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## КАТАЛОГ





### Over 80 Years of Excellence

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

BAKERS PRIDE is world renowned for high quality commercial charbroilers, deck/pizza ovens, and countertop deck ovens. We provide a wide selection of equipment designed to meet the needs 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 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. Quality is our commitment. We will pursue world-class quality in everything we do.

### Our Distribution Policy

BAKERS PRIDE is committed to work in partnership with Foodservice dealers who actively and consistently promote our products to end users. 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. BAKERS PRIDE is committed to the distribution of replacement parts through traditional channels and Factory Authorized Service Centers.



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PRIDE®**

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**BAKERS  
PRIDE®**

# **CHARBROILERS**

**Precise Engineering, Versatility & Performance**

**DANTE SERIES CHARBROILERS**

## **F-RS, C-RS, L-RS RADIANT CHARBROILERS**

### **F-RS | C-RS | L-RS RADIANT GAS**

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# F-RS, C-RS, L-RS RADIANT CHARBROILERS

**F-RS** SERIES = FLOOR MODEL WITH CABINET BASE (34" HIGH)

**C-RS** SERIES = COUNTERTOP MODEL (17" HIGH)

**L-RS** SERIES = LOW-PROFILE COUNTERTOP MODEL (13" HIGH)

## F-RS, C-RS, L-RS Series Charbroiler **GRATE OPTIONS:**

### STANDARD GRATES

Heavy-duty, 1/2" steel free-floating rods provide great all-around performance. Scround Rods - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling. The round bottom is important to help tame flare-ups by draining 70% of the grease to the collection box.

### CAST-IRON, REVERSIBLE GRATES

Heavy-duty Cast Iron grates are available. Cast Iron grates are reversible to provide a standard or thin brand by simply flipping over. Grates can be set in one of three tilt positions to provide gravity draining of grease to the front trough. Cast Iron grate spacing is (5/16").

## F-RS, C-RS, L-RS Series Charbroiler **RADIANT OPTIONS:**

### STAINLESS STEEL RADIANTS (STANDARD)

### CAST IRON RADIANTS

### GLO-STONES



## F-RS Series (34" High)

### Floor Model w Cabinet Base Radiant Charbroilers

Bakers Pride® F-RS charbroilers feature 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide.

Standard features include slide-out grease drawers/water pans and stainless steel radiants, which can be substituted with cast iron radiants. A continuously lit, crossover pilot tube system makes lighting burners quick and easy. The steel floating rod grates may be adjusted in two separate titling positions, increasing flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make this charbroiler both durable and easy to clean.

This series also offers many options to suit your needs, such as a natural wood smoke essence box or Glo-Stones for enhanced flavor and stainless steel shelf with pan cut outs for added convenience.



F-24RS



### F-RS Series (34" High) Floor Models with Cabinet Base

| Model    | Radiants                | Part Number | GAS | BTUH    | Grates | Burners | Broiling Area<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm) | estimated<br>Ship Wt.<br>lb (kg) |
|----------|-------------------------|-------------|-----|---------|--------|---------|------------------------------|----------------------------------------|----------------------------------|
| F-24RS   | Stainless Steel Radiant | 4M-T2SA6RN  | NAT | 60,000  | 1      | 4       | 513 in²<br>(13,030 mm²)      | 24 x 34 x 35.5<br>(610 x 864 x 902)    | 401<br>(182)                     |
| F-24RS   | Stainless Steel Radiant | 4M-T2SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-24RS-R | Cast Iron Radiant       | 4M-T2RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-24RS-R | Cast Iron Radiant       | 4M-T2RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-24RS-C | Glo Stones              | 4M-T2CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-24RS-C | Glo Stones              | 4M-T2CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-36RS   | Stainless Steel Radiant | 4M-T3SA6RN  | NAP | 105,000 | 1      | 7       | 810 in²<br>(20,574 mm²)      | 36 x 34 x 35.5<br>(914 x 864 x 902)    | 555<br>(252)                     |
| F-36RS   | Stainless Steel Radiant | 4M-T3SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-36RS-R | Cast Iron Radiant       | 4M-T3RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-36RS-R | Cast Iron Radiant       | 4M-T3RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-36RS-C | Glo Stones              | 4M-T3CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-36RS-C | Glo Stones              | 4M-T3CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-48RS   | Stainless Steel Radiant | 4M-T4SA6RN  | NAP | 150,000 | 2      | 10      | 1,107 in²<br>(28,118 mm²)    | 48 x 34 x 35.5<br>(1219 x 864 x 902)   | 685<br>(311)                     |
| F-48RS   | Stainless Steel Radiant | 4M-T4SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-48RS-R | Cast Iron Radiant       | 4M-T4RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-48RS-R | Cast Iron Radiant       | 4M-T4RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-48RS-C | Glo Stones              | 4M-T4CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-48RS-C | Glo Stones              | 4M-T4CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-60RS   | Stainless Steel Radiant | 4M-T5SA6RN  | NAP | 195,000 | 3      | 13      | 1,404 in²<br>(35,662 mm²)    | 60 x 34 x 35.5<br>(1524 x 864 x 902)   | 900<br>(408)                     |
| F-60RS   | Stainless Steel Radiant | 4M-T5SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-60RS-R | Cast Iron Radiant       | 4M-T5RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-60RS-R | Cast Iron Radiant       | 4M-T5RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-60RS-C | Glo Stones              | 4M-T5CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-60RS-C | Glo Stones              | 4M-T5CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-72RS   | Stainless Steel Radiant | 4M-T6SA6RN  | NAP | 240,000 | 3      | 16      | 1,704 in²<br>(43,282 mm²)    | 72 x 34 x 35.5<br>(1829 x 864 x 902)   | 998<br>(453)                     |
| F-72RS   | Stainless Steel Radiant | 4M-T6SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-72RS-R | Cast Iron Radiant       | 4M-T6RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-72RS-R | Cast Iron Radiant       | 4M-T6RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| F-72RS-C | Glo Stones              | 4M-T6CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| F-72RS-C | Glo Stones              | 4M-T6CA6RP  | LP  |         |        |         |                              |                                        |                                  |

F-RS, C-RS, L-RS  
ACCESSORIES & OPTIONS listed on page 10

## C-RS Series (17" High) Countertop Radiant Charbroilers

Bakers Pride® C-RS charbroilers feature a standard-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate titling positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

This series also offers many options to suit your needs, such as a natural wood smoke essence box or Glo- Stones for enhanced flavor and work decks for added convenience.

C-24RS



### C-RS Series (17" High) Countertop Models

| Model    | Radiants                | Part Number | GAS | BTUH    | Grates | Burners | Broiling Area<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm) | estimated<br>Ship Wt.<br>lb (kg) |
|----------|-------------------------|-------------|-----|---------|--------|---------|------------------------------|----------------------------------------|----------------------------------|
| C-24RS   | Stainless Steel Radiant | 4M-M2SA6RN  | NAT | 60,000  | 1      | 4       | 513 in²<br>(13,030 mm²)      | 24 x 17 x 35.5<br>(610 x 432 x 902)    | 412<br>(187)                     |
| C-24RS   | Stainless Steel Radiant | 4M-M2SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-24RS-R | Cast Iron Radiant       | 4M-M2RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-24RS-R | Cast Iron Radiant       | 4M-M2RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-24RS-C | Glo Stones              | 4M-M2CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-24RS-C | Glo Stones              | 4M-M2CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-36RS   | Stainless Steel Radiant | 4M-M3SA6RN  | NAP | 105,000 | 1      | 7       | 810 in²<br>(20,574 mm²)      | 36 x 17 x 35.5<br>(914 x 432 x 902)    | 601<br>(273)                     |
| C-36RS   | Stainless Steel Radiant | 4M-M3SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-36RS-R | Cast Iron Radiant       | 4M-M3RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-36RS-R | Cast Iron Radiant       | 4M-M3RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-36RS-C | Glo Stones              | 4M-M3CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-36RS-C | Glo Stones              | 4M-M3CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-48RS   | Stainless Steel Radiant | 4M-M4SA6RN  | NAP | 150,000 | 2      | 10      | 1,107 in²<br>(28,118 mm²)    | 48 x 17 x 35.5                         | 668<br>(303)                     |
| C-48RS   | Stainless Steel Radiant | 4M-M4SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-48RS-R | Cast Iron Radiant       | 4M-M4RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-48RS-R | Cast Iron Radiant       | 4M-M4RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-48RS-C | Glo Stones              | 4M-M4CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-48RS-C | Glo Stones              | 4M-M4CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-60RS   | Stainless Steel Radiant | 4M-M5SA6RN  | NAP | 195,000 | 3      | 13      | 1,404 in²<br>(35,662 mm²)    | 60 x 17 x 35.5                         | 912<br>(414)                     |
| C-60RS   | Stainless Steel Radiant | 4M-M5SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-60RS-R | Cast Iron Radiant       | 4M-M5RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-60RS-R | Cast Iron Radiant       | 4M-M5RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-60RS-C | Glo Stones              | 4M-M5CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-60RS-C | Glo Stones              | 4M-M5CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-72RS   | Stainless Steel Radiant | 4M-M6SA6RN  | NAP | 240,000 | 3      | 16      | 1,704 in²<br>(43,282 mm²)    | 72 x 17 x 35.5                         | 1078<br>(489)                    |
| C-72RS   | Stainless Steel Radiant | 4M-M6SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-72RS-R | Cast Iron Radiant       | 4M-M6RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-72RS-R | Cast Iron Radiant       | 4M-M6RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| C-72RS-C | Glo Stones              | 4M-M6CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| C-72RS-C | Glo Stones              | 4M-M6CA6RP  | LP  |         |        |         |                              |                                        |                                  |

F-RS, C-RS, L-RS  
ACCESSORIES & OPTIONS listed on page 10

## L-RS Series (13" High) Low-Profile Countertop Radiant Charbroilers

Bakers Pride® L-RS charbroilers feature a low-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate titling positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

This series also offers many options to suit your needs, such as Glo- Stones for enhanced flavor and work decks for added convenience.

L-24RS



## L-RS Series (13" High) Low-Profile Countertop Models

| Model    | Radiants                | Part Number | GAS | BTUH    | Grates | Burners | Broiling Area<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm) | estimated<br>Ship Wt.<br>lb (kg) |
|----------|-------------------------|-------------|-----|---------|--------|---------|------------------------------|----------------------------------------|----------------------------------|
| L-24RS   | Stainless Steel Radiant | 4M-S2SA6RN  | NAT | 60,000  | 1      | 4       | 513 in²<br>(13,030 mm²)      | 24 x 13 x 35.5<br>(610 x 330 x 902)    | 421<br>(191)                     |
| L-24RS   | Stainless Steel Radiant | 4M-S2SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-24RS-R | Cast Iron Radiant       | 4M-S2RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-24RS-R | Cast Iron Radiant       | 4M-S2RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-24RS-C | Glo Stones              | 4M-S2CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-24RS-C | Glo Stones              | 4M-S2CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-36RS   | Stainless Steel Radiant | 4M-S3SA6RN  | NAP | 105,000 | 1      | 7       | 810 in²<br>(20,574 mm²)      | 36 x 13 x 35.5<br>(914 x 330 x 902)    | 585<br>(265)                     |
| L-36RS   | Stainless Steel Radiant | 4M-S3SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-36RS-R | Cast Iron Radiant       | 4M-S3RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-36RS-R | Cast Iron Radiant       | 4M-S3RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-36RS-C | Glo Stones              | 4M-S3CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-36RS-C | Glo Stones              | 4M-S3CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-48RS   | Stainless Steel Radiant | 4M-S4SA6RN  | NAP | 150,000 | 2      | 10      | 1,107 in²<br>(28,118 mm²)    | 48 x 13 x 35.5<br>(1,219 x 330 x 902)  | 668<br>(303)                     |
| L-48RS   | Stainless Steel Radiant | 4M-S4SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-48RS-R | Cast Iron Radiant       | 4M-S4RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-48RS-R | Cast Iron Radiant       | 4M-S4RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-48RS-C | Glo Stones              | 4M-S4CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-48RS-C | Glo Stones              | 4M-S4CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-60RS   | Stainless Steel Radiant | 4M-S5SA6RN  | NAP | 195,000 | 3      | 13      | 1,404 in²<br>(35,662 mm²)    | 60 x 13 x 35.5<br>(1,524 x 330 x 902)  | 910<br>(413)                     |
| L-60RS   | Stainless Steel Radiant | 4M-S5SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-60RS-R | Cast Iron Radiant       | 4M-S5RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-60RS-R | Cast Iron Radiant       | 4M-S5RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-60RS-C | Glo Stones              | 4M-S5CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-60RS-C | Glo Stones              | 4M-S5CA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-72RS   | Stainless Steel Radiant | 4M-S6SA6RN  | NAP | 240,000 | 3      | 16      | 1,704 in²<br>(43,282 mm²)    | 72 x 13 x 35.5<br>(1,829 x 330 x 902)  | 1050<br>(476)                    |
| L-72RS   | Stainless Steel Radiant | 4M-S6SA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-72RS-R | Cast Iron Radiant       | 4M-S6RA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-72RS-R | Cast Iron Radiant       | 4M-S6RA6RP  | LP  |         |        |         |                              |                                        |                                  |
| L-72RS-C | Glo Stones              | 4M-S6CA6RN  | NAT |         |        |         |                              |                                        |                                  |
| L-72RS-C | Glo Stones              | 4M-S6CA6RP  | LP  |         |        |         |                              |                                        |                                  |

F-RS, C-RS, L-RS  
ACCESSORIES & OPTIONS listed on page 10

# F-RS, C-RS, L-RS ACCESSORIES & OPTIONS

## F-RS, C-RS, L-RS Charbroiler ACCESSORIES & OPTIONS

|                                                 | 24" Wide models | 36" Wide models | 48" Wide models | 60" Wide models | 72" Wide models |
|-------------------------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Description                                     | Part #          | Part #          | Part #          | Part #          | Part #          |
| Splash Guards Side Extensions (Stainless Steel) | 4M-EXTNS-2      | 4M-EXTNS-3      | 4M-EXTNS-4      | 4M-EXTNS-5      | 4M-EXTNS-6      |
| Overhead Backshelf                              | 4M-BKSHF-2      | 4M-BKSHF-3      | 4M-BKSHF-4      | 4M-BKSHF-5      | 4M-BKSHF-6      |
| 10" Work Deck (Stainless Steel)                 |                 |                 |                 |                 |                 |
| Slip-on Cover (F, C models ONLY)                | 4M-SLIPONCVR-2  | 4M-SLIPONCVR-3  | 4M-SLIPONCVR-4  | 4M-SLIPONCVR-5  | 4M-SLIPONCVR-6  |
| Quick Disconnect Hose                           | 4M-QCKDISC-48   | 4M-QCKDISC-48   | 4M-QCKDISC-48   | 4M-QCKDISC-48   | 4M-QCKDISC-48   |
| Smoker-Box w/ shovel (F, C models ONLY)         | 4M-SMKBOX2      | 4M-SMKBOX3-4    | 4M-SMKBOX3-4    | 4M-SMKBOX5-6    | 4M-SMKBOX5-6    |
| Caster Kit (F model ONLY)                       | 4M-FMCSTR2-5    | 4M-FMCSTR2-5    | 4M-FMCSTR2-5    | 4M-FMCSTR2-5    | 4M-FMCSTR6      |
| Pan Cut-Outs                                    |                 |                 |                 |                 |                 |
| Pan Divider Bar (sold w/ Pan Cut-Outs ONLY)     | 4M-PANDIV       | 4M-PANDIV       | 4M-PANDIV       | 4M-PANDIV       | 4M-PANDIV       |
| Stands with Casters (L Series ONLY)             | 4M-STND-A-CSTR2 | 4M-STND-A-CSTR3 | 4M-STND-A-CSTR4 | 4M-STND-A-CSTR5 | 4M-STND-A-CSTR6 |
| Stands with Casters (C Series ONLY)             | 4M-STND-C-CSTR2 | 4M-STND-C-CSTR3 | 4M-STND-C-CSTR4 | 4M-STND-C-CSTR5 | 4M-STND-C-CSTR6 |

# CH-SERIES EXTRA HEAVY-DUTY RADIANT CHARBROILERS

**24" D  
Broiling  
Surface**



**CH-8**



## 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 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.

## CH Series Extra Heavy Duty Radiant Charbroilers

| Model | Part Number  | GAS | Grates | Burners | Broiling Area<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm)         | Ship Wt.<br>lb (kg) |  |
|-------|--------------|-----|--------|---------|------------------------------|------------------------------------------------|---------------------|--|
| CH-6  | 4M-6NCSS0SL  | NAT |        | 6       | 31 1/2 x 24<br>(800 x 610)   | 33 3/8" x 40" x 36 1/4"<br>(846 x 1016 x 921)  | 570<br>(259)        |  |
| CH-6  | 4M-6LCSS0SL  | LP  |        | 6       | 31 1/2 x 24<br>(800 x 610)   | 33 3/8" x 40" x 36 1/4"<br>(846 x 1016 x 921)  | 570<br>(259)        |  |
| CH-8  | 4M-8NCSS0SL  | NAT |        | 8       | 42 x 24<br>(1067 x 610)      | 44" x 40" x 36 1/4"<br>(1118 x 1016 x 921)     | 700<br>(318)        |  |
| CH-8  | 4M-8LCSS0SL  | LP  |        | 8       | 42 x 24<br>(1067 x 610)      | 44" x 40" x 36 1/4"<br>(1118 x 1016 x 921)     | 700<br>(318)        |  |
| CH-10 | 4M-10NCSS0SL | NAT |        | 10      | 52 1/2 x 24<br>(1334 x 610)  | 54 5/8" x 40" x 36 1/4"<br>(1387 x 1016 x 921) | 900<br>(408)        |  |
| CH-10 | 4M-10LCSS0SL | LP  |        | 10      | 52 1/2 x 24<br>(1334 x 610)  | 54 5/8" x 40" x 36 1/4"<br>(1387 x 1016 x 921) | 900<br>(408)        |  |

CH Series Charbroiler  
**ACCESSORIES & OPTIONS**  
on NEXT PAGE

**Flexible grates for anything you cook.** Cast-iron grates are standard but you may choose floating rod, fish, or meat grates at no extra charge. The grates can be tilted for temperature control.

**Powerful 18,000 BTUH "H" burners.** Under the stainless steel radiants, our heavy-duty, clog-proof burners can be configured to burn natural or LP gas. Each burner is independently controlled. Crossover pilot makes lighting easy.

**Customize Your Charbroiler! Wide array of options.** Add work-decks with pan cutouts for sauces, stainless steel heat shield, and overhead back shelf.

**Optional Glo-Stones.** Glo-Stones add a rustic flavor to food and the frequent flare-ups add a wonderful ambiance to any restaurant.

**CH-8**



**CH-6**



# CH SERIES ACCESSORIES & OPTIONS

## CH Series Charbroiler ACCESSORIES and OPTIONS

|                                                    | CH-6         | CH-8         | CH-10        |
|----------------------------------------------------|--------------|--------------|--------------|
| Description                                        | Part Number  | Part Number  | Part Number  |
| Cast Iron Burners in Lieu of S/S                   | Contact CC   | Contact CC   | Contact CC   |
| Glo-Stones                                         | 4M-CH6OPT-05 | CH8OPT-05    | CH10OPT-05   |
| Log Holders Each                                   | AS-21882415  | AS-21882415  | AS-21882415  |
| S/S Side Splash Guards                             | M4-H1530S    | M4-H1530S    | M4-H1530S    |
| S/S Side Panels Each Side                          | M4-H1385X    | M4-H1385X    | M4-H1385X    |
| Pan Cut Outs Each<br>(Largest size cutout 1/3 pan) | Contact CC   | Contact CC   | Contact CC   |
| S/S Heat Shields                                   | 4M-T3079V    | 4M-T3080V    | 4M-T3081X    |
| Plate Shelf w/ S/S Work Deck                       | M4-CH6KIT-3  | M4-CH8KIT-3  | M4-CH10KIT-3 |
| 4" Deep Water Pans in Lieu of 2"                   | M4-CH6KIT-10 | M4-CH8KIT-10 | CH10KIT#10   |
| Leg Set of 4                                       | 4M-S1439Y    | 4M-S1439Y    | 4M-S1439Y    |
| Legs w/ Casters                                    | 4M-S115Y     | 4M-S115Y     | 4M-S115Y     |



## CH Series charbroilers **Grate Guide**

| Grate Type       | CH Series             |           |
|------------------|-----------------------|-----------|
| Floating Rods    | In lieu of Std Grates | no charge |
| Flat / Cast Iron | In lieu of Std Grates | standard  |
| Meat             | In lieu of Std Grates | no charge |
| Fish             | In lieu of Std Grates | no charge |
| Hinged Tilting   | In lieu of Std Grates | NA        |
| Fajita           | In lieu of Std Grates |           |

Lift-Off 10 1/2" Wide Griddle Plate Available for CH Series charbroilers

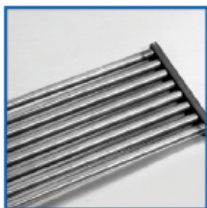
Lift-Off 16 1/2" Wide Griddle Plate Available for CH Series charbroilers

In-Line 10 1/2" Wide Griddle Plate Available for CH Series charbroilers

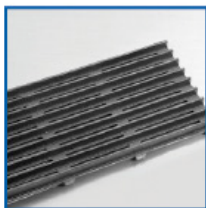


## GRATES - CH Series Charbroilers

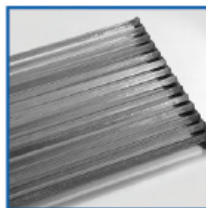
| Description                                                    | Part Number                                       |                            |  |
|----------------------------------------------------------------|---------------------------------------------------|----------------------------|--|
| Floating Rods                                                  | 2F-3106245/2F-3106260 (4 1/2" grates / 6" grates) | In Lieu of standard grates |  |
| Floating Rods                                                  | 2F-3106245/2F-3106260 (4 1/2" grates / 6" grates) | Additional grates          |  |
| Flat/Cast Iron                                                 | 2F-3106145/2F-3106160 (4 1/2" grates / 6" grates) | In Lieu of standard grates |  |
| Flat/Cast Iron                                                 | 2F-3106145/2F-3106160 (4 1/2" grates / 6" grates) | Additional grates          |  |
| Meat                                                           | 2F-3106345/2F-3106360 (4 1/2" grates / 6" grates) | In Lieu of standard grates |  |
| Meat                                                           | 2F-3106345/2F-3106360 (4 1/2" grates / 6" grates) | Additional grates          |  |
| Fish - available in 10-1/2" sections only (Not on L, F, and C) | 2F-T1166T (10 1/2" wide)                          | In Lieu of standard grates |  |
| Fish - available in 10-1/2" sections only (Not on L, F, and C) | 2F-T1166T (10 1/2" wide)                          | Additional grates          |  |
| Fajita                                                         | 2F-3106511/2F-3106514 (Top & Bottom)              | In Lieu of standard grates |  |
| Fajita                                                         | 2F-3106511/2F-3106514 (Top & Bottom)              | Additional grates          |  |
| Griddle Plate - lift off 10 1/2" wide                          | 4M-T1209U                                         |                            |  |
| Griddle Plate - Lift off 16" wide                              | 4M-T1020T                                         |                            |  |
| Griddle Plate - In-line 10 1/2" wide x 24 deep                 | 4M-T1251T                                         | In Lieu of standard grates |  |
| Griddle Plate - In-line 10 1/2" wide x 24 deep                 | 4M-T1251T                                         | Additional grates          |  |
| Large Broiler Brush                                            | 4M-T5104V                                         |                            |  |
| Glo-Stones                                                     | AS-T1049X                                         |                            |  |
| Grate Lifter - Meat & Floating Rd                              | 2R-21880880                                       |                            |  |
| Grate Lifter - Cast Iron                                       | 2R-T5041T                                         |                            |  |



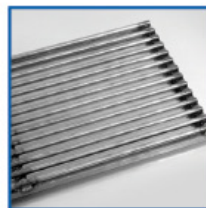
Floating Rods



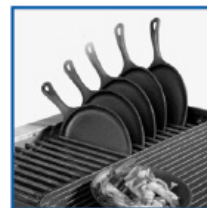
Flat / Cast Iron



Meat (Diamond Shaped)



Fish



Fajita



Glo-Stones



Meat/Floating Rod  
GRATE LIFTER



Spatula



## COUNTERTOP OVENS

BAKERS PRIDE® builds the industry's best 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.

## Preferred by Chefs & Bakers Worldwide

Preferred by chefs and bakers worldwide, BAKERS PRIDE® high-performance countertop ovens feature all stainless steel exteriors. 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.

DP-2



### COOKING FLEXIBILITY

Cook directly on the deck or use pans and screens to suit your particular menu items. Independent thermostats and timers allow you to simultaneously cook different menu items (on most models with two or more chambers.)

### DURABILITY

The polished, heavy gauge stainless steel body ensures long oven life. Thick, industrial grade insulation keeps the oven interior hot and the oven exterior cool. Double-walled doors for added durability and heat retention.

### EASY CLEANING

Front-to-back rails prevent crumbs and debris from falling below the deck.



### COMMERCIAL GRADE

On electric models, incoloy heating elements deliver even heating for consistent results. Gas GP models are available with natural or LP gas in a range of BTU's. The aluminized steel chamber is fully welded and insulated to withstand high temperatures. Cordierite decks ensure excellent heat retention and quick recovery keeps up with busy kitchens.

### BUILT TO PERFORM

Hardened steel rods instead of door hinges allow for easy access. Doors are tilted back slightly at the top so they stay closed without latches. 4" tall legs are standard, or simply place the oven directly on a countertop.

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## ELECTRIC

slide-out wire baking rack  
**PX-14, PX-16**  
**3" DECK HEIGHT**

1-DECK, 1-CHAMBER  
 ⚡ 120v, 208/240v



Cordierite Brick-Lined  
**P24S, P24-BL**  
**7 1/2" OR 7" DECK HEIGHT**

1-DECK, 1-CHAMBER  
 ⚡ 208v, 220/240v



Cordierite Brick-Lined  
**DP-2, DP-2BL**  
**5 1/2" OR 5" DECK HEIGHT**

2-DECKS, 2-CHAMBERS  
 ⚡ 208v, 220/240v



Cordierite Brick-Lined  
**P48S, P48-BL**  
**7 1/2" OR 7" DECK HEIGHT**

2-DECKS, 2-CHAMBERS  
 ⚡ 208v, 220/240v



Cordierite  
**EP-1-2828**  
**5 3/4" DECK HEIGHT**

1-DECK, 1-CHAMBER  
 ⚡ 208v, 240v



Cordierite  
**P18S**  
**3 1/4" DECK HEIGHT**

2-DECKS, 1-CHAMBER  
 ⚡ 120v, 208/240v



Cordierite Brick-Lined  
**P22S, P22-BL**  
**3 1/4" OR 2 3/4" DECK HEIGHT**

2-DECKS, 1-CHAMBER  
 ⚡ 208v, 220/240v



Cordierite Brick-Lined  
**P44S, P44-BL**  
**3 1/4" OR 2 3/4" DECK HEIGHT**

4-DECKS, 2-CHAMBERS  
 ⚡ 208v, 220/240v



Cordierite Brick-Lined  
**P46S, P46-BL**  
**3 1/4" + 2 3/4" (2) UPPER DECKS**  
**7 1/2" + 7" (1) LOWER DECK**

3-DECKS, 2-CHAMBERS  
 ⚡ 208v, 220/240v



Cordierite  
**EP-2-2828**  
**5 3/4" DECK HEIGHT**

2-DECKS, 2-CHAMBERS  
 ⚡ 208v, 240v



## GAS

All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

Cordierite  
**GP51**  
**5" UPPER + 6" LOWER DECK HEIGHTS**

2-DECKS, 2-CHAMBERS  
 🔥 BTUH 40,000



Cordierite High Performance model  
**GP61, GP61-HP**  
**5" UPPER + 6" LOWER DECK HEIGHTS**

2-DECKS, 2-CHAMBERS  
 🔥 BTUH 45,000 (60,000 HP)



Cordierite  
**GP52**  
**5" UPPER + 6" LOWER DECK HEIGHTS**

4-DECKS, 4-CHAMBERS  
 🔥 BTUH 80,000



Cordierite High Performance model  
**GP62, GP62-HP**  
**5" UPPER + 6" LOWER DECK HEIGHTS**

4-DECKS, 4-CHAMBERS  
 🔥 BTUH 90,000 (120,000 HP)



## Bakers Pride | Countertop Oven Cook Times

### PX SERIES OVENS: PX-14, PX-16

| menu item         | temperature (Fahrenheit) | cook time     |
|-------------------|--------------------------|---------------|
| Hot Wings         | 275° - 350°              | 20-25 minutes |
| Pizza Fresh Dough | 525° - 550°              | 7-8 minutes   |
| Pizza Par-Baked   | 500° - 525°              | 4-5 minutes   |
| Pretzels          | 525° - 600°              | 6-8 minutes   |
| Sushi             | 350° - 400°              | 1 minute      |

### PIZZA & PRETZEL OVENS: P18S, P22S, P44S, P46S

| menu item         | temperature (Fahrenheit) | cook time    |
|-------------------|--------------------------|--------------|
| Calzones          | 525° - 550°              | 6-10 minutes |
| Focaccia          | 525° - 550°              | 3-5 minutes  |
| Pizza Par-Baked   | 500° - 525°              | 4-5 minutes  |
| Pizza Fresh Dough | 525° - 550°              | 7-8 minutes  |
| Pizza Slices      | 400° - 425°              | 1 minute     |
| Pretzels          | 525° - 600°              | 6-8 minutes  |

### BAKE AND ROAST OVENS: P24S, P48S, P46S, DP-2

| menu item        | temperature (Fahrenheit) | cook time     |
|------------------|--------------------------|---------------|
| Cakes            | 350°-375°                | 20-26 minutes |
| Chicken—Roasting | 275°-375°                | 22-30 minutes |
| Cobblers         | 375°-400°                | 15-25 minutes |
| Cookies          | 375°-400°                | 12-14 minutes |
| Croissants       | 375°-400°                | 16-25 minutes |
| Danish           | 375°-400°                | 16-25 minutes |
| Fajita Platters  | 500°-525°                | 5 minutes     |
| Kaiser Rolls     | 375°-400°                | 16-18 minutes |
| Meats—Roasting   | 275°-375°                | 20-40 minutes |
| Muffins          | 375°-400°                | 18-20 minutes |
| Pastries         | 350°-375°                | 16-20 minutes |
| Pie              | 375°-400°                | 16-20 minutes |
| Pita Breads      | 600°-650°                | 1-2 minutes   |
| Pan Pizza        | 475°-500°                | 9-10 minutes  |
| Plates-warming   | 200°-205°                | 3 minutes     |
| Roasting         | 275°-350°                | 20-35 minutes |
| Rolls            | 375°-400°                | 16-20 minutes |
| Scones           | 375°-400°                | 12-14 minutes |
| Souffles         | 375°-400°                | 12-14 minutes |



### Menu diversity

|          |                |
|----------|----------------|
| Breads   | Brownies       |
| Cakes    | Quiche         |
| Muffins  | Pork           |
| Pastries | Fish Fillets   |
| Pies     | Pot Roast      |
| Pizzas   | Breadsticks    |
| Soufflés | Appetizers     |
| Chicken  | Bagels         |
| Pretzels | Sandwiches     |
| Cookies  | Wings          |
| Ham      | Sushi          |
| Calzones | Pizza Slices   |
| Cobblers | Warming Plates |



### Bakers Pride | Countertop Oven Cook Times

### Menu diversity

#### WARMING/FINISHING: PX-14, PX-16



**HOT WINGS**  
275°-350°  
20-25 minutes



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes

#### PIZZA & PRETZEL: P18S, P22S, P44S, P46S



**CALZONES**  
525°-550°  
6-10 minutes



**FOCCACCIA**  
525°-550°  
3-5 minutes



**WARMING PIZZA**  
400°-425°  
1 minute



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes

#### BAKE & ROAST: P24S, P46S, P48S, DP-2



**CAKES**  
350°-375°  
20-26 minutes



**COBBLERS**  
375°-400°  
15-25 minutes



**COOKIES**  
375°-400°  
12-14 minutes



**CROISSANTS**  
375°-400°  
16-25 minutes



**DANISH**  
375°-400°  
16-25 minutes



**KAISER ROLLS**  
375°-400°  
16-18 minutes



**MUFFINS**  
375°-400°  
18-20 minutes



**PASTRIES**  
375°-375°  
16-20 minutes



**PIES**  
375°-400°  
16-20 minutes



**PITAS**  
600°-650°  
1-2 minutes



**PAN PIZZA**  
475°-500°  
9-10 minutes



**WARMING PLATES**  
200°-205°  
3 minutes



**ROASTING**  
275°-350°  
20-35 minutes



**ROLLS**  
375°-400°  
16-20 minutes



**SCONES**  
375°-400°  
12-14 minutes



**SOUFFLES**  
375°-400°  
12-14 minutes

# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**PX-14** WARMING/FINISHING 1-DECK, 1-CHAMBER (RACK 13<sup>5</sup>/<sub>8</sub>" W x 13<sup>7</sup>/<sub>8</sub>" D)

**PX-16** WARMING/FINISHING 1-DECK, 1-CHAMBER (RACK 17<sup>5</sup>/<sub>8</sub>" W x 17<sup>5</sup>/<sub>8</sub>" D)

Hearthbake "PX Series" ovens are designed for warming and finishing a variety of precooked items, such as hot wings, pretzels, and pizza with prebaked crust. Models are available in two different widths and offer a 3" deck height.

Features include independent top and bottom heat control, a slide-out wire baking rack, and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. Models come with stainless steel exteriors and 1" legs. All models come with 6' cord and plug. International voltages are available.



PX-14  
UL US NSF

DECK HEIGHT: 3"

## ⚡ PX Series (PX-14, PX-16) 3" Deck Height Pizza & Finishing Electric Ovens

| Model | Part Number | Electrical      | Decks | Baking Chambers | Rack Size W x D inches (mm) | Dimensions* W x H x D inches (mm)            | Thermostat Range F° (C°) | Ship Wt. lb (kg) |  |
|-------|-------------|-----------------|-------|-----------------|-----------------------------|----------------------------------------------|--------------------------|------------------|--|
| PX-14 | 4N-PX14-120 | 120V, 1500W     | 1     | 1               | 13 5/8 x 13 7/8 (346 x 352) | 19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419) | 284-680 (140-360)        | 45 (20)          |  |
| PX-14 | 4N-PX14     | 208/240V, 1500W | 1     | 1               | 13 5/8 x 13 7/8 (346 x 352) | 19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419) | 284-680 (140-360)        | 45 (20)          |  |
| PX-16 | 4N-PX16-120 | 120V, 1800W     | 1     | 1               | 17 5/8 x 17 5/8 (448 x 448) | 24" x 9 1/2" x 20 1/2" (610 x 241 x 521)     | 284-680 (140-360)        | 65 (30)          |  |
| PX-16 | 4N-PX16     | 208/240V, 1800W | 1     | 1               | 17 5/8 x 17 5/8 (448 x 448) | 24" x 9 1/2" x 20 1/2" (610 x 241 x 521)     | 284-680 (140-360)        | 65 (30)          |  |

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



PX-16  
UL US NSF



PAR-BAKED PIZZA IN  
5 MINUTES



**HOT WINGS**  
275°-350°  
20-25 minutes



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes



### HEARTHBAKE SERIES COUNTERTOP OVENS

#### P18S PIZZA/PRETZEL 2-DECK, 1-CHAMBER (DECK 17 1/2" W x 17 3/4" D)

HearthBake "P18S" 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.  
Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



top  
DECK  
HEIGHT: 3 1/4"  
AND  
bottom  
DECK  
HEIGHT: 3 1/4"

#### ⚡ P18S 3 1/4" Deck Height Single Compartment Pizza/Pretzel Ovens

| Model | Part Number | Electrical      | Decks | Baking Chambers | Deck Size W x D inches (mm) | Dimensions W x H x D inches (mm)  | Thermostat Range F° (C°) | Ship Wt. lb (kg) |  |
|-------|-------------|-----------------|-------|-----------------|-----------------------------|-----------------------------------|--------------------------|------------------|--|
| P18S  | 4N-P18-1S-1 | 120V, 1800W     | 2     | 1               | 17 1/2 x 17 3/4 (445 x 451) | 23" x 17" x 25" (584 x 432 x 635) | 284-680 (140-360)        | 183 (83)         |  |
| P18S  | 4N-P18-1S   | 208/240V, 2850W | 2     | 1               | 17 1/2 x 17 3/4 (445 x 451) | 23" x 17" x 25" (584 x 432 x 635) | 284-680 (140-360)        | 183 (83)         |  |



P18S



PRETZELS IN  
6 MINUTES



**CALZONES**  
525°-550°  
6-10 minutes



**FOCCACCIA**  
525°-550°  
3-5 minutes



**WARMING PIZZA**  
400°-425°  
1 minute



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes



# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**PIZZA**   
**PRETZEL** 

**P22S** PIZZA/PRETZEL 2-DECK, 1-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**P22-BL** PIZZA/PRETZEL 2-DECK, 1-CHAMBER, BRICK LINED

P22S features 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. 15 minute electric timer with continuous ring alarm and manual shut-off standard.

**P22-BL** Features brick-lined ceilings and is designed for quicker recovery and additional top heat intensity.

Ideal for thin crust pizza in high volume operations.

All models feature stainless steel exterior and 4" adjustable legs. International voltages available. Ovens are stackable. Brick Lined ceilings may be field installed. FOB Bakers Pride Dock, Freight Class 110.



DECK HEIGHTS: 2 3/4" AND 3 1/4"

**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  | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|--------|-------------|-------------------------------|-------|----------|-----------------------------------|----------------------------------------|--------------------------------|------------------------|--|
| P22S   | 4N-P22-IS-2 | 208V, 1Ph,<br>3600W           | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 160 (73)               |  |
| P22S   | 4N-P22-IS-3 | 208V, 3Ph,<br>3600W           | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 160 (73)               |  |
| P22S   | 4N-P22-IS-4 | 220/240V, 1Ph,<br>3600W       | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 160 (73)               |  |
| P22S   | 4N-P22-IS-5 | 220/240V, 3Ph,<br>3600W       | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 160 (73)               |  |
| P22-BL | 4N-P22B6S-2 | 208V, 1Ph,<br>3600W           | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 165 (75)               |  |
| P22-BL | 4N-P22B6S-5 | 208V, 3Ph,<br>3600W           | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 165 (75)               |  |
| P22-BL | 4N-P22BIS-4 | 220/240V, 1Ph,<br>3600W       | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 165 (75)               |  |
| P22-BL | 4N-P22B6S-5 | 220/240V, 3Ph,<br>3600W       | 2     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 284-680<br>(140-360)           | 165 (75)               |  |



**P22S**

fresh dough pizza,  
par-baked crust, pretzels,  
flat breads & bakery products



**P22-BL**

IDEAL FOR HIGH-VOLUME  
THIN CRUST PIZZA



# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**P24S BAKE/ROAST OVEN 1-DECK, 1-CHAMBER (DECK 20 3/4" W x 20 3/4" D)**

**P24-BL BAKE/ROAST OVEN 1-DECK, 1-CHAMBER, BRICK LINED**

P24S 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. 60 minute electric timer with continuous ring alarm and manual shut-off is standard. P24-BL features brick lined ceilings and is designed for quicker recovery and additional top heat intensity.

All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. Steel decks are optional at N/C. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P24S  
CE UL NSF

**BAKE**  
AND **ROAST**

**DECK  
HEIGHT: 7"**

## 7" Deck Height Single Compartment Bake/Roast Electric Ovens

| Model  | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|--------|-------------|-------------------------------|-------|----------|-----------------------------------|----------------------------------------|--------------------------------|------------------------|--|
| P24S   | 4N-P24-6S2  | 208V, 1Ph, 2150W              | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 135 (61)               |  |
| P24S   | 4N-P24-6S-3 | 208V, 3Ph, 2150W              | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 135 (61)               |  |
| P24S   | 4N-P24-6S-4 | 220/240V, 1Ph, 2150W          | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 135 (61)               |  |
| P24S   | 4N-P24-6S-5 | 220/240V, 3Ph, 2150W          | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 135 (61)               |  |
| P24-BL | 4N-P24B6S-2 | 208V, 1Ph, 2150W              | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 140 (64)               |  |
| P24-BL | 4N-P24B6S-3 | 208V, 3Ph, 2150W              | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 140 (64)               |  |
| P24-BL | 4N-P24B6S-4 | 220/240V, 1Ph, 2150W          | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 140 (64)               |  |
| P24-BL | Contact CS  | 220/240V, 3Ph, 2150W          | 1     | 1        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 17" x 28"<br>(660 x 432 x 711)   | 140-550<br>(60-288)            | 140 (64)               |  |



P24S

**16-20  
MINUTES**



**12-14  
MINUTES**



**5  
MINUTES**



# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**P44S** PIZZA/PRETZEL 4-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**P44-BL** PIZZA/PRETZEL 4-DECK, 2-CHAMBER, BRICK LINED

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 & 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, manual shut-off is standard.

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. All models feature stainless exteriors and 4" adjustable legs. International voltages available.

3-phase models are hard-wired; single phase models come with a 6" cord and plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P44-BL



**PIZZA**   
**PRETZEL** 

## ⚡ 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  | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions<br>W x H x D<br>inches (mm)   | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|--------|-------------|-------------------------------|-------|----------|-----------------------------------|------------------------------------------|--------------------------------|------------------------|--|
| P44S   | 4N-P44-1S-2 | 208V, 1Ph,<br>7200W           | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 296 (135)              |  |
| P44S   | 4N-P44-1S-3 | 208V, 3Ph,<br>7200W           | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 296 (135)              |  |
| P44S   | 4N-P44-1S-4 | 220/240V, 1Ph,<br>7200W       | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 296 (135)              |  |
| P44S   | 4N-P44-1S-5 | 220/240V, 3Ph,<br>7200W       | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 296 (135)              |  |
| P44-BL | 4N-P44B1S-2 | 208V, 1Ph,<br>7200W           | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 306 (139)              |  |
| P44-BL | 4N-P44B1S-3 | 208V, 3Ph,<br>7200W           | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 306 (139)              |  |
| P44-BL | 4N-P44B1S-4 | 220/240V, 1Ph,<br>7200W       | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 306 (139)              |  |
| P44-BL | 4N-P44B1S-5 | 220/240V, 3Ph,<br>7200W       | 4     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)              | 306 (139)              |  |



**P44-BL**  
IDEAL FOR  
HIGH-VOLUME  
**THIN CRUST PIZZA**



# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**DP-2** ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 20<sup>3</sup>/<sub>4</sub>" W x 20<sup>3</sup>/<sub>4</sub>" D)

**DP-2BL** ALL PURPOSE 2-DECK, 2-CHAMBER, BRICK LINED

Preferred by master chefs and restaurant chains, the DP-2 is the most 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.



DP-2



**ALL PURPOSE  
GENERAL  
BAKE**

## 5" Deck Heights All Purpose Electric Ovens

| Part Number | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-------------|-------------|-------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|--|
| DP-2        | 4N-DP2-1S-2 | 208V, 1Ph, 5050W              | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 260 (118)           |  |
| DP-2        | 4N-DP2-1S-3 | 208V, 3Ph, 5050W              | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 260 (118)           |  |
| DP-2        | 4N-DP2-1S-4 | 220/240V, 1Ph, 5050W          | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 260 (118)           |  |
| DP-2        | 4N-DP2-1S-5 | 220/240V, 3Ph, 5050W          | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 260 (118)           |  |
| DP-2BL      | 4N-DP2BIS-2 | 208V, 1Ph, 5050W              | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 270 (123)           |  |
| DP-2BL      | 4N-DP2BIS-3 | 208V, 3Ph, 5050W              | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 270 (123)           |  |
| DP-2BL      | 4N-DP2BIS-4 | 220/240V, 1Ph, 5050W          | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 270 (123)           |  |
| DP-2BL      | 4N-DP2BIS-5 | 220/240V, 3Ph, 5050W          | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28" x 28"<br>(660 x 711 x 711)    | 284-680 (140-360)              | 270 (123)           |  |

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



DP-2



### HEARTHBAKE SERIES COUNTERTOP OVENS

**P46S** COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER  
(DECK EA. 20<sup>3</sup>/<sub>4</sub>" W x 20<sup>3</sup>/<sub>4</sub>" D)

**P46-BL** COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER, BRICK LINED

## COMBINATION PIZZA & BAKE AND ROAST



P46S  
CE UL NSF

Combination Pizza & Bake/Roast ovens have two independently controlled baking compartments

**UPPER DECK:** upper compartment has (two) 3.25" H ceramic hearth baking decks with a 284°-680° F (140°-360° C) thermostat, and a 15-min timer. ("BL" BRICK-LINED MODELS: (2) 2.75" H)

**LOWER DECK:** lower compartment has (one) 7.5" H ceramic hearth baking deck with a 140°-550° F (60°-288° C) thermostat, and a 60 minute timer. ("BL" BRICK-LINED MODELS: (1) 7.5" H)

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. 3-phase models are hardwired; single phase models come with 6" cord & plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

### ⚡ 3 1/4" and 7" Deck Height COMBINATION - Pizza AND Baking/Roasting Electric Oven

| Part Number | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)  | Thermostat<br>Range<br>F° (C°)        | Ship Wt.<br>lb (kg) |  |
|-------------|-------------|-------------------------------|-------|----------|-----------------------------------|------------------------------------------|---------------------------------------|---------------------|--|
| P46S        | 4N-P46-S-2  | 208V, 1Ph,<br>5750W           | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 309 (140)           |  |
| P46S        | 4N-P46S-S-3 | 208V, 3Ph,<br>5750W           | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 309 (140)           |  |
| P46S        | 4N-P46-S-4  | 220/240V, 1Ph,<br>5750W       | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 309 (140)           |  |
| P46S        | 4N-P46-S-5  | 220/240V, 3Ph,<br>5750W       | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 309 (140)           |  |
| P46-BL      | 4N-P46BS-2  | 208V, 1Ph,<br>5750W           | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 324 (147)           |  |
| P46-BL      | 4N-P46BS-3  | 208V, 3Ph,<br>5750W           | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 324 (147)           |  |
| P46-BL      | 4N-P46BS-4  | 220/240V, 1Ph,<br>5750W       | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 324 (147)           |  |
| P46-BL      | 4N-P46BS-5  | 220/240V, 3Ph,<br>5750W       | 3     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 284-680 (140-360)<br>140-550 (60-288) | 324 (147)           |  |

### HEARTHBAKE SERIES COUNTERTOP OVENS

**P48S** BAKE/ROAST OVEN 2-DECK, 2-CHAMBER (DECK EA. 20<sup>3</sup>/<sub>4</sub>" W x 20<sup>3</sup>/<sub>4</sub>" D)

**P48-BL** BAKE/ROAST OVEN 2-DECK, 2-CHAMBER, BRICK LINED CEILING

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.



P48S



**BAKE**  
AND **ROAST**

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

| Model  | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)  | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|--------|-------------|-------------------------------|-------|----------|-----------------------------------|------------------------------------------|--------------------------------|---------------------|--|
| P48S   | 4N-P48-6S-2 | 208V, 1Ph,<br>4300W           | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 309 (140)           |  |
| P48S   | 4N-P48-6S-3 | 208V, 3Ph,<br>4300W           | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 309 (140)           |  |
| P48S   | 4N-P48-6S-4 | 220/240V, 1Ph,<br>4300W       | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 309 (140)           |  |
| P48S   | 4N-P48-6S-5 | 220/240V, 3Ph,<br>4300W       | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 309 (140)           |  |
| P48-BL | 4N-P48B6S-2 | 208V, 1Ph,<br>4300W           | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 319 (145)           |  |
| P48-BL | 4N-P48B6S-3 | 208V, 3Ph,<br>4300W           | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 319 (145)           |  |
| P48-BL | 4N-P48B6S-4 | 220/240V, 1Ph,<br>4300W       | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 319 (145)           |  |
| P48-BL | 4N-P48B6S-5 | 220/240V, 3Ph,<br>4300W       | 2     | 2        | 20 3/4 x 20 3/4<br>(527 x 527)    | 26" x 28 1/2" x 28"<br>(660 x 724 x 711) | 150-550<br>(65-288)            | 319 (145)           |  |



# COUNTERTOP OVENS

## ELECTRIC

### HEARTHBAKE SERIES COUNTERTOP OVENS

**EP-1-2828** ALL PURPOSE 1-DECK, 1-CHAMBER (DECK EA. 28" W x 28" D)

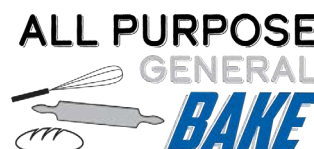
**EP-2-2828** ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 28" W x 28" D)



The EP-1-2828 and EP-2-2828 ovens are 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. Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, 1Ø or 3Ø. All units are hardwired. Ovens may be stacked in any combination to create triple & 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**



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

| Model     | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)   | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-----------|-------------|-------------------------------|-------|----------|-----------------------------------|-------------------------------------------|--------------------------------|---------------------|--|
| EP-1-2828 | 4N-EP1-1W-2 | 208V, 1Ph, 4725W              | 1     | 1        | 28 x 28<br>(711 x 711)            | 42" x 15 3/4" x 33"<br>(1067 x 400 x 838) | 200-700<br>(100-400)           | 310<br>(141)        |  |
| EP-1-2828 | 4N-EP1-1W-3 | 208V, 3Ph, 4725W              | 1     | 1        | 28 x 28<br>(711 x 711)            | 42" x 15 3/4" x 33"<br>(1067 x 400 x 838) | 200-700<br>(100-400)           | 310<br>(141)        |  |
| EP-1-2828 | 4N-EP1-1W-4 | 240V, 1Ph, 4725W              | 1     | 1        | 28 x 28<br>(711 x 711)            | 42" x 15 3/4" x 33"<br>(1067 x 400 x 838) | 200-700<br>(100-400)           | 310<br>(141)        |  |
| EP-1-2828 | 4N-EP1-1W-5 | 240V, 3Ph, 4725W              | 1     | 1        | 28 x 28<br>(711 x 711)            | 42" x 15 3/4" x 33"<br>(1067 x 400 x 838) | 200-700<br>(100-400)           | 310<br>(141)        |  |
| EP-2-2828 | 4N-EP21W-2  | 208V, 1Ph, 9500W              | 2     | 2        | 28 x 28<br>(711 x 711)            | 42" x 29" x 33"<br>(1067 x 737 x 838)     | 200-700<br>(100-400)           | 600<br>(273)        |  |
| EP-2-2828 | 4N-EP21W-3  | 208V, 3Ph, 9500W              | 2     | 2        | 28 x 28<br>(711 x 711)            | 42" x 29" x 33"<br>(1067 x 737 x 838)     | 200-700<br>(100-400)           | 600<br>(273)        |  |
| EP-2-2828 | 4N-EP21W-4  | 240V, 1Ph, 9500W              | 2     | 2        | 28 x 28<br>(711 x 711)            | 42" x 29" x 33"<br>(1067 x 737 x 838)     | 200-700<br>(100-400)           | 600<br>(273)        |  |
| EP-2-2828 | 4N-EP2-1W-5 | 240V, 3Ph, 9500W              | 2     | 2        | 28 x 28<br>(711 x 711)            | 42" x 29" x 33"<br>(1067 x 737 x 838)     | 200-700<br>(100-400)           | 600<br>(273)        |  |



## HEARTHBAKE SERIES COUNTERTOP OVENS

**GP51** 2-DECK, 2-CHAMBER, **GAS** (DECK EA. 21" W x 26 1/4" D)

**GP52** **GAS** (NAT OR LP) 4-DECK, 4-CHAMBER, **GAS** (DECK EA. 21" W x 26 1/4" D)

The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans.

Models GP51 and GP52 accommodate one full size sheet pan per deck — two per oven. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



GP51

**GAS**  
NAT or LP



## GP Series - 6" Deck Height GAS Pizza/Baking Gas Ovens

| Model | Part Number  | Gas Type | BTUH   | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)           | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-------|--------------|----------|--------|-------|----------|-----------------------------------|---------------------------------------------------|--------------------------------|---------------------|--|
| GP51  | 4N-GP51C-S-N | NAT      | 40,000 | 2     | 2        | 21 x 26 1/4<br>(533 x 667)        | 32 5/8" x 29 1/8" x 31 1/2"<br>(829 x 740 x 794)  | 300-650<br>(149-343)           | 414 (188)           |  |
| GP51  | 4N-GP51C-S-L | LP       | 40,000 | 2     | 2        | 21 x 26 1/4<br>(533 x 667)        | 32 5/8" x 29 1/8" x 31 1/2"<br>(829 x 740 x 794)  | 300-650<br>(149-343)           | 414 (188)           |  |
| GP52  | 4N-GP51C-S-N | NAT      | 80,000 | 4     | 4        | 21 x 26 1/4<br>(533 x 667)        | 32 5/8" x 54 1/4" x 31 1/2"<br>(829 x 1378 x 794) | 300-650<br>(149-343)           | 828 (376)           |  |
| GP52  | 4N-GP51C-S-L | LP       | 80,000 | 4     | 4        | 21 x 26 1/4<br>(533 x 667)        | 32 5/8" x 54 1/4" x 31 1/2"<br>(829 x 1378 x 794) | 300-650<br>(149-343)           | 828 (376)           |  |



GP52



## HEARTHBAKE SERIES COUNTERTOP OVENS

**GP61** 2-DECK, 2-CHAMBER, , **GAS** (DECK EA. 30" W x 26 1/4" D)

**GP62** 4-DECK, 4-CHAMBER, **GAS** (DECK EA. 30" W x 26 1/4" D)

The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans. All gas types available.

Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. 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.



## GP Series - 6" & 5" Deck Height GAS Pizza/Baking Gas Ovens

| Model   | Part Number  | Gas Type | BTUH    | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)            | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|---------|--------------|----------|---------|-------|----------|-----------------------------------|----------------------------------------------------|--------------------------------|---------------------|--|
| GP61    | 4N-GP61C-S-N | NAT      | 45,000  | 2     | 2        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 29 1/8" x 31 1/4"<br>(1057 x 740 x 794)  | 300-650<br>(149-343)           | 493 (224)           |  |
| GP61    | 4N-GP61C-S-L | LP       | 45,000  | 2     | 2        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 29 1/8" x 31 1/4"<br>(1057 x 740 x 794)  | 300-650<br>(149-343)           | 493 (224)           |  |
| GP62    | 4N-GP61C-S-N | NAT      | 90,000  | 4     | 4        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 1378 x 794) | 300-650<br>(149-343)           | 986 (447)           |  |
| GP62    | 4N-GP61C-S-L | LP       | 90,000  | 4     | 4        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 1378 x 794) | 300-650<br>(149-343)           | 986 (447)           |  |
| GP61-HP | 4N-GP61C-H-N | NAT      | 60,000  | 2     | 2        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 740 x 794)  | 300-650<br>(149-343)           | 493 (224)           |  |
| GP61-HP | 4N-GP61C-H-L | LP       | 60,000  | 2     | 2        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 740 x 794)  | 300-650<br>(149-343)           | 493 (224)           |  |
| GP62-HP | 4N-GP61C-H-N | NAT      | 120,000 | 4     | 4        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 1378 x 794) | 300-650<br>(149-343)           | 986 (447)           |  |
| GP62-HP | 4N-GP61C-H-L | LP       | 120,000 | 4     | 4        | 30 x 26 1/4<br>(762 x 667)        | 41 5/8" x 54 1/4" x 31 1/4"<br>(1057 x 1378 x 794) | 300-650<br>(149-343)           | 986 (447)           |  |



GP62



# COUNTERTOP OVEN ACCESSORIES & OPTIONS



## Electric Countertop Oven Accessories & Options

| Description                                               | Part Number  |                              |  |
|-----------------------------------------------------------|--------------|------------------------------|--|
| 16" Legs (Stainless) with Casters (Elec countertop ovens) | 4N-S1277Y    | S/S                          |  |
| 30" Legs (Stainless) with Casters (Elec countertop ovens) | 4N-S1423Y    | S/S                          |  |
| S/S Undershelf                                            | 4N-C5077X    |                              |  |
| Rack Stands w/ Rack Guides (30" Legs must be purchased)   | 4N-T8085X    |                              |  |
| Description                                               | Part Number  |                              |  |
| Deck Brush & Scraper (Elec countertop ovens)              | 4N-T5107Y    | Scraper for Countertop Ovens |  |
| Stacking Kits (P22S, P44S, P46S & P48S)                   | 4N-D2069X    | P22S, P44S, P46S, P48 & DP2  |  |
| Stacking Kits (P18S, P24S)                                | 4N-D3054T    | P18, & P24                   |  |
| Stacking Kits (EP-2828)                                   | 4N-C5057X    | EP-2828                      |  |
| Stacking Kits (GP52)                                      | 4N-A5173S    | GP52                         |  |
| Brick Lined Kit (P22S)                                    | 4N-P22OPT-03 | P22 & DP-2                   |  |
| Brick Lined Kit (P44S)                                    | 4N-P44OPT-03 | P44                          |  |
| Brick Lined Kit (DP-2)                                    | Contact CS   | DP-2                         |  |
| Brick Lined Kit (P24S)                                    | N4-P23OPT-03 | P24                          |  |
| Brick Lined Kit (P48S)                                    | N4-P48OPT-03 | P48                          |  |
| Brick Lined Kit (P46S)                                    | N4-P46OPT-03 | P46                          |  |
| Electric Timers with Alarms                               | Contact CC   | 15 Minute                    |  |
| Electric Timers with Alarms                               | Contact CC   | 60 minute                    |  |



## GP Gas Countertop Oven Accessories & Options

| Description                       | Part Number |                           |  |
|-----------------------------------|-------------|---------------------------|--|
| 16" Legs (Stainless) with Casters | 4N-S1242Y   | S/S                       |  |
| 30" Legs (Stainless) with Casters | 4N-S1252Y   | S/S                       |  |
| S/S Undershelf                    | 4N-T8089X   | GP51                      |  |
| S/S Undershelf                    | 4N-T8088X   | GP61                      |  |
| Standard Flue (GP51 or GP61)      | 2F-R3103A   | N/C with purchase of oven |  |
| Direct Vent Flue Diverter         | 4N-R3002Y   | N/C with purchase of oven |  |



## COUNTERTOP OVEN REPLACEMENT DECKS



Cordierite

| Cordierite Replacement Decks                  |                         |                                       |                              |  |
|-----------------------------------------------|-------------------------|---------------------------------------|------------------------------|--|
| Oven Model                                    | Part Number             |                                       |                              |  |
| Replacement Deck (P18S)                       | AS-T1120Y               | 2 Stones per Set                      | 1/2" x 17 1/2" x 17 3/4"     |  |
| Replacement Deck (P22S, DP-2 & P24S)          | 4N-T1121X               | 2 Stones per Set                      | 1/2" x 20 3/4" x 20 3/4"     |  |
| Replacement Deck, Top Stones (P22-BL, DP-2BL) | AS-T1120Y<br>Top Stones | 2 Stone per Set                       | 1/2" x 17 1/2" x 17 3/4"     |  |
| Replacement Deck (P44S)                       | 4N-T1121X               | 4 Stones per Set                      | 1/2" x 20 3/4" x 20 3/4"     |  |
| Replacement Deck, Top Stones (P44-BL)         | AS-T1120Y<br>Top Stones | 4 Stones per Set                      | 1/2" x 17 1/2" x 17 3/4"     |  |
| Replacement Deck (P46S)                       | AS-T1121Y/4N-T1121X     | 3 Stones per Set                      | 1/2" x 20 3/4" x 20 3/4"     |  |
| Replacement Deck (P48S)                       | 4N-T1121X               | 2 Stones per Set                      | 1/2" x 20 3/4" x 20 3/4"     |  |
| Replacement Deck (EP-1-2828, EP-2-2828)       | 4N-T1287Y               | 1 Stone per Set /<br>2 Stones per Set | 3/4" x 27 3/4" x 27 3/4"     |  |
| Replacement Deck (GP51)                       | 4N-T1192Y               | 2 Stones per Set                      | 1" x 20 5/8" x 25 1/4"       |  |
| Replacement Deck (GP61)                       | AS-T1116Y               | 2 Stones per Set                      | 1" x 29 3/4" x 25 1/4"       |  |
| Lightstone Decks                              |                         |                                       |                              |  |
| Oven Model                                    | Part Number             |                                       |                              |  |
| Lightstone Deck (P24)                         | AS-T1349Y               | 1 Stone per Set                       |                              |  |
| Lightstone Deck (P22S, DP-2)                  | AS-T1349Y               | 2 Stones per Set                      | 20 13/16" x 20 13/16" x 1/2" |  |
| Lightstone Deck (P44S)                        | AS-T1349Y               | 4 Stones per Set                      |                              |  |
| Lightstone Deck (P46S)                        | AS-T1349Y               | 3 Stones per Set                      |                              |  |
| Lightstone Deck (P48S)                        | AS-T1349Y               | 2 Stones per Set                      |                              |  |
| Lightstone Deck (GP51)                        | AS-T1359Y               | 2 Stones per Set                      |                              |  |
| Lightstone Deck (GP61)                        | 2F-T1360A               | 2 Stones per Set                      |                              |  |
| Lightstone Deck (EP-1-2828, EP-2-2828)        | 2F-T1362A               | 1 Stone per Set                       |                              |  |
| Steel Decks                                   |                         |                                       |                              |  |
| Oven Model                                    | Part Number             |                                       |                              |  |
| Steel Decks*                                  | Consult CS              |                                       |                              |  |

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

Reset Breakers

Temp. Ready Indicator

Infinite Top & Bottom Heat Controls

Timer Thermostats Timer

Timer Thermostats

Timer Thermostats Timer

### Thermostats

➤ Our ovens feature the most reliable thermostats in the industry. Temperatures are accurate to  $\pm 5^\circ$  for precision baking. Temperatures range from 284–680°F (140–360°C) on our pizza & pretzel ovens, and from 140–550°F (60–288°C) on our bake & roast ovens.

### Electric Timers

➤ The continuous-ring alarm must be manually shut off, ensuring that products are never forgotten in noisy kitchens. Bake & roast ovens include 60-minute timers; pizza & pretzel ovens have 15-minute timers.

### Indicator Lights

➤ This light stays illuminated while the oven chamber is heating, eliminating the guesswork in pre-heating. The light turns off when the set temperature is achieved.

### Reset Breakers

➤ No need for fuses. Should a power surge occur, breakers are quick and easy to reset.

### Top & Bottom Heat Controls

➤ Precisely control the top and bottom heat in each baking chamber with our optional infinite top and bottom heat controls (DP series only).

## COUNTERTOP OVEN CONTROL FEATURES





## IL FORNO & SUPERDECK SERIES OVENS

# DECK OVENS/PIZZA OVENS

Preferred by Chefs & Bakers Worldwide

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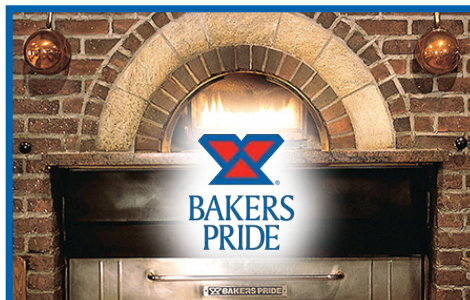
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## IL Forno Classico

**IL Forno ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere.**

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** 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 FC-616/816 models provides easier access to hearth decks. 36” tall legs on single deck models positions the baking area at proper ergonomic height. 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.

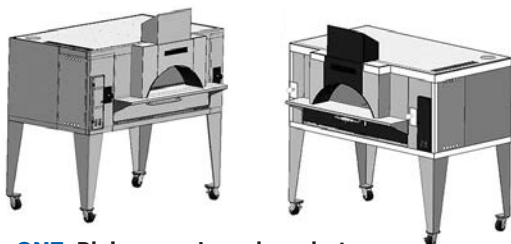
**Simple, Easy to Install & Maintain** IL Forno Classico is engineered to fit through standard door openings and assembled on-site, thus eliminating the need for heavy equipment or cranes. New, removable front mounted flue provides easy access for installing hearth decks, brick lining and maintenance.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

**Ventilation** IL Forno/deck ovens 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

### 1 Plain/As-Is or Decorative Trim Style



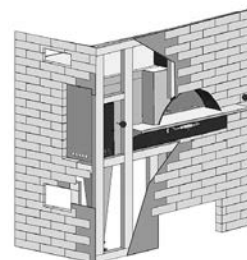
**ONE:** Plain or as-Is and ready-to-use — no decorative finish. Available with standard front or all stainless steel exterior. You may finish your oven with decorative brass, copper, tile, etc. pieces - casters included. Brass, copper and tile kits sold by third parties.

The IL Forno is engineered & designed to fit through standard door openings and assembled on-site

### 2 Traditional/Facade Style

**TWO:** Traditional Style — create a “built-in” look by building a facade over the front, or front & sides, or on all four sides.

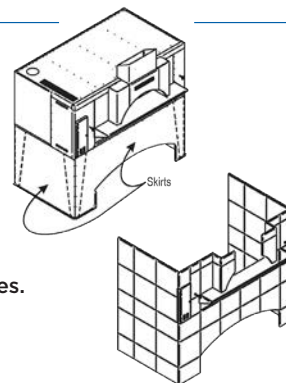
Finish your facade with the thin brick, stone, tile, marble or materials of your choice. Push/Pull rod extensions and casters are provided. Brass, copper and tile kits sold by third parties.



### 3 DSP Style

**THREE:** DSP Style — customize your oven with stone, tile, thin brick or other masonry finishes applied directly to the oven exterior.

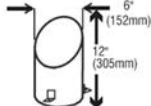
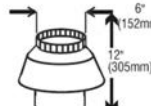
Skirts are provided, casters are not. Stone and tile kits sold by third parties.



## Selecting A Deck Oven

### Bakers Pride® Deck Oven Capacity

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.

| 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" Deck Heights                                                                                      | Highest intensity of top heat — excellent for pizza, breads and most baked goods                                                                                                                                                |
| 10" Deck Heights                                                                                               | Provides greater access to rear deck area for roasting — suitable for pizza, breads and baking                                                                                                                                  |
| 12" to 16" Deck Heights                                                                                        | Recommended for roasting and exceptionally tall products                                                                                                                                                                        |
| Deck Depth                                                                                                     | notes                                                                                                                                                                                                                           |
| 24" Stubby/Shallow Depth                                                                                       | Ideal for space conservation and narrow cook lines — ovens are only 33" deep overall                                                                                                                                            |
| 30" to 44" Standard Depth                                                                                      | Increased capacity and volume, greater access, accepts larger pans                                                                                                                                                              |
| Thermostats                                                                                                    | notes                                                                                                                                                                                                                           |
| Bake Thermostats                                                                                               | <u>GAS OVENS:</u> 150° to 550°F range (65° to 288°C) — calibrated for optimal baking performance<br><u>ELECTRIC OVENS:</u> 140° to 550°F range (60° to 288°C) — calibrated for optimal baking performance                       |
| Pizza Thermostats                                                                                              | <u>GAS OVENS:</u> 300° to 650°F range (149° to 343°C) — ideal for pizza, higher temperature and consistency<br><u>ELECTRIC OVENS:</u> 284° to 680°F range (140° to 360°C) — ideal for pizza, higher temperature and consistency |
| Venting                                                                                                        | notes                                                                                                                                                                                                                           |
| <b>Standard Flue</b><br>    | Standard Flue - for exhausting into canopy hood (standard)<br>R3115X                                                                                                                                                            |
| <b>Direct Vent Flue</b><br> | Direct Vent Flue - for direct venting into a chimney - optional n/c<br>R3002Y                                                                                                                                                   |



IL FORNO  
FC-616



## Selecting A Deck Oven

### Bakers Pride® Deck Oven Capacity

BAKERS PRIDE® Deck Ovens are recognized world wide as the industry leader with models to suit every production need. 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.

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" & 1 1/2" heavy steel pipe with up to 140K BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and misalignment.

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. 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

$$\frac{\text{Pizzas Per Oven} \times 60\text{-min}}{\text{Bake Time}} \times \text{\# of Decks} = \text{Pizza Per Hour/Per Deck}$$

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

### Deck Oven Capacity

| model     | PIZZAS<br>(Per Oven) |     |     | BAKING<br>PAN<br>CAPACITY |         |         | PRODUCTION<br>Per Hour<br>(Per Deck) |
|-----------|----------------------|-----|-----|---------------------------|---------|---------|--------------------------------------|
|           | 10"                  | 16" | 18" | 13"x18"                   | 18"x26" | 12"x20" | 16" pizza with<br>8-min 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                                   |
| 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                                   |
| 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 Classico “FC Series” Gas-Fired Open-Flame Ovens Wood-Burning, Old World Style

**Bakers Pride® IL Forno Classico “FC Series” open-flame pizza ovens combine the ambiance of a traditional brick oven with the convenience, control, and precision of modern technology.**

IL Forno ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere, while making loading pizzas easy. The IL Forno oven chamber features a Cordierite deck with 10” deck height and independently controlled top and bottom heat dampers for perfectly balanced results. To further enhance performance, select an optional brick-lined ceiling (delivers more top heat) while speeding up the cooking process, and ensuring better temperature recovery.

The IL Forno is designed and engineered to be used either **as-is**, or **finished and trimmed** 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 may also be **stacked on our standard deck ovens** for increased production in limited spaces — (IL Forno FC-516) on our **451**, (IL Forno FC-616) on our **Y600**, and (IL Forno FC-816) on our **Y-800**. The FC-616 and FC-816 feature a 32” extra-wide opening for ease of access to the bake/cooking chamber.

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.



### IL Forno Gas-Fired Open-Flame Ovens

#### Single Deck - IL Forno Classico “FC Series” with Open Flame Burner

| Model  | Part Number* | Gas | BTUH (KW)       | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm)     | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|--------|--------------|-----|-----------------|-------|----------|-----------------------------------|---------------------------------------------|--------------------------------|------------------------|--|
| FC-516 | Checklist    | NAT | 140,000 (41.01) | 1     | 1        | 48 x 36<br>(1219 x 914)           | 65 1/4" x 71" x 43"<br>(1657 x 1803 x 1092) | 650 (343)                      | 1400 (720)             |  |
| FC-516 | Checklist    | LP  | 140,000 (41.01) | 1     | 1        | 48 x 36<br>(1219 x 914)           | 65 1/4" x 71" x 43"<br>(1657 x 1803 x 1092) | 650 (343)                      | 1400 (720)             |  |
| FC-616 | Checklist    | NAT | 140,000 (41.01) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 71" x 43"<br>(1981 x 1803 x 1092)     | 650 (343)                      | 1781 (873)             |  |
| FC-616 | Checklist    | LP  | 140,000 (41.01) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 71" x 43"<br>(1981 x 1803 x 1092)     | 650 (343)                      | 1781 (873)             |  |
| FC-816 | Checklist    | NAT | 140,000 (41.01) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 71" x 51"D<br>(2134 x 1803 x 1295)    | 650 (343)                      | 2081 (978)             |  |
| FC-816 | Checklist    | LP  | 140,000 (41.01) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 71" x 51"<br>(2134 x 1803 x 1295)     | 650 (343)                      | 2081 (978)             |  |

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)]

\*Part Number, Checklist for IL-Forno, see page 37

Double-Stacked IL Forno “FC Series”  
& Bakers Pride Deck Oven options  
on next page

## IL Forno Classico “FC Series”

## Gas-Fired Open-Flame Ovens Wood-Burning, Old World Style STACKED-ON 451 & Y Series Deck Ovens

The IL Forno FC Series **stacked on** Bakers Pride® deck ovens for increased production in limited spaces — the (IL Forno FC-516) stacked on our **451** and the (IL Forno FC-616) on our **Y600**, and (IL Forno FC-816) on our **Y-800**. The FC-616 and FC-816 feature a 32” extra-wide opening for ease of access to the bake/cooking chamber.

The IL Forno is designed and engineered to be used either as-is, or, finished and trimmed 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 3<sup>rd</sup> 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.

IL FORNO  
FC-616  
STACKED ON  
Y-600-DSP



**GAS**  
NAT or LP

## Double Stacked - IL Forno “FC-Series” Open Flame Burner stacked on Bakers Pride Deck Oven

| Model            | Part Number | Gas | BTUH (KW)          | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |
|------------------|-------------|-----|--------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|------------------------|
| FC-516 / 451     | Checklist   | NAT | 220,000<br>(64.48) | 2     | 2        | FC-516<br>48 x 36 (1219 x 914)    | 66 x 74.25 x 43<br>(1676 x 1886 x 1092) | 650<br>(343)                   | 2870<br>(1302)         |
|                  |             |     |                    |       |          | 451<br>54 x 34.5 (1317 x 876)     |                                         |                                |                        |
| FC-516 / 451     | Checklist   | LP  | 220,000<br>(64.48) | 2     | 2        | FC-516<br>48 x 36 (1219 x 914)    | 66 x 74.25 x 43<br>(1676 x 1886 x 1092) | 650<br>(343)                   | 2870<br>(1302)         |
|                  |             |     |                    |       |          | 451<br>54 x 34.5 (1317 x 876)     |                                         |                                |                        |
| FC-616 / Y-600   | Checklist   | NAT | 260,000<br>(76.16) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 74" x 43"<br>(198 x 1880 x 1092)  | 650<br>(343)                   | 3288<br>(1495)         |
| FC-616 / Y-600   | Checklist   | LP  | 260,000<br>(76.16) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 74" x 43"<br>(198 x 1880 x 1092)  | 650<br>(343)                   | 3288<br>(1495)         |
| FC-816 / Y-800   | Checklist   | NAT | 260,000<br>(76.16) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 74" x 51"<br>(2134 x 1880 x 1295) | 650<br>(343)                   | 3805<br>(1730)         |
| FC-816 / Y-800   | Checklist   | LP  | 260,000<br>(76.16) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 74" x 51"<br>(2134 x 1880 x 1295) | 650<br>(343)                   | 3805<br>(1730)         |
| FC-616 / Y-600BL | Checklist   | NAT | 260,000<br>(76.16) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 74" x 43"<br>(1981 x 1880 x 1092) | 650<br>(343)                   | 3366<br>(1499)         |
| FC-616 / Y-600BL | Checklist   | LP  | 260,000<br>(76.16) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 74" x 43"<br>(1981 x 1880 x 1092) | 650<br>(343)                   | 3366<br>(1499)         |
| FC-816 / Y-800BL | Checklist   | NAT | 260,000<br>(76.16) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 74" x 51"<br>(2134 x 1880 x 1295) | 650<br>(343)                   | 3885<br>(1704)         |
| FC-816 / Y-800BL | Checklist   | LP  | 260,000<br>(76.16) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 74" x 51"<br>(2134 x 1880 x 1295) | 650<br>(343)                   | 3885<br>(1704)         |

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)]

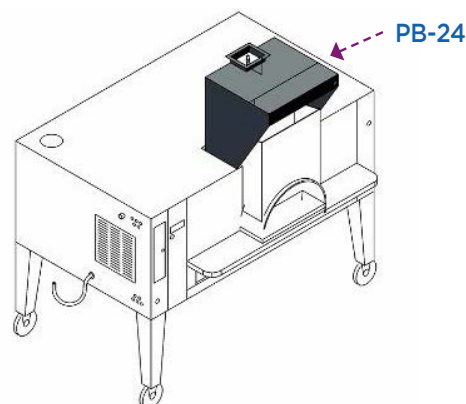
\* Checklist for IL-Forno, see page 37

Single-Deck IL Forno “FC Series”  
on previous page

## IL Forno Classico Eyebrow Style Exhaust Hoods

IL Forno Eyebrow Style Exhaust Hoods are designed to contain flue gases and by-products of combustion. PB hoods are easily mounted to the top of IL Forno open-flame ovens, feature all stainless steel construction, and a full-length, semi-concealed grease gutter with removable grease cup.

All PB hoods have U.L. classified stainless steel baffle filters and come ready for Ansul piping. The PB-24 is for stand alone (single) IL Forno ovens and the PB-24S is for double-stacked ovens. The IL Forno should not be direct vented. Note the lower oven in a stacked installation may be direct vented. FOB Bakers Pride, Freight Class 77.5.



### IL Forno Classico Eyebrow Style Exhaust Hoods

| Model  | Part Number | Exhaust CFM | Static Pressure | Duct Size W x D inches (mm) | Dimensions* W x H x D inches (mm)     | Notes             | Ship Wt. lb (kg) |  |
|--------|-------------|-------------|-----------------|-----------------------------|---------------------------------------|-------------------|------------------|--|
| PB-24  | FCKIT#3     | 540         | 0.75            | 6 x 7 (152 x 178)           | 26" x 26" x 25 1/2" (660 x 660 x 648) | for single ovens  | 100 (46)         |  |
| PB-24S | FCKIT#4     | 540         | 0.75            | 6 x 7 (152 x 178)           | 26" x 26" x 25 1/2" (660 x 660 x 648) | for stacked ovens | 100 (46)         |  |

## DSP Style Display Ovens

### • 451-Series 8" Deck Height, Convection-Flo

Designed for exhibition kitchens, DSP Display ovens are engineered to be "built-in" behind brick or stone. With all the features and benefits of our standard 451 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, Freight Class 77.5.



### D Series - 8" DECK HEIGHT (Superdeck "DSP Style" Gas Display Ovens)

| Model   | Part Number | BTUH (KW)**     | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm)    | Thermostat Range F° (C°) | Ship Wt. lb (kg) |  |
|---------|-------------|-----------------|-------|----------|-----------------------------|--------------------------------------|--------------------------|------------------|--|
| 451-DSP | Checklist   | 80,000 (23.44)  | 1     | 1        | 54 x 34.5 (1372 x 876)      | 66 x 55.25 x 43 (1676 x 1403 x 1092) | 650 (343)                | 1259 (571)       |  |
| 452-DSP | Checklist   | 160,000 (46.88) | 2     | 2        | 54 x 34.5 (1372 x 876)      | 66 x 66.5 x 43 (1676 x 1689 x 1092)  | 650 (343)                | 2294 (1041)      |  |

\* Height includes 30" (762 mm) standard legs on 451. \* Height includes 16" (406 mm) standard legs on models 452. Shipping weight includes decks and legs.

## Y Series - DSP Style Gas Display Ovens

Ideal for display cooking and exhibition kitchens, these 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.

  
GAS  
NAT or LP



Y-602-DSP



STONE & TILE KITS SOLD  
SEPARATELY BY OTHERS

## Y Series - Superdeck “DSP Style” Gas Display Ovens

| Model       | Part Number | BTUH (KW)       | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm)    | Thermostat Range F° (C°) | Ship Wt. lb (kg) |  |
|-------------|-------------|-----------------|-------|----------|-----------------------------|--------------------------------------|--------------------------|------------------|--|
| Y-600-DSP   | Checklist   | 120,000 (35.15) | 1     | 1        | 60 x 36 (1524 x 914)        | 78" x 65" x 43" (1981 x 1651 x 1092) | 650 (343)                | 1387 (628)       |  |
| Y-602-DSP   | Checklist   | 240,000 (70.30) | 2     | 2        | 60 x 36 (1524 x 914)        | 78" x 76" x 43" (1981 x 1993 x 1092) | 650 (343)                | 2641 (1200)      |  |
| Y-600BL-DSP | Checklist   | 120,000 (35.15) | 1     | 1        | 60 x 36 (1524 x 914)        | 78" x 65" x 43" (1981 x 1651 x 1092) | 650 (343)                | 1585 (662)       |  |
| Y-602BL-DSP | Checklist   | 240,000 (70.30) | 2     | 2        | 60 x 36 (1524 x 914)        | 78" x 76" x 43" (1981 x 1993 x 1092) | 650 (343)                | 3041 (1264)      |  |
| Y-800-DSP   | Checklist   | 120,000 (35.15) | 1     | 1        | 66 x 44 (1676 x 1118)       | 84" x 65" x 51" (2134 x 1651 x 1295) | 650 (343)                | 1604 (726)       |  |
| Y-802-DSP   | Checklist   | 240,000 (70.30) | 2     | 2        | 66 x 44 (1676 x 1118)       | 84" x 76" x 51" (2134 x 1993 x 1295) | 650 (343)                | 3884 (1397)      |  |
| Y-800BL-DSP | Checklist   | 120,000 (35.15) | 1     | 1        | 66 x 44 (1676 x 1118)       | 84" x 65" x 51" (2134 x 1651 x 1295) | 650 (343)                | 1804 (726)       |  |
| Y-802BL-DSP | Checklist   | 240,000 (70.30) | 2     | 2        | 66 x 44 (1676 x 1118)       | 84" x 76" x 51" (2134 x 1993 x 1295) | 650 (343)                | 3485 (1397)      |  |

\* 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!

Designed and engineered to be “built-in” behind brick, stone or tile



Y-802-DSP

## 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 Only 33" deep overall while delivering high volume and the quality of a full size model.

Stubby-Shallow 33" D ovens are stackable (three-high) and feature ceramic hearth decks. Heat control damper allows operator 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 available at N/C, please specify when ordering.  
Natural or LP gas available.

Legs and flue included at N/C.  
Casters optional.

FOB Bakers Pride Dock,  
Freight Class 77.5.

33"  
overall  
DEPTH



## Stubby-Shallow Depth 8" Deck Heights Gas Deck Ovens

| Model | Part Number | Gas | BTUH (KW)       | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm)      | Thermostat Range F° (C°) | Ship Wt. lb (kg) |
|-------|-------------|-----|-----------------|-------|----------|-----------------------------|----------------------------------------|--------------------------|------------------|
| 151   | 4N-151-F-N  | NAT | 48,000 (14.06)  | 1     | 1        | 36 x 24 1/2 (914 x 622)     | 48" x 55.25" x 33" (1219 x 1403 x 838) | 650 (343)                | 820 (372)        |
| 151   | 4N-151-F-L  | LP  | 48,000 (14.06)  | 1     | 1        | 36 x 24 1/2 (914 x 622)     | 48" x 55.25" x 33" (1219 x 1397 x 838) | 650 (343)                | 820 (372)        |
| 152   | 4N-151-F-N  | NAT | 96,000 (28.12)  | 2     | 2        | 36 x 24 1/2 (914 x 622)     | 48" x 66.5" x 33" (1219 x 1689 x 838)  | 650 (343)                | 1508 (684)       |
| 152   | 4N-151-F-L  | LP  | 96,000 (28.12)  | 2     | 2        | 36 x 24 1/2 (914 x 622)     | 48" x 66.5" x 33" (1219 x 1689 x 838)  | 650 (343)                | 1508 (684)       |
| 153   | 4N-151-F-N  | NAT | 144,000 (42.19) | 3     | 3        | 36 x 24 1/2 (914 x 622)     | 48" x 81.75" x 33" (1219 x 2076 x 838) | 650 (343)                | 2200 (1087)      |
| 153   | 4N-151-F-L  | LP  | 144,000 (42.19) | 3     | 3        | 36 x 24 1/2 (914 x 622)     | 48" x 81.75" x 33" (1219 x 2076 x 838) | 650 (343)                | 2200 (1087)      |
| 3151  | 4N-3151-F-N | NAT | 70,000 (20.50)  | 1     | 1        | 45 x 24 1/2 (1143 x 622)    | 57" x 55.25" x 33" (1448 x 1403 x 838) | 650 (343)                | 958 (434)        |
| 3151  | 4N-3151-F-L | LP  | 70,000 (20.50)  | 1     | 1        | 45 x 24 1/2 (1143 x 622)    | 57" x 55.25" x 33" (1448 x 1403 x 838) | 650 (343)                | 958 (434)        |
| 3152  | 4N-3151-F-N | NAT | 140,000 (41.00) | 2     | 2        | 45 x 24 1/2 (1143 x 622)    | 57" x 66.5" x 33" (1448 x 1689 x 838)  | 650 (343)                | 1787 (810)       |
| 3152  | 4N-3151-F-L | LP  | 140,000 (41.00) | 2     | 2        | 45 x 24 1/2 (1143 x 622)    | 57" x 66.5" x 33" (1448 x 1689 x 838)  | 650 (343)                | 1787 (810)       |
| 3153  | 4N-3151-F-N | NAT | 210,000 (61.50) | 3     | 3        | 45 x 24 1/2 (1143 x 622)    | 57" x 81.75" x 33" (1448 x 2076 x 838) | 650 (343)                | 2620 (1188)      |
| 3153  | 4N-3151-F-L | LP  | 210,000 (61.50) | 3     | 3        | 45 x 24 1/2 (1143 x 622)    | 57" x 81.75" x 33" (1448 x 2076 x 838) | 650 (343)                | 2620 (1188)      |
| 4151  | 4N-4151-F-N | NAT | 70,000 (20.50)  | 1     | 1        | 54 x 24 1/2 (1372 x 622)    | 66" x 55.25" x 33" (1676 x 1403 x 838) | 650 (343)                | 1093 (496)       |
| 4151  | 4N-4151-F-L | LP  | 70,000 (20.50)  | 1     | 1        | 54 x 24 1/2 (1372 x 622)    | 66" x 55.25" x 33" (1676 x 1403 x 838) | 650 (343)                | 1093 (496)       |
| 4152  | 4N-4151-F-N | NAT | 140,000 (41.00) | 2     | 2        | 54 x 24 1/2 (1372 x 622)    | 66" x 66.5" x 33" (1676 x 1689 x 838)  | 650 (343)                | 2050 (933)       |
| 4152  | 4N-4151-F-L | LP  | 140,000 (41.00) | 2     | 2        | 54 x 24 1/2 (1372 x 622)    | 66" x 66.5" x 33" (1676 x 1689 x 838)  | 650 (343)                | 2050 (933)       |
| 4153  | 4N-4151-F-N | NAT | 210,000 (61.50) | 3     | 3        | 54 x 24 1/2 (1372 x 622)    | 66" x 81.75" x 33" (1676 x 2076 x 838) | 650 (343)                | 3024 (1372)      |
| 4153  | 4N-4151-F-L | LP  | 210,000 (61.50) | 3     | 3        | 54 x 24 1/2 (1372 x 622)    | 66" x 81.75" x 33" (1676 x 2076 x 838) | 650 (343)                | 3024 (1372)      |

\* 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.

## Convection Flo 8" Deck Heights Gas 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 consistent results.

All stainless steel exteriors and ceramic hearth decks 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 are included at N/C. Lightstone Decks and casters available as options. FOB Bakers Pride Dock, Freight Class 77.5.



251

**NATURAL**  
CONVECTION-STYLE  
HEAT CIRCULATION



## 8" Deck Heights Gas Convection Flo Deck Ovens

| Model | Part Number | Gas | BTUH (KW)       | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm)       | Thermostat Range F° (C°) | Ship Wt. lb (kg) |
|-------|-------------|-----|-----------------|-------|----------|-----------------------------|-----------------------------------------|--------------------------|------------------|
| 251   | 4N-251-F-N  | NAT | 60,000 (17.58)  | 1     | 1        | 36 x 34 1/2 (914 x 876)     | 48" x 55.25" x 43" (1219 x 1403 x 1092) | 650 (343)                | 943 (428)        |
| 251   | 4N-251-F-L  | LP  | 60,000 (17.58)  | 1     | 1        | 36 x 34 1/2 (914 x 876)     | 48" x 55.25" x 43" (1219 x 1403 x 1092) | 650 (343)                | 943 (428)        |
| 252   | 4N-251-F-N  | NAT | 120,000 (35.16) | 2     | 2        | 36 x 34 1/2 (914 x 876)     | 48" x 66.5" x 43" (1219 x 1689 x 1092)  | 650 (343)                | 1772 (804)       |
| 252   | 4N-251-F-L  | LP  | 120,000 (35.16) | 2     | 2        | 36 x 34 1/2 (914 x 876)     | 48" x 66.5" x 43" (1219 x 1689 x 1092)  | 650 (343)                | 1772 (804)       |
| 253   | 4N-251-F-N  | NAT | 180,000 (52.80) | 3     | 3        | 36 x 34 1/2 (914 x 876)     | 48" x 81.75" x 43" (1219 x 2076 x 1092) | 650 (343)                | 2715 (1232)      |
| 253   | 4N-251-F-L  | LP  | 180,000 (52.80) | 3     | 3        | 36 x 34 1/2 (914 x 876)     | 48" x 81.75" x 43" (1219 x 2076 x 1092) | 650 (343)                | 2715 (1232)      |
| 351   | 4N-351-F-N  | NAT | 70,000 (20.50)  | 1     | 1        | 45 x 34 1/2 (1143 x 876)    | 57" x 55.25" x 43" (1219 x 1403 x 1092) | 650 (343)                | 1087 (493)       |
| 351   | 4N-351-F-L  | LP  | 70,000 (20.50)  | 1     | 1        | 45 x 34 1/2 (1143 x 876)    | 57" x 55.25" x 43" (1448 x 1403 x 1092) | 650 (343)                | 1087 (493)       |
| 352   | 4N-351-F-N  | NAT | 140,000 (41.00) | 2     | 2        | 45 x 34 1/2 (1143 x 876)    | 57" x 66.5" x 43" (1448 x 1689 x 1092)  | 650 (343)                | 2060 (934)       |
| 352   | 4N-351-F-L  | LP  | 140,000 (41.00) | 2     | 2        | 45 x 34 1/2 (1143 x 876)    | 57" x 66.5" x 43" (1448 x 1689 x 1092)  | 650 (343)                | 2060 (934)       |
| 353   | 4N-351-F-N  | NAT | 210,000 (61.50) | 3     | 3        | 45 x 34 1/2 (1143 x 876)    | 57" x 81.75" x 43" (1448 x 2076 x 1092) | 650 (343)                | 3033 (1376)      |
| 353   | 4N-351-F-L  | LP  | 210,000 (61.50) | 3     | 3        | 45 x 34 1/2 (1143 x 876)    | 57" x 81.75" x 43" (1448 x 2076 x 1092) | 650 (343)                | 3033 (1376)      |
| 451   | 4N-451-F-N  | NAT | 80,000 (23.44)  | 1     | 1        | 54 x 34 1/2 (1372 x 876)    | 66" x 55.25" x 43" (1676 x 1403 x 1092) | 650 (343)                | 1259 (571)       |
| 451   | 4N-451-F-L  | LP  | 80,000 (23.44)  | 1     | 1        | 54 x 34 1/2 (1372 x 876)    | 66" x 55.25" x 43" (1676 x 1403 x 1092) | 650 (343)                | 1259 (571)       |
| 452   | 4N-451-F-N  | NAT | 160,000 (46.88) | 2     | 2        | 54 x 34 1/2 (1372 x 876)    | 66" x 66.5" x 43" (1676 x 1689 x 1092)  | 650 (343)                | 2294 (1041)      |
| 452   | 4N-451-F-L  | LP  | 160,000 (46.88) | 2     | 2        | 54 x 34 1/2 (1372 x 876)    | 66" x 66.5" x 43" (1676 x 1689 x 1092)  | 650 (343)                | 2294 (1041)      |
| 453   | 4N-451-F-N  | NAT | 240,000 (70.20) | 3     | 3        | 54 x 34 1/2 (1372 x 876)    | 66" x 81.75" x 43" (1676 x 2076 x 1092) | 650 (343)                | 3327 (1510)      |
| 453   | 4N-451-F-L  | LP  | 240,000 (70.20) | 3     | 3        | 54 x 34 1/2 (1372 x 876)    | 66" x 81.75" x 43" (1676 x 2076 x 1092) | 650 (343)                | 3327 (1510)      |

\* 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.

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

### Best Selling Deck Ovens in the World!

The Y-600 is the best selling deck oven/pizza oven in the world! Designed for high volume, quality pizza baking, Y-600 deck pizza ovens feature Fibrament™ decks and unique microslide top & bottom heat controls.

Y-600 models have 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 standard. Natural or LP gas. Legs and flue included at N/C.

FOB Bakers Pride, Freight Class 77.5.



DECK/PIZZA  
Y-600



**GAS**  
NAT or LP



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

| Model   | Part Number | Gas | BTUH (KW)       | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|---------|-------------|-----|-----------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|------------------------|--|
| Y-600   | 4N-Y6S-FSN  | NAT | 120,000 (35.15) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 55" x 43"<br>(1981 x 1397 x 1092) | 650<br>(343)                   | 1338<br>(607)          |  |
| Y-600   | 4N-Y6S-FSL  | LP  | 120,000 (35.15) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 55" x 43"<br>(1981 x 1397 x 1092) | 650<br>(343)                   | 1338<br>(607)          |  |
| Y-602   | 4N-Y6S-FSN  | NAT | 240,000 (70.30) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 66" x 43"<br>(1981 x 1676 x 1092) | 650<br>(343)                   | 2676<br>(1214)         |  |
| Y-602   | 4N-Y6S-FSL  | LP  | 240,000 (70.30) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 66" x 43"<br>(1981 x 1676 x 1092) | 650<br>(343)                   | 2676<br>(1214)         |  |
| Y-600BL | 4N-Y6B-FSN  | NAT | 120,000 (35.15) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 55" x 43"<br>(1981 x 1397 x 1092) | 650<br>(343)                   | 1585<br>(626)          |  |
| Y-600BL | 4N-Y6B-FSL  | LP  | 120,000 (35.15) | 1     | 1        | 60 x 36<br>(1524 x 914)           | 78" x 55" x 43"<br>(1981 x 1397 x 1092) | 650<br>(343)                   | 1585<br>(626)          |  |
| Y-602BL | 4N-Y6B-FSN  | NAT | 240,000 (70.30) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 66" x 43"<br>(1981 x 1676 x 1092) | 650<br>(343)                   | 3041<br>(1264)         |  |
| Y-602BL | 4N-Y6B-FSL  | LP  | 240,000 (70.30) | 2     | 2        | 60 x 36<br>(1524 x 914)           | 78" x 66" x 43"<br>(1981 x 1676 x 1092) | 650<br>(343)                   | 3041<br>(1264)         |  |

\* 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



DECK/PIZZA  
Y-602



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

Bakers Pride Y-800 deck/pizza ovens are designed for high volume, quality pizza baking, they feature Fibrament™ hearth decks and unique microslide top & bottom heat controls.

Y-800 models feature 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 standard.

Natural or LP gas. Legs and flue included at N/C.  
FOB Bakers Pride Dock, Freight Class 77.5.



Deck/Pizza  
Y-800

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

| Model   | Part Number | Gas | BTUH (KW)          | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|---------|-------------|-----|--------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|------------------------|--|
| Y-800   | 4N-Y8S-FSN  | NAT | 120,000<br>(35.15) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 55" x 51"<br>(2134 x 1397 x 1295) | 650<br>(343)                   | 1542<br>(700)          |  |
| Y-800   | 4N-Y8S-FSL  | LP  | 120,000<br>(35.15) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 55" x 51"<br>(2134 x 1397 x 1295) | 650<br>(343)                   | 1542<br>(700)          |  |
| Y-802   | 4N-Y8S-FSN  | NAT | 240,000<br>(70.30) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 66" x 51"<br>(2134 x 1676 x 1295) | 650<br>(343)                   | 3084<br>(1397)         |  |
| Y-802   | 4N-Y8S-FSL  | LP  | 240,000<br>(70.30) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 66" x 51"<br>(2134 x 1676 x 1295) | 650<br>(343)                   | 3084<br>(1397)         |  |
| Y-800BL | 4N-Y8B-FSN  | NAT | 120,000<br>(35.15) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 55" x 51"<br>(2134 x 1397 x 1295) | 650<br>(343)                   | 1804<br>(726)          |  |
| Y-800BL | 4N-Y8B-FSL  | LP  | 120,000<br>(35.15) | 1     | 1        | 66 x 44<br>(1676 x 1118)          | 84" x 55" x 51"<br>(2134 x 1397 x 1295) | 650<br>(343)                   | 1804<br>(726)          |  |
| Y-802BL | 4N-Y8B-FSN  | NAT | 240,000<br>(70.30) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 66" x 51"<br>(2134 x 1676 x 1295) | 650<br>(343)                   | 3485<br>(1397)         |  |
| Y-802BL | 4N-Y8B-FSL  | LP  | 240,000<br>(70.30) | 2     | 2        | 66 x 44<br>(1676 x 1118)          | 84" x 66" x 51"<br>(2134 x 1676 x 1295) | 650<br>(343)                   | 3485<br>(1397)         |  |

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.



Deck/Pizza  
Y-802



## EP Series - 7" Deck Height Electric Deck Ovens - Deck: 38" W x 36" D

Bakers Pride® EP Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". These EP models feature infinite top and bottom heat controls for uniform and consistent temperatures.

With a 7" deck height, these electric ovens may be mixed or matched for pizza and baking applications while they deliver perfectly balanced results.

**EP Series feature ceramic hearth decks**

Standard and international voltages available. 1Ø or 3Ø available.  
Casters available. FOB Bakers Pride Dock, Freight Class 77.5.

### 7" PIZZA



ELEC. DECK/PIZZA  
**EP-2-8-3836**

**57" WIDE DECK**  
MODELS AVAILABLE,  
LISTED ON NEXT PAGE

### 7" Deck Height - PIZZA OVENS - EP Series, Electric (Deck Size: 38" W x 36" D)

| Model       | Part Number | Electrical<br>Volts,<br>Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-------------|-------------|----------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|--|
| EP-1-8-3836 | 4N-EP8C38-2 | 208V, 1Ph,<br>8,000W             | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 54" x 43"<br>(1397 x 1372 x 1092) | 650<br>(343)                   | 600<br>(273)        |  |
| EP-1-8-3836 | 4N-EP8C38-3 | 208, 3Ph,<br>8,000W              | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 54" x 43"<br>(1397 x 1372 x 1092) | 650<br>(343)                   | 600<br>(273)        |  |
| EP-1-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph,<br>8,000W         | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 54" x 43"<br>(1397 x 1372 x 1092) | 650<br>(343)                   | 600<br>(273)        |  |
| EP-1-8-3836 | 4N-EP8C38-5 | 220/240V, 3Ph,<br>8,000W         | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 54" x 43"<br>(1397 x 1372 x 1092) | 650<br>(343)                   | 600<br>(273)        |  |
| EP-2-8-3836 | 4N-EP8C38-2 | 208V,<br>1PH,16,000W             | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1200<br>(546)       |  |
| EP-2-8-3836 | 4N-EP8C38-3 | 208V,<br>3PH,16,000W             | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1200<br>(546)       |  |
| EP-2-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph,<br>16,000W        | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1200<br>(546)       |  |
| EP-2-8-3836 | 4N-EP8C38-5 | 220-240V, 3Ph,<br>16,000W        | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1200<br>(546)       |  |
| EP-3-8-3836 | 4N-EP8C38-2 | 208V, 1Ph,<br>24,000W            | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1800<br>(819)       |  |
| EP-3-8-3836 | 4N-EP8C38-3 | 208V, 3Ph,<br>24,000W            | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1800<br>(819)       |  |
| EP-3-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph,<br>24,000W        | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1800<br>(819)       |  |
| EP-3-8-3836 | 4N-EP8C38-5 | 220/240V, 3Ph,<br>24,000W        | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 650<br>(343)                   | 1800<br>(819)       |  |

\* 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. EP 7" Pizza Models include ceramic decks.

## EP Series - 7" Deck Height Electric Deck Ovens - Deck: 57" W x 36" D

Bakers Pride® EP Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". These EP models feature infinite top and bottom heat controls for uniform and consistent temperatures.

With a 7" deck height, these electric ovens may be mixed or matched for pizza and baking applications while they deliver perfectly balanced results.

### EP Series feature ceramic hearth decks

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



**38" WIDE DECK**  
MODELS AVAILABLE,  
MODELS LISTED ON  
PREVIOUS PAGE

## 7" PIZZA

### 7" Deck Height - PIZZA OVENS - EP Series, Electric (Deck Size: 57" W x 36" D)

| Model       | Part Number | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-------------|-------------|-------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|--|
| EP-1-8-5736 | 4N-EP8C57-2 | 208V, 1Ph,<br>12,000W         | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 650<br>(343)                   | 750<br>(341)        |  |
| EP-1-8-5736 | 4N-EP8C57-3 | 208V, 3Ph,<br>12,000W         | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 650<br>(343)                   | 750<br>(341)        |  |
| EP-1-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph,<br>12,000W     | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 650<br>(343)                   | 750<br>(341)        |  |
| EP-1-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph,<br>12,000W     | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 650<br>(343)                   | 750<br>(341)        |  |
| EP-2-8-5736 | 4N-EP8C57-2 | 208V, 1Ph,<br>24,000W         | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 1500<br>(682)       |  |
| EP-2-8-5736 | 4N-EP8C57-3 | 208V, 3Ph,<br>24,000W         | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 1500<br>(682)       |  |
| EP-2-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph,<br>24,000W     | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 1500<br>(682)       |  |
| EP-2-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph,<br>24,000W     | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 1500<br>(682)       |  |
| EP-3-8-5736 | 4N-EP8C57-2 | 208V, 1Ph,<br>36,000W         | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 2250<br>(1023)      |  |
| EP-3-8-5736 | 4N-EP8C57-3 | 208V, 3Ph,<br>36,000W         | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 2250<br>(1023)      |  |
| EP-3-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph,<br>36,000W     | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 2250<br>(1023)      |  |
| EP-3-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph,<br>36,000W     | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 650<br>(343)                   | 2250<br>(1023)      |  |

\* 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. EP Pizza Models include ceramic decks

## EB Series - 8" Deck Height Electric Deck Ovens - Deck: 38"W x 36"D

Bakers Pride® EB Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". EB models feature infinite top and bottom heat controls for uniform & consistent temperatures. With an 8" deck height, these electric ovens may be mixed or matched for baking and pizza applications while they deliver perfectly balanced results.

### EB Series feature standard steel decks

Standard and international voltages available.  
1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



ELEC. DECK/PIZZA  
EB-1-8-3836

**57" WIDE DECK**  
MODELS AVAILABLE,  
LISTED ON NEXT PAGE

## 8" BAKING

### 8" Deck Height - BAKING OVENS - EB Series, Electric (Deck Size: 38" W x 36" D)

| Model       | Part Number | Electrical<br>Volts, Phase,<br>W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |
|-------------|-------------|----------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|
| EB-1-8-3836 | 4N-EB8S38-2 | 208V, 1Ph,<br>8,000W             | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 56" x 43"<br>(1397 x 1422 x 1092) | 550 (288)                      | 600 (273)           |
| EB-1-8-3836 | 4N-EB8S38-3 | 208, 3Ph,<br>8,000W              | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 56" x 43"<br>(1397 x 1422 x 1092) | 550 (288)                      | 600 (273)           |
| EB-1-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph,<br>8,000W         | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 56" x 43"<br>(1397 x 1422 x 1092) | 550 (288)                      | 600 (273)           |
| EB-1-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph,<br>8,000W         | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 56" x 43"<br>(1397 x 1422 x 1092) | 550 (288)                      | 600 (273)           |
| EB-2-8-3836 | 4N-EB8S38-2 | 208V,<br>1PH,16,000W             | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1200 (546)          |
| EB-2-8-3836 | 4N-EB8S38-3 | 208V,<br>3PH,16,000W             | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1200 (546)          |
| EB-2-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph,<br>16,000W        | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1200 (546)          |
| EB-2-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph,<br>16,000W        | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1200 (546)          |
| EB-3-8-3836 | 4N-EB8S38-2 | 208V, 1Ph,<br>24,000W            | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1800 (819)          |
| EB-3-8-3836 | 4N-EB8S38-3 | 208V, 3Ph,<br>24,000W            | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1800 (819)          |
| EB-3-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph,<br>24,000W        | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1800 (819)          |
| EB-3-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph,<br>24,000W        | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 550 (288)                      | 1800 (819)          |

\* 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 models include steel decks.

ELEC.  
DECK/PIZZA  
EB-3-8-5736



## EB Series - 8" Deck Height Electric Deck Ovens - Deck: 57" W x 36" D

Bakers Pride® EB Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". EB models feature infinite top and bottom heat controls for uniform and consistent temperatures. With an 8" deck height, these electric ovens may be mixed or matched for baking and pizza applications while they deliver perfectly balanced results.

### EB Series feature standard steel decks

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.

### 8" BAKING



ELEC. DECK/PIZZA  
EB-2-8-3836

**38" WIDE DECK**  
MODELS AVAILABLE,  
MODELS LISTED ON  
PREVIOUS PAGE

### 8" Deck Height - BAKING OVENS - EB Series, Electric (Deck Size: 57" W x 36" D)

| Model       | Part Number | Electrical<br>Volts, Phase,<br>W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|-------------|-------------|----------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|--|
| EB-1-8-5736 | 4N-EB8S57-2 | 208V, 1Ph,<br>12,000W            | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 550<br>(288)                   | 750 (341)           |  |
| EB-1-8-5736 | 4N-EB8S57-3 | 208V, 3Ph,<br>12,000W            | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 550<br>(288)                   | 750 (341)           |  |
| EB-1-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph,<br>12,000W        | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 550<br>(288)                   | 750 (341)           |  |
| EB-1-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph,<br>12,000W        | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 56" x 43"<br>(1880 x 1422 x 1092) | 550<br>(288)                   | 750 (341)           |  |
| EB-2-8-5736 | 4N-EB8S57-2 | 208V, 1Ph,<br>24,000W            | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 1500 (682)          |  |
| EB-2-8-5736 | 4N-EB8S57-3 | 208V, 3Ph,<br>24,000W            | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 1500 (682)          |  |
| EB-2-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph,<br>24,000W        | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 1500 (682)          |  |
| EB-2-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph,<br>24,000W        | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 1500 (682)          |  |
| EB-3-8-5736 | 4N-EB8S57-2 | 208V, 1Ph,<br>36,000W            | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 2250 (1023 )        |  |
| EB-3-8-5736 | 4N-EB8S57-3 | 208V, 3Ph,<br>36,000W            | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 2250 (1023 )        |  |
| EB-3-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph,<br>36,000W        | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 2250 (1023 )        |  |
| EB-3-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph,<br>36,000W        | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 550<br>(288)                   | 2250 (1023 )        |  |

\* 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 models include steel decks.

## ER Series - 12" Deck Height Electric Deck Ovens - Deck: 38" W x 36" D

Bakers Pride® ER Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". ER models feature infinite top and bottom heat controls for uniform and consistent temperatures. With a larger 12" deck height, these electric ovens may be mixed or matched for baking & roasting applications while they deliver perfectly balanced results.

### ER Series feature standard steel decks

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



**57" WIDE DECK**  
MODELS AVAILABLE,  
LISTED ON NEXT PAGE

## 12" BAKING & ROASTING

### ⚡ 12" Deck Height - BAKING & ROASTING OVENS - ER Series, Electric (Deck Size: 38" W x 36" D)

| Model        | Part Number  | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship Wt.<br>lb (kg) |  |
|--------------|--------------|-------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|---------------------|--|
| ER-1-12-3836 | 4N-ER12S38-2 | 208V, 1Ph,<br>8,000W          | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 60" x 43"<br>(1397 x 1524 x 1092) | 550 (288)                      | 700 (318)           |  |
| ER-1-12-3836 | 4N-ER12S38-3 | 208, 3Ph,<br>8,000W           | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 60" x 43"<br>(1397 x 1524 x 1092) | 550 (288)                      | 700 (318)           |  |
| ER-1-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph,<br>8,000W      | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 60" x 43"<br>(1397 x 1524 x 1092) | 550 (288)                      | 700 (318)           |  |
| ER-1-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph,<br>8,000W      | 1     | 1        | 38 x 36<br>(965 x 914)            | 55" x 60" x 43"<br>(1397 x 1524 x 1092) | 550 (288)                      | 700 (318)           |  |
| ER-2-12-3836 | 4N-ER12S38-2 | 208V,<br>1Ph,16,000W          | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 68" x 43"<br>(1397 x 1727 x 1092) | 550 (288)                      | 1400 (636)          |  |
| ER-2-12-3836 | 4N-ER12S38-3 | 208V,<br>3Ph,16,000W          | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 68" x 43"<br>(1397 x 1727 x 1092) | 550 (288)                      | 1400 (636)          |  |
| ER-2-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph,<br>16,000W     | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 68" x 43"<br>(1397 x 1727 x 1092) | 550 (288)                      | 1400 (636)          |  |
| ER-2-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph,<br>16,000W     | 2     | 2        | 38 x 36<br>(965 x 914)            | 55" x 68" x 43"<br>(1397 x 1727 x 1092) | 550 (288)                      | 1400 (636)          |  |
| ER-3-12-3836 | 4N-ER12S38-2 | 208V, 1Ph,<br>24,000W         | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 72" x 43"<br>(1397 x 1829 x 1092) | 550 (288)                      | 2100 (954)          |  |
| ER-3-12-3836 | 4N-ER12S38-3 | 208V, 3Ph,<br>24,000W         | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 72" x 43"<br>(1397 x 1829 x 1092) | 550 (288)                      | 2100 (954)          |  |
| ER-3-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph,<br>24,000W     | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 72" x 43"<br>(1397 x 1829 x 1092) | 550 (288)                      | 2100 (954)          |  |
| ER-3-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph,<br>24,000W     | 3     | 3        | 38 x 36<br>(965 x 914)            | 55" x 72" x 43"<br>(1397 x 1829 x 1092) | 550 (288)                      | 2100 (954)          |  |

\* 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. ER Bake & Roast Models include steel decks.

## ER Series - 12" Deck Height Electric Deck Ovens - Deck: 57" W x 36" D

Bakers Pride® ER Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". ER models feature infinite top and bottom heat controls for uniform and consistent temperatures. With larger 12" deck height, these electric ovens may be mixed or matched for baking & roasting applications while they deliver perfectly balanced results.

### ER Series feature standard steel decks

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



ELEC. DECK/PIZZA  
ER-2-12-5736

## 12" BAKING & ROASTING



### ⚡ 12" Deck Height - BAKING & ROASTING OVENS - ER Series, Electric (Deck Size: 57" W x 36" D)

| Model        | Part Number  | Electrical<br>Volts, Phase, W | Decks | Chambers | Deck Size<br>W x D<br>inches (mm) | Dimensions*<br>W x H x D<br>inches (mm) | Thermostat<br>Range<br>F° (C°) | Ship<br>Wt.<br>lb (kg) |  |
|--------------|--------------|-------------------------------|-------|----------|-----------------------------------|-----------------------------------------|--------------------------------|------------------------|--|
| ER-1-12-5736 | 4N-ER12S57-2 | 208V, 1Ph,<br>12,000W         | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 60" x 43"<br>(1880 x 1524 x 1092) | 550<br>(288)                   | 700 (318)              |  |
| ER-1-12-5736 | 4N-ER12S57-3 | 208V, 3Ph,<br>12,000W         | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 60" x 43"<br>(1880 x 1524 x 1092) | 550<br>(288)                   | 700 (318)              |  |
| ER-1-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph,<br>12,000W     | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 60" x 43"<br>(1880 x 1524 x 1092) | 550<br>(288)                   | 700 (318)              |  |
| ER-1-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph,<br>12,000W     | 1     | 1        | 57 x 36<br>(1448 x 914)           | 74" x 60" x 43"<br>(1880 x 1524 x 1092) | 550<br>(288)                   | 700 (318)              |  |
| ER-2-12-5736 | 4N-ER12S57-2 | 208V, 1Ph,<br>24,000W         | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 68" x 43"<br>(1880 x 1727 x 1092) | 550<br>(288)                   | 1400 (636)             |  |
| ER-2-12-5736 | 4N-ER12S57-3 | 208V, 3Ph,<br>24,000W         | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 68" x 43"<br>(1880 x 1727 x 1092) | 550<br>(288)                   | 1400 (636)             |  |
| ER-2-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph,<br>24,000W     | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 68" x 43"<br>(1880 x 1727 x 1092) | 550<br>(288)                   | 1400 (636)             |  |
| ER-2-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph,<br>24,000W     | 2     | 2        | 57 x 36<br>(1448 x 914)           | 74" x 68" x 43"<br>(1880 x 1727 x 1092) | 550<br>(288)                   | 1400 (636)             |  |
| ER-3-12-5736 | 4N-ER12S57-2 | 208V, 1Ph,<br>36,000W         | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 72" x 43"<br>(1880 x 1829 x 1092) | 550<br>(288)                   | 2100 (953)             |  |
| ER-3-12-5736 | 4N-ER12S57-3 | 208V, 3Ph,<br>36,000W         | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 72" x 43"<br>(1880 x 1829 x 1092) | 550<br>(288)                   | 2100 (953)             |  |
| ER-3-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph,<br>36,000W     | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 72" x 43"<br>(1880 x 1829 x 1092) | 550<br>(288)                   | 2100 (953)             |  |
| ER-3-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph,<br>36,000W     | 3     | 3        | 57 x 36<br>(1448 x 914)           | 74" x 72" x 43"<br>(1880 x 1829 x 1092) | 550<br>(288)                   | 2100 (953)             |  |

\* 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. ER Bake & Roast Models include steel decks.

**38"** WIDE DECK  
MODELS AVAILABLE,  
MODELS LISTED ON  
PREVIOUS PAGE

# DECK OVEN/IL FORNO ACCESSORIES & OPTIONS

## Deck Oven Accessories & Options

| Part Number | Description                        |                                                                      |  |
|-------------|------------------------------------|----------------------------------------------------------------------|--|
| R3002Y      | Direct Vent Flue                   | Gas Models Only<br>N/C if purchased with oven                        |  |
| Contact CC  | Automatic Oven Starter             | Gas Models only –<br>Order 1 per deck –<br>Comes with 120V plug      |  |
| Contact CC  | Side Mounted Controls              | Specify when ordering –<br>DS-805, Y-600, Y-800<br>and IL Forno Only |  |
| Contact CC  | 5-Hour Timer                       | EB/ER-3836 and 5736<br>models only – n/a on<br>EP models per deck    |  |
| T5149X      | Deck Brush & Scraper<br>(T5149X)   | 48" Long with<br>wood handle                                         |  |
| T5107Y      | Deck Brush & Scraper<br>(T5107Y)   | 2" High for<br>countertop<br>ovens                                   |  |
| A4770U      | Natural Woodsmoke<br>Essence Boxes | Stainless Steel<br>wood chip box                                     |  |

## IL Forno Accessories & Options

| Part Number | Description                         |                                             |  |
|-------------|-------------------------------------|---------------------------------------------|--|
| A4770U      | Natural Wood Smoke<br>Essence Boxes | Each Box –<br>Perforated<br>stainless boxes |  |

## Deck Oven Leg Guide

| Notes                                                                                      |                                                                                |
|--------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| Standard Heights                                                                           | 6" (152mm); 12" (305mm); 16" (406mm);<br>24" (610mm); 30" (762mm); 36" (914mm) |
| Standard Legs                                                                              | Standard legs when purchased separately                                        |
| NOTE: Standard height legs N/C when purchased with oven(s).<br>Specify size when ordering. |                                                                                |

## Legs & Casters for Deck Ovens

| Part Number | Castors/Legs       |  |
|-------------|--------------------|--|
| LRGASOPT-02 | 6" Casters         |  |
| S1019Y      | 6" Legs            |  |
| S1089Y      | 12" Legs w/Casters |  |
| S1018Y      | 12" Legs           |  |
| S1119Y      | 16" Legs w/Casters |  |
| S1003Y      | 16" Legs           |  |
| S1251T      | 24" Legs w/Casters |  |
| S1251Y      | 24" Legs           |  |
| S1120Y      | 30" Legs w/Casters |  |
| S1004Y      | 30" Legs           |  |
| S1407Y      | 36" Legs w/Casters |  |

# DECK OVEN REPLACEMENT DECKS | CORDIERITE

## Cordierite (Deck Oven) Replacement Decks

| Oven Model                            | Part Number | Each/Per Set |  | Deck Thickness inches | Ceramic Decks Per Oven* | Deck Size inches | Single-piece Ship Weight lb (kg) | SET of Decks* Ship Weight lb (kg) |
|---------------------------------------|-------------|--------------|--|-----------------------|-------------------------|------------------|----------------------------------|-----------------------------------|
| CORDIERITE DECK (FC-816, Y-800)       | T1153Y      | Each         |  | 11/2                  | 4                       | 22 x 33          | 88 (30)                          | 260 (118)                         |
| CORDIERITE DECKS (FC-816, Y-800)      | T1153X      | Set (4)      |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (FC-616, Y-600)       | T1118Y      | Each         |  | 11/2                  | 3                       | 20 x 36          | 83 (41)                          | 270 (123)                         |
| CORDIERITE DECKS (FC-616, Y-600)      | T1118X      | Set 3 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (FC-516)              | T1187Y      | Each         |  | 11/2                  | 4                       | 18 x 24          | 64 (29)                          | 253 (115)                         |
| CORDIERITE DECKS (FC-516)             | T1187X      | Set 4 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (251)                 | T1104Y      | Each         |  | 11/2                  | 2                       | 18 x 34 1/2      | 80 (36)                          | 160 (73)                          |
| CORDIERITE DECKS (251)                | T1111X      | Set 2 each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (351)                 | T1105Y      | Each         |  | 11/2                  | 2                       | 22 1/2 x 34 1/2  | 104 (47)                         | 207 (94)                          |
| CORDIERITE DECKS (351)                | T1112X      | Set 2 each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (451)                 | T1104Y      | Each         |  | 11/2                  | 3                       | 18 x 34 1/2      | 80 (36)                          | 240 (109)                         |
| CORDIERITE DECKS (451)                | T1110X      | Set 3 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (151)                 | T1106Y      | Each         |  | 11/2                  | 2                       | 18 x 24 1/2      | 80 (36)                          | 160 (73)                          |
| CORDIERITE DECKS (151)                | T1113X      | Set 2 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (3151)                | T1158Y      | Each         |  | 11/2                  | 2                       | 22 1/2 x 24 1/2  | 104 (47)                         | 207 (94)                          |
| CORDIERITE DECKS (3151)               | T1158X      | Set 2 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (4151)                | T1106Y      | Each         |  | 11/2                  | 3                       | 18 x 24 1/2      | 80 (36)                          | 240 (109)                         |
| CORDIERITE DECKS (4151)               | T1149X      | Set 3 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (E-3836)              | T1232Y      | Each         |  | 1                     | 2                       | 19 x 36          | 60 (27)                          | 120 (55)                          |
| CORDIERITE DECKS (E-3836)             | T1232X      | Set 2 Each   |  |                       |                         |                  |                                  |                                   |
| CORDIERITE DECK (E-5736)              | T1232Y      | Each         |  | 1                     | 3                       | 19 x 36          | 60 (27)                          | 180 (82)                          |
| CORDIERITE DECKS (E-5736)             | T1233X      | Set 3 Each   |  |                       |                         |                  |                                  |                                   |
| Freight Class 60. Cannot be sent UPS. |             |              |  |                       |                         |                  |                                  |                                   |

# DECK OVEN

## REPLACEMENT DECKS | LIGHTSTONE FIBRAMENT

| Lightstone Decks (Fibrament)                    |                       |              |  |                 |
|-------------------------------------------------|-----------------------|--------------|--|-----------------|
| Model                                           | Part Number           | Each/Per Set |  | Stones Per Oven |
| LIGHTSTONE Fibrament DECK (FC-816, Y-800) 1 ½"  | T1337Y                | Each         |  | 4               |
| LIGHTSTONE Fibrament DECKS (FC-816, Y-800) 1 ½" | T1337X                | Set of 4     |  |                 |
| LIGHTSTONE Fibrament DECK (FC-616, Y-600) 1 ½"  | T1336Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (FC-616, Y-600) 1 ½" | T1336X                | Set of 3     |  |                 |
| LIGHTSTONE Fibrament DECK (FC-516)              | T1358Y                | Each         |  | 2               |
| LIGHTSTONE Fibrament DECKS (FC-516)             | T1358U                | Set of 2     |  |                 |
| LIGHTSTONE Fibrament DECK (Y-800) 2"            | T1382W                | Each         |  | 5               |
| LIGHTSTONE Fibrament DECKS (Y-800) 2"           | T1382X                | Set of 4     |  |                 |
| LIGHTSTONE Fibrament DECK (Y-600) 2"            | T1381Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (Y-600) 2"           | T1381X                | Set of 3     |  |                 |
| LIGHTSTONE Fibrament DECK (4151)                | T1354Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (4151)               | T1354X                | Set of 3     |  |                 |
| LIGHTSTONE Fibrament DECK (251) 1.5"            | T1355Y                | Each         |  | 2               |
| LIGHTSTONE Fibrament DECKS (251) 1.5"           | T1355X                | Set of 2     |  |                 |
| LIGHTSTONE Fibrament DECK (451)                 | T1355Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (451)                | T1355U                | Set of 3     |  |                 |
| LIGHTSTONE Fibrament DECK (351)                 | T1356Y                | Each         |  | 2               |
| LIGHTSTONE Fibrament DECKS (351)                | T1356X                | Set of 2     |  |                 |
| LIGHTSTONE Fibrament DECK (3151)                | T1357Y                | Set of 2     |  | 2               |
| LIGHTSTONE Fibrament DECKS (3151)               | T1357X                | Each         |  |                 |
| LIGHTSTONE Fibrament DECK (151)                 | T1354Y                | Each         |  | 2               |
| LIGHTSTONE Fibrament DECKS (151)                | call Customer Service | Set of 2     |  |                 |
| LIGHTSTONE Fibrament DECK (4151)                | T1354Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (4151)               | T1354X                | Set of 3     |  |                 |
| LIGHTSTONE Fibrament DECK (E-3836)              | T1361Y                | Each         |  | 2               |
| LIGHTSTONE Fibrament DECKS (E-3836)             | T1361U                | Set of 2     |  |                 |
| LIGHTSTONE Fibrament DECK (E-5736)              | T1361Y                | Each         |  | 3               |
| LIGHTSTONE Fibrament DECKS (E-5736)             | T1361T                | Set of 3     |  |                 |
| In lieu of Cordierite                           |                       |              |  |                 |
| Freight Class 60                                |                       |              |  |                 |

## SGC GAS CONNECTORS STATIONARY EQUIPMENT

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

### SGC Gas Connectors – Stationary Equipment

| Model   | Part Number | BTU Capacity | Inside Diameter inches (mm) | Length inches (mm) |  |
|---------|-------------|--------------|-----------------------------|--------------------|--|
| SGC-75  | 4N-SGC-75   | 225,000      | 3/4 (19)                    | 48 (1220)          |  |
| SGC-100 | 4N-SGC-100  | 451,000      | 1 (25)                      | 48 (1220)          |  |

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## MGC GAS CONNECTORS MOBILE EQUIPMENT

MGC Gas Connectors are type 304 Stainless Steel with a thick yellow PVC coating. Quick Disconnect, fusible link, restraining device, and hardware.

### MGC Gas Connectors – Mobile Equipment

| Model   | Part Number | BTU Capacity | Inside Diameter inches (mm) | Length inches (mm) |  |
|---------|-------------|--------------|-----------------------------|--------------------|--|
| MGC-75  | 4N-MGC-75   | 180,000      | 3/4 (19)                    | 48 (1220)          |  |
| MGC-100 | 4N-MGC-100  | 334,000      | 1 (25)                      | 48 (1220)          |  |

ANSI NFPA     

## EQUIPMENT STANDS

### HEAVY-DUTY EQUIPMENT STANDS with CASTERS

| Model                           | Width [in.] | Depth [in.] | Height [in.] | Ship weight [lbs] | Stand rated for [lbs] | Freight Class |  |
|---------------------------------|-------------|-------------|--------------|-------------------|-----------------------|---------------|--|
| STAND/HC-24                     | 24          | 30          | 24           | 25                | 300                   | 85            |  |
| STAND/HC-36                     | 36          | 30          | 24           | 68                | 400                   | 85            |  |
| STAND/HC-48                     | 48          | 30          | 24           | 88                | 500                   | 85            |  |
| STAND/HC-60                     | 60          | 30          | 24           | 105               | 600                   | 85            |  |
| STAND/HC-72                     | 72          | 30          | 24           | 122               | 700                   | 85            |  |
| All prices F.O.B Smithville, TN |             |             |              |                   |                       |               |  |



Алматы (727)345-47-04  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

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Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
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