i.....	8
BPHTG-2460i.....	8
BPHTG-2472i.....	8
BPSBi-24.....	5
BPSBi-36.....	5
BPSP-18-2.....	6
BPSP-18-2-D.....	6
BPSP-18-3.....	6
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LIMITED WARRANTY

What is Covered

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

The equipment has not been accidentally or intentionally damaged, altered or misused;

The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;

The serial number rating plate affixed to the equipment has not been defaced or removed.

Who is Covered

This warranty is extended to the original purchaser and applies only to equipment purchased for commercial use in the U.S.A.

Coverage Period

Full size gas and electric deck ovens: Two (2) year limited parts and labor: Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; (5) Year limited door warranty. HD Series Models: BPHHP/BPHHPS/BPHMG/BPHTG/BPHCB/BPHRB: Two (2) Year limited parts and labor. All Other Products: One (1) Year limited parts

and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE – whichever comes first.

Warranty Coverage

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, and BK-18.

Exceptions

All removable parts in BAKERS PRIDE® Charbroilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.

All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.

The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

Exclusions

- Negligence or acts of God,
- Thermostat calibrations after (30) days from equipment installation date,
- Air and Gas adjustments,
- Light bulbs,
- Glass doors and door adjustments,
- Fuses,
- Char-broiler work decks and cutting boards,
- Tightening of conveyor chains,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners,
- Failures caused by erratic voltages or gas supplies,
- Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
- Damage in shipment,
- Alteration, misuse or improper installation,
- Thermostats and safety valves with broken capillary tubes,
- Accessories – spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
- Freight – other than normal UPS charges,
- Ordinary wear and tear.

Installation

Leveling and installation of decks, as well as proper installation and check out of all new equipment – per appropriate installation and use materials – is the responsibility of the dealer or installer, not the manufacturer.

Replacement Parts

BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

How to Arrange for Service

All warranty service should be coordinated through the Technical Service Department at BAKERS PRIDE. You can reach us, toll free, at 1-800-431-2745. All warranty service calls will be immediately dispatched by BAKERS PRIDE to the local Factory Authorized Service Center in your area. When requesting service or parts

identification, always specify:

- Model Number
- Serial Number
- Type of Gas or Voltage
- Phase and Wattage
- Date Code

TERMS & CONDITIONS

Terms & Conditions

2020 PRICE List is effective January 1, 2020 and supersedes all previous price lists. All prices are quoted in \$US dollars and are subject to change without notice.

Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

State sales tax may be added to invoice if tax certificate not on file. Terms are net 30 days upon approved and established credit. Prices are quoted F.O.B. Standex Dock.

Payments should be mailed to Bakers Pride, 29712 Network Place, Chicago, IL 60673-1297.

BAKERS PRIDE reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer.

BAKERS PRIDE objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BAKERS PRIDE. BAKERS PRIDE reserves the right to change or modify the design,

specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.

Returns

Products may not be returned by purchaser for credit without prior written approval from BAKERS PRIDE. All returned goods are subject to a minimum 35% restock charge, plus transportation charges.

Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return.

All return are subject to inspection and BAKERS PRIDE reserves the sole right to determine the amount of credit.

Request for return merchandise must be submitted within 30 days of original shipment.

Ordering Guide

To ensure prompt and accurate service, please include the following information for each item with your order:

PRICING: All orders must include net pricing.

EQUIPMENT: Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles with or without neutral), Quantity and CE

Approval as required available.

ACCESSORIES & OPTIONS: For which model or model #, Description and Quantity.

SHIPPING INFORMATION: Ship to, Ship Via, Date Required, Contact, Address, City/State/County and Phone number.

BILLING INFORMATION: Bill to, PO#, Contact, Address, City/State/County and Phone number.

BAKERS PRIDE recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments.

Freight & Shipping

BAKERS PRIDE will, however arrange shipping as a courtesy to our customers 3rd party billing or pre-pay and added to invoice. When customers qualify for prepaid shipments this will only be within the

48 contiguous states.

BAKERS PRIDE will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional \$70.00 charge.

Any shortage, loss, or damage in shipments must be reported to BAKERS PRIDE and delivering common carrier immediately on receipt of shipment and noted on delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignor.

BAKERS PRIDE may, at its discretion file a freight claim on behalf of the consignor. Consult factory immediately upon receipt of damaged shipment to request assistance.



Alabama

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430 Senoia Rd
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Arizona

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Arkansas

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E3 Commercial Kitchens
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F: 425.828.6762
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South: jhelfman@schulzassoc.com

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F: 847.545.1932
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sammi@phoenix-reps.com

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Info@heartlandreps.com

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Kentucky

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New York Upstate **Link 2 Hospitality Solutions**

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North Carolina **Southern Food Reps**

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North Dakota **North Star Commercial Agents**

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jeff@link2hs.com

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P: 905.677.4428
F: 905.677.5357
cjeens@wdcolledge.com

AGENCY LISTINGS



UL Listed
for US & Canada



UL Listed
to applicable U.S. and Canadian
gas standards



UL Listed to appli-
cable U.S.
gas standards



UL Listed
for US only



UL Recognized Component
to applicable U.S. and
Canadian standards



UL Recognized Component
to applicable U.S. standards



UL Listed
for Sanitation



UL Classified
to applicable NSF standard



WEEE Certified



European Conformity



Intertek ETL Listed
for US & Canada



American National
Standards Institute



CSA Listed
for US & Canada



Intertek ETL Listed
Sanitation



National Fire Protection
Association



CSA Certified
to applicable U.S.
gas standards



Intertek ETL Listed
for US only



BSI Certified



CSA Certified
to applicable Canadian
gas standards



ROHS Compliant

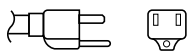


Energy Star

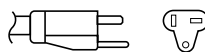
TECHNICAL INFORMATION

Plug Configurations

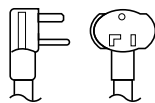
120V Models



NEMA 5-15P

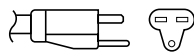


NEMA 5-20P

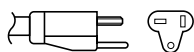


NEMA 5-30P

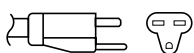
208/240V Models



NEMA 6-15P



NEMA 6-20P



NEMA 6-30P



NEMA 14-20P

Common Conversion Formulas

Watts x Volts = Amps (Single Phase Only)

Inches x 2.54 = Centimeters

Pounds x 0.454 = Kilograms

(°Fahrenheit - 32) x .56 = °Celsius

Gallons x 3.785 = Liters



The Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment. For details on reserving the Culinary Development Center, please contact your representative.



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Be sure to keep up with new product
announcements and events on social media!

