



SUPERDeck
SERIES



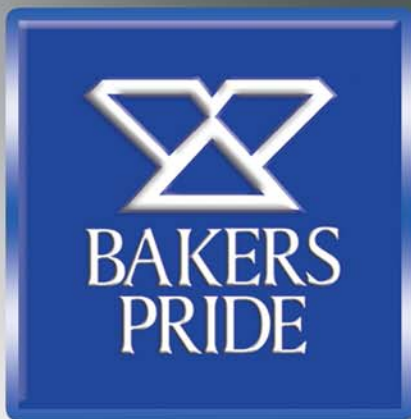
Ultimate
SERIES



Cyclone
SERIES



X Cookline
SERIES



HearthBake
SERIES



Il Forno
SERIES



X Cookline
SERIES



X Cookline
SERIES

2

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0

8

EQUIPMENT PRICE LIST

Supersedes all previous price lists — Prices Effective November 15, 2007

TERMS & CONDITIONS

2008 Price List is effective November 15, 2007 and supersedes all previous price lists. All prices are quoted in \$US dollars and are subject to change without notice. Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

State sales tax may be added to invoice if tax certificate not on file. Terms are net 30 days upon approved and established credit. Prices are quoted F.O.B. our plants in New Rochelle, N.Y., Cheyenne, WY or Simpsonville, SC.

NOTE NEW ADDRESS: Payments should be mailed to BAKERS PRIDE, c/o Comerica Bank, PO Box 671155, Dallas, TX 75267-1155. Wire transfers may be made as follows: BAKERS PRIDE Oven Company, Inc., c/o COMERICA Bank, Dallas, TX, Transit # 111000753, Account # 1880-123516.

BAKERS PRIDE reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer. BAKERS PRIDE objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BAKERS PRIDE.

BAKERS PRIDE reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice. All product dimensions are nominal and are subject to change.

FREIGHT & SHIPPING

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

BAKERS PRIDE will, however, arrange shipping as a courtesy to our customers with 3rd party billing or pre-pay and added to invoice.

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

Any shortage, loss, or damage in shipment must be reported to BAKERS PRIDE and delivering common carrier immediately upon receipt of shipment and noted on delivery receipt. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignor. BAKERS PRIDE may, at its discretion, file a freight claim on behalf of the consignor. Consult factory immediately upon receipt of damaged shipment to request assistance.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from BAKERS PRIDE. All returned goods are subject to a minimum 25% restock charge, plus transportation charges. Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection and BAKERS PRIDE reserves the sole right to determine the amount of credit. Request for return merchandise must be submitted within 90 days of original shipment.

ORDERING GUIDE

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

PRICING

All orders must include net pricing.

EQUIPMENT

Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles, with or without neutral), Quantity and **CE** Approval as required/available.

ACCESSORIES & OPTIONS

For which Model or Model #, Description and Quantity.

SHIPPING INFORMATION

Ship To, Ship Via, Date Required, Contact, Address, City/State/Country and Phone #.

BILLING INFORMATION

Bill To, PO #, Contact, Address, City/State/Country and Phone #.

————— **ALL ORDERS MUST BE IN WRITING** —————

C E R T I F I C A T I O N S

USA



Underwriters Laboratories



National Sanitation Foundation

GAS-FIRED



Canadian Standards Association



Canadian Standards Association certified to applicable U.S. standards



Canadian Standards Certified to applicable NSF standards



National Fire Protection Association



American National Standards Institute



UL Sanitation

CANADA



Canadian Standards Association certified to applicable Canadian gas standards



Underwriters Laboratories certified to applicable Canadian gas standards



Canadian Standards Association electric standards

INTERNATIONAL



Community European



British Standards Institute

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Proud sister companies of Bakers Pride

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C-48GS	13	F-30GS	15								
C-60GS	13	F-36GS	15								



60 Years of Excellence

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

Today, BAKERS PRIDE is world renowned for high quality commercial

baking, cooking, broiling, as well as pizza equipment.

We provide a wide selection of quality deck ovens, counter top ovens, conveyor ovens, convection ovens, char broilers, griddles and cooking equipment to meet the need of the foodservice industry, world wide.



Customer Focused

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

our words and actions in a challenging and fun environment.



Our Mission

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

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

Products are our lifeblood. We will relentlessly pursue new product

development, product enhancements and new technologies.

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

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



Our Distribution Policy

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

BAKERS PRIDE is committed to work in partnership with Foodservice dealers who actively and consistently promote our products to end users. We will support our dealers with sales and product manuals, promotional literature, catalogs, POS materials, and sales leads which will be provided to the dealer of customer preference.

BAKERS PRIDE requires the approval of the Vice President of Sales & Marketing prior to establishing a new dealer.

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

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

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

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

X COOKLINE SERIES

X COOKLINE SERIES COUNTER TOP RANGES, GRIDDLES & CHAR BROILERS

X CookLine SERIES



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

Designed and engineered to complete the cookline, choose one or mix and match our new XG Series heavy-duty countertop griddles, our new XOB Series open burner countertop ranges and the industry's standard in heavy-duty countertop char broilers, the XX and XX-GS Series.

Standard features include the heaviest, hand-welded construction in the industry, all stainless steel grease pans and high performance, high BTUH burners.

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

The XG griddles are available in six sizes from 24" to 72" and three control options: manual, thermostatic and snap-action, while the XX Series char broilers are available in stainless steel or cast iron radiant or GLO-Stone models.

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

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

X CookLine SERIES



XOB-848

X COOKLINE GRIDDLES

XOB SERIES COUNTER TOP RANGES

The XOB open burner countertop ranges are built extra tough to meet the demands of the busiest kitchens.

Standard features include heavy-duty, hand-welded construction, 30,000 BTUH cast iron burners, exceptionally heavy, individual cast iron top grates, durable stainless steel exteriors and stainless steel drip pans.

The XOB countertop ranges are available in 2, 4, 6 or 8-burner models with standard flat surfaces or step-up models for saute, and at only 13 1/4" tall, are the perfect compliment of our XX series char broilers and XG series heavy duty griddles.

COUNTER TOP RANGES

Accessories & Options page 8

Model	Range Top Area		# of Burners	Overall Dimension*		Ship Wt.		Gas	List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	
XOB - 212	12 x 28 1/2	305 x 724	2	12x30 1/4x13 1/4	305x768x337	250	114	60,000	\$ 1,570
XOB - 424	24x 28 1/2	610 x 724	4	24x30 1/4x13 1/4	610x768x337	320	145	120,000	\$ 2,180
XOB - 636	36 x 28 1/2	914 x 724	6	36x30 1/4x13 1/4	914x768x337	400	182	180,000	\$ 2,675
XOB - 848	48 x 28 1/2	1219 x 724	8	48x30 1/4x13 1/4	1219x768x337	540	245	240,000	\$ 3,100



* Height of cooking surface includes 4" (102mm) standard legs — Dimensions nominal Shipping Class #85

X CookLine SERIES



XOB-424-SU

Accessories & Options page 8 COUNTER TOP RANGES

Model	Range Top Area		# of Burners	Overall Dimension*		Ship Wt.		Gas	List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	
XOB - 212 - SU	12 x 28 1/2	305 x 724	2	12x30 1/4x13 1/4	305x768x337	250	114	60,000	\$ 1,720
XOB - 424 - SU	24x 28 1/2	610 x 724	4	24x30 1/4x13 1/4	610x768x337	320	145	120,000	\$ 2,400
XOB - 636 - SU	36 x 28 1/2	914 x 724	6	36x30 1/4x13 1/4	914x768x337	400	182	180,000	\$ 2,950
XOB - 848 - SU	48 x 28 1/2	1219 x 724	8	48x30 1/4x13 1/4	1219x768x337	540	245	240,000	\$ 3,400



* Height of cooking surface includes 4" (102mm) standard legs — Dimensions nominal
*Rear burners are 16 3/4" (425mm) tall Shipping Class #85



XSG-36

XG SERIES

LOW PROFILE COUNTER TOP GRIDDLES

The new XG series griddles are available with your choice of 3 types of controls — manual, thermostatic or snap-action — for maximum precision and control. Standard features include 1" thick griddle plate, all stainless steel exterior, stainless steel grease pans, stainless steel splash guards, hand-welded construction, and 30,000 BTUH burners for quick pre-heat and recovery. The XG series counter top griddles are available in 5 sizes starting at 24" up to 72", in one foot increments. The XG series countertop griddles are the perfect compliment to our XX char broilers and XOB open burner counter top ranges.

MANUAL CONTROLS



Accessories & Options page 8

Model	Grilling Area		Overall Dimension*		Ship Wt.		Controls	Gas BTUH	List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos			
XMG - 24	23 ⁷ / ₈ x24	606x610	24x30 ⁵ / ₈ x13 ¹ / ₄	610x776x337	290	132	manual	60,000	\$ 2,440
XMG - 36	35 ⁷ / ₈ x24	911x610	36x30 ⁵ / ₈ x13 ¹ / ₄	914x776x337	430	195	manual	90,000	\$ 3,120
XMG - 48	47 ⁷ / ₈ x24	1216x610	48x30 ⁵ / ₈ x13 ¹ / ₄	1219x776x337	520	236	manual	120,000	\$ 3,910
XMG - 60	59 ⁷ / ₈ x24	1521x610	60x30 ⁵ / ₈ x13 ¹ / ₄	1524x776x337	710	323	manual	150,000	\$ 4,890
XMG - 72	71 ⁷ / ₈ x24	1826x610	72x30 ⁵ / ₈ x13 ¹ / ₄	1829x776x337	860	391	manual	180,000	\$ 6,200

THERMOSTATIC CONTROLS



Accessories & Options page 8

Model	Grilling Area		Overall Dimension*		Ship Wt.		Controls	Gas BTUH	List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos			
XTG - 24	23 ⁷ / ₈ x24	606x610	24x30 ⁵ / ₈ x13 ¹ / ₄	610x776x337	290	132	thermostatic	60,000	\$ 3,160
XTG - 36	35 ⁷ / ₈ x24	911x610	36x30 ⁵ / ₈ x13 ¹ / ₄	914x776x337	430	195	thermostatic	90,000	\$ 4,080
XTG - 48	47 ⁷ / ₈ x24	1216x610	48x30 ⁵ / ₈ x13 ¹ / ₄	1219x776x337	520	236	thermostatic	120,000	\$ 5,260
XTG - 60	59 ⁷ / ₈ x24	1521x610	60x30 ⁵ / ₈ x13 ¹ / ₄	1524x776x337	710	323	thermostatic	150,000	\$ 6,520
XTG - 72	71 ⁷ / ₈ x24	1826x610	72x30 ⁵ / ₈ x13 ¹ / ₄	1829x776x337	860	391	thermostatic	180,000	\$ 7,900

SNAP ACTION CONTROLS



Accessories & Options page 8

Model	Grilling Area		Overall Dimension*		Ship Wt.		Controls	Gas		List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos		BTUH	Volts	
XSG - 24	23 ⁷ / ₈ x24	606x610	24x30 ⁵ / ₈ x13 ¹ / ₄	610x776x337	290	132	snap action	60,000	120	\$ 4,700
XSG - 36	35 ⁷ / ₈ x24	911x610	36x30 ⁵ / ₈ x13 ¹ / ₄	914x776x337	430	195	snap action	90,000	120	\$ 5,700
XSG - 48	47 ⁷ / ₈ x24	1216x610	48x30 ⁵ / ₈ x13 ¹ / ₄	1219x776x337	520	236	snap action	120,000	120	\$ 7,200
XSG - 60	59 ⁷ / ₈ x24	1521x610	60x30 ⁵ / ₈ x13 ¹ / ₄	1524x776x337	710	323	snap action	150,000	120	\$ 8,570
XSG - 72	71 ⁷ / ₈ x24	1826x610	72x30 ⁵ / ₈ x13 ¹ / ₄	1829x776x337	860	391	snap action	180,000	120	\$ 9,690



* Height of grilling surface includes 4" (102mm) standard legs — Dimensions nominal
Shipping Class #85



XX SERIES
COUNTER TOP CHAR BROILERS



XX-10
with optional condiment rail

The XX Series gas radiant char broilers are designed for heavy duty charcoal style broiling without the use of coal or ceramic stones.

They feature heavy duty, hand welded unitized construction, high input 18,000 BTUH clog proof burners located every 4 7/8" for maximum performance, stainless steel or cast iron radiants and heat deflectors as well as adjustable top grates for maximum flexibility & temperature control. Durable stainless steel exteriors and stainless steel water pans are standard.

XX SERIES Grate Guide on Page 19

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
XX - 4	21x24	533x610	4	4	26 1/4x30 x13 1/4	667x762x337	250	114	72,000	21.09	\$ 4,000
XX - 6	31 1/2x24	800x610	6	6	36 3/4x30x13 1/4	933x762x337	355	161	108,000	31.64	\$ 5,200
XX - 8	42x24	1067x610	8	8	47 3/4x30x13 1/4	1213x762x337	435	198	144,000	42.19	\$ 6,300
XX - 10	52 1/2x24	1334x610	10	10	58 1/4x30x13 1/4	1480x762x337	515	234	180,000	52.74	\$ 8,200
XX - 12	63x24	1550x610	12	12	68x30x13 1/4	1772x762x337	595	270	216,000	63.27	\$ 10,200



*Height includes 4" (102 mm) standard legs — Dimensions nominal
Shipping Class #85

ACCESSORIES & OPTIONS — XX SERIES Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Set of Steel Burners	Additional Set Steel Burners	Cast Iron Burners in Lieu of steel	Additional Set Cast Iron Burners	Set S/S Radiants	Additional Set S/S Radiants	Cast Iron Radiants in Lieu of S/S	Additional Set Cast Iron Radiants	S/S Splash Guard
XX - 4	\$ 1120	\$ 1620	standard	\$ 360	\$ 240	\$ 600	standard	\$ 192	\$ 80	\$ 272	\$ 420
XX - 6	\$ 1200	\$ 1700	standard	\$ 540	\$ 360	\$ 900	standard	\$ 288	\$ 120	\$ 408	\$ 435
XX - 8	\$ 1330	\$ 1835	standard	\$ 720	\$ 480	\$ 1200	standard	\$ 384	\$ 160	\$ 544	\$ 495
XX - 10	\$ 1475	\$ 1980	standard	\$ 900	\$ 600	\$ 1500	standard	\$ 480	\$ 200	\$ 680	\$ 550
XX - 12	\$ 1645	\$ 2150	standard	\$ 1080	\$ 720	\$ 1800	standard	\$ 576	\$ 240	\$ 816	\$ 610

Model	S/S Work Deck	Richlite Work Deck	Pan Cut Outs Each	*Overhead Back Shelves	Condiment Rail	Smoke Assist Base	Natural Wood Smoke Chip Drawers Each	Log Holders Each
XX - 4	\$ 510	\$ 630	\$ 140	\$ 660	\$ 410	\$ 1730	\$ 350 (2 max)	\$ 355
XX - 6	\$ 550	\$ 745	\$ 140	\$ 925	\$ 460	\$ 2070	\$ 350 (4 max)	\$ 355
XX - 8	\$ 675	\$ 840	\$ 140	\$ 1190	\$ 515	\$ 2360	\$ 350 (6 max)	\$ 355
XX - 10	\$ 735	\$ 920	\$ 140	\$ 1300	\$ 565	\$ 2520	\$ 350 (8 max)	\$ 355
XX - 12	\$ 795	\$ 1000	\$ 140	\$ 1430	\$ 615	\$ 2780	\$ 350 (10 max)	\$ 355

Some options are only valid when ordered and shipped with unit
Natural wood chip drawers and log holders must be used with smoke assist base

* Overhead back shelves include additional grates

CHAR BROILERS

GLO-STONES

NOW AVAILABLE WITH GLO-STONES



XX-GS SERIES COUNTER TOP CHAR BROILERS

The new XX-GS Series gas char broilers feature all the benefits of the standard XX Series but with additional flame-flare for a richer flavor profile.

They feature heavy duty, hand welded unitized construction, high input 18,000 BTUH clog proof burners located every 4 7/8" for maximum performance, adjustable top grates for maximum flexibility & temperature control. Durable stainless steel exteriors and stainless steel water pans are standard.

Natural or LP gas.



XX-6GS with Optional RichLite cutting board with 2 cut-outs

Grate Guide on Page 19

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
XX - 4GS	21x24	533x610	4	4	26 1/4x30 x13 1/4	667x762x337	270	123	72,000	21.09	\$ 4,200
XX - 6GS	31 1/2x24	800x610	6	6	36 3/4x30x13 1/4	933x762x337	380	173	108,000	31.64	\$ 5,500
XX - 8GS	42x24	1067x610	8	8	47 3/4x30x13 1/4	1213x762x337	465	211	144,000	42.19	\$ 6,700
XX - 10GS	52 1/2x24	1334x610	10	10	58 1/4x30x13 1/4	1480x762x337	550	250	180,000	52.74	\$ 8,700
XX - 12GS	63x24	1550x610	12	12	68x30x13 1/4	1772x762x337	635	289	216,000	63.27	\$ 10,780



*Height includes 4" (102 mm) standard legs — Dimensions nominal
Shipping Class #85
XX-GS not available with CE

ACCESSORIES & OPTIONS — XX SERIES

Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Set of Steel Burners	Additional Set Steel Burners	Cast Iron Burners in Lieu of steel	Additional Set Cast Iron Burners	S/S Splash Guard	S/S Work Deck	Richlite Work Deck	Pan Cut Outs Each	*Overhead Back Shelves
XX - 4	\$ 1120	\$ 1620	standard	\$ 360	\$ 240	\$ 600	\$ 420	\$ 510	\$ 630	\$ 140	\$ 660
XX - 6	\$ 1200	\$ 1700	standard	\$ 540	\$ 330	\$ 900	\$ 435	\$ 550	\$ 745	\$ 140	\$ 925
XX - 8	\$ 1330	\$ 1835	standard	\$ 720	\$ 440	\$ 1200	\$ 495	\$ 675	\$ 840	\$ 140	\$ 1190
XX - 10	\$ 1475	\$ 1980	standard	\$ 900	\$ 550	\$ 1500	\$ 550	\$ 735	\$ 920	\$ 140	\$ 1300
XX - 12	\$ 1645	\$ 2150	standard	\$ 1080	\$ 720	\$ 1800	\$ 610	\$ 795	\$ 1000	\$ 140	\$ 1430

Model	Condiment Rail	Smoke Assist Base	Natural Wood Smoke Chip Drawers Each	Log Holders Each
XX - 4	\$ 410	\$ 1730	\$ 350 (2 max)	\$ 355
XX - 6	\$ 460	\$ 2070	\$ 350 (4 max)	\$ 355
XX - 8	\$ 515	\$ 2360	\$ 350 (6 max)	\$ 355
XX - 10	\$ 565	\$ 2520	\$ 350 (8 max)	\$ 355
XX - 12	\$ 615	\$ 2780	\$ 350 (10 max)	\$ 355

Some options are only valid when ordered and shipped with unit
Natural wood chip drawers and log holders must be used with smoke assist base

* Overhead back shelves include additional grates

FOR EXPORT ONLY



CHAR BROILERS



XXE-4
with optional splash guard

XXE SERIES EXTRA HIGH PERFORMANCE COUNTER TOP RADIANT CHAR BROILERS

Designed and manufactured like our renowned XX Series, the XXE Series have the added features of extra high performance 20,000 BTUH burners for higher temperatures, quicker recovery and increased production, and flame failure safety pilots for an added measure of safety.

Natural gas only.

Fabricated of heavy duty plate steel and hand welded to form a single piece unitized body, the XX and XXE Series are built rugged to handle the stresses of high temperatures and high volume operations, while the stainless steel exteriors and stainless steel water pans provide exceptional appearance and ease of cleaning.

XXE SERIES Grate Guide on Page 19

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		CE List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	
XXE - 4	21x24	533x610	4	4	26 ¹ / ₄ x30 x15 ³ / ₄	667x762x400	378	171	80,000	23.44	\$ 4,220
XXE - 6	31 ¹ / ₂ x24	800x610	6	6	36 ³ / ₄ x30x15 ³ / ₄	933x762x400	496	225	120,000	35.16	\$ 5,860
XXE - 8	42x24	1067x610	8	8	47 ³ / ₄ x30x15 ³ / ₄	1213x762x400	608	276	160,000	46.88	\$ 7,180
XXE - 10	52 ¹ / ₂ x24	1334x610	10	10	58 ¹ / ₄ x30x15 ³ / ₄	1480x762x400	800	363	200,000	58.60	\$ 9,300



*Height includes 4" (102 mm) standard legs — Dimensions nominal
Shipping Class #85

ACCESSORIES & OPTIONS — XXE SERIES Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	Additional Set of S/S Radiants	Cast Iron Radiants in Lieu of S/S	Additional Set of Cast Iron Radiants	S/S Splash Guard	S/S Work Deck	Richlite Work Deck
XXE - 4	\$ 1075	\$ 1550	standard	\$ 360	standard	\$ 192	\$ 80	\$ 272	\$ 420	\$ 510	\$ 630
XXE - 6	\$ 1145	\$ 1630	standard	\$ 540	standard	\$ 288	\$ 120	\$ 408	\$ 435	\$ 550	\$ 745
XXE - 8	\$ 1270	\$ 1755	standard	\$ 720	standard	\$ 384	\$ 160	\$ 544	\$ 495	\$ 675	\$ 840
XXE - 10	\$ 1410	\$ 1890	standard	\$ 900	standard	\$ 480	\$ 200	\$ 680	\$ 550	\$ 735	\$ 920

Model	Per Cut-Out in S/S Work Deck	Flame Failure Safety Pilots	*Overhead Back Shelves	Condiment Rail
XXE - 4	\$ 140	standard	\$ 660	\$ 410
XXE - 6	\$ 140	standard	\$ 925	\$ 460
XXE - 8	\$ 140	standard	\$ 1190	\$ 515
XXE - 10	\$ 140	standard	\$ 1300	\$ 565

Some options are only valid when ordered and shipped with unit
NOTE: Cast Iron burner is not available on CE Models
NOTE: XXE Models are 2 5/8" taller than standard XX Models

* New overhead back shelves include additional grates

X COOKLINE SERIES



ACCESSORIES & OPTIONS — X COOKLINE OPEN BURNER RANGES & GRIDDLES

Model	S/S Stand	S/S Stand with Casters	S/S Work Deck	Richlite Work Deck	*Pan Cut Outs Each	Condiment Rails
OPEN BURNER RANGES						
XOB - 212	\$ 1075	\$ 1550	\$ 450	\$ 560	\$ 140	\$ 360
XOB - 424	\$ 1075	\$ 1550	\$ 510	\$ 630	\$ 140	\$ 410
XOB - 636	\$ 1145	\$ 1630	\$ 550	\$ 745	\$ 140	\$ 460
XOB - 848	\$ 1270	\$ 1755	\$ 675	\$ 840	\$ 140	\$ 515
GRIDDLES						
XG - 24	\$ 1075	\$ 1550	\$ 510	\$ 630	\$ 140	\$ 410
XG - 36	\$ 1145	\$ 1630	\$ 550	\$ 745	\$ 140	\$ 460
XG - 48	\$ 1270	\$ 1755	\$ 675	\$ 840	\$ 140	\$ 515
XG - 60	\$ 1410	\$ 1890	\$ 735	\$ 920	\$ 140	\$ 565
XG - 72	\$ 1570	\$ 2050	\$ 795	\$ 1000	\$ 140	\$ 615

ACCESSORIES & OPTIONS — XX SERIES

Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Set of Steel Burners	Additional Set Steel Burners	Cast Iron Burners in Lieu of steel	Additional Set Cast Iron Burners	Set S/S Radiants	Additional Set S/S Radiants	Cast Iron Radiants in Lieu of S/S	Additional Set Cast Iron Radiants	S/S Splash Guard
XX - 4	\$ 1120	\$ 1620	standard	\$ 360	\$ 240	\$ 600	standard	\$ 192	\$ 80	\$ 272	\$ 420
XX - 6	\$ 1200	\$ 1700	standard	\$ 540	\$ 360	\$ 900	standard	\$ 288	\$ 120	\$ 408	\$ 435
XX - 8	\$ 1330	\$ 1835	standard	\$ 720	\$ 480	\$ 1200	standard	\$ 384	\$ 160	\$ 544	\$ 495
XX - 10	\$ 1475	\$ 1980	standard	\$ 900	\$ 600	\$ 1500	standard	\$ 480	\$ 200	\$ 680	\$ 550
XX - 12	\$ 1645	\$ 2150	standard	\$ 1080	\$ 720	\$ 1800	standard	\$ 576	\$ 240	\$ 816	\$ 610

Model	S/S Work Deck	Richlite Work Deck	Pan Cut Outs Each	**Overhead Back Shelves	Condiment Rail	Smoke Assist Base	Natural Wood Smoke Chip Drawers Each	Log Holders Each
XX - 4	\$ 510	\$ 630	\$ 140	\$ 660	\$ 410	\$ 1730	\$ 350 (2 max)	\$ 355
XX - 6	\$ 550	\$ 745	\$ 140	\$ 925	\$ 460	\$ 2070	\$ 350 (4 max)	\$ 355
XX - 8	\$ 675	\$ 840	\$ 140	\$ 1190	\$ 515	\$ 2360	\$ 350 (6 max)	\$ 355
XX - 10	\$ 735	\$ 920	\$ 140	\$ 1300	\$ 565	\$ 2520	\$ 350 (8 max)	\$ 355
XX - 12	\$ 795	\$ 1000	\$ 140	\$ 1430	\$ 615	\$ 2780	\$ 350 (10 max)	\$ 355

Some options are only valid when ordered and shipped with unit

**1/6 or 1/9 size cut outs only on XOB Series
** Overhead back shelves include additional grates*



ALL STAINLESS SERIES

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

XX SERIES

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



CH SERIES

- Designed for high volume broiling & constructed of extra heavy duty 1/2" and 1/4" hand-welded plate steel & angle iron
- Expansive grilling areas up to 80" wide and extra deep 24" broiling surface
- Standard features include an 8" deep, 1/4" thick lintel plate, front mounted grease trough with stainless steel slide-out water/grease pans & a variety of grates
- The CHJ "Cajun" broilers feature rear-hinged, tilting grates, heat shield & extra deep 4" stainless water pans, stainless sides, cast iron radiants & more!

CHAR BROILERS



L-R SERIES LOW PROFILE

COUNTER TOP RADIANT CHAR BROILERS

The L-R Series low profile gas counter top radiant char broilers feature high efficiency 15,000 BTUH burners located every 4" for higher temperatures and maximum production. Stainless steel or optional cast iron radiant heat deflectors provide consistent cooking temperatures and can be easily converted for use with Glo-Stones. Standard cross-over pilot tube system provides additional safety, energy savings and front heat.

The low profile design and fully insulated double-walled construction is ideal for use on refrigerated cabinets and the all stainless steel front, top, back and sides provide attractive styling, durability and ease of cleaning. Stainless steel water and grease pans are standard. May be used with or without 4" legs (included).

Floating rod grates may be adjusted in four separate tilting positions for maximum flexibility while a variety of grate types are optional at N/C and may be mixed and matched. Flame failure safety pilots are optional, for export only.



L-24R

Only 13 1/2" from Base to Front Broiling Surface

Grate Guide on Page 19 G **L-R SERIES**

Model	Replaces	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
L - 24R	LCB - 24R	21x24	534x610	4	5	24x33x18	610x838x457	240	109	75,000	21.98	\$ 3,770	\$ 3,570
L - 30R	LCB - 30R	27x24	686x610	5	6	30x33x18	762x838x457	290	132	90,000	26.37	\$ 4,455	\$ 4,215
L - 36R	LCB - 36R	33x24	838x610	6	8	36x33x18	915x838x457	340	155	120,000	35.16	\$ 4,970	\$ 4,650
L - 48R	LCB - 48R	45x24	1143x610	8	11	48x33x18	1219x838x457	400	182	165,000	48.35	\$ 6,170	\$ 5,730
L - 60R	LCB - 60R	57x24	1448x610	10	14	60x33x18	1524x838x457	530	241	210,000	61.53	\$ 7,170	\$ 6,710
L - 72R	LCB - 72R	69x24	1753x610	12	17	72x33x18	1829x838x457	660	300	255,000	74.72	\$ 8,140	\$ 7,460
L - 84R	—	81x24	2057x610	14	20	84x33x18	2134x838x457	790	359	300,000	87.90	\$ 9,020	\$ 8,220



* Depth includes 6" stainless work deck — * Height overall in rear without legs — Dimensions nominal
* Other lengths available by special order
Shipping Class #70

ACCESSORIES & OPTIONS — L-R SERIES Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Overhead Back Shelves	Additional Set of Steel Burners	Additional Set of S/S Radiants	Cast Iron Radiants in lieu of S/S	Additional Set of Cast Iron Radiants	S/S Splash Guards	Work Decks			Pan Cut Outs Each	Condiment Rail	Natural Woodsmoke Chip Drawers*(ea)
									6" S/S	10" S/S	12" S/S			
L - 24R	\$ 1120	\$ 1620	\$ 660	\$ 450	\$ 240	\$ 100	\$ 340	\$ 420	standard	\$ 535	\$ 550	\$ 140	\$ 410	\$ 350 (3 max)
L - 30R	\$ 1120	\$ 1620	\$ 790	\$ 540	\$ 288	\$ 120	\$ 408	\$ 430	standard	\$ 560	\$ 585	\$ 140	\$ 435	\$ 350 (4 max)
L - 36R	\$ 1200	\$ 1700	\$ 925	\$ 720	\$ 384	\$ 160	\$ 544	\$ 435	standard	\$ 590	\$ 660	\$ 140	\$ 460	\$ 350 (5 max)
L - 48R	\$ 1330	\$ 1835	\$ 1190	\$ 990	\$ 528	\$ 220	\$ 748	\$ 495	standard	\$ 645	\$ 770	\$ 140	\$ 515	\$ 350 (6 max)
L - 60R	\$ 1475	\$ 1980	\$ 1300	\$ 1260	\$ 672	\$ 280	\$ 852	\$ 550	standard	\$ 770	\$ 880	\$ 140	\$ 565	\$ 350 (8 max)
L - 72R	\$ 1645	\$ 2150	\$ 1430	\$ 1530	\$ 816	\$ 340	\$ 2256	\$ 610	standard	\$ 820	\$ 940	\$ 140	\$ 615	\$ 350 (10 max)
L - 84R	—	—	\$ 1570	\$ 1800	\$ 960	\$ 400	\$ 1360	\$ 660	standard	\$ 880	\$ 990	\$ 140	\$ 675	\$ 350 (12 max)

Some options are only valid when ordered and shipped with unit
May be used with or without 4" legs (included)

10" or 12" Deep work decks required for pan cut-outs



CHAR BROILERS

L-GS SERIES LOW PROFILE COUNTER TOP GLO-STONE CHAR BROILERS



L-24GS

**Stainless Steel
Work Decks
Standard**

The L-GS Series low profile gas counter top Glo-Stone char broilers feature high efficiency 15,000 BTUH burners located every 4" for higher temperatures and maximum production. Non porous Glo-Stones provide high heat and flame flare and can easily be converted for use with radiants. Standard pilot cross-over tube system provides additional safety, energy savings and front heat.

The low profile design and fully insulated double-walled construction is ideal for use on refrigerated cabinets and the all stainless steel front, top, back and sides provide attractive styling, durability and ease of cleaning. Stainless steel water and grease pans are standard. May be used with or without 4" legs (included).

Floating rod grates may be adjusted in four separate tilting positions for maximum flexibility while a variety of grate types are optional and may be mixed and matched. Flame failure safety pilots are optional for export only.

L-GS SERIES Grate Guide on Page 19

Model	Replaces	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
L-24GS	LCB - 24GS	21x24	534x610	4	5	24x33x18	610x838x457	260	118	75,000	21.98	\$ 3,970	\$ 3,770
L-30GS	LCB - 30GS	27x24	686x610	5	6	30x33x18	762x838x457	315	143	90,000	26.37	\$ 4,705	\$ 4,465
L-36GS	LCB - 36GS	33x24	838x610	6	8	36x33x18	915x838x457	370	168	120,000	35.16	\$ 5,270	\$ 4,950
L-48GS	LCB - 48GS	45x24	1143x610	8	11	48x33x18	1219x838x457	440	200	165,000	48.35	\$ 6,570	\$ 6,130
L-60GS	LCB - 60GS	57x24	1448x610	10	14	60x33x18	1524x838x457	620	282	210,000	61.53	\$ 7,770	\$ 7,210
L-72GS	LCB - 72GS	69x24	1753x610	12	17	72x33x18	1829x838x457	770	350	255,000	74.72	\$ 8,740	\$ 8,060
L-84GS	—	81x24	2057x610	14	20	84x33x18	2134x838x457	920	418	300,000	87.90	\$ 9,720	\$ 8,220



* Depth includes 6" stainless work deck — * Height overall in rear without legs — Dimensions nominal
* Other lengths available by special order
Shipping Class #70

ACCESSORIES & OPTIONS — L-GS SERIES Accessories & Grate Guide on Pages 19 through 21

Model	S/S Stand	S/S Stand with Casters	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	Overhead Back Shelves	S/S Splash Guards	Work Decks			Pan Cut Outs Each	Condiment Rail	Natural Woodsmoke Chip Drawers*(ea)
								6" S/S	10" S/S	12" S/S			
L - 24GS	\$ 1120	\$ 1620	standard	\$ 450	\$ 240	\$ 660	\$ 420	standard	\$ 535	\$ 550	\$ 140	\$ 410	\$ 350 (3 max)
L - 30GS	\$ 1120	\$ 1620	standard	\$ 540	\$ 288	\$ 790	\$ 430	standard	\$ 560	\$ 585	\$ 140	\$ 435	\$ 350 (4 max)
L - 36GS	\$ 1200	\$ 1700	standard	\$ 720	\$ 384	\$ 925	\$ 435	standard	\$ 590	\$ 660	\$ 140	\$ 460	\$ 350 (5 max)
L - 48GS	\$ 1330	\$ 1835	standard	\$ 990	\$ 528	\$ 1190	\$ 495	standard	\$ 645	\$ 770	\$ 140	\$ 515	\$ 350 (6 max)
L - 60GS	\$ 1475	\$ 1980	standard	\$ 1260	\$ 672	\$ 1300	\$ 550	standard	\$ 770	\$ 880	\$ 140	\$ 565	\$ 350 (8 max)
L - 72GS	\$ 1645	\$ 2150	standard	\$ 1530	\$ 816	\$ 1430	\$ 610	standard	\$ 820	\$ 940	\$ 140	\$ 615	\$ 350 (10 max)
L - 84GS	—	—	standard	\$ 1800	\$ 960	\$ 1570	\$ 660	standard	\$ 880	\$ 990	\$ 140	\$ 675	\$ 350 (12 max)

Some options are only valid when ordered and shipped with unit
May be used with or without 4" legs (included)

10" or 12" Deep work decks required for pan cut-outs

CHAR BROILERS



C-R SERIES

STANDARD PROFILE

COUNTER TOP RADIANT CHAR BROILERS

The C-R Series gas counter top radiant char broilers feature fully insulated double walled construction, all stainless steel front, top, back and sides and individual, removable, steel, floating rod grates which may be adjusted in any combination of four separate positions. A variety of grate types are optional at N/C and may be mixed and matched. High efficiency 15,000 BTUH burners are located every 4" for higher temperatures and maximum production. C-R Series can be easily converted for use with Glo-Stones in lieu of radiants. Slide-out warming rack, adjustable lower broiler, or natural woodsmoke assist are optional. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots available for export only.



C-48R
shown without standard belly bar

CROSS-OVER PILOT TUBE NOW STANDARD!

Grate Guide on Page 19 **G** **C-R SERIES**

Model	Replaces	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
C - 24R	CTB - 24R	21x24	534x610	4	5	24x33x22	610x838x559	260	118	75,000	21.98	\$ 4,135	\$ 3,935
C - 30R	CTB - 30R	27x24	686x610	5	6	30x33x22	762x838x559	330	150	90,000	26.37	\$ 4,795	\$ 4,555
C - 36R	CTB - 36R	33x24	838x610	6	8	36x33x22	915x838x559	400	182	120,000	35.16	\$ 5,390	\$ 5,070
C - 48R	CTB - 48R	45x24	1143x610	8	11	48x33x22	1219x838x559	440	200	165,000	48.35	\$ 6,595	\$ 6,155
C - 60R	CTB - 60R	57x24	1448x610	10	14	60x33x22	1524x838x559	585	266	210,000	61.53	\$ 7,835	\$ 7,275
C - 72R	CTB - 72R	69x24	1753x610	12	17	72x33x22	1829x838x559	830	377	255,000	74.72	\$ 8,760	\$ 8,080
C - 84R	—	81x24	2057x610	14	20	84x33x22	2134x838x559	1175	534	300,000	87.90	\$ 9,650	\$ 8,850

* Depth includes 6" stainless work deck — * Height overall in rear without legs — Dimensions nominal — * Other lengths available by special order Shipping Class #70

ACCESSORIES & OPTIONS — C-R SERIES Accessories & Grate Guide on Pages 19 through 21

Model	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	Additional Set of S/S Radiants	Cast Iron Radiants in lieu of S/S	Additional Set of Cast Iron Radiants	S/S Splash Guard	Work Decks			Pan Cut Outs Each
								6" S/S	10" S/S	12" S/S	
C - 24R	standard	\$ 450	standard	\$ 240	\$ 100	\$ 340	\$ 420	standard	\$ 535	\$ 550	\$ 140
C - 30R	standard	\$ 540	standard	\$ 288	\$ 120	\$ 408	\$ 430	standard	\$ 560	\$ 585	\$ 140
C - 36R	standard	\$ 720	standard	\$ 384	\$ 160	\$ 544	\$ 435	standard	\$ 590	\$ 660	\$ 140
C - 48R	standard	\$ 990	standard	\$ 528	\$ 220	\$ 748	\$ 495	standard	\$ 645	\$ 770	\$ 140
C - 60R	standard	\$ 1260	standard	\$ 672	\$ 280	\$ 952	\$ 550	standard	\$ 770	\$ 880	\$ 140
C - 72R	standard	\$ 1530	standard	\$ 816	\$ 340	\$ 1156	\$ 610	standard	\$ 820	\$ 940	\$ 140
C - 84R	standard	\$ 1800	standard	\$ 960	\$ 400	\$ 1360	\$ 660	standard	\$ 880	\$ 990	\$ 140

Model	Warming Racks	Natural Woodsmoke Chip Drawers*(ea)	Log Holders Each	Overhead Back Shelf	Condiment Rail	Lower Adjustable Broiler (ea)
C - 24R	\$ 330	\$ 350 (3 max)	\$ 355	\$ 660	\$ 410	\$ 1685 (1 max)
C - 30R	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1685 (1 max)
C - 36R	\$ 495	\$ 350 (5 max)	\$ 355	\$ 925	\$ 460	\$ 1685 (1 max)
C - 48R	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1685 (2 max)
C - 60R	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1685 (2 max)
C - 72R	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1685 (2 max)
C - 84R	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1685 (2 max)

* Chip Drawers must be used with warming rack - sold separately
Some options are only valid when ordered and shipped with unit
May be used with our without 4" legs (included) 10" or 12" Deep work decks required for pan cut-outs
Overhead back shelves include additional grates



**Mix & Match
Top Grates
No Charge**

C-48GS
shown without standard belly bar

C-GS SERIES

STANDARD PROFILE

COUNTER TOP GLO-STONE CHAR BROILERS

The C-GS Series gas counter top radiant char broilers feature fully insulated double walled construction, all stainless steel front, top, back and sides and individual, removable, steel, floating rod grates which may be adjusted in any combination of four separate positions. A variety of grate types are optional and may be mixed and matched. High efficiency 15,000 BTUH burners are located every 4" for higher temperatures and maximum production. Exclusive, non-porous Glo-Stones provide high heat and flame flare and can easily be converted for use with radiants, adjustable lower broiler, or natural woodsmoke assist are optional. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots available for export only.

C-GS SERIES



Grate Guide on Page 19

Model	Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
C-24GS	CTB-24GS	21x24	534x610	4	5	24x33x22	610x838x559	290	132	75,000	21.98	\$ 4,335	\$ 4,135
C-30GS	CTB-30GS	27x24	686x610	5	6	30x33x22	762x838x559	355	162	90,000	26.37	\$ 5,045	\$ 4,805
C-36GS	CTB-36GS	33x24	838x610	6	8	36x33x22	915x838x559	410	187	120,000	35.16	\$ 5,690	\$ 5,370
C-48GS	CTB-48GS	45x24	1143x610	8	11	48x33x22	1219x838x559	500	227	165,000	48.35	\$ 6,995	\$ 6,555
C-60GS	CTB-60GS	57x24	1448x610	10	14	60x33x22	1524x838x559	720	328	210,000	61.53	\$ 8,335	\$ 7,775
C-72GS	CTB-72GS	69x24	1753x610	12	17	72x33x22	1829x838x559	870	396	255,000	74.72	\$ 9,360	\$ 8,680
C-84GS	—	81x24	2057x610	14	20	84x33x22	2134x838x559	1225	557	300,000	87.90	\$ 10,350	\$ 9,550



* Depth includes 6" stainless work deck — * Height overall in rear without legs — Dimensions nominal — * Other lengths available by special order Shipping Class #70

ACCESSORIES & OPTIONS — C-GS SERIES

Accessories & Grate Guide on Pages 19 through 21

Model	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	S/S Splash Guards	Work Decks			Pan Cut Outs Each	Warming Racks	Natural Woodsmoke Chip Drawers* Each Drawer
					6" S/S	10" S/S	12" S/S			
C-24GS	standard	\$ 450	\$ 240	\$ 420	standard	\$ 535	\$ 550	\$ 140	\$ 330	\$ 350 (3 max)
C-30GS	standard	\$ 540	\$ 288	\$ 430	standard	\$ 560	\$ 585	\$ 140	\$ 385	\$ 350 (4 max)
C-36GS	standard	\$ 720	\$ 384	\$ 435	standard	\$ 590	\$ 660	\$ 140	\$ 495	\$ 350 (5 max)
C-48GS	standard	\$ 990	\$ 528	\$ 495	standard	\$ 645	\$ 770	\$ 140	\$ 660	\$ 350 (6 max)
C-60GS	standard	\$ 1260	\$ 672	\$ 550	standard	\$ 770	\$ 880	\$ 140	\$ 815	\$ 350 (8 max)
C-72GS	standard	\$ 1530	\$ 816	\$ 610	standard	\$ 820	\$ 940	\$ 140	\$ 990	\$ 350 (10 max)
C-84GS	standard	\$ 1800	\$ 960	\$ 660	standard	\$ 880	\$ 990	\$ 140	\$ 1155	\$ 350 (12max)

Model	Log Holders Each	Overhead Back Shelf	Condiment Rail	Lower Adjustable Broiler each
C-24GS	\$ 355	\$ 660	\$ 410	\$ 1685 (1 max)
C-30GS	\$ 355	\$ 790	\$ 435	\$ 1685 (1 max)
C-36GS	\$ 355	\$ 925	\$ 460	\$ 1685 (1 max)
C-48GS	\$ 355	\$ 1190	\$ 515	\$ 1685 (2 max)
C-60GS	\$ 355	\$ 1300	\$ 565	\$ 1685 (2 max)
C-72GS	\$ 355	\$ 1430	\$ 615	\$ 1685 (2 max)
C-84GS	\$ 355	\$ 1570	\$ 675	\$ 1685 (2 max)

* Chip Drawers must be used with warming rack - sold separately
Some options are only valid when ordered and shipped with unit
May be used with our without 4" legs (included)

10" or 12" Deep work decks required for pan cut-outs
Overhead back shelves include additional grates

CHAR BROILERS



F-R SERIES

FLOOR MODEL RADIANT CHAR BROILER with BUILT-IN CABINET BASE

The F-R Series gas floor model char broilers feature a built-in cabinet base, double walled, fully insulated construction. Front, top, sides, and back are all stainless steel. Individual, removable steel floating rod grates may be adjusted in any combination of four separate tilting positions. A variety of grate tops are optional at N/C and may be mixed and matched. High efficiency, 15,000 BTUH burners are located every 4" for higher temperatures and maximum production. The F-R Series broilers are available with stainless steel or cast iron radiants or may be easily converted for use with Glo-Stones in lieu of radiants. Slide out warming racks, adjustable lower broiler and natural woodsmoke assist are among the many available options. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots for export only.



3 1/4" Deep Stainless Steel Water Pans Now Standard

F-60R
with optional extra-deep workdeck, pan cut outs and casters

Grate Guide on Page 19 **F-R SERIES**

Model	Replaces	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
F-24R	FLB - 24R	21x24	534x610	4	5	24x33x42	610x838x1066	320	146	75,000	21.98	\$ 4,830	\$ 4,630
F-30R	FLB - 30R	27x24	686x610	5	6	30x33x42	762x838x1066	380	173	90,000	26.37	\$ 5,715	\$ 5,475
F-36R	FLB - 36R	33x24	838x610	6	8	36x33x42	915x838x1066	460	209	120,000	35.16	\$ 6,365	\$ 6,045
F-48R	FLB - 48R	45x24	1143x610	8	11	48x33x42	1219x838x1066	696	316	165,000	48.35	\$ 7,815	\$ 7,375
F-60R	FLB - 60R	57x24	1448x610	10	14	60x33x42	1524x838x1066	770	350	210,000	61.53	\$ 9,240	\$ 8,780
F-72R	FLB - 72R	69x24	1753x610	12	17	72x33x42	1829x838x1066	960	437	255,000	74.72	\$ 10,350	\$ 9,670
F-84R	—	81x24	2057x610	14	20	84x33x42	2134x838x1066	1150	523	300,000	87.90	\$ 11,410	\$ 10,610



* Depth includes 6" stainless work deck — * Height includes 6" (152mm) adjustable legs — Dimensions nominal
* Other lengths available by special order — Shipping Class #70

ACCESSORIES & OPTIONS — F-R SERIES Accessories & Grate Guide on Pages 19 through 21

Model	Set of 4 Casters	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	Additional Set of S/S Radiants	Cast Iron Radiants in lieu of S/S	Additional Set of Cast Iron Radiants	S/S Splash Guard	Work Decks			Pan Cut Outs Each
									6" S/S	10" S/S	12" S/S	
F - 24R	\$ 325	standard	\$ 450	standard	\$ 240	\$ 100	\$ 340	\$ 420	standard	\$ 535	\$ 550	\$ 140
F - 30R	\$ 325	standard	\$ 540	standard	\$ 288	\$ 120	\$ 408	\$ 430	standard	\$ 560	\$ 585	\$ 140
F - 36R	\$ 325	standard	\$ 720	standard	\$ 384	\$ 160	\$ 544	\$ 435	standard	\$ 590	\$ 660	\$ 140
F - 48R	\$ 325	standard	\$ 990	standard	\$ 528	\$ 220	\$ 748	\$ 495	standard	\$ 645	\$ 770	\$ 140
F - 60R	\$ 325	standard	\$ 1260	standard	\$ 672	\$ 280	\$ 952	\$ 550	standard	\$ 770	\$ 880	\$ 140
F - 72R	\$ 325	standard	\$ 1530	standard	\$ 816	\$ 340	\$ 1156	\$ 610	standard	\$ 820	\$ 940	\$ 140
F - 84R	\$ 325	standard	\$ 1800	standard	\$ 960	\$ 400	\$ 1360	\$ 660	standard	\$ 880	\$ 990	\$ 140

Model	Warming Racks	Natural Woodsmoke Chip Drawers* (ea)	Log Holders Each	Overhead Back Shelf	Condiment Rail	Lower Adjustable Broiler each
F - 24R	\$ 330	\$ 350 (3 max)	\$ 355	\$ 660	\$ 410	\$ 1685 (1 max)
F - 30R	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1685 (1 max)
F - 36R	\$ 495	\$ 350 (5 max)	\$ 355	\$ 925	\$ 460	\$ 1685 (1 max)
F - 48R	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1685 (2 max)
F - 60R	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1685 (2 max)
F - 72R	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1685 (2 max)
F - 84R	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1685 (2 max)

* Chip Drawers must be used with warming rack - sold separately
Some options are only valid when ordered and shipped with unit

10" or 12" Deep work decks required for pan cut-outs
Overhead back shelves include additional grates



CHAR BROILERS



EASILY CONVERTED TO RADIANT!

F-60GS
with optional extra-deep work deck, pan cut outs and casters

F-GS SERIES FLOOR MODEL GLO-STONE CHAR BROILER with BUILT-IN CABINET BASE

The F-GS Series gas floor model char broilers feature a built-in cabinet base, double walled, fully insulated construction. Front, top, sides, and back are all stainless steel. Individual, removable steel floating rod grates may be adjusted in any combination of four separate tilting positions. A variety of grate tops are optional and may be mixed and matched. High efficiency, 15,000 BTUH burners are located every 4" for higher temperatures and maximum production. Exclusive non-porous, Glo-Stones provide high heat and flame flare and can be easily converted for use with radiants. Slide out warming racks and natural wood-smoke essence drawers are among the many available options. 3 1/4" deep stainless steel grease and water pans are standard. Flame failure safety pilots for export only.

F-GS SERIES		Grate Guide on Page 19											
Model	Replaces	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$	
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	18,000 BTUH per burner	15,000 BTUH per burner
F-24GS	FLB-24GS	21x24	534x610	4	5	24x33x42	610x838x1066	340	155	75,000	21.98	\$ 5,030	\$ 4,830
F-30GS	FLB-30GS	27x24	686x610	5	6	30x33x42	762x838x1066	405	184	90,000	26.37	\$ 5,965	\$ 5,725
F-36GS	FLB-36GS	33x24	838x610	6	8	36x33x42	915x838x1066	490	223	120,000	35.16	\$ 6,665	\$ 6,345
F-48GS	FLB-48GS	45x24	1143x610	8	11	48x33x42	1219x838x1066	600	273	165,000	48.35	\$ 8,215	\$ 7,775
F-60GS	FLB-60GS	57x24	1448x610	10	14	60x33x42	1524x838x1066	830	378	210,000	61.53	\$ 9,840	\$ 9,280
F-72GS	FLB-72GS	69x24	1753x610	12	17	72x33x42	1829x838x1066	1030	468	255,000	74.72	\$ 10,950	\$ 10,270
F-84GS	—	81x24	2057x610	14	20	84x33x42	2134x838x1066	1200	545	300,000	87.90	\$ 12,110	\$ 11,310



* Depth includes 6" stainless work deck — * Height includes 6" (152mm) adjustable legs — Dimensions nominal
* Other lengths available by special order — Shipping Class #85

ACCESSORIES & OPTIONS — F-GS SERIES												Accessories & Grate Guide on Pages 19 through 21		
Model	Set of 4 Casters	Set of Steel Burners	Additional Set of Steel Burners	Set of S/S Radiants	Glo Stones in lieu of S/S	Glo Stones Conversion Kit	S/S Splash Guard	Work Decks			Pan Cut Outs Each			
								6" S/S	10" S/S	12" S/S				
F - 24GS	\$ 325	standard	\$ 450	\$ 240	standard	standard	\$ 420	standard	\$ 535	\$ 550	\$ 140			
F - 30GS	\$ 325	standard	\$ 540	\$ 288	standard	standard	\$ 430	standard	\$ 560	\$ 585	\$ 140			
F - 36GS	\$ 325	standard	\$ 720	\$ 384	standard	standard	\$ 435	standard	\$ 590	\$ 660	\$ 140			
F - 48GS	\$ 325	standard	\$ 990	\$ 528	standard	standard	\$ 495	standard	\$ 645	\$ 770	\$ 140			
F - 60GS	\$ 325	standard	\$ 1260	\$ 672	standard	standard	\$ 550	standard	\$ 770	\$ 880	\$ 140			
F - 72GS	\$ 325	standard	\$ 1530	\$ 816	standard	standard	\$ 610	standard	\$ 820	\$ 940	\$ 140			
F - 84GS	\$ 325	standard	\$ 1800	\$ 960	standard	standard	\$ 660	standard	\$ 880	\$ 990	\$ 140			

Model	Warming Racks	Natural Woodsmoke Chip Drawers* (ea)	Log Holders Each	Overhead Back Shelf	Condiment Rail	Lower Adjustable Broiler each
F - 24GS	\$ 330	\$ 350 (3 max)	\$ 355	\$ 660	\$ 410	\$ 1685 (1 max)
F - 30GS	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1685 (1 max)
F - 36GS	\$ 495	\$ 350 (5 max)	\$ 355	\$ 925	\$ 460	\$ 1685 (1 max)
F - 48GS	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1685 (2 max)
F - 60GS	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1685 (2 max)
F - 72GS	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1685 (2 max)
F - 84GS	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1685 (2 max)

* Chip Drawers must be used with warming rack - sold separately
Some options are only valid when ordered and shipped with unit

10" or 12" Deep work decks required for pan cut-outs
Overhead back shelves include additional grates

CHAR BROILERS

CH SERIES
EXTRA HEAVY DUTY
RADIANT CHAR BROILERS

The CH Series gas radiant char broilers are designed for high volume broiling and are constructed of extra heavy duty 1/2" and 1/4" hand welded steel plate, 18,000 BTUH burners are located every 4 7/8" for maximum production while heavy duty stainless or optional cast iron deflectors ensure even surface temperatures. 1" NPT rear gas connection now standard. Natural or LP gas.

8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard.

CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens.



CH-6
with optional legs & casters,
plate shelf and work deck

Grate Guide on Page 19

CH SERIES

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
CH - 6	31 1/2x24	800x610	6	6	33 3/8x36 1/4x40	846x921x1016	570	259	108,000	31.64	\$ 7,095
CH - 8	42x24	1067x610	8	8	44x36 1/4x40	1118x921x1016	660	300	144,000	42.19	\$ 8,970
CH - 10	52 1/2x24	1334x610	10	10	54 5/8x36 1/4x40	1387x921x1016	960	436	180,000	52.74	\$ 11,330
CH - 12	63x24	1600x610	12	12	65 1/4x36 1/4x40	1657x921x1016	1070	487	216,000	63.28	\$ 13,830
CH - 14	73 1/2x24	1867x610	14	14	75 7/8x36 1/4x40	1926x921x1016	1200	545	252,000	73.83	\$ 15,820



*Height includes 12" (305 mm) optional legs — Dimensions nominal Shipping Class #70

ACCESSORIES & OPTIONS — CH SERIES

Accessories & Grate Guide on Pages 19 through 21

Model	Leg Set of 4	Legs with Casters	Set of Steel Burners	Additional Set of Steel Burners	Cast Iron Burners in lieu of steel	Additional Set Cast Iron Burners	Set of S/S Radiants	Additional Set of S/S Radiants	Cast Iron Radiants in lieu of S/S	Additional Set Cast Iron Radiants	S/S Splash Guard
CH - 6	\$ 825	\$ 1220	standard	\$ 540	\$ 360	\$ 900	standard	\$ 288	\$ 120	\$ 408	\$ 435
CH - 8	\$ 825	\$ 1220	standard	\$ 720	\$ 480	\$ 1200	standard	\$ 384	\$ 160	\$ 544	\$ 495
CH - 10	\$ 825	\$ 1220	standard	\$ 900	\$ 600	\$ 1500	standard	\$ 480	\$ 200	\$ 680	\$ 550
CH - 12	\$ 825	\$ 1220	standard	\$ 1080	\$ 720	\$ 1800	standard	\$ 576	\$ 240	\$ 816	\$ 610
CH - 14	\$ 825	\$ 1220	standard	\$ 1260	\$ 840	\$ 2100	standard	\$ 672	\$ 280	\$ 952	\$ 660

Model	S/S Heat Shields	Plate Shelf w S/S Work Deck	Plate Shelf w Richlite Work Deck	Per Cut-Out in S/S Work Deck	Log Holders Each	*Overhead Back Shelves	S/S Side Panels each side	4" Deep Water Pans in Lieu of 2"
CH - 6	\$ 300	\$ 955	\$ 1100	\$ 140	\$ 355	\$ 925	\$ 210	\$ 220
CH - 8	\$ 365	\$ 1170	\$ 1310	\$ 140	\$ 355	\$ 1190	\$ 210	\$ 286
CH - 10	\$ 475	\$ 1355	\$ 1615	\$ 140	\$ 355	\$ 1300	\$ 210	\$ 352
CH - 12	\$ 575	\$ 1575	\$ 1795	\$ 140	\$ 355	\$ 1430	\$ 210	\$ 418
CH - 14	\$ 655	\$ 1690	\$ 1890	\$ 140	\$ 355	\$ 1570	\$ 210	\$ 484

Some options are only valid when ordered and shipped with unit

*Overhead back shelves include additional grates



CH-6GS
with optional legs & casters,
plate shelf and work deck

CHAR BROILERS

CH-GS SERIES EXTRA HEAVY DUTY GLO STONE CHAR BROILERS

The CH Series gas radiant char broilers 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. Non porous Glo stones provide flame flare for exhibition cooking and a richer flavor profile. 1" NPT rear gas connection now standard. Natural or LP gas.

8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard.

CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens.

CH SERIES Grate Guide on Page 19

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
CH-6GS	31 1/2x24	800x610	6	6	33 3/8x36 1/4x40	846x921x1016	570	259	108,000	31.64	\$ 7,395
CH-8GS	42x24	1067x610	8	8	44x36 1/4x40	1118x921x1016	660	300	144,000	42.19	\$ 9,370
CH-10GS	52 1/2x24	1334x610	10	10	54 5/8x36 1/4x40	1387x921x1016	960	436	180,000	52.74	\$ 11,830
CH-12GS	63x24	1600x610	12	12	65 1/4x36 1/4x40	1657x921x1016	1070	487	216,000	63.28	\$ 14,430
CH-14GS	73 1/2x24	1867x610	14	14	75 7/8x36 1/4x40	1926x921x1016	1200	545	252,000	73.83	\$ 16,520



*Height includes 12" (305 mm) optional legs — Dimensions nominal
Shipping Class #70

ACCESSORIES & OPTIONS — CH SERIES Accessories & Grate Guide on Pages 19 through 21

Model	Leg Set of 4	Legs with Casters	Set of Steel Burners	Additional Set of Steel Burners	Cast Iron Burners in lieu of steel	Additional Set Cast Iron Burners	Set of S/S Radiants	Additional Set of S/S Radiants	Cast Iron Radiants in lieu of S/S	Additional Set Cast Iron Radiants	S/S Splash Guard
CH-6GS	\$ 825	\$ 1220	standard	\$ 540	\$ 360	\$ 900	standard	\$ 288	\$ 120	\$ 408	\$ 435
CH-8GS	\$ 825	\$ 1220	standard	\$ 720	\$ 480	\$ 1200	standard	\$ 384	\$ 160	\$ 544	\$ 495
CH-10GS	\$ 825	\$ 1220	standard	\$ 900	\$ 600	\$ 1500	standard	\$ 480	\$ 200	\$ 680	\$ 550
CH-12GS	\$ 825	\$ 1220	standard	\$ 1080	\$ 720	\$ 1800	standard	\$ 576	\$ 240	\$ 816	\$ 610
CH-14GS	\$ 825	\$ 1220	standard	\$ 1260	\$ 840	\$ 2100	standard	\$ 672	\$ 280	\$ 952	\$ 660

Model	S/S Heat Shields	Plate Shelf w S/S Work Deck	Plate Shelf w Richlite Work Deck	Per Cut-Out in S/S Work Deck	Log Holders Each	*Overhead Back Shelves	S/S Side Panels each side	4" Deep Water Pans in Lieu of 2"
CH-6GS	\$ 300	\$ 955	\$ 1100	\$ 140	\$ 355	\$ 925	\$ 210	\$ 220
CH-8GS	\$ 365	\$ 1170	\$ 1310	\$ 140	\$ 355	\$ 1190	\$ 210	\$ 286
CH-10GS	\$ 475	\$ 1355	\$ 1615	\$ 140	\$ 355	\$ 1300	\$ 210	\$ 352
CH-12GS	\$ 575	\$ 1575	\$ 1795	\$ 140	\$ 355	\$ 1430	\$ 210	\$ 418
CH-14GS	\$ 655	\$ 1690	\$ 1890	\$ 140	\$ 355	\$ 1570	\$ 210	\$ 484

Some options are only valid when ordered and shipped with unit

*Overhead back shelves include additional grates

CHAR BROILERS

CHJ SERIES
EXTRA HEAVY DUTY CAJUN STYLE
RADIANT CHAR BROILERS

The CHJ Series gas radiant chicken char broilers feature the extra heavy duty construction of the CH Series with the additional features of hinged, tilting steel rod grates for easy clean-up and an extra deep stainless steel grease drawer. Side gas connections standard. Natural or LP gas.

Standard features include:

- Cast iron radiants
- Stainless steel side panels
- Back splash guard
- Stainless steel heat shield
- Legs with casters



CH6-J with standard heat shield

Cast iron burners are optional.

Grate Guide on Page 19 **G CHJ SERIES**

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
CH6-J	31 1/2x24	800x610	2	6	36 1/2x36 1/4x40	927x921x1016	570	259	108,000	31.60	\$ 9,945
CH8-J	42x24	1067x610	2	8	47 1/8x36 1/4x40	1197x921x1016	660	300	144,000	42.20	\$ 12,130
CH10-J	52 1/2x24	1334x610	2	10	57 3/4x36 1/4x40	1467x921x1016	960	436	180,000	52.70	\$ 14,790
CH12-J	63x24	1600x610	2	12	68 1/4x36 1/4x40	1734x921x1016	1250	568	216,000	63.24	\$ 18,100



*Height includes 12" (305 mm) optional legs — Dimensions nominal Shipping Class #70

ACCESSORIES & OPTIONS — CHJ SERIES Accessories & Grate Guide on Pages 19 through 21

Model	Legs	Legs with Casters	Set of Steel Burners	Additional Set of Steel Burners	Cast Iron Burners in Lieu of steel	Additional Set of Cast Iron Burners	Additional Set of S/S Radiants	Cast Iron Radiants in Lieu of S/S	Additional Set of Cast Iron Radiants	S/S Splash Guard
CH6-J	N/C	N/C	standard	\$ 540	\$ 360	\$ 900	\$ 288	\$ 120	\$ 390	standard
CH8-J	N/C	N/C	standard	\$ 720	\$ 480	\$ 1200	\$ 384	\$ 160	\$ 520	standard
CH10-J	N/C	N/C	standard	\$ 900	\$ 600	\$ 1500	\$ 480	\$ 200	\$ 650	standard
CH12-J	N/C	N/C	standard	\$ 1080	\$ 720	\$ 1800	\$ 576	\$ 240	\$ 780	standard

Model	4" S/S Water Pans	Heat Shields	Log Holders Each
CH6-J	standard	standard	\$ 355
CH8-J	standard	standard	\$ 355
CH10-J	standard	standard	\$ 355
CH12-J	standard	standard	\$ 355

Some options are only valid when ordered and shipped with unit



CHAR BROILERS GRATE GUIDE

GRATE GUIDE — List prices per grate section — approximately 4 1/2" or 6"

Grate Type		L	C	F	XX	CH	CHJ	SGBR
Floating Rods	In lieu of Std Grates	standard	standard	standard	no charge	no charge	NA	NA
	Additional Grates	\$ 150	\$ 150	\$ 150	\$ 150	\$ 150	NA	NA
Flat / Cast Iron	In lieu of Std Grates	no charge	no charge	no charge	standard	standard	NA	no charge
	Additional Grates	\$ 150	\$ 150	\$ 150	\$ 150	\$ 150	NA	\$ 145
Meat	In lieu of Std Grates	no charge	no charge	no charge	no charge	no charge	NA	no charge
	Additional Grates	\$ 150	\$ 150	\$ 150	\$ 150	\$ 150	NA	\$ 145
Fish available in 10 1/2" sections only	In lieu of Std Grates	NA	NA	NA	no charge	no charge	NA	NA
	Additional Grates	NA	NA	NA	NA	NA	NA	NA
Hinged Tilting	In lieu of Std Grates	NA	NA	NA	NA	NA	standard	NA
	Additional Grates	NA	NA	NA	NA	NA	Priced by Model	NA
Fajita	In lieu of Std Grates	\$ 400	\$ 400	\$ 400	\$ 400	\$ 400	NA	\$ 400
	Additional Grates	\$ 500	\$ 500	\$ 500	\$ 500	\$ 500	NA	\$ 500
Griddle Plate Lift-Off - 10 1/2" Wide T1209U		\$ 355	\$ 355	\$ 355	\$ 355	\$ 355	\$ 355	\$ 355
Griddle Plate Lift-Off - 16" Wide T1020T		\$ 355	\$ 355	\$ 355	\$ 355	\$ 355	\$ 355	\$ 355
Griddle Plate In-Line - 10 1/2" Wide T1251T	In lieu of Std Grates	\$ 1205	\$ 1205	\$ 1205	\$ 1205	\$ 1205	\$ 1205	NA
	Additional Griddle	\$ 1525	\$ 1525	\$ 1525	\$ 1525	\$ 1525	\$ 1525	NA

Grates may be mixed and matched — All prices US\$ — Fajita grate list prices per every two broiler burners — approximately every 10 1/2"

 Floating Rods	 Flat / Cast Iron	 Meat	 Fish
 Fajita	 Glo-Stones	 Cast Iron Flat & Wavy \$ 120 T5041T	 Floating Rod & Meat \$ 143 G5221U
		 GRATE LIFTERS	 SMALL BROILER BRUSH \$ 60 T5017A
		 SPATULA \$ 60 T5018V	 LARGE BROILER BRUSH \$ 126 T5104V

CHAR BROILERS ACCESSORIES



Lower Adjustable Broiler Rack



Warming Racks



Overhead Back Shelf



*PLEASE NOTE:
Overhead Back Shelf
and
Splash Guards
may not be used
at the
same time*

Splash Guards



Heat Shield



Work Decks with Pan Cutouts





CHAR BROILERS ACCESSORIES

Stainless Steel Water Pans
— standard all models



Plate Shelves



In-Line Griddle Plate

Condiment Rail



Griddle Plates - Lift-Off Type



Log Holders



New Wood Essence Boxes



Wood chip drawers require warming rack option

CHAR BROILERS

**CBBQ ULTIMATE
OUTDOOR CHAR BROILERS**

The Ultimate Outdoor Char Broilers are designed for broiling, grilling, steaming, roasting and holding all in a single piece of equipment. Completely self-contained and transportable - they are ideal for use outdoors.

CBBQ Models feature 30" or 60" wide by 24" deep broiling areas for high production. All models come standard with an all stainless exterior, an 8" deep stainless steel work deck, stainless steel valve panel, heavy-duty, nickel-chrome plated top grates, and slide-out stainless steel water/grease pans. Standard crossover pilot tube system provides additional safety and energy savings. Mobile models include stainless steel stand, stainless steel legs and set of 4 casters.



CBBQ-60S

with optional 30" roll-top hood, 30" wind guard,
30" in-line griddle and large stainless steel tank caddy with tanks

Natural or LP gas type.

BASE MODELS												CBBQ SERIES	
Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$		
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts			
CBBQ-30S	30x24	762x610	1	4	31x34x36	787x864x915	300	136	80,000	23.44	\$ 2,900		
<i>Includes 30" broiler, stainless steel stand with legs and casters and one side-mounted tank bracket for 20lb. L.P. tank</i>													
CBBQ-60S	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 4,255		
<i>Includes 60" broiler, stainless steel stand with legs and casters — tank(s) sold separately</i>													

PACKAGE											
Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	
CBBQ-30S-P	30x24	762x610	1	4	31x34x36	787x864x915	300	136	80,000	23.44	\$ 3,600
<i>Includes 30" broiler, stainless steel stand with legs and casters, single stainless steel tank caddy, one 40lb L.P. tank</i>											
CBBQ-60S-P	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 5,725
<i>Includes 60" broiler, stainless steel stand with legs and casters, double stainless steel tank caddy, two 40lb L.P. tanks</i>											

COMPLETE PACKAGE											
Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	
CBBQ-30S-CP	30x24	762x610	1	4	31x34x36	787x864x915	300	136	80,000	23.44	\$ 4,350
<i>Includes 30" broiler, stainless steel stand with legs and casters, single stainless steel tank caddy, one 40lb L.P. tank plus 30" smoke & roast roll-top hood</i>											
CBBQ-60S-CP	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 7,195
<i>Includes 60" broiler, stainless steel stand with legs and casters, double stainless steel tank caddy, two 40lb L.P. tanks plus one 60" or two 30" smoke & roast roll-top hoods</i>											



Natural gas models include regulator
LP gas models include hoses & regulators
*Height includes legs — Dimensions nominal
Shipping Class #70



CBBQ CHAR BROILERS ACCESSORIES

BUILT-IN MODELS

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimension		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	Kilowatts	
CBBQ-30BI	30x24	762x610	1	4	31x34x16	787x864x406	200	91	80,000	23.44	\$ 2,900

Includes 30" broiler, front mounted stainless steel water pan and 30" smoke & roast roll-top hood

CBBQ-60BI	60x24	1524x610	2	8	62x34x16	1575x864x406	400	181	160,000	46.88	\$ 4,255
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Includes 60" broiler, front mounted stainless steel water pans and either one 60" or two 30" smoke & roast roll-top hoods



Dimensions nominal
Shipping Class #85

Tank Caddys

Single tank caddy
accommodates one 40lb
L.P. tank

Double tank caddy
accommodates two 40lb
L.P. tanks

L.P. tanks include hoses
and regulators

Built-In — CBBQ-30BI



NOTE: Front mounted water/grease pan

ACCESSORIES & OPTIONS — CBBQ SERIES

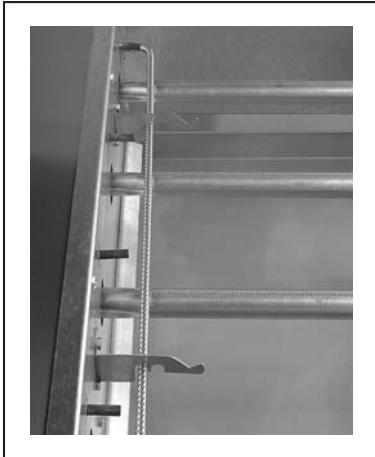
Other Options & Accessories shown on page 24

Model	Smoke & Roast Roll-Top Hoods		Richlite Cutting Board for Std. Front-Mtd Work Deck		Steamer System 15"	30" Wind/Splash Guard	60" Wind/Splash Guard	Work Deck Front Mtd	Work Deck Side Mtd	Work Deck Rear Mtd	Under Shelf
	30"	60"	30"	60"							
CBBQ-30S	\$ 780	—	\$ 310	—	\$ 200	\$ 178	—	standard	\$ 210	\$ 290	\$ 300
CBBQ-60S	\$ 780	\$ 1200	—	\$ 375	\$ 200	\$ 178	\$ 250	standard	\$ 210	\$ 290	\$ 440

Model	Lift-Off Griddle 11" wide	30" In-Line* Griddle In lieu of Std Grates	Vinyl Cover	Propane Tanks - Each 40lb	S/S Tank Caddy		Additional 30" Top Grates	3-Channel Stabilizer Frame	Extra Heavy Duty Caster Set of 4
					Single	Double			
CBBQ-30S	\$ 355	\$ 875	\$ 310	\$ 320	\$ 675	—	\$ 132	\$ 320	\$ 790
CBBQ-60S	\$ 355	\$ 875	\$ 375	\$ 320	—	\$ 1200	\$ 132	standard	\$ 790

Some options are only valid when ordered and shipped with unit
Vinyl cover is designed for broilers with smoke & roast roll-top hoods and without optional side shelves
Steamer system pans sold separately
* 30" In-line griddle plate P/N T1244U

Pilot Crossover System



Double Tank Caddy — casters included



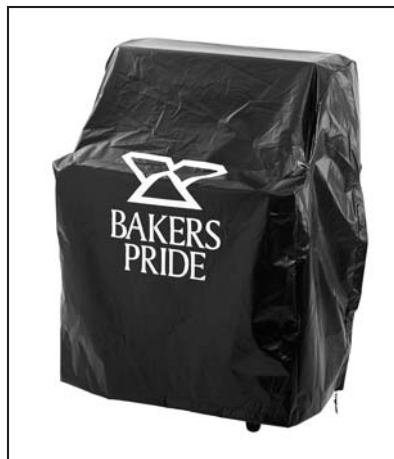
Double Tank Caddy Installed



Steamer System



Vinyl Cover





CONVECTION OVENS



Patented wheel-within-a-wheel enhanced air flow system

BAKERS PRIDE *Cyclone* series convection ovens provide the perfect combination of versatility, precision and productivity demanded by discriminating professional chefs and bakers the world over.

Greater flexibility, more standard features and unparalleled performance meet the challenges of menu variety, application diversity and operational requirements in today's competitive environment.

From gentle baking to high volume roasting and from cook and hold to large production a la carte cooking, BAKERS PRIDE convection ovens deliver consistent reliability and superior performance every time — time after time.

FEATURES & BENEFITS — <i>Cyclone</i> SERIES					
Features	BCO	GDCO	CO11	MSCO11	COC
Stainless Exterior	standard	standard	standard	standard	standard
Doors	independent	synchronized	synchronized	synchronized	single
Glass Windows	standard	standard	standard	optional n/c	standard
Interior Lights	standard	standard	standard	optional n/c	standard
2-Speed Fan	standard	standard	standard	standard	standard
Cool-Down	standard	standard	standard	standard	standard
Electric Timer with Alarm	standard	standard	standard	standard	standard
Construction	panelized	panelized	angle-iron frame	angle-iron frame	angle-iron frame
Options & Accessories	limited	full-range	full-range	full-range	full-range
Limited Warranty	1-year parts & labor 1-year door	2-year parts & labor 2-year door	2-year parts & labor 5-year door	2-year parts & labor 5-year door	2-year parts & labor 2-year door



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

CONVECTION OVENS

No more fryers; no added fats. Food has a longer shelf life than fried foods. The Cyclone with steam bakes like a COMBI but at 1/3 of the price. It can hold up to 5 large sheet pans and is available in single or double decks.

It uses steam in its purest form = ENERGY!

By surrounding the food with steam, heat is transferred to the food faster while 400°F (205°C) air puts the crisp on the product and seals in moisture.

Products cook to a crisp and moist internal temperature of 180°F (82°C) in 18-22 minutes.

That's up to 75 lbs. per hour!

A GUIDE TO BAKING USING CONVECTION OVENS



CRISPY & MOIST
on the outside on the inside

FRIED FOODS

Product	# of Racks	Temperature Range		Time in Minutes
		F°	C°	
French Fries	5	400-425	205-218	18-20
Chicken Tenders	5	400-425	205-208	20-22

TIPS & HINTS

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

PASTA, FROZEN ENTREES & CASSEROLES

Product	# of Racks	Temperature Range		Time in Minutes
		F°	C°	
Scalloped Potatoes	5	330-355	166-179	35
Macaroni & Cheese	5	330-355	166-179	30
Stuffed Peppers	5	330-355	166-179	18
Toasted Cheese Sandwich	5	360-385	182-196	8
Meat Pot Pies	5	360-385	182-196	40
Hamburger Patties - 4oz.	5	385-415	196-213	8
Fish Sticks	5	330-355	166-179	16
Chicken Pieces	5	330-355	166-179	35

VEGETABLES

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

TIPS & HINTS

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

BAKED GOODS

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

TIPS & HINTS

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

MEAT & POULTRY

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

TIPS & HINTS

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

HALF SIZE CONVECTION OVENS

COC-E SERIES

HALF SIZE ELECTRIC CONVECTION OVENS

Half-size, single and double, electric convection ovens with 9.5 KW per oven, and a patented two-speed, high-low wheel-within-a-wheel enhanced air flow system. Unique 23" wide opening for easy viewing and sideways loading of half size sheet pans.

Features include stainless steel front, top, sides and doors. Single, fully insulated door with double-pane thermal glass window. Lighted, porcelain enamel interiors have 11-position, removable rack guides and 5 racks. Standard rotary controls are simple to use and include cool down function and continuous-ring timer.

The Cyclones are serviceable from the front and offer a full range of options and accessories. Available with left-hand hinge/right side controls or right-hand hinge/left side controls. Specify when ordering.



Model COC-E1

CHOOSE
LEFT OR RIGHT
HINGE!

NEW
4", 6" or 30" LEGS
NOW
AVAILABLE!

Cyclone
SERIES

Accessories & Options on Page 35

 **COC-E SERIES**

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
COC-E1	23x15 ⁵ / ₈ x20	584x397x508	1	31x29 ¹ / ₂ x25	787x737x635	300	136	208 or 220-240	9.5	150 550	66 285	\$ 5,670
COC-E2	23x15 ⁵ / ₈ x20	584x397x508	2	31x29 ¹ / ₂ x50	787x737x1270	600	272	208 or 220-240	19.0	150 550	66 285	\$ 11,340



Double stack ovens include stacking kit
Shipping class #85
All dimensions nominal



Model BP-200

BP-200 SERIES

HALF SIZE ELECTRIC CONVECTION OVENS

BP-200 1/2 size, single electric convection ovens with 5.2KW per oven features two fans and two fan motors for even, consistent, fast results.

Standard features include fold-down full-size glass window for easy viewing and loading, cove corners for easy cleaning, four chrome-plated removable racks and an 11-position removable rack guide. Rear baffle panel is easily removed for cleaning. A 120-minute timer with alarm controls the bake cycle. Temperatures range from 175° to 520°F (80° to 271°C). Adjustable feet included.

One year limited parts & warranty.

Accessories & Options on Page 35

 **BP-200 SERIES**

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
BP-200	14 ¹ / ₂ x21x13 ¹ / ₂	368x533x343	1	22x21 ³ / ₄ x27	559x552x689	150	68	208 or 240	3.2	175 520	80 271	\$ 2,340



Double stack ovens include stacking kit
Shipping class #85
All dimensions nominal

GAS & ELECTRIC CONVECTION OVENS



Model BCO-G1
with optional casters



BCO SERIES

FULL SIZE CONVECTION OVENS

BCO-G: FULL SIZE GAS CONVECTION OVENS

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

BCO-E: FULL SIZE ELECTRIC CONVECTION OVENS

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

FEATURES:

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

1-Year limited parts and labor warranty.

BCO-G SERIES

Accessories & Options on Page 35

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Gas		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
BCO-G1	29x22x20	737x559x508	1	39x39x63 ³ / ₈	991x991x1610	565	256	60,000	17.58	150 550	65 288	\$ 5,700
BCO-G2	29x22x20	737x559x508	2	39x39x72 ¹ / ₄	991x991x1835	1130	514	120,000	35.16	150 550	65 288	\$ 11,400



Depth excludes handle

Double stack ovens include stacking kit

Shipping class #85

Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

All dimensions nominal

BCO-E SERIES

Accessories & Options on Page 35

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
BCO-E1	29x22x20	737x559x508	1	38 ¹ / ₈ x38x58 ¹ / ₄	968x963x1480	514	234	208 or 220-240	10.5	150 550	65 288	\$ 6,045
BCO-E2	29x22x20	737x559x508	2	38 ¹ / ₈ x38x62	968x963x1575	1028	467	208 or 220-240	21	150 550	65 288	\$ 12,090



Depth excludes handle

Double stack ovens include stacking kit

Shipping class #85

Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

All dimensions nominal

GAS & ELECTRIC CONVECTION OVENS

GDCO SERIES FULL SIZE CONVECTION OVENS

GDCO-G: FULL SIZE GAS CONVECTION OVENS

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

GDCO-E: FULL SIZE ELECTRIC CONVECTION OVENS

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

FEATURES:

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

2-Year limited parts and labor warranty.



Model GDCO-E1
with optional casters



Accessories & Options on Page 35

GDCO-G SERIES

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Gas		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
GDCO-G1	29x22x20	737x559x508	1	39x39x63 ³ / ₈	991x991x1610	565	257	60,000	17.58	150 550	65 288	\$ 6,800
GDCO-G2	29x22x20	737x559x508	2	39x39x72 ¹ / ₄	991x991x1835	1130	514	120,000	35.16	150 550	65 288	\$ 13,600



Depth excludes handle

Double stack ovens include stacking kit

Shipping class #85

Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

All dimensions nominal

Accessories & Options on Page 35

GDCO-E SERIES

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
GDCO-E1	31x22x20	787x559x508	1	38 ¹ / ₈ x38x58 ¹ / ₄	968x963x1480	514	234	208 of 220-240	10.5	150 550	65 288	\$ 7,095
GDCO-E2	31x22x20	787x559x508	2	38 ¹ / ₈ x38x62	968x963x1575	1028	467	208 of 220-240	21	150 550	65 288	\$ 14,190



Depth excludes handle

Double stack ovens include stacking kit

Shipping class #85

Height includes 31 3/8" painted legs with bullet feet on single & 8 1/4" legs on double

All dimensions nominal

GAS & ELECTRIC CONVECTION OVENS

CO11 SERIES

FULL SIZE CONVECTION OVENS



Model CO11-G1
with optional casters

Limited 5 year
Door Warranty



CO11-G: FULL SIZE GAS CONVECTION OVENS

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

CO11-E: FULL SIZE ELECTRIC CONVECTION OVENS

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

FEATURES:

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

CO11-G SERIES

Accessories & Options on Page 35

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Gas		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
CO11-G1	29x22 ¹ / ₂ x20	737x572x508	1	39 ³ / ₈ x38 ³ / ₈ x63 ¹ / ₄	1000x975x1607	640	291	60,000	17.58	150 550	66 285	\$ 9,300
CO11-G2	29x22 ¹ / ₂ x20	737x572x508	2	39 ³ / ₈ x38 ³ / ₈ x72 ³ / ₄	1000x975x1848	1280	582	120,000	35.16	150 550	66 285	\$ 18,600

Double stack ovens include stacking kit
Shipping class #85
Height includes 30" painted legs on single & 6" legs on double
All dimensions nominal

CO11-E SERIES

Accessories & Options on Page 35

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
CO11-E1	29x22 ¹ / ₂ x20	737x572x508	1	39 ³ / ₈ x38 ³ / ₈ x63 ¹ / ₄	1000x975x1607	640	291	208 of 220-240	10.5	150 550	66 285	\$ 9,500
CO11-E2	29x22 ¹ / ₂ x20	737x572x508	2	39 ³ / ₈ x38 ³ / ₈ x72 ³ / ₄	1000x975x1848	1280	582	208 of 220-240	21	150 550	66 285	\$ 19,000

Double stack ovens include stacking kit
Shipping class #85
Height includes 30" painted legs on single & 6" legs on double
All dimensions nominal



SECURITY CONVECTION OVENS

MSCO11 SERIES

FULL SIZE SECURITY CONVECTION OVENS

MSCO11-G: FULL SIZE GAS CONVECTION OVENS

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

MSCO11-E: FULL SIZE ELECTRIC CONVECTION OVENS

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

In addition to all the features of our standard Cyclone ovens, Maximum Security models prevent the tampering of control settings and product, protect ovens and essential components from vandalism and abuse, eliminate hiding places for contraband and prohibit the removal of parts and components for the fabrication of weapons.

Legs and flue included at no extra charge. 2-year limited parts and labor and 5-year door warranty.



MAXIMUM SECURITY

Model MSCO11-G1
with optional casters



Accessories & Options on Page 35



MSCO11-G SERIES

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Gas		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
MSCO11-G1	29x22 ¹ / ₂ x20	737x572x508	1	39 ³ / ₈ x38 ³ / ₈ x63 ¹ / ₄	1000x975x1607	640	291	60,000	17.58	150 550	66 285	\$ 10,400
MSCO11-G2	29x22 ¹ / ₂ x20	737x572x508	2	39 ³ / ₈ x38 ³ / ₈ x72 ³ / ₄	1000x975x1848	1280	582	120,000	35.16	150 550	66 285	\$ 20,800

Double stack ovens include stacking kit
Shipping class #85
Height includes 30" painted legs on single & 6" legs on double
All dimensions nominal

Accessories & Options on Page 35



MSCO11-E SERIES

Model	Oven Interior		# of Ovens	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos	Volts	KWatts	F°	C°	
MSCO11-E1	29x22 ¹ / ₂ x20	737x572x508	1	39 ³ / ₈ x38 ³ / ₈ x63 ¹ / ₄	1000x975x1607	640	291	208 or 220-240	10.5	150 550	66 285	\$ 10,600
MSCO11-E2	29x22 ¹ / ₂ x20	737x572x508	2	39 ³ / ₈ x38 ³ / ₈ x72 ³ / ₄	1000x975x1848	1280	582	208 or 220-240	21	150 550	66 285	\$ 21,200

Double stack ovens include stacking kit
Shipping class #85
Height includes 30" painted legs on single & 6" legs on double
All dimensions nominal





GAS & ELECTRIC CONVECTION OVENS OPTIONS & ACCESSORIES

ACCESSORIES & OPTIONS — <i>Cyclone</i> SERIES					
Features	BCO	GDCO	CO11	MSCO11	COC
Steam/Moisture Injection	N/A	✓	✓	✓	✓
Programmable Computer Controls	N/A	✓	✓	✓	✓
Alternative Voltages	N/A	✓	✓	✓	✓
Solid Doors	✓	✓	✓	✓	✓
Stainless Steel Rear Panel	✓	✓	✓	✓	✓
Stainless Steel Interior	N/A	✓	✓	✓	✓
Casters - Set of 4	✓	✓	✓	✓	N/A
Rack Stand with Rack Guides	✓	✓	✓	N/A	N/A
Additional Oven Racks	✓	✓	✓	✓	✓
Single Connection Gas Manifold	✓	✓	✓	✓	✓
Quick Disconnect Gas Hoses	✓	✓	✓	✓	N/A

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

ACCESSORIES & OPTIONS — <i>Cyclone</i> SERIES														
Model	Solid Door each	S/S Perf Back	Steam Injection	Casters set 4	4" or 6" Legs for Counter Tops	30" S/S Legs & Shelf	30" S/S Legs w Casters & Shelf	*Rack Stand w Rack Guides	Add'l Oven Racks	Comp Controls	Sing Conn Ext Gas Manifold	S/S Interior	480V	**Stacking Brackets
COC-E1	N/C	\$ 175	\$ 450	\$ 330	\$ 140	\$ 610	\$ 940	\$ N/A	\$ 65	\$ 600	\$ N/A	\$ 800	\$ 450	\$ —
COC-E2	N/C	350	900	330	N/A	N/A	N/A	N/A	65	1200	N/A	1600	900	88
BCO-1	N/A	175	N/A	330	N/A	610	940	710	65	N/A	standard	N/A	N/A	—
BCO-2	N/A	350	N/A	330	N/A	N/A	N/A	N/A	65	N/A	540	N/A	N/A	88
GDCO-1	175	175	450	330	N/A	610	940	710	65	600	standard	800	450	—
GDCO-2	350	350	900	330	N/A	N/A	N/A	N/A	65	1200	540	1600	900	88
CO11-1	N/C	175	450	330	N/A	610	940	710	65	600	standard	800	450	—
CO11-2	N/C	350	900	330	N/A	N/A	N/A	N/A	65	1200	540	1600	900	88
MSCO11-1	std	std	450	330	N/A	N/A	N/A	N/A	65	600	standard	800	450	—
MSCO11-2	std	std	900	330	N/A	N/A	N/A	N/A	65	1200	540	1600	900	88

*Rack stand with rack guide includes S/S undershelf — oven racks sold separately
Set of tall legs included with single ovens at N/C
**Stacking bracket included N/C with double stack orders
Some options are only valid when ordered and shipped with unit
All prices are in US\$

Accessories & Options for BCO Series ship separately for field installation only
GAS CONNECTOR HOSES — PAGE 63

COUNTER TOP OVENS

HearthBake

SERIES

BAKERS PRIDE provides the industry's broadest selection of gas and electric counter top 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 counter top ovens are built to deliver consistent, trouble free performance.

Preferred by chefs and bakers worldwide, BAKERS PRIDE counter top ovens feature all stainless steel exteriors, a full array of domestic and foreign approvals, international voltages and all gas types.

All electric models feature electric timers, with continuous ring alarms and manual shut-off. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

PX SERIES OVENS

PX-14
PX-16

<i>Hot Wings</i>	@ 275° - 350° for 20-25 minutes
<i>Pizza Fresh Dough</i>	@ 525° - 550° for 7-8 minutes
<i>Pizza Par-Baked</i>	@ 500° - 525° for 4-5 minutes
<i>Pretzels</i>	@ 525° - 600° for 6-8 minutes
<i>Sushi</i>	@ 350° - 400° for 1 minute
<i>Sandwiches - finishing</i>	@ 400° - 425° for 1 minute

PIZZA & PRETZEL OVENS

P18S
P22S, P22-BL
P44S, P44-BL
DP-2
P46S (combination model)

<i>Calzones</i>	@ 525° - 550° for 6-10 minutes
<i>Focaccia</i>	@ 525° - 550° for 3-5 minutes
<i>Pizza Fresh Dough</i>	@ 525° - 550° for 7- 8 minutes
<i>Pizza Par-Baked</i>	@ 500° - 525° for 4-5 minutes
<i>Pizza Slices</i>	@ 400° - 425° for 1 minute
<i>Pretzels</i>	@ 525° - 600° for 6-8 minutes

BAKE & ROAST OVENS

BK-18
P24S
P48S
DP-2
P46S (combination model)

<i>Biscuits</i>	@ 375° - 400° for 12-14 minutes
<i>Cakes</i>	@ 350° - 375° for 20-26 minutes
<i>Chicken — Roasting</i>	@ 275° - 375° for 22-30 minutes
<i>Cobblers</i>	@ 375° - 400° for 15-25 minutes
<i>Cookies</i>	@ 375° - 400° for 12-14 minutes
<i>Croissants</i>	@ 375° - 400° for 16-25 minutes
<i>Danish</i>	@ 375° - 400° for 16-25 minutes
<i>Fajita Platters</i>	@ 500° - 525° for 5 minutes
<i>Kaiser Rolls</i>	@ 375° - 400° for 16-18 minutes
<i>Meats — Roasting</i>	@ 275° - 375° for 20-40 minutes
<i>Muffins</i>	@ 375° - 400° for 18-20 minutes
<i>Pastries</i>	@ 350° - 375° for 16-20 minutes
<i>Pie</i>	@ 375° - 400° for 16-20 minutes
<i>Pita Breads</i>	@ 600° - 650° for 1-2 minutes
<i>Pan Pizza</i>	@ 475° - 500° for 9-10 minutes
<i>Plates - warming</i>	@ 200° - 205 ° for 3 minutes
<i>Roasting</i>	@ 275° - 350° for 20-35 minutes
<i>Rolls</i>	@ 375° - 400° for 16-20 minutes
<i>Scones</i>	@ 375° - 400° for 12-14 minutes
<i>Souffles</i>	@ 375° - 400° for 12-14 minutes





PX - 16



ELECTRIC COUNTER TOP OVENS

3" DECK HEIGHTS PIZZA & FINISHING OVENS

The 3" Deck Height ovens feature independent top and bottom heat control and new 15 minute electric timer with continuous ring alarm and manual shut-off, and a slide out wire baking rack. PX ovens are designed for baking products with pre-baked crust, warming and finishing. Ideal for hot wings and sushi. All models feature stainless exteriors. International voltages available.

3" DECK HEIGHTS

Model	Rack Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
PX - 14	13 ⁵ / ₈ x 13 ⁷ / ₈	346x352	1	1	19 ¹ / ₂ x16 ¹ / ₂ x9 ¹ / ₂	495x419x241	45	20	120 or 208-240	1500	266 - 662	130 - 350	\$ 960
PX - 16	17 ⁵ / ₈ x 17 ⁵ / ₈	448x448	1	1	24x20 ¹ / ₂ x9 ¹ / ₂	610x521x241	65	30	120 or 208-240	1800	266 - 662	130 - 350	\$ 1,060



*Height includes 1 1/4" (32 mm) feet
Shipping Class #85
All dimensions are nominal

3 1/4" DECK HEIGHTS SINGLE COMPARTMENT PIZZA & PRETZEL OVENS

These single compartment, 3 1/4" Deck Height ovens feature two ceramic hearth baking decks and are designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets. 120V not recommended for fresh dough pizza.

A 15 minute electric timer with continuous ring alarm and manual shut-off is standard.

All models feature stainless exteriors. International voltages available. Ovens are stackable.



P18S



Accessories & Options on Pages 44 & 45 3 1/4" DECK HEIGHTS

Model	Replaces	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
		in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
P18S	MOS2E	17 ¹ / ₂ x17 ³ / ₄	445x451	2	1	23x25x17	584x635x432	125	57	120 208-240	1800 2850	284 - 680	140 - 360	\$ 2,280



Shipping Class #85
All dimensions nominal

ELECTRIC COUNTER TOP OVENS

SINGLE COMPARTMENT PIZZA & PRETZEL OVENS

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

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



P22S



GREAT FOR PIZZA SLICES

Accessories & Options on Pages 44 & 45



P22S: 3 1/4" DECK HEIGHTS
P22-BL: 2 3/4" DECK HEIGHTS

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
P22S	20 ³ / ₄ x20 ³ / ₄	527x527	2	1	26x28x17	660x711x432	160	73	208 or 220-240 1Ø or 3Ø	3600	284 680	140 360	\$ 2,840
P22-BL	20 ³ / ₄ x20 ³ / ₄	527x527	2	1	26x28x17	660x711x432	165	75	208 or 220-240 1Ø or 3Ø	3600	284 680	140 360	\$ 3,150



Shipping Class #85
All dimensions nominal



P44S



DOUBLE COMPARTMENT PIZZA & PRETZEL OVENS

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets.

Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors. International voltages available. Ovens are stackable.

Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations.

P44S: 3 1/4" DECK HEIGHTS
P44-BL: 2 3/4" DECK HEIGHTS



Accessories & Options on Pages 44 & 45

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
P44S	20 ³ / ₄ x20 ³ / ₄	527x527	4	2	26x28x28 ¹ / ₂	660x711x724	296	135	208 or 220-240 1Ø or 3Ø	7200	284 680	140 360	\$ 5,140
P44-BL	20 ³ / ₄ x20 ³ / ₄	527x527	4	2	26x28x28 ¹ / ₂	660x711x724	306	139	208 or 220-240 1Ø or 3Ø	7200	284 680	140 360	\$ 5,755



Shipping Class #85
All dimensions nominal



DP-2
with optional top & bottom heat controls



ELECTRIC COUNTER TOP OVENS

5" DECK HEIGHTS ALL PURPOSE OVENS

Preferred by master chefs and restaurant chains, the DP-2 is the most sophisticated, flexible and versatile oven in the entire BAKERS PRIDE HearthBake Series.

The DP-2 is the ideal, all-purpose general bake oven, or specialty oven for desserts, souffles, muffins, pan-pizza, pies, cobblers, danish or roasting meats. Standard features include dual, independently controlled compartments each with a 21" square hearth deck and 5" deck heights for flexibility and high volume. Additional power delivers quicker pre-heat and faster recovery while standard interior lights make the DP-2 most user friendly. Optional features include top and bottom heat control for perfectly balanced results for nearly every menu item, and optional digital electronic timers for ease of operation and superior precision. All models feature stainless exteriors. International voltages available. 1Ø or 3Ø available.

5" DECK HEIGHTS

Accessories & Options on Pages 44 & 45

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
DP - 2	20 ³ / ₄ x20 ³ / ₄	527x527	2	2	26x28x28	660x711x711	260	118	208 or 220-240	5050	284 680	140 360	\$ 4,370
DP - 2BL	20 ³ / ₄ x20 ³ / ₄	527x527	2	2	26x28x28	660x711x711	270	123	208 or 220-240	5050	284 680	140 360	\$ 4,660



**Height includes 4" (102 mm) adjustable legs
Shipping Class #85
All dimensions nominal*

7" DECK HEIGHTS SINGLE COMPARTMENT BAKE & ROAST OVENS

These single compartment bake & roast ovens feature a 7" Deck Height, one ceramic hearth deck for baking and roasting and are designed for use with trays, sheets or pans. The new BK-18 features a 17 3/4" square (451mm) ceramic hearth deck while the P24S features a 20 3/4" square (527mm) ceramic hearth bake deck. Steel decks are optional at N/C.

60 minute electric timer with continuous ring alarm and manual shut-off is standard. All models feature stainless exteriors. International voltages available. 1Ø or 3Ø available. Ovens are stackable.



P24S



Accessories & Options on Pages 44 & 45

7" DECK HEIGHTS

Model	Replaces	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
		in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
BK - 18	KOS-1	17 ¹ / ₂ x17 ³ / ₄	445x451	1	1	23x25x17	584x635x432	100	45	120 or 208-240	1700	140 550	60 288	\$ 2,120
P24S		20 ³ / ₄ x20 ³ / ₄	527x527	1	1	26x28x17	660x711x432	135	61	208 or 220-240	2150	140 550	60 288	\$ 2,760
P24BL		20 ³ / ₄ x20 ³ / ₄	527x527	1	1	26x28x17	660x711x432	140	64	208 or 220-240	2150	140 550	60 288	\$ 2,910



*Shipping Class #85
All dimensions nominal*

ELECTRIC COUNTER TOP OVENS

COMBINATION OVEN 3 1/4" and 7" DECK HEIGHTS PIZZA, BAKING & ROASTING OVEN

The P46S combination pizza and bake & roast oven provides two independently controlled baking compartments. One compartment has two ceramic hearth baking decks and a 284°-680° F (140°-360° C) thermostat, and a 15 minute timer. The other compartment has one ceramic hearth deck with a 140°-550° F (60°-288° C) thermostat, and a 60 minute timer. Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C.

All stainless exterior. 1Ø or 3Ø. International voltages available. Ovens are stackable.



P46S



Accessories & Options on Pages 44 & 45

COMBINATION OVEN

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
P46S	20 ³ / ₄ x20 ³ / ₄	527x527	3	2	26x28x28 ¹ / ₂	660x711x724	309	140	208 or 220-240	5750	Top 284-680 Bottom 140-550	Top 140-360 Bottom 60-288	\$ 5,080
P46BL	20 ³ / ₄ x20 ³ / ₄	527x527	3	2	26x28x28 ¹ / ₂	660x711x724	324	147	208 or 220-240	5750	Top 284-680 Bottom 140-550	Top 140-360 Bottom 60-288	\$ 5,515



Shipping Class #85
All dimensions nominal



P48S



7" DECK HEIGHTS DOUBLE COMPARTMENT BAKE & ROAST OVENS

The 7" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C. Model 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. International voltages available. 1Ø or 3Ø available. Ovens are stackable.

7" DECK HEIGHTS

Accessories & Options on Page 44 & 45

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
P48S	20 ³ / ₄ x20 ³ / ₄	527x527	2	2	26x28x28 ¹ / ₂	660x711x724	309	140	208 or 220-240	4300	140 550	60 288	\$ 4,950
P48BL	20 ³ / ₄ x20 ³ / ₄	527x527	2	2	26x28x28 ¹ / ₂	660x711x724	319	145	208 or 220-240	4300	140 550	60 288	\$ 5,240



Shipping Class #85
All dimensions nominal

STEAM INJECTION NOW AVAILABLE



EP-2-2828

STACKABLE STACKABLE



ELECTRIC COUNTER TOP OVENS

**ALL PURPOSE
5 3/4" DECK HEIGHTS
PIZZA, BAKING & ROASTING OVEN**

The EP-2-2828 is designed for high volume pizza, baking, roasting and all-purpose operations. Each oven features 28" square (711mm) Cordierite hearth decks, each with separate tilt-up doors, 5" deck heights (133mm) and interior lights.

Each deck features independent, operator-controlled top & bottom heat for perfectly balanced results and 200°-700°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off. The EB models feature 60-minute timer optional for baking applications.

Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, 1Ø or 3Ø as well as 230-400V in 3Ø.

Ovens may be stacked in any combination to create triple and quad configurations.

One year limited parts and labor warranty.

28" wide x 28" deep Decks

PIZZA, PRETZEL & FLAT BREADS *Accessories & Options on Pages 44 & 45*
15 Minute Timers

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EP-1-2828	28x28	711X711	1	1	42x33x15 3/4	1067x838x400	310	141	208 or 220-240	4725	200-700	100-400	\$ 4,645
EP-2-2828	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 7,345



*Shipping Class #85
All dimensions nominal*

BAKE, ROAST & ALL PURPOSE *Accessories & Options on Pages 44 & 45*
60 Minute Timers

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EB-1-2828	28x28	711X711	1	1	42x33x15 3/4	1067x838x400	310	141	208 or 220-240	4725	200-700	100-400	\$ 4,645
EB-2-2828	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 7,345



*Shipping Class #85
All dimensions nominal*

BAKE, ROAST & ALL PURPOSE *Accessories & Options on Pages 44 & 45*
60 Minute Timers & Steam Injection

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension		Ship Wt.		Electrical		Thermostat Range		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EB-1-2828-S	28x28	711X711	1	1	42x33x15 3/4	1067x838x400	310	141	208 or 220-240	4725	200-700	100-400	\$ 5,845
EB-2-2828-S	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 9,145



*Shipping Class #85
All dimensions nominal
Steam generator by others*

LEG OPTIONS: see page 44

- 4" legs for use on countertop
- 16" legs with or without casters for double stack floor mount
- 30" legs with or without casters for single deck floor mount

BAKING CENTERS

GP SERIES BAKING CENTERS

Stack any model GP Series gas counter top ovens on one of our full-size gas Cyclone Convection Ovens to create a flexible Baking Center for high production and menu flexibility in a small footprint.

Choose the GP model and full-size gas Cyclone of your choice.

Ovens and stacking brackets ship separately for field installation. Separate utility connections required.



GP-51 and CO11-G



GPBC STACKING KIT

Model		List Price US\$
GPBC	Stacking kit only — add price for GP and Cyclone oven of your choice	\$ 600



EP-2-2828 and CO11-E

EB SERIES BAKING CENTERS

Stack any EP/EB-2-2828 electric counter top oven on one of our full size electric Cyclone convection ovens to create a flexible Baking Center for high production and menu flexibility in a small foot print.

Choose the EP/EB model and full size electric Cyclone of your choice.

Ovens and stacking brackets ship separately for field installation. Separate utility connections required.

GPBC STACKING KIT

Model		List Price US\$
EPBC	Stacking kit only — add price for EP and Cyclone oven of your choice	\$ 600



GP - 51

ACCOMMODATES
2 EACH 18"x26" PANS



GAS COUNTERTOP OVENS

GP SERIES – 5" DECK HEIGHTS PIZZA & BAKING OVENS

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

Models GP-51 and GP-52 accommodate one full size sheet pan per deck — two per oven. 550° Bake thermostat available at no charge. All gas types available. Factory calibration for high elevation available - specify when ordering. Both models stainless exterior. **CE** for natural gas only. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable.

GP SERIES

Additional Accessories & Options on Page 44 & 45


Model	Chamber Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas Thermostat Range			List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	F°	C°	
GP - 51	21x26 ¹ / ₄	533x667	2	2	32 ⁵ / ₈ x31 ¹ / ₂ x29 ¹ / ₈	829x794x740	400	182	40,000	300 650	149 343	\$ 6,430
GP - 52	21x26 ¹ / ₄	533x667	4	4	32 ⁵ / ₈ x31 ¹ / ₂ x54 ¹ / ₄	829x794x1378	800	364	80,000	300 650	149 343	\$ 12,860
GP - 61	30x26 ¹ / ₄	762x667	2	2	41 ⁵ / ₈ x31 ¹ / ₄ x29 ¹ / ₈	1057x794x740	490	223	45,000	300 650	149 343	\$ 7,790
GP - 62	30x26 ¹ / ₄	762x667	4	4	41 ⁵ / ₈ x31 ¹ / ₄ x54 ¹ / ₄	1057x794x1378	980	446	90,000	300 650	149 343	\$ 15,580
GP - 61HP	30x26 ¹ / ₄	762x667	2	2	41 ⁵ / ₈ x31 ¹ / ₄ x29 ¹ / ₈	1057x794x740	490	223	60,000	300 650	149 343	\$ 7,900
GP - 62HP	30x26 ¹ / ₄	762x667	4	4	41 ⁵ / ₈ x31 ¹ / ₄ x54 ¹ / ₄	1057x794x1378	980	446	120,000	300 650	149 343	\$ 15,800




*Height includes 4" (102 mm) standard adjustable legs
Shipping Class #85
All dimensions nominal



COUNTER TOP OVEN ACCESSORIES & OPTIONS


ACCESSORIES & OPTIONS — ELECTRIC COUNTER TOP OVENS 										
Model	Adjustable 4" Legs	S/S Stand	S/S Stand w/ Casters	Electric Timers	Infinite Top & Bottom Heat Control with Interior Lights	Stacking Kits	** Brick Lined Kit	Electric Timers w Alarms		Glass Window in Doors - Per Door
								15 Minute	60 Minute	
P18S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	—	standard	optional	\$ 205
P22S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	\$ 285	standard	optional	\$ 205
P44S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	\$ 575	standard	optional	\$ 205
P22-BL	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	standard	standard	optional	\$ 205
P44-BL	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	standard	standard	optional	\$ 205
DP - 2	standard	\$ 1140	\$ 1650	standard	\$ 265	\$ 60	\$ 285	standard	optional	\$ 205
BK - 18	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	—	optional	standard	\$ 205
P24S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	\$ 575	optional	standard	\$ 205
P48S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	\$ 285	optional	standard	\$ 205
P46S	\$ 135	\$ 1140	\$ 1650	standard	—	\$ 60	\$ 435	standard top oven	standard bottom oven	\$ 205
EP-2828	\$ 135	—	—	standard	standard	\$ 60	—	standard	optional	standard
EB-2828	\$ 135	—	—	standard	standard	\$ 60	—	optional	standard	standard

** Priced when purchased separately

ACCESSORIES & OPTIONS — ELECTRIC COUNTER TOP OVENS 												
Model	16" Legs		30" Legs		16" Legs with Casters		30" Legs with Casters		S/S Undershelf	*Rack Stands w Rack Guides	Add'l Racks	480V
	Grey	S/S	Grey	S/S	Grey	S/S	Grey	S/S				
EP-2-2828	\$385	\$605	\$385	\$605	\$715	\$935	\$715	\$935	\$255	\$750	\$85	\$480

*Rack stand with Rack Guides includes S/S Undershelf

Options may be valid only when ordered and shipped with unit
All prices are in US\$

ACCESSORIES & OPTIONS — GAS COUNTER TOP OVENS 												
Model	16" Legs		30" Legs		16" Legs with Casters		30" Legs with Casters		S/S Undershelf	Single Door in lieu of Double	Direct Vent Flue Diverter	Automatic Oven Starter
	Grey	S/S	Grey	S/S	Grey	S/S	Grey	S/S				
GP - 51	—	—	\$385	\$605	—	—	\$715	\$935	\$255	no charge	no charge	\$550
GP - 52	\$385	\$605	—	—	\$715	\$935	—	—	—	no charge	no charge	\$1110
GP - 61	—	—	\$385	\$605	—	—	\$715	\$935	\$255	no charge	no charge	\$550
GP - 62	\$385	\$605	—	—	\$715	\$935	—	—	—	no charge	no charge	\$1110

Options may be valid only when ordered and shipped with unit

Quick Disconnect Gas Hoses — See Page 63
All Prices US\$

ACCESSORIES — ALL COUNTER TOP OVEN MODELS		
Item	Notes	List Price US\$
Deck Brush & Scraper	For Counter Top Ovens — PN: T5107Y	\$ 85



COUNTER TOP OVEN ACCESSORIES

COUNTER TOP OVEN REPLACEMENT DECKS

Replacement Deck For Model	Deck Thickness in Inches	# of Decks Per Oven	Deck Size Per Piece in Inches	Single Piece Ship Weight		Sets Ship Weight		Part # Each Deck	List Price US\$ Each Deck
				lbs.	kilos	lbs.	kilos		
MOS2E / P18S	1/2	2	17 1/2 x 17 3/4	20	9	37	17	T1120Y	\$ 115
P22S, DP-2	1/2	2	20 3/4 x 20 3/4	20	9	37	17	T1121Y	\$ 140
P46S	1/2	3	20 3/4 x 20 3/4	60	27	55	26	T1121Y	\$ 140
P44S	1/2	4	20 3/4 x 20 3/4	20	9	37	17	T1121Y	\$ 140
P44-BL brick lining replacement decks	1/2	4	17 1/2 x 17 3/4	20	9	74	34	T1120Y	\$ 115
P22-BL brick lining replacement decks	1/2	2	17 1/2 x 17 3/4	20	9	37	17	T1120Y	\$ 115
EP-1-2828	3/4	1	27 3/4 x 27 3/4	45	20	45	20	T1287Y	\$ 475
EP-2-2828	3/4	2	27 3/4 x 27 3/4	45	20	90	40	T1287A	\$ 475
GP61	1	2	29 3/4 x 25 1/4	45	20	90	46	T1116Y	\$ 420
GP51	1	2	20 3/4 x 25 1/4	35	16	70	32	T1192Y	\$ 445

LightStone DECKS

Model	Part # Each Stone	List Price US\$ Each Stone	# Stones Per Oven	List Price US\$	
				Complete Set of Stones	Complete Set in lieu of Cordierite
BK-18	T1350Y	\$ 170	1	\$ 170	\$ 170
P18S	T1350Y	\$ 170	2	\$ 315	\$ 210
P24	T1349Y	\$ 185	1	\$ 185	\$ 185
P22S, DP-2, P48S	T1349Y	\$ 185	2	\$ 350	\$ 210
P46S	T1349Y	\$ 185	3	\$ 525	\$ 210
P44S	T1349Y	\$ 185	4	\$ 700	\$ 210

ACCESSORIES — STEEL DECKS

Item	Notes	List Price US\$
Steel Decks	N/C option when ordered in lieu of standard decks - Consult Factory for field retrofits	N/C

TIPS & HINTS

- ✓ Pre-heat ovens for 45 minutes
- ✓ Pre-heat ovens @ 75° BELOW desired cook/bake temperature
- ✓ Do not move baking location in the middle of a bake, but spinning okay
- ✓ Keep decks clean of flour, cheese, etc using a deck scraper/brush
- ✓ Use different area of deck each time for consistent deck temperatures
- ✓ During idle periods, reduce heat by 75°
- ✓ Minimize water content of products for faster cook/bake times
- ✓ For larger & thick products, reduce temperature and increase bake/cook time

DECK OVENS



SELECTING A DECK OVEN

Selecting a best deck oven for your operational requirements is accomplished by first choosing the utility type (natural gas, LP gas or electric), the combination of features which deliver the appropriate benefits for your needs and then selecting the correct deck size/number of decks from the chart on page 45 to meet your production requirements.

FEATURE / BENEFIT GUIDE

DECK TYPE

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 HEIGHTS

6 7/8" to 8" Heights	Highest intensity of top heat — excellent for pizza, breads and most baked goods
10" Heights	Provides greater access to rear deck area for roasting — suitable for pizza, breads and baking
12" to 16" Heights	Recommended for roasting and exceptionally tall products

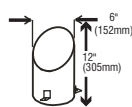
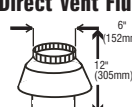
DECK DEPTH

24" Stubby/Shallow	Ideal for space conservation and narrow cook lines — ovens are only 33" deep overall
30" to 44" Standard	Increased capacity and volume, greater access, accepts larger pans

THERMOSTATS

Bake Thermostats	150° to 550° F range (65° to 288° C) — calibrated for optimal baking performance — <i>GAS OVENS</i> 140° to 550° F range (60° to 288° C) — calibrated for optimal baking performance — <i>ELECTRIC OVENS</i>
Pizza Thermostats	300° to 650° F range (149° to 343° C) — ideal for pizza, higher temperature and consistency — <i>GAS OVENS</i> 284° to 680° F range (140° to 360° C) — ideal for pizza, higher temperature and consistency — <i>ELECTRIC OVENS</i>

VENTING

Standard Flue 	For exhausting into canopy hood (standard) R3155A
Direct Vent Flue 	For direct venting into a chimney — optional n/c R3002A

PLEASE! TELL US WHAT YOU WANT AT NO EXTRA CHARGE:

A. Deck Material:

- Ceramic Hearth or
 Steel Deck

B. Thermostat Type:

- Bake 550°F or
 Pizza 680°F

C. Vent Type:

- Standard Flue or
 Direct Vent Flue

D. Leg Height:

- See Leg Guide on
page 61



DECK OVENS

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

BAKERS PRIDE Deck Ovens are designed to offer flexibility, quality performance and deliver consistent results. Our unique heat flow controls and heat diverter panels allow the baker to control both top and bottom heat without the use of tools for the perfect product every time.

All BAKERS PRIDE Deck Ovens are built to last for years of trouble free operation featuring solid unitized frames constructed of heavy-duty, hand-welded angle iron for structural integrity.

Burners are fabricated from 1 1/4" and 1 1/2" heavy steel pipe with up to 140,000 BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and 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. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per deck.

Production Per Hour / Per Deck Formula:

$$\text{Pizza Per Oven} \times \frac{60 \text{ minutes}}{\text{Bake Time}} \times \# \text{ Decks} = \text{Pizza Per Hour / Per Deck}$$

Example:

$$16'' \text{ Pizza; Model Y-602 Double; 8 minute Bake Time} \quad 6 \quad \times \quad \frac{60}{8} \quad \times \quad 2 \quad = \quad 90 \text{ Pizzas Per Hour}$$

NOTE:

- * Double capacity for double stacked ovens
- * Triple capacity for triple stacked ovens

DECK OVEN CAPACITY							
Model	Pizzas Per Oven*			Baking Pan Capacity*			Production Per Hour / Per Deck 16" Pizza with 8 Minute Bake Time
	10"	16"	18"	13" x 18"	18" x 26"	12" x 20"	
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251 / 204	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45
EP-1-2828	4	2	1	2	1	2	15
EP-2-2828	8	4	2	4	2	4	30

IL FORNO CLASSICO

The IL FORNO CLASSICO combines the ambiance of a traditional old world brick oven with the convenience and control of modern technology.

Customize your installation to create a unique dining atmosphere to leave a lasting impression with your customers and build your business.

Perfectly balanced cooking and baking results are assured with our user-friendly technology and consistent, accurate and easy-to-use controls.

For the perfect display kitchen and superior results every time, time after time, experience the difference of Il Forno Classico.



The Il Forno Classico Difference

Ambiance & Atmosphere

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

High Performance — Perfect Results

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

User-Friendly — Easy To Operate

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

Simple & Easy to Install & Maintain

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

Ventilation

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

IL FORNO CLASSICO



FC-616 with Y-600DSP

IL FORNO CLASSICO® GAS FIRED OLD WORLD BRICK OVENS

The Il Forno Classico is available in three sizes to meet your space and production requirements and may be stacked on our standard deck ovens for increased production in limited spaces — FC-516 on our D-125 or DS-805, FC-616 on our Y-600, and FC-816 on our Y-800. The FC-616 and FC-816 now feature a new 32" extra-wide opening for ease of access to the bake/cooking chamber.

The Il Forno Classico is designed and engineered to be used either as-is, or finished 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.



BRICK LINING NOW STANDARD



Accessories & Options on Page 52, 60 & 61



SINGLE DECK

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
FC-516	48x36	1219x914	1	1	65 ¹ / ₄ x43x71	1657x1092x1803	1400	720	140,000	41.01	650	343	\$ 27,900
FC-616	60x36	1524x914	1	1	78 x43x71	1981x1092x1803	1781	873	140,000	41.01	650	343	\$ 29,900
FC-816	66x44	1676x1118	1	1	84x51x71	2134x1295x1803	2081	978	140,000	41.01	650	343	\$ 31,900



Dimensions nominal

Shipping Class #70 — Shipping weight includes decks and legs

Stainless models include 2 each stainless leg covers

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)]

Accessories & Options on Page 52, 60 & 61



DOUBLE STACKED

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
FC-516 / DS-805	48x36	1219x914	2	2	65 ¹ / ₄ x43x74	1657x1092x1880	2593	1179	210,000	61.51	650	343	\$ 38,500
FC-516 / D-125	48x36	1219x914	2	2	65 ¹ / ₄ x43x74	1657x1092x1880	2625	1193	265,000	77.65	650	343	\$ 39,000
FC-616 / Y-600	60x36	1524x914	2	2	78x43x74	1981x1092x1880	3288	1495	260,000	76.16	650	343	\$ 43,300
FC-816 / Y-800	66x44	1676x1118	2	2	84x51x74	2134x1295x1880	3805	1730	260,000	76.16	650	343	\$ 48,200



Dimensions nominal

Shipping Class #70 — Shipping weight includes decks and legs

Stainless models include 2 each stainless leg covers

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

Height includes 16" (406mm) standard legs on stacked units — (12" with D-125)

Height excludes flue [add 12" (305mm)] or eyebrow hood [add 24" (610mm)]

IL FORNO CLASSICO

IL FORNO CLASSICO® FINISH CHOICES & OPTIONS

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

ONE

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

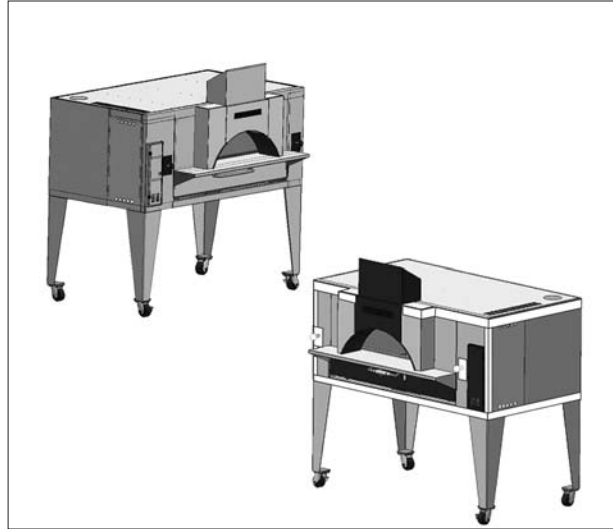
TWO

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

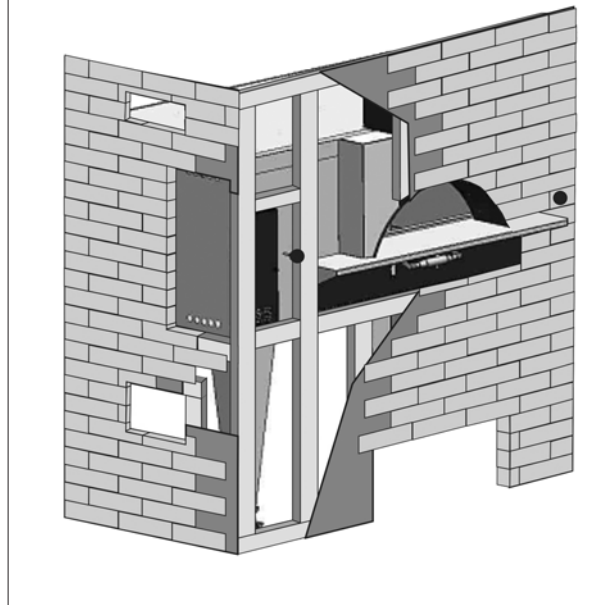
THREE

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.

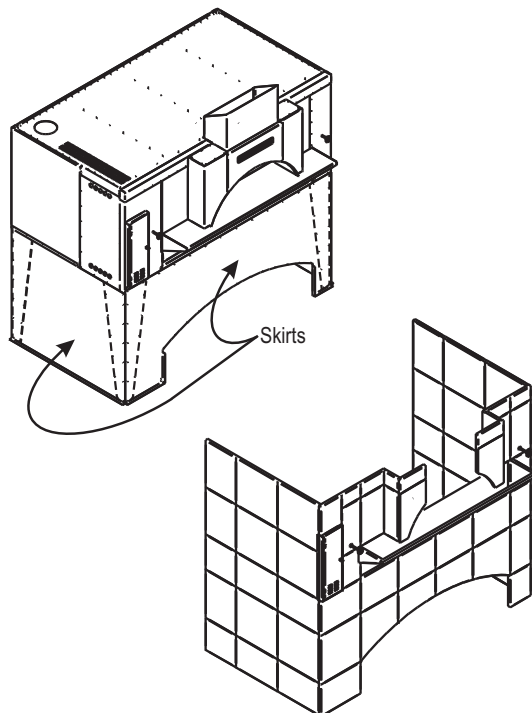
ONE - Plain/As-Is or Decorative Trim Style



TWO: Traditional/Facade Style



THREE: DSP Style

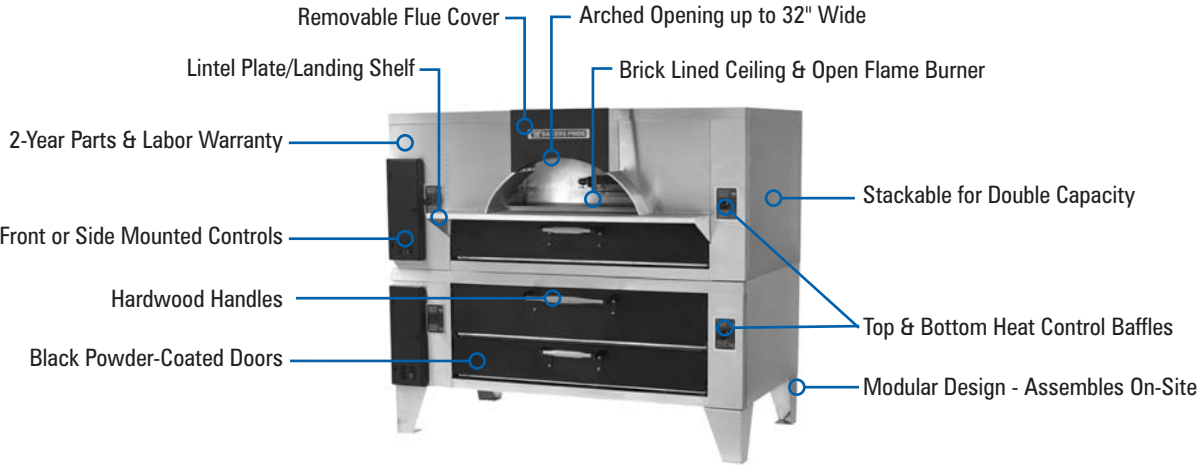




IL FORNO CLASSICO

TELL US WHAT YOU WANT &
WE'LL BUILD AN OVEN JUST FOR YOU!

IL FORNO CLASSICO® DESIGN & SPECIFICATION OPTIONS



IL FORNO Check List

Hinged Control Panel Door Mount (choose one)

Front Mounted
 Side Mounted

Hinged Control Panel Door Finish (choose one)

Black Powder Coated
 Stainless Steel

Lower Combustion Chamber Door Finish (choose one)

Black Powder Coated
 Stainless Steel

Removable Flue Cover Finish (choose one)

Black Powder Coated
 Stainless Steel

Lintel Plate / Plate Shelf (choose one)

Provided to Customer for covering with tile, stone, etc.
- 1" lower than cook/bake surface

Covered by Factory in stainless steel ready-to-use
- Same height as cook/bake surface

Gas Type (choose one)

Natural Gas
 L.P. Gas

Electric Type (choose one)

115 volts, AC
 240 volts, AC

Casters (set of 4) — Not suitable for DSP style finish with skirts

Yes
 No

LOWER OVEN of STACKED INSTALL Check List

Hinged Control Panel Door Mount (choose one)

Front Mounted
 Side Mounted

Hinged Control Panel Door Finish (choose one)

Black Powder Coated
 Stainless Steel

Bake Combustion Chamber Door Finish (choose one)

Black Powder Coated
 Stainless Steel

Lower Chamber Door Finish (choose one)

Black Powder Coated
 Stainless Steel

Gas Type (choose one)

Natural Gas
 L.P. Gas

Casters (set of 4) — Not suitable for DSP style finish with skirts

Yes
 No

HOW DO YOU INTEND TO FINISH/BUILD IN YOUR OVEN — Choose One

As Is / Decorative Exterior Trim - Casters Included

DSP Style - Apply tile/stone directly onto ovens - Skirts Included - Casters Excluded

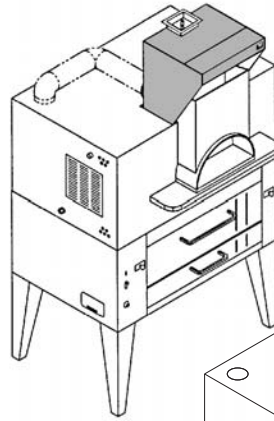
Traditional - Building a facade/enclosure - Casters Included

NOTE:
See specification sheets for additional options & accessories

IL FORNO CLASSICO OPTIONS & ACCESSORIES

IL FORNO CLASSICO® EYEBROW STYLE EXHAUST HOODS

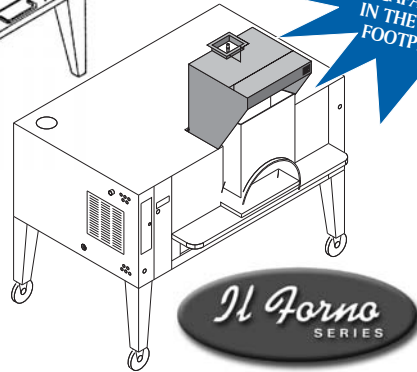
BAKERS PRIDE new Eyebrow Style Exhaust Hoods are designed to capture flue gases and bi-products of combustion. Easily mounted to the top of our Il Forno Classico ovens, they feature all 18 gauge type 304 stainless steel construction. A full-length, semi-concealed grease gutter with removable grease cup, U.L. Classified stainless steel baffle filters and are provided ready for Ansul piping. PB-24 is designed for stand alone Il Forno ovens and the PB-24S is for double stacked installations.



FC-516 / DS-805 with PB-24S
shown with optional
PB-24S Eyebrow Hood



FC-616 with PB-24
shown with optional
PB-24 Eyebrow Hood



OVEN EXHAUST HOODS

Model	Exhaust CFM	Static Pressure	Duct Size		Overall Dimension*		Ship Wt.		List Price US\$
			in.	mm.	in.	mm.	lbs.	kilos	
PB-24	540	0.75	6x7	152x178	26x25 1/2x26	660x648x660	100	46	for single ovens \$ 4,565
PB-24S	540	0.75	6x7	152x178	26x25 1/2x26	660x648x660	100	46	for stacked ovens \$ 7,700

Shipping Class #70
Dimensions nominal



D-125-DSP
shown without top riser
and without skirts



D SERIES - DSP STYLE DISPLAY OVENS

Designed for exhibition kitchens, these new ovens are engineered to be "built-in" behind brick or stone.

With all the features and benefits of our standard D series ovens, they feature natural black or stainless steel doors and custom wood handles. Lintel plates support the brick or masonry for ease of installation. Includes dome plus front and side skirts. May be used as a lower oven stacked with IL Forno model FC-516.

Natural or LP gas. Legs and flue included at N/C.

Accessories & Options on Page 60 & 61

G D SERIES

Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas**		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
D-125-DSP	48x36	1219x914	1	1	65 1/4x43x59	1657x1092x1499	1105	501	125,000	36.61	650	343	\$ 11,800
D-250-DSP	48x36	1219x914	2	2	65 1/4x43x70	1657x1092x1778	2090	948	250,000	73.22	650	343	\$ 23,300



*Height excludes dome riser
*Height includes 30" (762 mm) standard legs on D-125
*Height includes 12" (305 mm) standard legs on D-250
Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal
**D-125 - 105,000 BTUH with LP gas, (30.76 KW)
**D-250 - 210,000 BTUH with LP gas, (61.52 KW)



DS-990-DSP
built-in ready



GAS DECK OVENS

DS SERIES - DSP STYLE DISPLAY OVENS

Designed for exhibition kitchens, these new ovens are engineered to be "built-in" behind brick or stone.

With all the features and benefits of our standard DS series ovens, they feature natural black or stainless steel doors and custom wood handles. Lintel plates support the brick or masonry for ease of installation. Includes dome plus front and side skirts. May be used as a lower oven stacked with IL Forno model FC-516. Natural or LP gas. Legs and flue included at N/C.

Accessories & Options on Page 60 & 61

DS-DSP SERIES

Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
DS-805-DSP	48x36	1219x914	1	1	65 ¹ / ₄ x43x65	1657x1092x1651	1073	487	70,000	20.50	650	343	\$ 11,100
DS-990-DSP	48x36	1219x914	2	2	65 ¹ / ₄ x43x76 ¹ / ₈	1657x1092x1993	2023	918	140,000	41.00	650	343	\$ 21,300



*Height includes dome & 30" (762 mm) standard legs on GS-805 and DS-805
*Height includes dome & 16" (406 mm) standard legs on GS-990 and DS-990
Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal

Y SERIES - DSP STYLE DISPLAY OVENS

Ideal for display cooking and exhibition kitchens, these new ovens are designed and engineered to be "built-in" behind brick, stone or tile.

With the features and benefits of our standard Y-Series ovens, they feature Old World style natural black doors and custom wooden handles. Lintel plates support the masonry or tile for ease of installation. All stainless finish available. Includes dome plus front & side skirts. Dome is removable for ease of installation. Natural or LP gas. Legs and flue included at N/C.



Y-602-DSP
with optional stone finish



Y-DSP SERIES

Accessories & Options on Page 60 & 61

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
Y-600-DSP	60x36	1524x914	1	1	78x43x65	1981x1092x1651	1387	628	120,000	35.15	650	343	\$ 13,930
Y-602-DSP	60x36	1524x914	2	2	78x43x76 ¹ / ₈	1981x1092x1993	2641	1200	240,000	70.30	650	343	\$ 26,600
Y-800-DSP	66x44	1676x1118	1	1	84x51x65	2134x1295x1651	1604	726	120,000	35.15	650	343	\$ 16,900
Y-802-DSP	66x44	1676x1118	2	2	84x51x76 ¹ / ₈	2134x1295x1993	3884	1397	240,000	70.30	650	343	\$ 33,500



*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 Class #70 — Shipping weight includes decks and legs
Dimensions nominal

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

Less Dome, Subtract \$350 List — Stone & Tile Kits Sold Separately

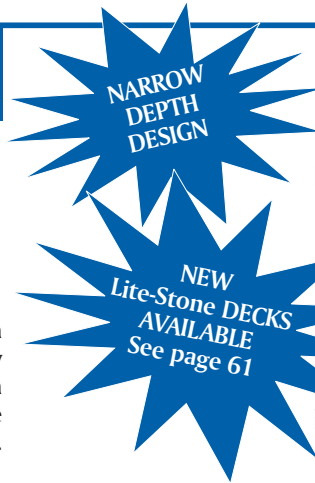
GAS DECK OVENS

STUBBY-SHALLOW DEPTH 8" DECK HEIGHTS DECK OVENS

Ideal for kitchens with narrow aisles and for use in traditional kitchen cook lines, our space saving Stubby models are only 33" deep overall while delivering high volume and the quality of a full size model. Ovens are stackable three high and feature ceramic hearth decks. Stainless steel exteriors are standard.

Heat control damper allows chef to adjust top and bottom heat for perfect bake results. 680° F (343°C) thermostats standard. 550° F (288° C) bake thermostats and/or steel decks are available at no extra charge. Please specify when ordering. Natural or LP gas.

Legs and flue included at N/C. Casters optional - see page 60.



4151
with optional casters



Accessories & Options on Page 60 & 61



8" DECK HEIGHTS

Model	Same as Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
151	101	36x24 ¹ / ₂	914x622	1	1	48x33x54	1219x838x1372	820	372	48,000	14.06	650	343	\$ 9,890
152	102	36x24 ¹ / ₂	914x622	2	2	48x33x64	1219x838x1626	1508	684	96,000	28.12	650	343	\$ 19,480
153	103	36x24 ¹ / ₂	914x622	3	3	48x33x78	1219x838x1981	2200	1087	144,000	42.19	650	343	\$ 29,070
3151		45x24 ¹ / ₂	1143x622	1	1	57x33x54	1448x838x1372	958	434	70,000	20.50	650	343	\$ 11,800
3152		45x24 ¹ / ₂	1143x622	2	2	57x33x64	1448x838x1626	1787	810	140,000	41.00	650	343	\$ 23,300
3153		45x24 ¹ / ₂	1143x622	3	3	57x33x78	1448x838x1981	2620	1188	210,000	61.50	650	343	\$ 34,800
4151		54x24 ¹ / ₂	1372x622	1	1	66x33x54	1676x838x1372	1093	496	70,000	20.50	650	343	\$ 12,700
4152		54x24 ¹ / ₂	1372x622	2	2	66x33x64	1676x838x1626	2050	933	140,000	41.00	650	343	\$ 25,100
4153		54x24 ¹ / ₂	1372x622	3	3	66x33x78	1676x838x1981	3024	1372	210,000	61.50	650	343	\$ 37,500



*Height includes 30" (762 mm) standard legs on models 151, 3151, 4151 and 104

*Height includes 16" (406 mm) standard legs on models 152, 3152, 4152 and 105

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

Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal

NEW 2-YEAR LIMITED PARTS & LABOR WARRANTY!



451
with optional casters



SPACE-SAVING
NARROW
WIDTH
DESIGN

GAS DECK OVENS

CONVECTION FLO DECK OVENS

Our unique natural-convection style heat circulation system eliminates the need for fans or blower systems. The Convection Flo Series features a parallel burner for uniform heat and a heat control damper for top and bottom heat control and perfectly balanced, consistent results (convection flo).

All stainless steel exteriors and ceramic hearth decks are standard. 550° F (288° C) bake thermostats and steel decks are available N/C, please specify when ordering.

Natural or LP gas. Legs and flue included at N/C.

New Lite-Stone Decks available - see page 61. Optional casters - see page 60.

8" DECK HEIGHTS

Accessories & Options on Page 60 & 61

Model	Same as Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
		in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
251	201	36x34 1/2	914x876	1	1	48x43x54	1219x1092x1372	943	428	60,000	17.58	650	343	\$ 9,890
252	202	36x34 1/2	914x876	2	2	48x43x64	1219x1092x1626	1772	804	120,000	35.16	650	343	\$ 19,480
253	203	36x34 1/2	914x876	3	3	48x43x78	1219x1092x1981	2715	1232	180,000	52.80	650	343	\$ 29,070
351	301	45x34 1/2	1143x876	1	1	57x43x54	1448x1092x1372	1087	493	70,000	20.50	650	343	\$ 11,800
352	302	45x34 1/2	1143x876	2	2	57x43x64	1448x1092x1626	2060	934	140,000	41.00	650	343	\$ 23,300
353	303	45x34 1/2	1143x876	3	3	57x43x78	1448x1092x1981	3033	1376	210,000	61.50	650	343	\$ 34,800
451	401	54x34 1/2	1372x876	1	1	66x43x54	1676x1092x1372	1259	571	80,000	23.44	650	343	\$ 12,700
452	402	54x34 1/2	1372x876	2	2	66x43x64	1676x1092x1626	2294	1041	160,000	46.88	650	343	\$ 25,100
453	403	54x34 1/2	1372x876	3	3	66x43x78	1676x1092x1981	3327	1510	240,000	70.20	650	343	\$ 37,500



*Height includes 30" (762 mm) standard legs on models 251, 351, 451, 204, 304 and 404
 *Height includes 16" (406 mm) standard legs on models 252, 352, 452, 205, 305 and 405
 *Height includes 6" (152 mm) standard legs on models 253, 353 and 453
 Shipping Class #70 — Shipping weight includes decks and legs
 Dimensions nominal

NEW 2-YEAR LIMITED PARTS & LABOR WARRANTY!

GAS DECK OVENS

D SERIES – 10 3/4" DECK HEIGHTS DECK OVENS

The D-125 ovens feature a ceramic hearth deck, top and bottom heat control and are powered by a dual-burner heat system. 125,000 BTUH natural gas and 105,000 BTUH with liquid propane.

With an extra high 10 3/4" deck the D-125 is stackable (model D-250) or may be used as a lower deck to our IL Forno Classico model FC-516.

Stainless steel exteriors are standard. 550 ° F (288° C) bake thermostat available at no charge.

Natural or LP gas. Legs and flue included at N/C.

Optional Lite-Stone Decks on page 61.



D-125
with optional casters



Accessories & Options on Page 60 & 61

 D SERIES

Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas**		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KGC	F°	C°	
D - 125	48x36	1219x914	1	1	65 ¹ / ₄ x43x59	1657x1092x1499	1105	501	125,000	36.61	650	343	\$ 11,400
D - 250	48x36	1219x914	2	2	65 ¹ / ₄ x43x70	1657x1092x1778	2090	948	250,000	73.22	650	343	\$ 22,500



*Height includes 30" (762 mm) standard legs on D-125
 *Height includes 12" (305 mm) standard legs on D-250
 Shipping Class #70 — Shipping weight includes decks and legs
 Dimensions nominal
 **D-125 - 105,000 BTUH with LP gas, (30.76 KW)
 **D-250 - 210,000 BTUH with LP gas, (61.52 KW)

**NEW 2-YEAR LIMITED
PARTS & LABOR
WARRANTY!**



DS - 805
with optional casters

GAS DECK OVENS

GS/DS SERIES – 7" DECK HEIGHTS DECK OVENS

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

GS/DS SERIES

Accessories & Options on Page 60 & 61

Model	Deck Size		# Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
GS - 805	36x36	914x914	1	1	53 ¹ / ₄ x43x55	1353x1092x1397	905	410	60,000	17.58	650	343	\$ 10,600
GS - 990	36x36	914x914	2	2	53 ¹ / ₄ x43x66	1353x1092x1676	1700	771	120,000	35.15	650	343	\$ 20,900
DS - 805	48x36	1219x914	1	1	65 ¹ / ₄ x43x55	1657x1092x1397	1073	487	70,000	20.50	650	343	\$ 10,900
DS - 990	48x36	1219x914	2	2	65 ¹ / ₄ x43x66	1657x1092x1676	2023	918	140,000	41.00	650	343	\$ 21,500



*Height includes 30" (762 mm) standard legs on GS-805 and DS-805

*Height includes 16" (406 mm) standard legs on GS-990 and DS-990

Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal

Y SERIES – 8" DECK HEIGHTS DECK OVENS

The Y Series are the greatest selling Deck Ovens in the world. Designed for high volume, quality pizza baking, they feature ceramic hearth decks, unique microslide top & bottom heat controls, 120,000 BTUH per deck and may be stacked two high or as a lower deck to our Il Forno Classico FC-616. Stainless steel exteriors are now standard. Natural or LP gas. Legs and flue included at N/C.

2 year limited parts & labor warranty.



Y-602
with optional casters

**DON'T FORGET
TO ORDER
CASTERS!**
See page 60



Y SERIES

Accessories & Options on Page 60 & 61

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Gas		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	F°	C°	
Y - 600	60x36	1524x914	1	1	78x43x55	1981x1092x1397	1387	628	120,000	35.15	650	343	\$ 13,700
Y - 602	60x36	1524x914	2	2	78x43x66	1981x1092x1676	2641	1200	240,000	70.30	650	343	\$ 27,100
Y - 800	66x44	1676x1118	1	1	84x51x55	2134x1295x1397	1604	726	120,000	35.15	650	343	\$ 16,600
Y - 802	66x44	1676x1118	2	2	84x51x66	2134x1295x1676	3084	1397	240,000	70.30	650	343	\$ 32,900



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

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

Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal

ELECTRIC DECK OVENS

EP, EB & ER SERIES – DECK OVENS

BAKERS PRIDE EP, EB and ER Series electric deck ovens feature "U" shaped elements, top and bottom, spaced every 9 1/2" and infinite top and bottom heat controls for uniform and consistent temperatures and perfectly balanced baking and cooking results. Available in 8" or 12" deck heights, these ovens may be mixed or matched for pizza, baking or roasting applications. Optional steam injection features interior steam manifolds. Pizza ovens feature ceramic hearth decks. Bake and Roast ovens feature steel decks. Standard and international voltages available. 1Ø or 3Ø available. Casters available - see page 60.



ER-1-12-3836
with optional casters



38" Wide by 36" Deep Decks

Accessories & Options on Page 60 & 61



7" PIZZA

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EP-1-8-3836	38x36	965x914	1	1	55x43x56	1397x1092x1422	600	273	208 or 220-240	8,000	800	427	\$ 9,280
EP-2-8-3836	38x36	965x914	2	2	55x43x66	1397x1092x1676	1200	546	208 or 220-240	16,000	800	427	\$ 18,260
EP-3-8-3836	38x36	965x914	3	3	55x43x66	1397x1092x1676	1800	819	208 or 220-240	24,000	800	427	\$ 27,240

Accessories & Options on Page 60 & 61



8" BAKING

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EB-1-8-3836	38x36	965x914	1	1	55x43x56	1397x1092x1422	600	273	208 or 220-240	8,000	550	288	\$ 8,730
EB-2-8-3836	38x36	965x914	2	2	55x43x66	1397x1092x1676	1200	546	208 or 220-240	16,000	550	288	\$ 17,160
EB-3-8-3836	38x36	965x914	3	3	55x43x66	1397x1092x1676	1800	819	208 or 220-240	24,000	550	288	\$ 25,590

Accessories & Options on Page 60 & 61



12" BAKING & ROASTING

Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
ER-1-12-3836	38x36	965x914	1	1	55x43x60	1397x1092x1524	700	318	208 or 220-240	8,000	550	288	\$ 10,170
ER-2-12-3836	38x36	965x914	2	2	55x43x68	1397x1092x1727	1400	636	208 or 220-240	16,000	550	288	\$ 20,040
ER-3-12-3836	38x36	965x914	3	3	55x43x72	1397x1092x1829	2100	954	208 or 220-240	24,000	550	288	\$ 29,910



*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 Class #70 — Shipping weight includes decks and legs

Dimensions nominal

EB Bake and ER Roast Models: Add \$330 List for Each Ceramic Deck
 EP Pizza Models include ceramic decks



**NEW 2-YEAR LIMITED
PARTS & LABOR
WARRANTY!**

Replaces Models
P-1
P-2
P-3
B-1
B-2
B-3
R-1
R-2
R-3



EP-1-8-5736
with optional casters



ELECTRIC DECK OVENS

EP, EB & ER SERIES – DECK OVENS

BAKERS PRIDE EP, EB and ER Series electric deck ovens feature "U" shaped elements, top and bottom, spaced every 9 1/2" and infinite top and bottom heat controls for uniform and consistent temperatures and perfectly balanced baking and cooking results. Available in 8" or 12" deck heights, these ovens may be mixed or matched for pizza, baking or roasting applications. Optional steam injection features interior steam manifolds. Pizza ovens feature ceramic hearth decks. Bake and Roast ovens feature steel decks. Standard and international voltages available. 1Ø or 3Ø available. New Lite-Stone Decks and casters optional - see pages 60 and 61.

57" Wide by 36" Deep Decks

7" PIZZA													
<i>Accessories & Options on Page 60 & 61</i>													
Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EP-1-8-5736	57x36	1448x914	1	1	74x43x56	1880x1092x1422	750	341	208 or 220-240	12,000	800	427	\$ 12,380
EP-2-8-5736	57x36	1448x914	2	2	74x43x66	1880x1092x1676	1500	682	208 or 220-240	24,000	800	427	\$ 24,460
EP-3-8-5736	57x36	1448x914	3	3	74x43x66	1880x1092x1676	2250	1023	208 or 220-240	36,000	800	427	\$ 36,540

8" BAKING													
<i>Accessories & Options on Page 60 & 61</i>													
Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
EB-1-8-5736	57x36	1448x914	1	1	74x43x56	1880x1092x1422	750	341	208 or 220-240	12,000	550	288	\$ 11,940
EB-2-8-5736	57x36	1448x914	2	2	74x43x66	1880x1092x1676	1500	682	208 or 220-240	24,000	550	288	\$ 23,580
EB-3-8-5736	57x36	1448x914	3	3	74x43x66	1880x1092x1676	2250	1023	208 or 220-240	36,000	550	288	\$ 35,220

12" BAKING & ROASTING													
<i>Accessories & Options on Page 60 & 61</i>													
Model	Deck Size		# of Decks	Cooking Chambers	Overall Dimension*		Ship Wt.		Electrical		Thermostat		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	Volts	Watts	F°	C°	
ER-1-12-5736	57x36	1448x914	1	1	74x43x60	1880x1092x1524	700	318	208 or 220-240	12,000	550	288	\$ 13,820
ER-2-12-5736	57x36	1448x914	2	2	74x43x68	1880x1092x1727	1400	636	208 or 220-240	24,000	550	288	\$ 27,340
ER-3-12-5736	57x36	1448x914	3	3	74x43x72	1880x1092x1829	2100	2100	208 or 220-240	36,000	550	288	\$ 40,860



*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 Class #70 — Shipping weight includes decks and legs
 Dimensions nominal

EB Bake and ER Roast Models: Add \$330 List Per Deck for Each Ceramic Deck
 EP Pizza Models include ceramic decks



**NEW 2-YEAR LIMITED
PARTS & LABOR
WARRANTY!**

Replaces Models
E-541
E-542
E-543
B-541
B-542
B-543
E/B-544
E/B-545
E/B-546

DECK OVENS ACCESSORIES & REPLACEMENT DECKS



SPECIAL ORDER DECK OVENS — Consult Factory for pricing, lead times and minimum order quantities

ACCESSORIES & OPTIONS — ALL DECK OVEN MODELS

Some options are only valid when ordered and shipped with unit

Item	Notes	List Price US\$
Casters	Set of 4 — Casters standard with Il Forno	\$ 415
Stainless Steel Leg Covers	Per Pair — Standard legs are Bakertone Grey	\$ 310
Standard Legs	Set included with oven - Per Extra Set — Standard legs are Bakertone Grey	\$ 300
Special Height Legs	Per Set of 4 — Specify Length	\$ 360
Direct Vent Flue	Gas Models Only	No Charge
	Il Forno Classico	Not Available
Steam Injection Piping	First Deck:	\$ 1200
	Each Additional Deck:	\$ 600
Steam Generator by others	by others — call factory for details	by others
Automatic Oven Starter	Gas Models Only — Order 1 Per Deck	\$ 550
All Stainless Exterior	Il Forno Classico Y-602-DSP — Standard on all other models Per Deck:	No Charge
Side Mounted Controls	Specify when ordering — DS-805, D-125, Y-600, Y-800 and Il Forno Only	No Charge
Remote Controls	Il Forno Classico Only — Booster burner controls	\$ 400
5-Hour Timer	EB/ER-3836 and 5736 models only - N/A on EP models Per Deck:	\$ 260
480volt	EP/EB/ER 3836 and 5736 models only	\$ 480
Deck Brush & Scraper	48" Long with Wood Handle — PN: T5149X	\$ 140
	2" High For Counter Top Ovens — PN: T5107Y	\$ 85
Natural Woodsmoke Essence Boxes	Stainless Steel Wood Chip Box	\$ 288

ACCESSORIES & OPTIONS — Il Forno Classico & DSP Models

Natural Wood Smoke Essence Boxes	Each Box — Perforated stainless boxes	\$ 288
Remote Controls	Booster Burner Controls ONLY	\$ 400
Stone, Tile, or Thin Brick	<i>We will source the stone or tile for you and ship with ovens. Installation by Customer.</i>	
On-Site Training & Chef Support <i>Prices include pre-visit consultation, travel & expenses. All foodstuff supplied by customer.</i>	First Day — NET	\$ 2,400
	Each Additional Day — NET	\$ 1,200

ON-SITE TRAINING & CHEF SUPPORT PROGRAM

- ☐ A certified professional chef will visit your location to train, teach and work with you and your staff. They will review operational standards, fine tune time, temperature and recipes to ensure you understand and receive all the benefits of your new Il Forno Classico oven.

FREE PERFORMANCE CHECK

- ☐ This free-of-charge 18-stage, on-site, after installation performance check by qualified technicians is highly recommended and is offered upon request.



Natural Wood Smoke Essence Boxes



DECK OVENS ACCESSORIES & OPTIONS

DECK OVEN REPLACEMENT DECKS — CORDIERITE

Replacement Deck For Model	Deck Thickness in Inches	#Ceramics Per Oven	Deck Size Per Piece in Inches	Single Piece Ship Weight		Sets Ship Weight		Part # Each Ceramic	List Price US\$ Each Ceramic	Part # Per Set	List Price US\$ Complete Set
				lbs.	kilos	lbs.	kilos				
FC-816, Y-800	1 ½	4	22 x 33	65	30	260	118	T1153Y	\$ 765	T1153X	\$ 2670
FC-616, Y-600	1 ½	3	20 x 36	90	41	270	123	T1118Y	\$ 685	T1118X	\$ 1800
FC-516	1 ½	4	18 x 24	64	29	253	115	T1187Y	\$ 685	T1187X	\$ 2405
D-125, DS-805	1 ½	2	24 x 36	120	55	240	109	T1102Y	\$ 685	T1107X	\$ 1200
GS-805	1 ½	2	18 x 36	80	36	160	73	T1101Y	\$ 685	T1109X	\$ 1200
251, 201, 204	1 ½	2	18 x 34 ½	80	36	160	73	T1104Y	\$ 585	T1111X	\$ 1050
351, 301, 304	1 ½	2	22 ½ x 34 ½	104	47	207	94	T1105Y	\$ 765	T1112X	\$ 1350
451, 401, 404	1 ½	3	18 x 34 ½	80	36	240	109	T1104Y	\$ 585	T1110X	\$ 1555
151, 101, 104	1 ½	2	18 x 24 ½	80	36	160	73	T1106Y	\$ 520	T1113X	\$ 920
3151	1 ½	2	22 ½ x 24 ½	104	47	207	94	T1158Y	\$ 685	T1158X	\$ 1200
4151	1 ½	3	18 x 24 ½	80	36	240	109	T1106Y	\$ 520	T1149X	\$ 920
P-1, R-1, B-1, L-1	1	2	20 x 30	74	34	147	67	T1168Z	\$ 505	T1168X	\$ 890
E-541, B-541, R-544	1	3	18 x 36	68	31	204	93	T1165Z	\$ 505	T1165X	\$ 1335
E-3836	1	2	19 x 36	60	27	120	55	T1232A	\$ 535	T1232X	\$ 945
E-5736	1	3	19 x 36	60	27	180	82	T1232A	\$ 535	T1233X	\$ 1420

LightStone DECKS *For lower volume operations, dough high in sugar content, chefs who prefer a "lighter bake" on bottom crusts*

Model	Part # Each Stone	List Price US\$ Each Stone	# Stones Per Oven	List Price US\$ Complete Set of Stones	List Price US\$ Complete Set in lieu of Cordierite
FC-616, Y-600	T1336Y	\$ 735	3	\$ 1945	\$ 420
FC-816, Y-800	T1337Y	\$ 840	4	\$ 2955	\$ 420
FC-516, D-805, D-125	T1351Y	\$ 735	2	\$ 1295	\$ 420
GS-805	T1353Y	\$ 770	2	\$ 1360	\$ 420
4151	T1354Y	\$ 770	3	\$ 2050	\$ 420
251,451	T1355Y	\$ 770	2	\$ 1360	\$ 420
451	T1355Y	\$ 770	3	\$ 2040	\$ 420
351	T1356Y	\$ 790	2	\$ 1385	\$ 420
3151	T1357Y	\$ 550	2	\$ 970	\$ 420
151	T1358Y	\$ 420	2	\$ 740	\$ 420
4151	T1358Y	\$ 420	3	\$ 1115	\$ 420
E-3836	T1361Y	\$ 710	2	\$ 1260	\$ 420
E-5736	T1361Y	\$ 710	3	\$ 1875	\$ 420

DECK OVEN LEG GUIDE

Standard Heights	6" (152mm); 12" (305mm); 16" (406mm); 24" (610mm); 30" (762mm); 36" (914mm)	N/C
Standard Legs	Standard legs when purchased separately	\$ 300
Special Heights	Specify cut-to-order; per set of 4 — maximum height 36"	\$ 360

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

EQUIPMENT STANDS

CS / ES SERIES EQUIPMENT STANDS

BAKERS PRIDE Equipment Stands are heavy duty 14 gauge, type 304 stainless steel. Legs are 1 5/8" diameter 16 gauge tubular stainless steel with either adjustable bullet feet or heavy duty casters (two with locks). Under shelf is 18 gauge stainless steel. Ships "K.D."



ES-2460

NOW WITH
RAISED SIDE
& REAR LEDGES
PLUS
MARINE EDGE

CS SERIES — 35" (84 cm) Heights recommended for use with all Counter Top Ovens except GP and 2828

Stationary Model	With Casters Model	Overall Dimension		For Use With Models	Ship Wt. lbs.	List Price US\$	
		in.	mm.			Stationary	With Casters
CS - 3030	CS - 3030C	31x31x35	787x788x889	All Electric Countertop Ovens	48	\$ 1,140	\$ 1,650

NSF

MAXIMUM WEIGHT CAPACITY 800lbs PER STAND

*Dimensions nominal
Shipping Class #70*

ES SERIES — 24" (62 cm) Heights recommended for use with Griddles, Open Burner Ranges, Broilers & Stacked Equipment

Stationary Model	With Casters Model	Overall Dimension		For Use With Models	Ship Wt. lbs.	List Price US\$	
		in.	mm.			Stationary	With Casters
ES - 3030	ES - 3030C	31x31x24	787x788x610	XX-4/L-24/L-30/XG-24/XOB-4	48	\$ 1,120	\$ 1,620
ES - 3630	ES - 3630C	38x31x24	965x788x610	XX-6/L-36/XG-36/XOB-36	63	\$ 1,200	\$ 1,700
ES - 4830	ES - 4830C	49x31x24	1245x788x610	XX-8/L-48/XG-48/XOB-48	80	\$ 1,330	\$ 1,835
ES - 6030	ES - 6030C	61x31x24	1550x788x610	XX-10/L-60/XG-60	97	\$ 1,475	\$ 1,980
ES - 7230	ES - 7230C	73x31x24	1854x788x610	XX-12/L-72/XG-72	135	\$ 1,645	\$ 2,150

NSF

MAXIMUM WEIGHT CAPACITY 800lbs PER STAND

*Dimensions nominal
Shipping Class #70*

COC SERIES — 30" (762 cm) Height Single Deck; 16" (406mm) Height Double Deck

Stationary Model	With Casters Model	Overall Dimension		For Use With Models	Ship Wt. lbs.	List Price US\$	
		in.	mm.			Stationary	With Casters
S-COCS	S-COCSC	29x23 5/8x30	737x600x762	COC-E Single Deck	48	\$ 1,700	\$ 1,790
S-COCD	S-COCSDC	29x23 5/8x16	737x600x406	COC-E Double Deck	48	\$ 1,415	\$ 1,485

NSF

MAXIMUM WEIGHT CAPACITY 800lbs PER STAND

*Dimensions nominal
Shipping Class #70*

GAS CONNECTORS

SGC GAS CONNECTORS STATIONARY EQUIPMENT



SGC-75

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

SGC GAS CONNECTORS G						
Model	Inside Dia.		Length		BTU Capacity	List Price US\$
	in.	mm.	in.	mm.		
SGC - 75	3/4	19	48	1220	225,000	\$ 120
SGC - 100	1	25	48	1220	451,000	\$ 156

Shipping Class #70



MGC GAS CONNECTORS MOBILE EQUIPMENT



MGC-75

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

MGC GAS CONNECTORS G						
Model	Inside Dia.		Length		BTU Capacity	List Price US\$
	in.	mm.	in.	mm.		
MGC - 75	3/4	19	48	1220	180,000	\$ 410
MGC - 100	1	25	48	1220	334,000	\$ 500

Shipping Class #70





Bakers Pride products are available worldwide from an international network of Foodservice Equipment Distributors and Dealers. Our list of Representatives is noted below by country.

Bakers Pride products are also available on a non-exclusive basis to Distributors and Dealers in other markets by contacting us directly or our appointed Manufacturer's Representatives also noted below.

EUROPE

including RUSSIA & TURKEY

FMAB Int'l AB — Bo Fredriksson
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+46 54 29 35 55 fax
fmabi@telia.com

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www.rabcofoodservice.com

LATIN AMERICA / CARIBBEAN

International Sales Director — Jose Tapia
Punta Pacifica Edif Mystic Point Torre 200 Apt. 23-C
Panama Rep. of Panama
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(507) 215-3812 phone/fax
(507) 6619-4184 movil
joset@bkideas.com

MIDDLE EAST including PAKISTAN

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Osama Abu Ghazaleh
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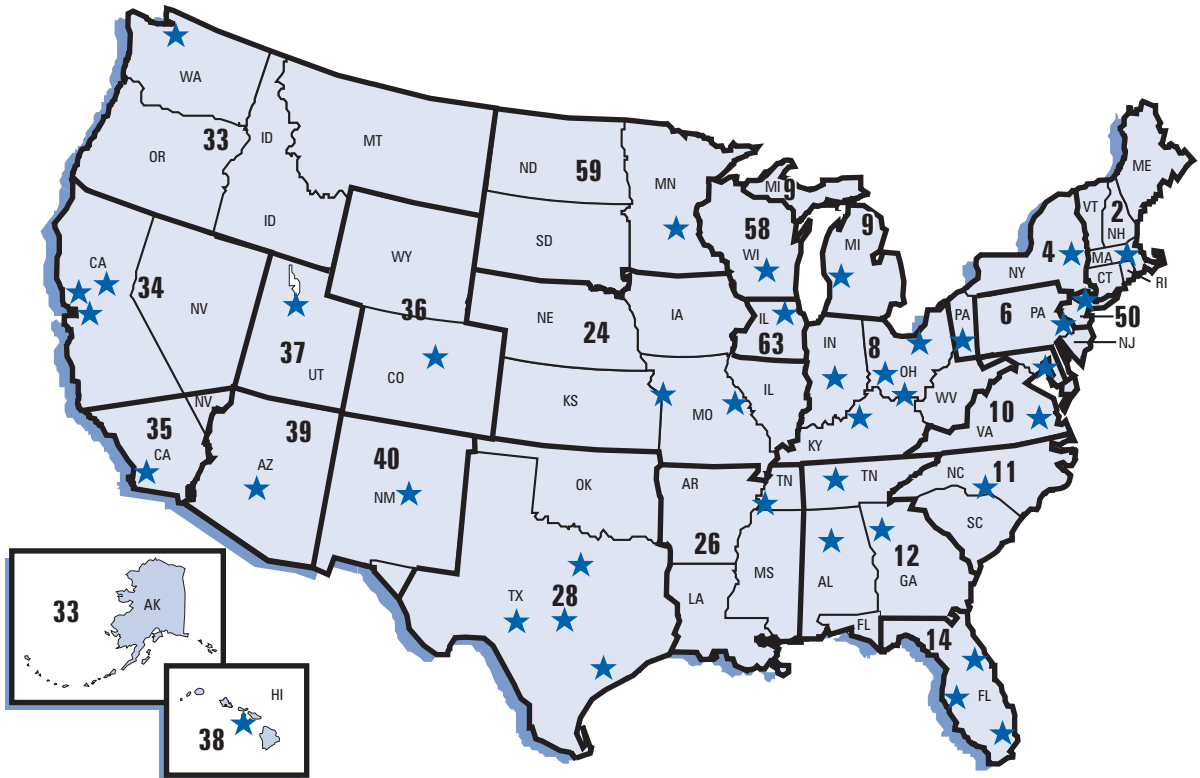
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6 Barsky Fleming Marketing Inc. — MAIN OFFICE
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8 The 2 Market Group — MAIN OFFICE
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9 GMD Foodservice Marketing, Inc. — MAIN OFFICE
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10 Equipment Solutions, Inc. — MAIN OFFICE
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jeffmote@bakerspride.com



EASTERN REGION

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(704) 543-6457 fax
Vince Dattolo
cell: 469-226-8425
vincdatt@bakerspride.com



WESTERN REGION

BAKERS PRIDE OVEN COMPANY
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(214) 924-3536
(847) 680-7499 fax
Steve Greenberg
cell: 214-924-3536
stevgree@bakerspride.com

WARRANTIES & SERVICE

BAKERS PRIDE LIMITED WARRANTY

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

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
- The serial number rating plate affixed to the equipment has not been defaced or removed.

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

COVERAGE PERIOD Full size gas and electric deck ovens: Two (2) year limited parts and labor; Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor.
Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.

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

EXCEPTIONS All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, milage or any other charges.

EXCLUSIONS

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

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

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

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

1 - 800 - 431 - 2745

HOW TO ARRANGE FOR SERVICE

All warranty service should be coordinated through the Technical Service Department at BAKERS PRIDE.

You can reach us, toll free, at 1 - 800 - 431 - 2745. All warranty service calls will be immediately dispatched by BAKERS PRIDE to the local Factory Authorized Service Center in your area.

When requesting service or parts identification, always specify:

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

11/15/2007



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