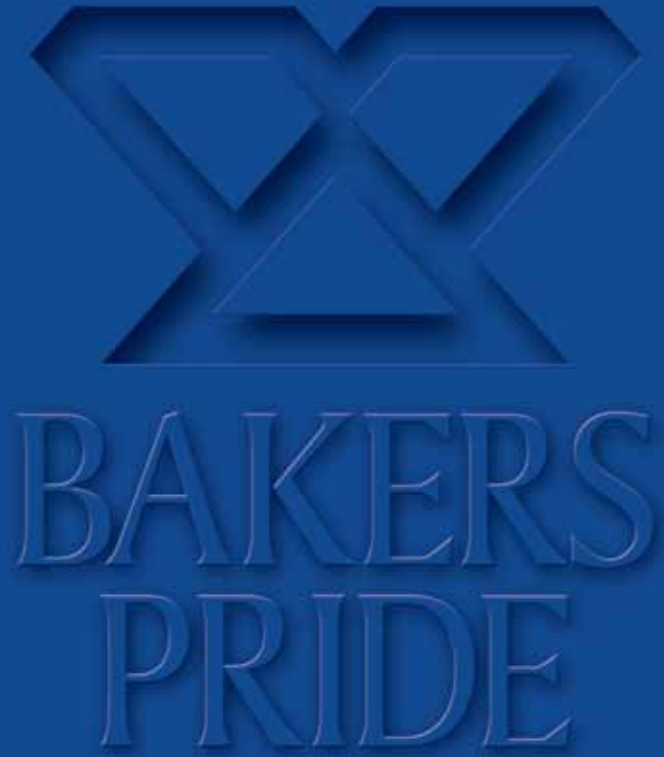


Built by Craftsman. Tested by Time.



Cooking and Baking Equipment

Volume 10

Edition 1

Product Guide & Price List

Dear Valued Customer,

Welcome to the Bakers Pride Product Guide and Price List for 2010. Founded in the mid 1940's, Bakers Pride has established a reputation of excellence in the Food Service Equipment industry, having initiated one of the most dramatic innovations in the history of American cuisine by inventing the modern production pizza oven. Along with our other well-known Cooking Solutions Brands, we represent over 160 years of experience providing high quality, reliable Food Service equipment and exceptional service.

Today, Bakers Pride is world renowned for exceptional commercial baking, cooking, broiling and pizza equipment. We provide a wide selection of quality deck ovens, counter top ovens, convection ovens, char broilers, griddles and cooking equipment to meet the need of the foodservice industry, worldwide.

Our world-class manufacturing facilities, innovation, product enhancements and new technologies insure that our customers will always receive world-class quality products.

Bakers Pride is part of the Standex Food Service Equipment Group. Thank you for considering us as a trusted supplier of your cooking equipment solutions.



E.J. Morrow
President,
Standex Cooking Solutions Group





Bakers Pride Oven Company
145 Huguenot Street, Mz1
New Rochelle, NY 10801

LOCAL (914) 576-0200
TOLL FREE (800) 431-2745
FAX (914) 576-0605
WEB www.bakerspride.com

Price Effective
February 19, 2010

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Prices listed herein are list prices. All prices are subject to change without notice. The electrical and dimensional information supplied is for reference purposes only. Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation.



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, 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.

XHD CookLine SERIES

XHD COOKLINE SERIES

XHD COOKLINE SERIES COUNTER TOP RANGES, GRIDDLES, FRYERS & CHAR BROILERS



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 HDG Series heavy-duty countertop griddles, our new HDOB Series open burner countertop ranges, new HDCB and HDCRB Series char broilers and the industry's standard in heavy-duty countertop char broilers, the classic XX and XXGS Series.

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

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

The HDG griddles are available in six sizes from 24" to 72" and two control options: manual or thermostatic snap-action, while the HDCB Series char broilers are available in cast iron radiant and the HDCRB Char Broilers available in GLO-Stone models.

HDOB 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.

XHD COOKLINE GRIDDLES

HDOB SERIES COUNTER TOP RANGES

The HDOB open burner countertop ranges are built extra tough to meet the demands of the busiest kitchens. Standard features include heavy-duty, construction, 30,000 BTUH cast iron burners, exceptionally heavy, individual cast iron top grates, durable stainless steel exteriors and stainless steel drip pans.

The HDOB countertop ranges are available in 2, 4, 6 or 8-burner models with standard flat surfaces or step-up models for saute. The HDOB Series matches perfectly with any XX or XHD Cookline product.

**TWO YEAR
WARRANTY**



HDOB-848

G COUNTER TOP RANGES

Model	Range Top Area		# of Burners	Overall Dimension*		Ship Wt.		Gas BTUH	List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos		
HDOB - 212	12 x 23 ³ / ₄	305 x 603	2	12x30 ¹ / ₈ x13 ¹³ / ₁₆	305x765x351	80	36	60,000	\$ 1,275
HDOB - 424	24 x 23 ³ / ₄	610 x 603	4	24x30 ¹ / ₈ x13 ¹³ / ₁₆	610x765x351	161	75	120,000	\$ 1,923
HDOB - 636	36 x 23 ³ / ₄	914 x 603	6	36x30 ¹ / ₈ x13 ¹³ / ₁₆	914x765x351	227	103	180,000	\$ 2,535
HDOB - 848	48 x 23 ³ / ₄	1219 x 603	8	48x30 ¹ / ₈ x13 ¹³ / ₁₆	1219x765x351	298	135	240,000	\$ 3,228



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



HDOB-424



**TWO YEAR
WARRANTY**

HDOBS SERIES COUNTER TOP STEP-UP RANGES

The HDOBS Step-Up ranges are perfect for saute and are built extra tough to meet the demands of the busiest kitchens. Standard features include heavy-duty, construction, 30,000 BTUH cast iron burners, exceptionally heavy, individual cast iron top grates, durable stainless steel exteriors and stainless steel drip pans.

The HDOB countertop ranges are available in 2, 4, 6 or 8-burner models with standard flat surfaces or step-up models for saute. The HDOBS Series matches perfectly with any XX or XHD Cookline product.

COUNTER TOP STEP-UP RANGES G

Model	Range Top Area		# of Burners	Overall Dimension*		Ship Wt.		Gas BTUH	List Price US\$
	in.	mm.		in.	mm.	lbs.	kilos		
HDOBS - 212	12 x 28 ¹ / ₂	305 x 724	2	12x30 ¹ / ₄ x16 ¹ / ₄	305x768x413	250	114	60,000	\$ 1,341
HDOBS - 424	24 x 28 ¹ / ₂	610 x 724	4	24x30 ¹ / ₄ x16 ¹ / ₄	610x768x413	320	145	120,000	\$ 2,020
HDOBS - 636	36 x 28 ¹ / ₂	914 x 724	6	36x30 ¹ / ₄ x16 ¹ / ₄	914x768x413	400	182	180,000	\$ 2,662
HDOBS - 848	48 x 28 ¹ / ₂	1219 x 724	8	48x30 ¹ / ₄ x16 ¹ / ₄	1219x768x413	540	245	240,000	\$ 3,392



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

*Rear burners are 16 3/4" (425mm) tall
Shipping Class #85



XHD COOKLINE GRIDDLES

HDG SERIES

LOW PROFILE COUNTER TOP GRIDDLES

The new HDG series griddles are available with your choice of 2 types of controls — manual or thermostatic snap action — for maximum precision and control. Standard features include 1" thick griddle plate, all stainless steel exterior, stainless steel grease pans, stainless steel splash guards, construction, and 30,000 BTUH burners for quick pre-heat and recovery. The HDG series counter top griddles are available in 5 sizes starting at 24" up to 72", in one foot increments. The HDG series griddle matches perfectly with any XX or XHD Series Cookline product.



HDMG-2436

MANUAL CONTROLS



Model	Grilling Area		Overall Dimension*		Ship Wt.		Controls	Gas		List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos		BTUH		
HDMG - 2424	23 ⁷ / ₈ x24	606x610	24x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	610x846x387	290	132	manual	80,000		\$ 2,550
HDMG - 2436	35 ⁷ / ₈ x24	911x610	36x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	914x846x387	430	195	manual	120,000		\$ 3,458
HDMG - 2448	47 ⁷ / ₈ x24	1216x610	48x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1219x846x387	520	236	manual	160,000		\$ 4,335
HDMG - 2460	59 ⁷ / ₈ x24	1521x610	60x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1524x846x387	710	323	manual	200,000		\$ 5,355
HDMG - 2472	71 ⁷ / ₈ x24	1826x610	72x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1829x846x387	860	391	manual	240,000		\$ 6,824

THERMOSTATIC - SNAP ACTION CONTROLS



Model	Grilling Area		Overall Dimension*		Ship Wt.		Controls	Gas		List Price US\$
	in.	mm.	in.	mm.	lbs.	kilos		BTUH		
HDTG - 2424	23 ⁷ / ₈ x24	606x610	24x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	610x846x387	290	132	thermostatic snap action	80,000		\$ 3,366
HDTG - 2436	35 ⁷ / ₈ x24	911x610	36x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	914x846x387	430	195	thermostatic snap action	120,000		\$ 4,488
HDTG - 2448	47 ⁷ / ₈ x24	1216x610	48x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1219x846x387	520	236	thermostatic snap action	160,000		\$ 5,625
HDTG - 2460	59 ⁷ / ₈ x24	1521x610	60x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1524x846x387	710	323	thermostatic snap action	200,000		\$ 7,099
HDTG - 2472	71 ⁷ / ₈ x24	1826x610	72x33 ⁵ / ₁₆ x15 ⁷ / ₃₂	1829x846x387	860	391	thermostatic snap action	240,000		\$ 9,129



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

XHD CHAR BROILERS

HDCB / HDCRB SERIES COUNTER TOP CHAR BROILERS

The HDCB Series gas radiant char broilers are designed for heavy duty charcoal style broiling without the use of coal or ceramic stones. The HDCRB Series features Glo-Stone models which gives additional flame-flare for a richer flavor profile.

They feature heavy duty, construction, high input 20,000 BTUH clog proof burners located every 4 7/8" for maximum performance, cast iron radiants and heat deflectors as well as adjustable top grates for maximum flexibility & temperature control. Durable stainless steel exteriors and stainless steel water pans are standard.



**TWO YEAR
WARRANTY**



HDCB-2424

RADIANT SERIES

Radiant Models	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
HDCB-2424	21 1/2x24	546x610	4	4	24x33 5/16 x15 1/32	610x846x387	167	76	80,000	19.3	\$ 3,437
HDCB-2436	21 1/2x36	546x914	6	6	36x33 5/16 x15 1/32	915x846x387	225	102	120,000	29.0	\$ 4,667
HDCB-2448	21 1/2x48	546x1219	8	8	48x33 5/16 x15 1/32	1219x846x387	335	152	160,000	38.7	\$ 6,003
HDCB-2460	21 1/2x60	546x1524	10	10	60x33 5/16 x15 1/32	1524x846x387	478	217	200,000	48.3	\$ 7,507
HDCB-2472	21 1/2x72	546x1829	12	12	72x33 5/16 x15 1/32	1829x846x387	613	278	240,000	58.0	\$ 8,349

GLO-STONE SERIES

Glo-Stone Models	Broiling Area		# Top Grates	# of Burners	Overall Dimension*		Ship Wt.		Gas		List Price US\$
	in.	mm.			in.	mm.	lbs.	kilos	BTUH	KW	
HDCRB-2424	21 1/2x24	546x610	4	4	24x33 5/16 x15 1/32	610x846x387	167	76	80,000	19.3	\$ 3,437
HDCRB-2436	21 1/2x36	546x914	6	6	36x33 5/16 x15 1/32	915x846x387	225	102	120,000	29.0	\$ 4,667
HDCRB-2448	21 1/2x48	546x1219	8	8	48x33 5/16 x15 1/32	1219x846x387	335	152	160,000	38.7	\$ 6,003
HDCRB-2460	21 1/2x60	546x1524	10	10	60x33 5/16 x15 1/32	1524x846x387	478	217	200,000	48.3	\$ 7,507
HDCRB-2472	21 1/2x72	546x1829	12	12	72x33 5/16 x15 1/32	1829x846x387	613	278	240,000	58.0	\$ 8,349



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



HDEF-15S



HDEF SERIES COUNTER TOP ELECTRIC FRYERS

The HDEF Electric Fryers are built extra tough to meet the demands of the busiest kitchens. Standard features include heavy-duty, stainless steel body. Fry baskets are constructed of nickel-plated steel.

The HDEF countertop fryers are wired for hard wiring in the field. All units feature 4" adjustable chrome legs.

COUNTER TOP FRYERS

Model	Oil Capacity		Overall Dimension*		Ship Wt.		Electrical			List Price US\$
	lbs.	kilos	in.	mm.	lbs.	kilos	volts	amps	Kwatts	
HDEF - 15S	15	6.8	16 3/8x12x24	410x305x610	36	16	208/240	23.8/20.6	5.7/4.8	\$ 1,612
HDEF - 30	30	13.6	16 3/8x24x24	416x610x610	75	34	208/240	47.7/41.2	11.4/8.6	\$ 2,662



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

*Rear burners are 16 3/4" (425mm) tall
Shipping Class #85



XX COOKLINE CHAR BROILERS



XX-10
with optional condiment rail

CLASSIC XX SERIES COUNTER TOP CHAR BROILERS

The classic 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.

The Classic XX Series matches perfectly with any XX or XHD series Cookline products.

XX SERIES

Grate Guide on Page 18

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	\$ 4,299
XX - 6	31 1/2x24	800x610	6	6	36 3/4x30x13 1/4	933x762x337	355	161	108,000	31.64	\$ 5,539
XX - 8	42x24	1067x610	8	8	47 3/4x30x13 1/4	1213x762x337	435	198	144,000	42.19	\$ 6,899
XX - 10	52 1/2x24	1334x610	10	10	58 1/4x30x13 1/4	1480x762x337	515	234	180,000	52.74	\$ 8,919
XX - 12	63x24	1550x610	12	12	68x30x13 1/4	1772x762x337	595	270	216,000	63.27	\$ 10,799



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

ACCESSORIES & OPTIONS — XX SERIES

Accessories & Grate Guide on Pages 18 through 20

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	\$ 1230	\$ 1780	standard	\$ 400	\$ 280	\$ 700	standard	\$ 192	\$ 100	\$ 320	\$ 450
XX - 6	\$ 1320	\$ 1870	standard	\$ 500	\$ 420	\$ 1050	standard	\$ 288	\$ 150	\$ 480	\$ 465
XX - 8	\$ 1460	\$ 2115	standard	\$ 600	\$ 560	\$ 1400	standard	\$ 384	\$ 200	\$ 640	\$ 530
XX - 10	\$ 1620	\$ 2175	standard	\$ 1000	\$ 700	\$ 1750	standard	\$ 480	\$ 250	\$ 800	\$ 585
XX - 12	\$ 1810	\$ 2365	standard	\$ 1200	\$ 840	\$ 2100	standard	\$ 576	\$ 300	\$ 960	\$ 650

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	\$ 145	\$ 660	\$ 410	\$ 1730	\$ 350 (2 max)	\$ 355
XX - 6	\$ 550	\$ 745	\$ 145	\$ 925	\$ 460	\$ 2070	\$ 350 (4 max)	\$ 355
XX - 8	\$ 675	\$ 840	\$ 145	\$ 1190	\$ 515	\$ 2360	\$ 350 (6 max)	\$ 355
XX - 10	\$ 735	\$ 920	\$ 145	\$ 1300	\$ 565	\$ 2520	\$ 350 (8 max)	\$ 355
XX - 12	\$ 795	\$ 1000	\$ 145	\$ 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

CLASSIC XX-GS SERIES COUNTER TOP CHAR BROILERS

The classic XX-GS Series gas char broilers feature all the benefits of the standard classic 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.

The classic XX Series matches perfectly with any XX or XHD series Cookline products.

Natural or LP gas.



GLO-STONES



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

Grate Guide on Page 18

XX-GS SERIES

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 1/4 x 30 x 13 1/4	667x762x337	270	123	72,000	21.09	\$ 4,499
XX - 6GS	31 1/2 x 24	800x610	6	6	36 3/4 x 30 x 13 1/4	933x762x337	380	173	108,000	31.64	\$ 5,839
XX - 8GS	42x24	1067x610	8	8	47 3/4 x 30 x 13 1/4	1213x762x337	465	211	144,000	42.19	\$ 7,299
XX - 10GS	52 1/2 x 24	1334x610	10	10	58 1/4 x 30 x 13 1/4	1480x762x337	550	250	180,000	52.74	\$ 9,419
XX - 12GS	63x24	1550x610	12	12	68x30x13 1/4	1772x762x337	635	289	216,000	63.27	\$ 11,399



*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 18 through 20

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	\$ 1230	\$ 1780	standard	\$ 400	\$ 280	\$ 700	\$ 450	\$ 510	\$ 630	\$ 145	\$ 660
XX - 6	\$ 1320	\$ 1870	standard	\$ 500	\$ 420	\$ 1050	\$ 465	\$ 550	\$ 745	\$ 145	\$ 925
XX - 8	\$ 1460	\$ 2115	standard	\$ 600	\$ 560	\$ 1400	\$ 530	\$ 675	\$ 840	\$ 145	\$ 1190
XX - 10	\$ 1620	\$ 2175	standard	\$ 1000	\$ 700	\$ 1750	\$ 585	\$ 735	\$ 920	\$ 145	\$ 1300
XX - 12	\$ 1810	\$ 2365	standard	\$ 1200	\$ 840	\$ 2100	\$ 650	\$ 795	\$ 1000	\$ 145	\$ 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

RADIANTS

**FOR
EXPORT
ONLY**

X Cookline
SERIES



XXE-4
with optional splash guard

**NEW
LOWER
PROFILE**

CHAR BROILERS

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.

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.

The XXE matches perfectly with all XX and XHD Cookline products.

Natural gas only.

XXE SERIES

Grate Guide on Page 18

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	\$ 4,450
XXE - 6	31 ¹ / ₂ x24	800x610	6	6	36 ³ / ₄ x30x15 ³ / ₄	933x762x400	496	225	120,000	35.16	\$ 6,200
XXE - 8	42x24	1067x610	8	8	47 ³ / ₄ x30x15 ³ / ₄	1213x762x400	608	276	160,000	46.88	\$ 7,600
XXE - 10	52 ¹ / ₂ x24	1334x610	10	10	58 ¹ / ₄ x30x15 ³ / ₄	1480x762x400	800	363	200,000	58.60	\$ 9,850



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

ACCESSORIES & OPTIONS — XXE SERIES

Accessories & Grate Guide on Pages 18 through 20

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	\$ 1180	\$ 1550	standard	\$ 400	standard	\$ 192	\$ 100	\$ 320	\$ 450	\$ 510	\$ 630
XXE - 6	\$ 1260	\$ 1630	standard	\$ 500	standard	\$ 288	\$ 150	\$ 480	\$ 465	\$ 550	\$ 745
XXE - 8	\$ 1390	\$ 1755	standard	\$ 600	standard	\$ 384	\$ 200	\$ 640	\$ 530	\$ 675	\$ 840
XXE - 10	\$ 1550	\$ 1890	standard	\$ 1000	standard	\$ 480	\$ 250	\$ 800	\$ 585	\$ 735	\$ 920

Model	Per Cut-Out in S/S Work Deck	Flame Failure Safety Pilots	*Overhead Back Shelves	Condiment Rail
XXE - 4	\$ 145	standard	\$ 660	\$ 410
XXE - 6	\$ 145	standard	\$ 925	\$ 460
XXE - 8	\$ 145	standard	\$ 1190	\$ 515
XXE - 10	\$ 145	standard	\$ 1300	\$ 565

Some options are only valid when ordered and shipped with unit
NOTE: Cast Iron burner is not available on CE Models

* New overhead back shelves include additional grates

CHAR BROILERS

PRECISE ENGINEERING, VERSATILITY,
PROVEN PERFORMANCE, SELECTION AND VARIETY



ALL STAINLESS SERIES

- Cast iron or stainless radiants & Glo-Stones easily interchangeable
- High performance burners spaced every 4" for faster pre-heat, quicker recovery & consistent surface temperatures
- Double-walled, heavy duty steel construction
- 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!



L-24R

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

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-R SERIES

Grate Guide on Page 18

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	\$ 4,089	\$ 3,889
L - 30R	LCB - 30R	27x24	686x610	5	6	30x33x18	762x838x457	290	132	90,000	26.37	\$ 4,830	\$ 4,590
L - 36R	LCB - 36R	33x24	838x610	6	8	36x33x18	915x838x457	340	155	120,000	35.16	\$ 5,419	\$ 5,099
L - 48R	LCB - 48R	45x24	1143x610	8	11	48x33x18	1219x838x457	400	182	165,000	48.35	\$ 6,657	\$ 6,217
L - 60R	LCB - 60R	57x24	1448x610	10	14	60x33x18	1524x838x457	530	241	210,000	61.53	\$ 7,809	\$ 7,349
L - 72R	LCB - 72R	69x24	1753x610	12	17	72x33x18	1829x838x457	660	300	255,000	74.72	\$ 8,729	\$ 8,149
L - 84R	—	81x24	2057x610	14	20	84x33x18	2134x838x457	790	359	300,000	87.90	\$ 10,097	\$ 9,383



* 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 18 through 20

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	\$ 1230	\$ 1780	\$ 660	\$ 450	\$ 275	\$ 125	\$ 400	\$ 420	standard	\$ 560	\$ 575	\$ 145	\$ 410	\$ 350 (3 max)
L - 30R	\$ 1230	\$ 1780	\$ 790	\$ 540	\$ 330	\$ 150	\$ 480	\$ 430	standard	\$ 585	\$ 615	\$ 145	\$ 435	\$ 350 (4 max)
L - 36R	\$ 1320	\$ 1870	\$ 925	\$ 720	\$ 440	\$ 200	\$ 640	\$ 435	standard	\$ 615	\$ 695	\$ 145	\$ 460	\$ 350 (4 max)
L - 48R	\$ 1460	\$ 2115	\$ 1190	\$ 990	\$ 605	\$ 275	\$ 880	\$ 495	standard	\$ 675	\$ 805	\$ 145	\$ 515	\$ 350 (6 max)
L - 60R	\$ 1620	\$ 2175	\$ 1300	\$ 1260	\$ 770	\$ 350	\$ 1120	\$ 550	standard	\$ 805	\$ 925	\$ 145	\$ 565	\$ 350 (8 max)
L - 72R	\$ 1810	\$ 2365	\$ 1430	\$ 1530	\$ 935	\$ 425	\$ 1360	\$ 610	standard	\$ 860	\$ 985	\$ 145	\$ 615	\$ 350 (10 max)
L - 84R	—	—	\$ 1570	\$ 1800	\$ 1100	\$ 500	\$ 1600	\$ 660	standard	\$ 920	\$ 1035	\$ 145	\$ 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



GLO-STONES

L-GS SERIES

LOW PROFILE

COUNTER TOP GLO-STONE CHAR BROILERS

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-24GS

Stainless Steel
Work Decks
Standard

Grate Guide on Page 18



L-GS 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-24GS	LCB - 24GS	21x24	534x610	4	5	24x33x18	610x838x457	260	118	75,000	21.98	\$ 4,325	\$ 4,126
L-30GS	LCB - 30GS	27x24	686x610	5	6	30x33x18	762x838x457	315	143	90,000	26.37	\$ 5,109	\$ 4,869
L-36GS	LCB - 36GS	33x24	838x610	6	8	36x33x18	915x838x457	370	168	120,000	35.16	\$ 5,719	\$ 5,399
L-48GS	LCB - 48GS	45x24	1143x610	8	11	48x33x18	1219x838x457	440	200	165,000	48.35	\$ 7,033	\$ 6,593
L-60GS	LCB - 60GS	57x24	1448x610	10	14	60x33x18	1524x838x457	620	282	210,000	61.53	\$ 8,249	\$ 7,789
L-72GS	LCB - 72GS	69x24	1753x610	12	17	72x33x18	1829x838x457	770	350	255,000	74.72	\$ 9,219	\$ 8,639
L-84GS	—	81x24	2057x610	14	20	84x33x18	2134x838x457	920	418	300,000	87.90	\$ 10,709	\$ 9,995



* 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 18 through 20

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	\$ 1230	\$ 1780	standard	\$ 450	\$ 275	\$ 660	\$ 420	standard	\$ 560	\$ 575	\$ 145	\$ 410	\$ 350 (3 max)
L - 30GS	\$ 1230	\$ 1780	standard	\$ 540	\$ 330	\$ 790	\$ 430	standard	\$ 585	\$ 615	\$ 145	\$ 435	\$ 350 (4 max)
L - 36GS	\$ 1320	\$ 1870	standard	\$ 720	\$ 440	\$ 925	\$ 435	standard	\$ 615	\$ 695	\$ 145	\$ 460	\$ 350 (4 max)
L - 48GS	\$ 1460	\$ 2115	standard	\$ 990	\$ 605	\$ 1190	\$ 495	standard	\$ 675	\$ 805	\$ 145	\$ 515	\$ 350 (6 max)
L - 60GS	\$ 1620	\$ 2175	standard	\$ 1260	\$ 770	\$ 1300	\$ 550	standard	\$ 805	\$ 925	\$ 145	\$ 565	\$ 350 (8 max)
L - 72GS	\$ 1810	\$ 2365	standard	\$ 1530	\$ 935	\$ 1430	\$ 610	standard	\$ 860	\$ 985	\$ 145	\$ 615	\$ 350 (10 max)
L - 84GS	—	—	standard	\$ 1800	\$ 1100	\$ 1570	\$ 660	standard	\$ 920	\$1035	\$ 145	\$ 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



**CROSS-OVER
PILOT TUBE
NOW
STANDARD!**

C-48R
shown without standard belly bar

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-R SERIES



Grate Guide on Page 18

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	\$ 4,439	\$ 4,239
C - 30R	CTB - 30R	27x24	686x610	5	6	30x33x22	762x838x559	330	150	90,000	26.37	\$ 5,239	\$ 4,999
C - 36R	CTB - 36R	33x24	838x610	6	8	36x33x22	915x838x559	400	182	120,000	35.16	\$ 5,869	\$ 5,549
C - 48R	CTB - 48R	45x24	1143x610	8	11	48x33x22	1219x838x559	440	200	165,000	48.35	\$ 7,209	\$ 6,769
C - 60R	CTB - 60R	57x24	1448x610	10	14	60x33x22	1524x838x559	585	266	210,000	61.53	\$ 8,459	\$ 7,999
C - 72R	CTB - 72R	69x24	1753x610	12	17	72x33x22	1829x838x559	830	377	255,000	74.72	\$ 9,579	\$ 8,999
C - 84R	—	81x24	2057x610	14	20	84x33x22	2134x838x559	1175	534	300,000	87.90	\$ 10,913	\$ 10,199



* 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 18 through 20

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	\$ 275	\$ 125	\$ 400	\$ 420	standard	\$ 560	\$ 575	\$ 145
C - 30R	standard	\$ 540	standard	\$ 330	\$ 150	\$ 480	\$ 430	standard	\$ 585	\$ 615	\$ 145
C - 36R	standard	\$ 720	standard	\$ 440	\$ 200	\$ 640	\$ 435	standard	\$ 615	\$ 695	\$ 145
C - 48R	standard	\$ 990	standard	\$ 605	\$ 275	\$ 880	\$ 495	standard	\$ 675	\$ 805	\$ 145
C - 60R	standard	\$ 1260	standard	\$ 770	\$ 350	\$ 1120	\$ 550	standard	\$ 805	\$ 925	\$ 145
C - 72R	standard	\$ 1530	standard	\$ 935	\$ 425	\$ 1360	\$ 610	standard	\$ 860	\$ 985	\$ 145
C - 84R	standard	\$ 1800	standard	\$ 1100	\$ 500	\$ 1600	\$ 660	standard	\$ 920	\$ 1035	\$ 145

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	\$ 1700 (1 max)
C - 30R	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1700 (1 max)
C - 36R	\$ 495	\$ 350 (4 max)	\$ 355	\$ 925	\$ 460	\$ 1700 (1 max)
C - 48R	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1700 (2 max)
C - 60R	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1700 (2 max)
C - 72R	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1700 (2 max)
C - 84R	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1700 (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

GLO-STONES



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-48GS

shown without standard belly bar

Mix & Match
Top Grates
No Charge

Grate Guide on Page 18

G C-GS SERIES

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	\$ 4,483	\$ 4,283
C-30GS	CTB-30GS	27x24	686x610	5	6	30x33x22	762x838x559	355	162	90,000	26.37	\$ 5,239	\$ 4,999
C-36GS	CTB-36GS	33x24	838x610	6	8	36x33x22	915x838x559	410	187	120,000	35.16	\$ 5,879	\$ 5,559
C-48GS	CTB-48GS	45x24	1143x610	8	11	48x33x22	1219x838x559	500	227	165,000	48.35	\$ 7,309	\$ 6,869
C-60GS	CTB-60GS	57x24	1448x610	10	14	60x33x22	1524x838x559	720	328	210,000	61.53	\$ 8,886	\$ 8,446
C-72GS	CTB-72GS	69x24	1753x610	12	17	72x33x22	1829x838x559	870	396	255,000	74.72	\$ 9,953	\$ 9,373
C-84GS	—	81x24	2057x610	14	20	84x33x22	2134x838x559	1225	557	300,000	87.90	\$ 11,172	\$ 10,580



* 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 18 through 20

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	standard	\$ 420	standard	\$ 560	\$ 575	\$ 145	\$ 330	\$ 350 (3 max)
C-30GS	standard	\$ 540	standard	\$ 430	standard	\$ 585	\$ 615	\$ 145	\$ 385	\$ 350 (4 max)
C-36GS	standard	\$ 720	standard	\$ 435	standard	\$ 615	\$ 695	\$ 145	\$ 495	\$ 350 (4 max)
C-48GS	standard	\$ 990	standard	\$ 495	standard	\$ 675	\$ 805	\$ 145	\$ 660	\$ 350 (6 max)
C-60GS	standard	\$ 1260	standard	\$ 550	standard	\$ 805	\$ 925	\$ 145	\$ 815	\$ 350 (8 max)
C-72GS	standard	\$ 1530	standard	\$ 610	standard	\$ 860	\$ 985	\$ 145	\$ 990	\$ 350 (10 max)
C-84GS	standard	\$ 1800	standard	\$ 660	standard	\$ 920	\$ 1035	\$ 145	\$ 1155	\$ 350 (12max)
Model	Log Holders Each	Overhead Back Shelf	Condiment Rail	Lower Adjustable Broiler each						
C-24GS	\$ 355	\$ 660	\$ 410	\$ 1700 (1 max)						
C-30GS	\$ 355	\$ 790	\$ 435	\$ 1700 (1 max)						
C-36GS	\$ 355	\$ 925	\$ 460	\$ 1700 (1 max)						
C-48GS	\$ 355	\$ 1190	\$ 515	\$ 1700 (2 max)						
C-60GS	\$ 355	\$ 1300	\$ 565	\$ 1700 (2 max)						
C-72GS	\$ 355	\$ 1430	\$ 615	\$ 1700 (2 max)						
C-84GS	\$ 355	\$ 1570	\$ 675	\$ 1700 (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

F-R SERIES

Grate Guide on Page 18

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	\$ 5,489	\$ 5,289
F-30R	FLB - 30R	27x24	686x610	5	6	30x33x42	762x838x1066	380	173	90,000	26.37	\$ 6,483	\$ 6,243
F-36R	FLB - 36R	33x24	838x610	6	8	36x33x42	915x838x1066	460	209	120,000	35.16	\$ 7,149	\$ 6,929
F-48R	FLB - 48R	45x24	1143x610	8	11	48x33x42	1219x838x1066	696	316	165,000	48.35	\$ 8,899	\$ 8,459
F-60R	FLB - 60R	57x24	1448x610	10	14	60x33x42	1524x838x1066	770	350	210,000	61.53	\$ 10,459	\$ 9,999
F-72R	FLB - 72R	69x24	1753x610	12	17	72x33x42	1829x838x1066	960	437	255,000	74.72	\$ 11,669	\$ 11,089
F-84R	—	81x24	2057x610	14	20	84x33x42	2134x838x1066	1150	523	300,000	87.90	\$ 13,157	\$ 12,443



* 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 18 through 20

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	\$ 335	standard	\$ 450	standard	\$ 275	\$ 125	\$ 400	\$ 420	standard	\$ 560	\$ 575	\$ 145
F - 30R	\$ 335	standard	\$ 540	standard	\$ 330	\$ 150	\$ 480	\$ 430	standard	\$ 585	\$ 615	\$ 145
F - 36R	\$ 335	standard	\$ 720	standard	\$ 440	\$ 200	\$ 640	\$ 435	standard	\$ 615	\$ 695	\$ 145
F - 48R	\$ 335	standard	\$ 990	standard	\$ 605	\$ 275	\$ 880	\$ 495	standard	\$ 675	\$ 805	\$ 145
F - 60R	\$ 335	standard	\$ 1260	standard	\$ 770	\$ 350	\$ 1120	\$ 550	standard	\$ 805	\$ 925	\$ 145
F - 72R	\$ 335	standard	\$ 1530	standard	\$ 935	\$ 425	\$ 1360	\$ 610	standard	\$ 860	\$ 985	\$ 145
F - 84R	\$ 335	standard	\$ 1800	standard	\$ 1100	\$ 500	\$ 1600	\$ 660	standard	\$ 920	\$ 1035	\$ 145

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	\$ 1700 (1 max)
F - 30R	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1700 (1 max)
F - 36R	\$ 495	\$ 350 (4 max)	\$ 355	\$ 925	\$ 460	\$ 1700 (1 max)
F - 48R	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1700 (2 max)
F - 60R	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1700 (2 max)
F - 72R	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1700 (2 max)
F - 84R	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1700 (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

GLO-STONES



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.



EASILY
CONVERTED
TO
RADIANT!

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

Grate Guide on Page 18



F-GS 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-24GS	FLB-24GS	21x24	534x610	4	5	24x33x42	610x838x1066	340	155	75,000	21.98	\$ 5,489	\$ 5,289
F-30GS	FLB-30GS	27x24	686x610	5	6	30x33x42	762x838x1066	405	184	90,000	26.37	\$ 6,483	\$ 6,243
F-36GS	FLB-36GS	33x24	838x610	6	8	36x33x42	915x838x1066	490	223	120,000	35.16	\$ 7,249	\$ 6,929
F-48GS	FLB-48GS	45x24	1143x610	8	11	48x33x42	1219x838x1066	600	273	165,000	48.35	\$ 8,909	\$ 8,469
F-60GS	FLB-60GS	57x24	1448x610	10	14	60x33x42	1524x838x1066	830	378	210,000	61.53	\$ 10,499	\$ 9,989
F-72GS	FLB-72GS	69x24	1753x610	12	17	72x33x42	1829x838x1066	1030	468	255,000	74.72	\$ 11,669	\$ 11,089
F-84GS	—	81x24	2057x610	14	20	84x33x42	2134x838x1066	1200	545	300,000	87.90	\$ 13,065	\$ 12,474



* 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 18 through 20

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	\$ 335	standard	\$ 450	standard	standard	standard	\$ 420	standard	\$ 560	\$ 575	\$ 145
F - 30GS	\$ 335	standard	\$ 540	standard	standard	standard	\$ 430	standard	\$ 585	\$ 615	\$ 145
F - 36GS	\$ 335	standard	\$ 720	standard	standard	standard	\$ 435	standard	\$ 615	\$ 695	\$ 145
F - 48GS	\$ 335	standard	\$ 990	standard	standard	standard	\$ 495	standard	\$ 675	\$ 805	\$ 145
F - 60GS	\$ 335	standard	\$ 1260	standard	standard	standard	\$ 550	standard	\$ 805	\$ 925	\$ 145
F - 72GS	\$ 335	standard	\$ 1530	standard	standard	standard	\$ 610	standard	\$ 860	\$ 985	\$ 145
F - 84GS	\$ 335	standard	\$ 1800	standard	standard	standard	\$ 660	standard	\$ 920	\$ 1035	\$ 145

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	\$ 1700 (1 max)
F - 30GS	\$ 385	\$ 350 (4 max)	\$ 355	\$ 790	\$ 435	\$ 1700 (1 max)
F - 36GS	\$ 495	\$ 350 (4 max)	\$ 355	\$ 925	\$ 460	\$ 1700 (1 max)
F - 48GS	\$ 660	\$ 350 (6 max)	\$ 355	\$ 1190	\$ 515	\$ 1700 (2 max)
F - 60GS	\$ 815	\$ 350 (8 max)	\$ 355	\$ 1300	\$ 565	\$ 1700 (2 max)
F - 72GS	\$ 990	\$ 350 (10 max)	\$ 355	\$ 1430	\$ 615	\$ 1700 (2 max)
F - 84GS	\$ 1155	\$ 350 (12 max)	\$ 355	\$ 1570	\$ 675	\$ 1700 (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



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

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 SERIES

Grate Guide on Page 18

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	\$ 7,955
CH - 8	42x24	1067x610	8	8	44x36 1/4x40	1118x921x1016	660	300	144,000	42.19	\$ 9,973
CH - 10	52 1/2x24	1334x610	10	10	54 5/8x36 1/4x40	1387x921x1016	960	436	180,000	52.74	\$ 12,698
CH - 12	63x24	1600x610	12	12	65 1/4x36 1/4x40	1657x921x1016	1070	487	216,000	63.28	\$ 15,381
CH - 14	73 1/2x24	1867x610	14	14	75 7/8x36 1/4x40	1926x921x1016	1200	545	252,000	73.83	\$ 17,594



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

ACCESSORIES & OPTIONS — CH SERIES

Accessories & Grate Guide on Pages 18 through 20

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	\$ 900	\$ 1340	standard	\$ 500	\$ 420	\$ 1050	standard	\$ 288	\$ 150	\$ 480	\$ 465
CH - 8	\$ 900	\$ 1340	standard	\$ 600	\$ 560	\$ 1400	standard	\$ 384	\$ 200	\$ 640	\$ 530
CH - 10	\$ 900	\$ 1340	standard	\$ 1000	\$ 700	\$ 1750	standard	\$ 480	\$ 250	\$ 800	\$ 585
CH - 12	\$ 900	\$ 1340	standard	\$ 1200	\$ 840	\$ 2100	standard	\$ 576	\$ 300	\$ 960	\$ 650
CH - 14	\$ 900	\$ 1340	standard	\$ 1400	\$ 980	\$ 2450	standard	\$ 672	\$ 350	\$ 1120	\$ 720

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	S/S Side Panels each side	4" Deep Water Pans in Lieu of 2"
CH - 6	\$ 315	\$ 1000	\$ 1150	\$ 145	\$ 355	\$ 240	\$ 245
CH - 8	\$ 385	\$ 1225	\$ 1330	\$ 145	\$ 355	\$ 240	\$ 315
CH - 10	\$ 500	\$ 1425	\$ 1650	\$ 145	\$ 355	\$ 240	\$ 385
CH - 12	\$ 600	\$ 1650	\$ 1885	\$ 145	\$ 355	\$ 240	\$ 460
CH - 14	\$ 685	\$ 1775	\$ 1980	\$ 145	\$ 355	\$ 240	\$ 535

Some options are only valid when ordered and shipped with unit

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

Grate Guide on Page 18

G 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-6GS	31 1/2x24	800x610	6	6	33 3/8x36 1/4x40	846x921x1016	570	259	108,000	31.64	\$ 8,261
CH-8GS	42x24	1067x610	8	8	44x36 1/4x40	1118x921x1016	660	300	144,000	42.19	\$ 10,381
CH-10GS	52 1/2x24	1334x610	10	10	54 5/8x36 1/4x40	1387x921x1016	960	436	180,000	52.74	\$ 13,208
CH-12GS	63x24	1600x610	12	12	65 1/4x36 1/4x40	1657x921x1016	1070	487	216,000	63.28	\$ 15,993
CH-14GS	73 1/2x24	1867x610	14	14	75 7/8x36 1/4x40	1926x921x1016	1200	545	252,000	73.83	\$ 18,308



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

ACCESSORIES & OPTIONS — CH SERIES

Accessories & Grate Guide on Pages 18 through 20

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	\$ 900	\$ 1340	standard	\$ 500	\$ 420	\$ 1050	standard	\$ 288	\$ 150	\$ 480	\$ 465
CH-8GS	\$ 900	\$ 1340	standard	\$ 600	\$ 560	\$ 1400	standard	\$ 384	\$ 200	\$ 640	\$ 530
CH-10GS	\$ 900	\$ 1340	standard	\$ 1000	\$ 700	\$ 1750	standard	\$ 480	\$ 250	\$ 800	\$ 585
CH-12GS	\$ 900	\$ 1340	standard	\$ 1200	\$ 840	\$ 2100	standard	\$ 576	\$ 300	\$ 960	\$ 650
CH-14GS	\$ 900	\$ 1340	standard	\$ 1400	\$ 980	\$ 2450	standard	\$ 672	\$ 350	\$ 1120	\$ 720

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	S/S Side Panels each side	4" Deep Water Pans in Lieu of 2"
CH-6GS	\$ 315	\$ 1000	\$ 1150	\$ 145	\$ 355	\$ 240	\$ 245
CH-8GS	\$ 385	\$ 1225	\$ 1330	\$ 145	\$ 355	\$ 240	\$ 315
CH-10GS	\$ 500	\$ 1425	\$ 1650	\$ 145	\$ 355	\$ 240	\$ 385
CH-12GS	\$ 600	\$ 1650	\$ 1885	\$ 145	\$ 355	\$ 240	\$ 460
CH-14GS	\$ 685	\$ 1775	\$ 1980	\$ 145	\$ 355	\$ 240	\$ 535

Some options are only valid when ordered and shipped with unit



CH6-J with standard heat shield



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

Cast iron burners are optional.

CHJ SERIES



Grate Guide on Page 18

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	\$ 11,219
CH8-J	42x24	1067x610	2	8	47 1/8x36 1/4x40	1197x921x1016	660	300	144,000	42.20	\$ 13,616
CH10-J	52 1/2x24	1334x610	2	10	57 3/4x36 1/4x40	1467x921x1016	960	436	180,000	52.70	\$ 16,594
CH12-J	63x24	1600x610	2	12	68 1/4x36 1/4x40	1734x921x1016	1250	568	216,000	63.24	\$ 20,308



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

ACCESSORIES & OPTIONS — CHJ SERIES

Accessories & Grate Guide on Pages 18 through 20

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	\$ 1050	\$ 150	\$ 1050	\$ 288	\$ 150	\$ 480	standard
CH8-J	N/C	N/C	standard	\$ 1400	\$ 200	\$ 1400	\$ 384	\$ 200	\$ 640	standard
CH10-J	N/C	N/C	standard	\$ 1750	\$ 250	\$ 1750	\$ 480	\$ 250	\$ 800	standard
CH12-J	N/C	N/C	standard	\$ 2100	\$ 300	\$ 2100	\$ 576	\$ 300	\$ 960	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

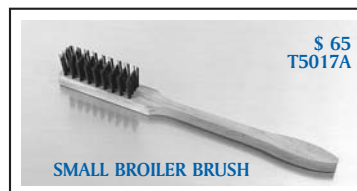
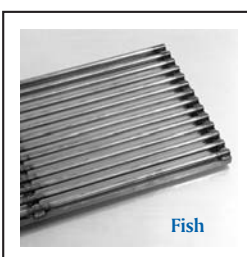
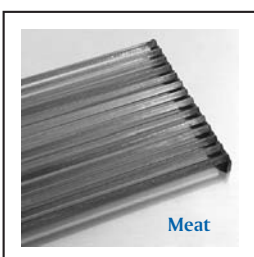
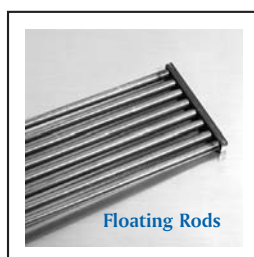
CHAR BROILERS GRATE GUIDE



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	\$ 155	\$ 155	\$ 155	\$ 155	\$ 155	NA	NA
Flat / Cast Iron	In lieu of Std Grates	no charge	no charge	no charge	standard	standard	NA	no charge
	Additional Grates	\$ 155	\$ 155	\$ 155	\$ 155	\$ 155	NA	\$ 155
Meat	In lieu of Std Grates	no charge	no charge	no charge	no charge	no charge	NA	no charge
	Additional Grates	\$ 155	\$ 155	\$ 155	\$ 155	\$ 155	NA	\$ 155
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	\$ 445	\$ 445	\$ 445	\$ 445	\$ 445	NA	NA
	Additional Grates	\$ 525	\$ 525	\$ 525	\$ 525	\$ 525	NA	NA
Griddle Plate Lift-Off - 10 1/2" Wide T1209U		\$ 390	\$ 390	\$ 390	\$ 390	\$ 390	\$ 390	\$ 390
Griddle Plate Lift-Off - 16" Wide T1020T		\$ 390	\$ 390	\$ 390	\$ 390	\$ 390	\$ 390	\$ 390
Griddle Plate In-Line - 10 1/2" Wide T1251T	In lieu of Std Grates	\$ 1325	\$ 1325	\$ 1325	\$ 1325	\$ 1325	\$ 1325	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"



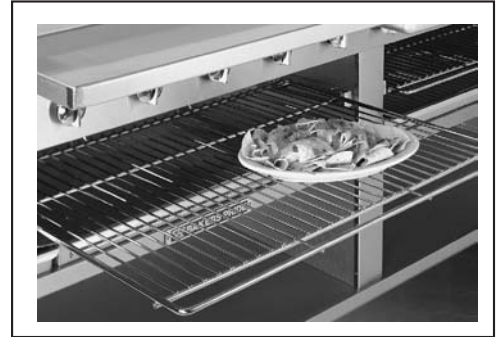


CHAR BROILERS ACCESSORIES

Lower Adjustable Broiler Rack



Warming Racks



Overhead Back Shelf

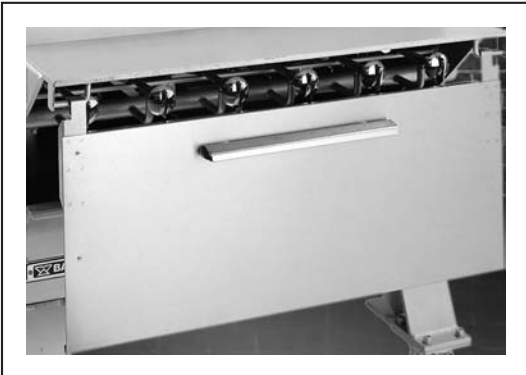


*PLEASE NOTE:
Overhead Back Shelf
and
Splash Guards
may not be used
at the
same time*

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



CBBQ-60S

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

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.

Natural or LP gas type.

CBBQ SERIES



BASE 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-30S	30x24	762x610	1	4	31x34x36	787x864x915	300	136	80,000	23.44	\$ 2,990

Includes 30" broiler, stainless steel stand with legs and casters and one side-mounted tank bracket for 20lb. L.P. tank

CBBQ-60S	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 4,400
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Includes 60" broiler, stainless steel stand with legs and casters — tank(s) sold separately

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	\$ 3,700

Includes 30" broiler, stainless steel stand with legs and casters, single stainless steel tank caddy, one 40lb L.P. tank

CBBQ-60S-P	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 5,900
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Includes 60" broiler, stainless steel stand with legs and casters, double stainless steel tank caddy, two 40lb L.P. tanks

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	\$ 4,480

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

CBBQ-60S-CP	60x24	1524x610	2	8	62x34x36	1575x864x915	500	227	160,000	46.88	\$ 7,400
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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



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	\$ 2,990

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	\$ 4,400
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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

ACCESSORIES & OPTIONS — CBBQ SERIES

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	\$ 800	—	\$ 315	—	\$ 250	\$ 165	—	standard	\$ 215	\$ 265	\$ 315
CBBQ-60S	\$ 800	\$ 1600	—	\$ 385	\$ 250	\$ 165	\$ 225	standard	\$ 215	\$ 265	\$ 465

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 Single	S/S Tank Caddy Double	Additional 30" Top Grates	3-Channel Stabilizer Frame	Extra Heavy Duty Caster Set of 4
CBBQ-30S	\$ 400	\$ 840	\$ 310	\$ 350	\$ 675	—	\$ 260	\$ 350	\$ 800
CBBQ-60S	\$ 400	\$ 840	\$ 375	\$ 350	—	\$ 1200	\$ 260	standard	\$ 800

Some options are only valid when ordered and shipped with unit
* 30" In-line griddle plate P/N T1244U

Tank Caddys

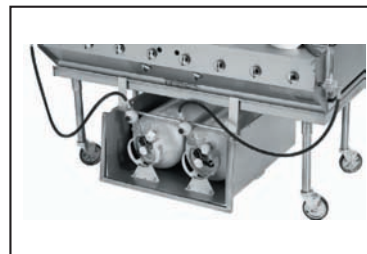
- Single tank caddy accommodates one 40lb L.P. tank
- Double tank caddy accommodates two 40lb L.P. tanks
- L.P. tanks include hoses and regulators

Double Tank Caddy

Casters included



Double Tank Caddy Installed



Built-In — CBBQ-30BI

Shown with front mounted water/grease pan



Vinyl Cover

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

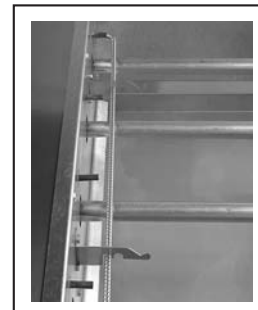


Steamer System

Pans sold separately



Pilot Crossover System





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 — *Cyclone* 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	2-year parts & labor	2-year parts & labor	2-year parts & labor	2-year parts & labor
	1-year door	2-year door	5-year door	5-year door	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	



- ✓ 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	250-300	121-149	14-18	160	71	
Veal	400-450	204-232	15-20	250-300	121-149	20-36	170	77	
Poultry	400-450	204-232	15-20	250-300	121-149	20-24	180	82	

TIPS & HINTS

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

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!



Accessories & Options on Page 33



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	\$ 5,487
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	\$ 10,974



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



Model BCO-G1
with optional casters



GAS & ELECTRIC CONVECTION OVENS

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 33

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	\$ 5,487
BCO-G2	29x22x20	737x559x508	2	39x39x72 ¹ / ₄	991x991x1835	1130	514	120,000	35.16	150 550	65 288	\$ 10,974



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 33

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	\$ 5,766
BCO-E2	29x22x20	737x559x508	2	38 ¹ / ₈ x38x62	968x963x1575	1028	467	208 or 220-240	21	150 550	65 288	\$ 11,532



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 33

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	\$ 6,510
GDCO-G2	29x22x20	737x559x508	2	39x39x72 ¹ / ₄	991x991x1835	1130	514	120,000	35.16	150 550	65 288	\$ 13,020



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 33

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 or 220-240	10.5	150 550	65 288	\$ 6,743
GDCO-E2	31x22x20	787x559x508	2	38 ¹ / ₈ x38x62	968x963x1575	1028	467	208 or 220-240	21	150 550	65 288	\$ 13,485



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 33

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	\$ 9,295
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	\$ 18,591



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 33

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 or 220-240	10.5	150 550	66 285	\$ 9,481
CO11-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	\$ 18,963



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 33



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	\$ 10,602
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	\$ 21,204



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 33



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	\$ 10,788
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	\$ 21,576



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 — *Cyclone* 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 — *Cyclone* 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	\$ 150	\$ 610	\$ 940	\$ N/A	\$ 70	\$ 600	\$ N/A	\$ 875	\$ 450	\$ —
COC-E2	N/C	350	900	330	N/A	N/A	N/A	N/A	70	1200	N/A	1650	900	110
BCO-1	N/A	175	N/A	330	N/A	610	940	750	70	N/A	standard	N/A	N/A	—
BCO-2	N/A	350	N/A	330	N/A	N/A	N/A	N/A	70	N/A	600	N/A	N/A	110
GDCO-1	190	175	450	330	N/A	610	940	750	70	600	standard	875	N/A	—
GDCO-2	380	350	900	330	N/A	N/A	N/A	N/A	70	1200	600	1650	N/A	110
CO11-1	N/C	175	450	330	N/A	610	940	750	70	600	standard	875	450	—
CO11-2	N/C	350	900	330	N/A	N/A	N/A	N/A	70	1200	600	1650	900	110
MSCO11-1	std	std	450	330	N/A	N/A	N/A	N/A	70	600	standard	875	450	—
MSCO11-2	std	std	900	330	N/A	N/A	N/A	N/A	70	1200	600	1650	900	110

*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\$

Direct vent kits (p/n: 21818067) are available at no charge at time of ordering a new convection oven

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

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	\$ 1,005
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	\$ 1,110



*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 42 & 43

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	\$ 2,421



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 42 & 43

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	\$ 3,020
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	\$ 3,355

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 42 & 43

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	\$ 5,476
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	\$ 6,131

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 42 & 43

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	\$ 4,654
DP - 2BL	20 ³ / ₄ x20 ³ / ₄	527x527	2	2	26x28x28	660x711x711	270	123	208 or 220-240	5050	284 680	140 360	\$ 4,968



*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 42 & 43

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	\$ 2,258
P24S		20 ³ / ₄ x20 ³ / ₄	527x527	1	1	26x28x17	660x711x432	135	61	208 or 220-240	2150	140 550	60 288	\$ 2,938
P24BL		20 ³ / ₄ x20 ³ / ₄	527x527	1	1	26x28x17	660x711x432	140	64	208 or 220-240	2150	140 550	60 288	\$ 3,101



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 42 & 43



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	\$ 5,415
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	\$ 5,882

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.

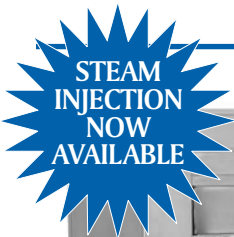
7" DECK HEIGHTS

Accessories & Options on Page 42 & 43

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	\$ 5,273
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	\$ 5,588

Shipping Class #85
All dimensions nominal





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 15 Minute Timers

Accessories & Options on Pages 42 & 43

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	\$ 4,948
EP-2-2828	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 7,831



Shipping Class #85
All dimensions nominal

BAKE, ROAST & ALL PURPOSE 60 Minute Timers

Accessories & Options on Pages 42 & 43

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	\$ 4,948
EB-2-2828	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 7,831



Shipping Class #85
All dimensions nominal

BAKE, ROAST & ALL PURPOSE 60 Minute Timers & Steam Injection

Accessories & Options on Pages 42 & 43

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	\$ 6,227
EB-2-2828-S	28x28	711X711	2	2	42x33x29	1067x838x737	600	273	208 or 220-240	9500	200-700	100-400	\$ 9,744



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 42 & 43

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	\$ 6,851
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	\$ 13,702
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	\$ 8,298
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	\$ 16,595
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	\$ 8,419
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	\$ 16,839



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

COUNTER TOP OVEN ACCESSORIES & OPTIONS

HearthBake
SERIES

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	Stacking Kits	**Brick Lined Kit	Electric Timers w Alarms 15 Minute	60 Minute	Glass Window in Doors - Per Door
P18S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	—	standard	optional	\$ 215
P22S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	\$ 300	standard	optional	\$ 215
P44S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	\$ 600	standard	optional	\$ 215
P22-BL	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	standard	standard	optional	\$ 215
P44-BL	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	standard	standard	optional	\$ 215
DP - 2	standard	\$ 1255	\$ 1815	standard	\$ 280	\$ 65	\$ 300	standard	optional	\$ 215
BK - 18	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	—	optional	standard	\$ 215
P24S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	\$ 600	optional	standard	\$ 215
P48S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	\$ 300	optional	standard	\$ 215
P46S	\$ 140	\$ 1255	\$ 1815	standard	—	\$ 65	\$ 455	standard top oven	standard bottom oven	\$ 215
EP-2828	\$ 140	—	—	standard	standard	\$ 65	—	standard	optional	standard
EB-2828	\$ 140	—	—	standard	standard	\$ 65	—	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	\$ 400	\$ 645	\$ 400	\$ 645	\$ 755	\$ 990	\$ 755	\$ 990	\$ 280	\$ 800	\$ 70	\$ 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	—	—	\$ 400	\$ 645	—	—	\$ 755	\$ 990	\$ 280	no charge	no charge	\$ 575
GP - 52	\$ 400	\$ 645	—	—	\$ 755	\$ 990	—	—	—	no charge	no charge	\$ 1150
GP - 61	—	—	\$ 400	\$ 645	—	—	\$ 755	\$ 990	\$ 280	no charge	no charge	\$ 575
GP - 62	\$ 400	\$ 645	—	—	\$ 755	\$ 990	—	—	—	no charge	no charge	\$ 1150

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	\$ 90



COUNTER TOP OVEN ACCESSORIES

COUNTER TOP OVEN REPLACEMENT DECKS

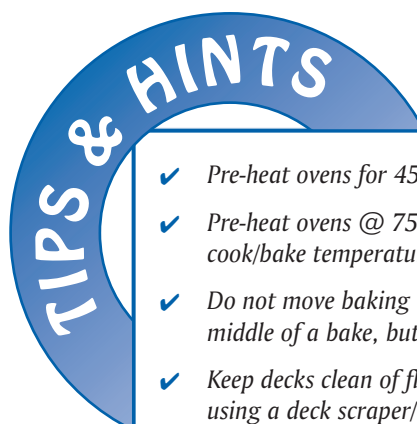
Replacement Deck For Model	Deck Thickness in Inches	# of Decks Per Oven	Deck Size Per Piece in Inches	Single Piece Ship Weight		Sets Ship Weight		Part # Each Deck	List Price US\$ Each Deck
				lbs.	kilos	lbs.	kilos		
MOS2E / P18S	1/2	2	17 1/2 x 17 3/4	20	9	37	17	T1120Y	\$ 120
P22S, DP-2	1/2	2	20 3/4 x 20 3/4	20	9	37	17	T1121Y	\$ 145
P46S	1/2	3	20 3/4 x 20 3/4	60	27	55	26	T1121Y	\$ 145
P44S	1/2	4	20 3/4 x 20 3/4	20	9	37	17	T1121Y	\$ 145
P44-BL brick lining replacement decks	1/2	4	17 1/2 x 17 3/4	20	9	74	34	T1120Y	\$ 120
P22-BL brick lining replacement decks	1/2	2	17 1/2 x 17 3/4	20	9	37	17	T1120Y	\$ 120
EP-1-2828	3/4	1	27 3/4 x 27 3/4	45	20	45	20	T1287Y	\$ 500
EP-2-2828	3/4	2	27 3/4 x 27 3/4	45	20	90	40	T128TY	\$ 500
GP61	1	2	29 3/4 x 25 1/4	45	20	90	46	T1116Y	\$ 440
GP51	1	2	20 3/4 x 25 1/4	35	16	70	32	T1192Y	\$ 465

LightStone DECKS

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
BK-18	T1350Y	\$ 180	1	\$ 180	\$ 180
P18S	T1350Y	\$ 180	2	\$ 330	\$ 220
P24	T1349Y	\$ 195	1	\$ 195	\$ 195
P22S, DP-2, P48S	T1349Y	\$ 195	2	\$ 370	\$ 220
P46S	T1349Y	\$ 195	3	\$ 550	\$ 220
P44S	T1349Y	\$ 195	4	\$ 805	\$ 220

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



- ✓ 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

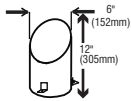
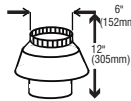
DECK DEPTH

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 1¹/₄" and 1¹/₂" heavy steel pipe with up to 140,000 BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warp 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.

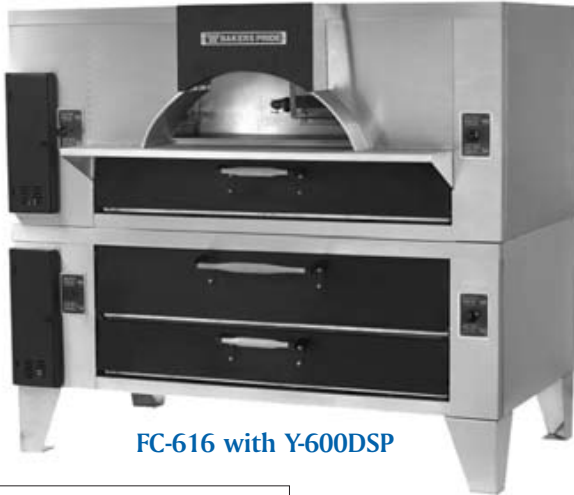
Simple & Easy to Install & Maintain

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 LINED TOP NOW STANDARD ON FC OVENS

Accessories & Options on Page 50, 58 & 59

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 1/4x43x71	1657x1092x1803	1400	720	140,000	41.01	650	343	\$ 30,090
FC-616	60x36	1524x914	1	1	78 x43x71	1981x1092x1803	1781	873	140,000	41.01	650	343	\$ 32,232
FC-816	66x44	1676x1118	1	1	84x51x71	2134x1295x1803	2081	978	140,000	41.01	650	343	\$ 34,374



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)]

BRICK LINED TOP NOW AVAILABLE ON Y-600 & Y-800 SERIES

Accessories & Options on Page 50, 58 & 59

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 1/4x43x74	1657x1092x1880	2593	1179	210,000	61.51	650	343	\$ 41,390
FC-516 / D-125	48x36	1219x914	2	2	65 1/4x43x74	1657x1092x1880	2625	1193	265,000	77.65	650	343	\$ 42,016
FC-616 / Y-600	60x36	1524x914	2	2	78x43x74	1981x1092x1880	3288	1495	260,000	76.16	650	343	\$ 46,258
FC-816 / Y-800	66x44	1676x1118	2	2	84x51x74	2134x1295x1880	3805	1730	260,000	76.16	650	343	\$ 51,874
FC-616 / Y-600BL	60x36	1524x914	2	2	78x43x74	1981x1092x1880	X	X	260,000	76.16	650	343	\$ 46,758
FC-816 / Y-800BL	66x44	1676x1118	2	2	84x51x74	2134x1295x1880	X	X	260,000	76.16	650	343	\$ 52,167



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)]

FASTER COOKING • GREATER TOP HEAT • QUICKER RECOVERY • BEST BAKE EVER!

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.

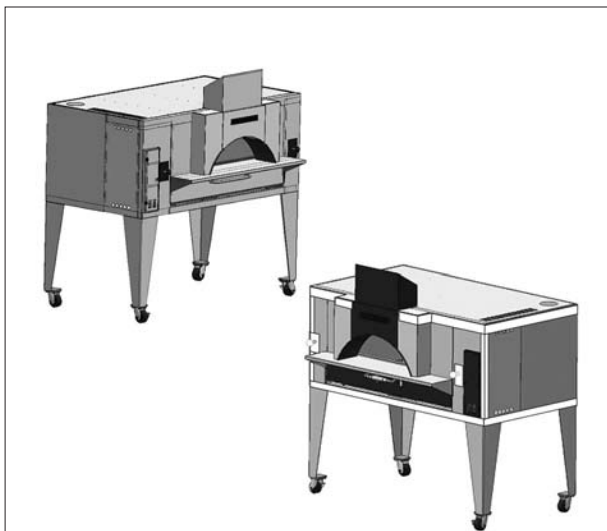
TWO

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.

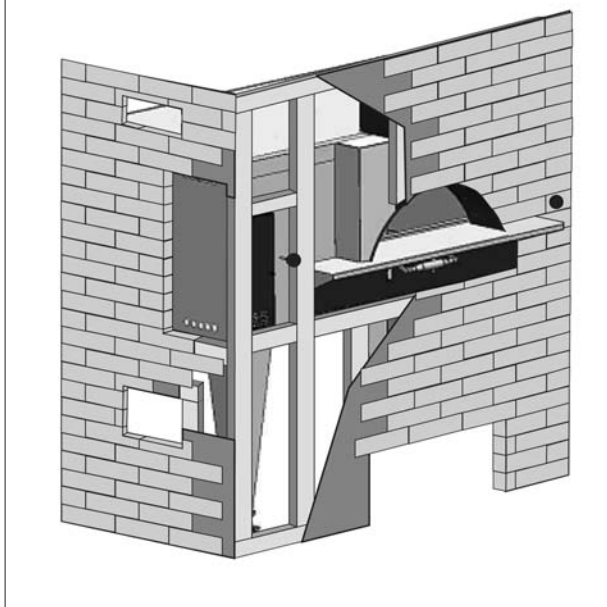
THREE

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.

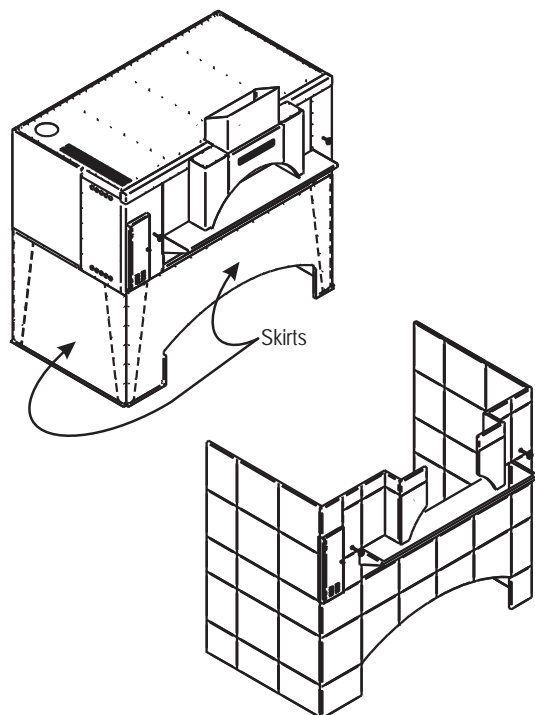
ONE - Plain/As-Is or Decorative Trim Style



TWO: Traditional/Facade Style



THREE: DSP Style

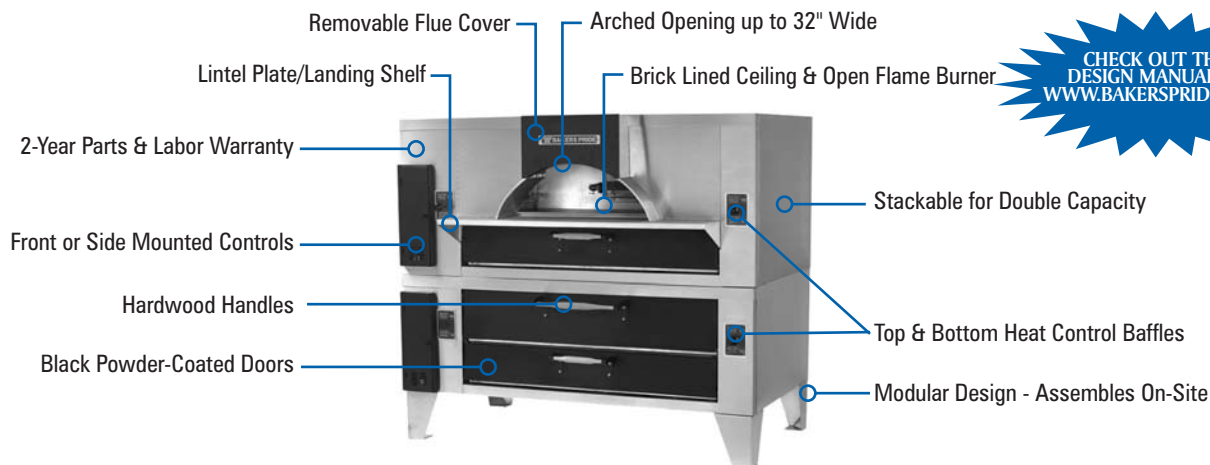




IL FORNO CLASSICO

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

IL FORNO CLASSICO® DESIGN & SPECIFICATION OPTIONS



CHECK OUT THE
DESIGN MANUAL AT
WWW.BAKERSPRIDE.COM

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

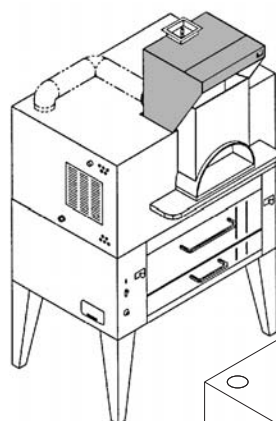
NOTE:

See specification sheets for additional options & accessories

IL FORNO CLASSICO OPTIONS & ACCESSORIES

IL FORNO CLASSICO® EYEBROW STYLE EXHAUST HOODS

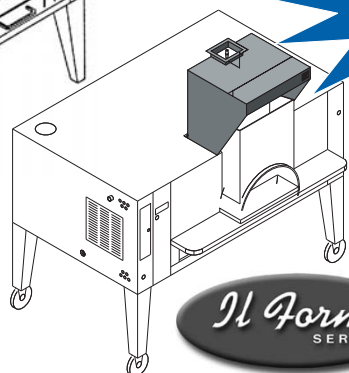
BAKERS PRIDE new Eyebrow Style Exhaust Hoods are designed to capture flue gases and bi-products of combustion. Easily mounted to the top of our Il Forno Classico ovens, they feature all 18 gauge type 304 stainless steel construction. A full-length, semi-concealed grease gutter with removable grease cup, 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

DOUBLE
YOUR BAKING
CAPACITY
IN THE SAME
FOOTPRINT

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 / ₂ x26	660x648x660	100	46	for single ovens	\$ 4,565
PB-24S	540	0.75	6x7	152x178	26x25 ¹ / ₂ x26	660x648x660	100	46	for stacked ovens	\$ 7,700

Shipping Class #70
Dimensions nominal



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

10"
INTERIOR
DECK HEIGHT



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 58 & 59

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 / ₄ x43x59	1657x1092x1499	1105	501	125,000	36.61	650	343	\$ 12,400
D-250-DSP	48x36	1219x914	2	2	65 ¹ / ₄ x43x70	1657x1092x1778	2090	948	250,000	73.22	650	343	\$ 24,500



*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 58 & 59

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 1/4x43x65	1657x1092x1651	1073	487	70,000	20.50	650	343	\$ 11,780
DS-990-DSP	48x36	1219x914	2	2	65 1/4x43x76 1/8	1657x1092x1993	2023	918	140,000	41.00	650	343	\$ 23,260



*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.



BRICK LINED TOP NOW AVAILABLE ON Y-600 & Y-800 SERIES



Y-602-DSP
with optional stone finish

Y-DSP SERIES

Accessories & Options on Page 58 & 59

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	\$ 14,500
Y-602-DSP	60x36	1524x914	2	2	78x43x76	1981x1092x1993	2641	1200	240,000	70.30	650	343	\$ 28,700
Y-600BL-DSP	60x36	1524x914	1	1	78x43x65	1981x1092x1400	1585	662	120,000	35.15	650	343	\$ 15,000
Y-602BL-DSP	60x36	1524x914	2	2	78x43x76	1981x1092x1683	3041	1264	240,000	70.30	650	343	\$ 29,700
Y-800-DSP	66x44	1676x1118	1	1	84x51x65	2134x1295x1651	1604	726	120,000	35.15	650	343	\$ 17,500
Y-802-DSP	66x44	1676x1118	2	2	84x51x76	2134x1295x1993	3884	1397	240,000	70.30	650	343	\$ 34,700
Y-800BL-DSP	66x44	1676x1118	1	1	84x51x65	2134x1295x1397	1804	726	120,000	35.15	650	343	\$ 18,250
Y-802BL-DSP	66x44	1676x1118	2	2	84x51x76	2134x1295x1676	3485	1397	240,000	70.30	650	343	\$ 36,200



*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 by Others

FASTER COOKING • GREATER TOP HEAT • QUICKER RECOVERY • BEST BAKE EVER!

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.

NARROW
DEPTH
DESIGN

NEW
Lite-Stone DECKS
AVAILABLE
See page 61



SUPERDeck
SERIES

Accessories & Options on Page 58 & 59



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	48x33x55	1219x838x1397	820	372	48,000	14.06	650	343	\$ 10,400
152	102	36x24 1/2	914x622	2	2	48x33x66	1219x838x1676	1508	684	96,000	28.12	650	343	\$ 20,500
153	103	36x24 1/2	914x622	3	3	48x33x81	1219x838x2057	2200	1087	144,000	42.19	650	343	\$ 30,600
3151		45x24 1/2	1143x622	1	1	57x33x55	1448x838x1397	958	434	70,000	20.50	650	343	\$ 12,400
3152		45x24 1/2	1143x622	2	2	57x33x66	1448x838x1676	1787	810	140,000	41.00	650	343	\$ 24,500
3153		45x24 1/2	1143x622	3	3	57x33x81	1448x838x2057	2620	1188	210,000	61.50	650	343	\$ 36,600
4151		54x24 1/2	1372x622	1	1	66x33x55	1676x838x1397	1093	496	70,000	20.50	650	343	\$ 13,400
4152		54x24 1/2	1372x622	2	2	66x33x66	1676x838x1676	2050	933	140,000	41.00	650	343	\$ 26,500
4153		54x24 1/2	1372x622	3	3	66x33x81	1676x838x2057	3024	1372	210,000	61.50	650	343	\$ 39,600



*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



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 58 & 59

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	48x43x55	1219x1092x1397	943	428	60,000	17.58	650	343	\$ 10,400
252	202	36x34 1/2	914x876	2	2	48x43x66	1219x1092x1676	1772	804	120,000	35.16	650	343	\$ 20,500
253	203	36x34 1/2	914x876	3	3	48x43x81	1219x1092x2057	2715	1232	180,000	52.80	650	343	\$ 30,600
351	301	45x34 1/2	1143x876	1	1	57x43x55	1448x1092x1377	1087	493	70,000	20.50	650	343	\$ 12,400
352	302	45x34 1/2	1143x876	2	2	57x43x66	1448x1092x1626	2060	934	140,000	41.00	650	343	\$ 24,500
353	303	45x34 1/2	1143x876	3	3	57x43x81	1448x1092x2057	3033	1376	210,000	61.50	650	343	\$ 36,600
451	401	54x34 1/2	1372x876	1	1	66x43x55	1676x1092x1377	1259	571	80,000	23.44	650	343	\$ 13,400
452	402	54x34 1/2	1372x876	2	2	66x43x66	1676x1092x1626	2294	1041	160,000	46.88	650	343	\$ 26,500
453	403	54x34 1/2	1372x876	3	3	66x43x81	1676x1092x2057	3327	1510	240,000	70.20	650	343	\$ 39,600



*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

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

SUPERDeck
SERIES

NEW 2-YEAR LIMITED PARTS & LABOR WARRANTY!

Accessories & Options on Page 58 & 59

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	48x36	1219x914	1	1	65 1/4x43x59	1657x1092x1499	1105	501	125,000	36.61	650	343	\$ 12,400
D - 250	48x36	1219x914	2	2	65 1/4x43x70	1657x1092x1778	2090	948	250,000	73.22	650	343	\$ 24,500



*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)



DS-805
with optional casters

SUPERDeck
SERIES

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 **G**

Accessories & Options on Page 58 & 59

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 1/4x43x55	1353x1092x1397	905	410	60,000	17.58	650	343	\$ 11,400
GS - 990	36x36	914x914	2	2	53 1/4x43x66	1353x1092x1676	1700	771	120,000	35.15	650	343	\$ 22,500
DS - 805	48x36	1219x914	1	1	65 1/4x43x55	1657x1092x1397	1073	487	70,000	20.50	650	343	\$ 11,780
DS - 990	48x36	1219x914	2	2	65 1/4x43x66	1657x1092x1676	2023	918	140,000	41.00	650	343	\$ 23,260



*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-602BL
with optional casters



GAS DECK OVENS

Y-600 SERIES – 8" DECK HEIGHTS DECK OVENS

The Y-600 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.

FASTER COOK TIME • GREATER TOP HEAT • QUICKER RECOVERY • BEST BAKE EVER!

Accessories & Options on Page 58 & 59

Y-600 SERIES



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	\$ 14,500
Y-602	60x36	1524x914	2	2	78x43x66	1981x1092x1676	2641	1200	240,000	70.30	650	343	\$ 28,700
Y-600BL	60x36	1524x914	1	1	78x43x55	1981x1092x1400	1585	626	120,000	35.15	650	343	\$ 15,000
Y-602BL	60x36	1524x914	2	2	78x43x66	1981x1092x1683	3041	1264	240,000	70.30	650	343	\$ 29,700



*Height includes 30" (762 mm) standard legs on Y-600
*Height includes 16" (406 mm) standard legs on Y-602
Shipping Class #70 — Shipping weight includes decks and legs
Dimensions nominal

Y-800 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-816. Stainless steel exteriors are now standard. Natural or LP gas. Legs and flue included at N/C. 2 year limited parts & labor warranty.



Y-802
with optional casters



Y-800 SERIES

Accessories & Options on Page 58 & 59

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-800	66x44	1676x1118	1	1	84x51x55	2134x1295x1397	1604	726	120,000	35.15	650	343	\$ 17,500
Y-802	66x44	1676x1118	2	2	84x51x66	2134x1295x1676	3084	1397	240,000	70.30	650	343	\$ 34,700
Y-800BL	66x44	1676x1118	1	1	84x51x55	2134x1295x1397	1804	726	120,000	35.15	650	343	\$ 18,250
Y-802BL	66x44	1676x1118	2	2	84x51x66	2134x1295x1676	3485	1397	240,000	70.30	650	343	\$ 36,200



*Height includes 30" (762 mm) standard legs on Y-800
*Height includes 16" (406 mm) standard legs on 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 58 & 59

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	\$ 9,996
EP-2-8-3836	38x36	965x914	2	2	55x43x66	1397x1092x1676	1200	546	208 or 220-240	16,000	800	427	\$ 19,686
EP-3-8-3836	38x36	965x914	3	3	55x43x66	1397x1092x1676	1800	819	208 or 220-240	24,000	800	427	\$ 29,376

Accessories & Options on Page 58 & 59

8" PIZZA													
EB-1-8-3836	38x36	965x914	1	1	55x43x56	1397x1092x1422	600	273	208 or 220-240	8,000	550	288	\$ 9,384
EB-2-8-3836	38x36	965x914	2	2	55x43x66	1397x1092x1676	1200	546	208 or 220-240	16,000	550	288	\$ 18,462
EB-3-8-3836	38x36	965x914	3	3	55x43x66	1397x1092x1676	1800	819	208 or 220-240	24,000	550	288	\$ 27,540

Accessories & Options on Page 58 & 59

12" BAKING & ROASTING													
ER-1-12-3836	38x36	965x914	1	1	55x43x60	1397x1092x1524	700	318	208 or 220-240	8,000	550	288	\$ 10,914
ER-2-12-3836	38x36	965x914	2	2	55x43x68	1397x1092x1727	1400	636	208 or 220-240	16,000	550	288	\$ 21,522
ER-3-12-3836	38x36	965x914	3	3	55x43x72	1397x1092x1829	2100	954	208 or 220-240	24,000	550	288	\$ 32,130



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

*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

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



Accessories & Options on Page 58 & 59

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	\$ 13,362
EP-2-8-5736	57x36	1448x914	2	2	74x43x66	1880x1092x1676	1500	682	208 or 220-240	24,000	800	427	\$ 26,418
EP-3-8-5736	57x36	1448x914	3	3	74x43x66	1880x1092x1676	2250	1023	208 or 220-240	36,000	800	427	\$ 37,434

8" BAKING



Accessories & Options on Page 58 & 59

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	\$ 12,852
EB-2-8-5736	57x36	1448x914	2	2	74x43x66	1880x1092x1676	1500	682	208 or 220-240	24,000	550	288	\$ 25,398
EB-3-8-5736	57x36	1448x914	3	3	74x43x66	1880x1092x1676	2250	1023	208 or 220-240	36,000	550	288	\$ 37,944

12" BAKING & ROASTING



Accessories & Options on Page 58 & 59

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	\$ 14,892
ER-2-12-5736	57x36	1448x914	2	2	74x43x68	1880x1092x1727	1400	636	208 or 220-240	24,000	550	288	\$ 29,478
ER-3-12-5736	57x36	1448x914	3	3	74x43x72	1880x1092x1829	2100	2100	208 or 220-240	36,000	550	288	\$ 44,064



*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	\$ 445
Stainless Steel Leg Covers	Per Pair — Standard legs are Bakertone Grey	\$ 340
Standard Legs	Set included with oven - Per Extra Set — Standard legs are Bakertone Grey	\$ 320
Special Height Legs	Per Set of 4 — Specify Length	\$ 380
Direct Vent Flue	Gas Models Only	No Charge
	Il Forno Classico	Not Available
Steam Injection Piping	First Deck:	\$ 1275
	Each Additional Deck:	\$ 650
Steam Generator by others	by others — call factory for details	by others
Automatic Oven Starter	Gas Models Only — Order 1 Per Deck	\$ 575
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	\$ 425
5-Hour Timer	EB/ER-3836 and 5736 models only - N/A on EP models Per Deck:	\$ 275
480volt	EP/EB/ER 3836 and 5736 models only — per deck	\$ 500
Deck Brush & Scraper	48" Long with Wood Handle — PN: T5149X	\$ 150
	2" High For Counter Top Ovens — PN: T5107Y	\$ 95
Natural Woodsmoke Essence Boxes	Stainless Steel Wood Chip Box	\$ 300

ACCESSORIES & OPTIONS — Il Forno Classico & DSP Models

Natural Wood Smoke Essence Boxes	Each Box — Perforated stainless boxes	\$ 300
Remote Controls	Booster Burner Controls ONLY	\$ 425
On-Site Training & Chef Support <i>Prices include pre-visit consultation, travel & expenses. All foodstuff supplied by customer.</i>	First Day — NET	\$ 2,600
	Each Additional Day — NET	\$ 1,400

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
FC-816, Y-800	1 ½	4	22 x 33	65	30	260	118	T1153Y	\$ 805	T1153X	\$ 2805
FC-616, Y-600	1 ½	3	20 x 36	90	41	270	123	T1118Y	\$ 720	T1118X	\$ 1890
FC-516	1 ½	4	18 x 24	64	29	253	115	T1187Y	\$ 720	T1187X	\$ 2525
D-125, DS-805	1 ½	2	24 x 36	120	55	240	109	T1102Y	\$ 720	T1107X	\$ 1260
GS-805	1 ½	2	18 x 36	80	36	160	73	T1101Y	\$ 720	T1109X	\$ 1260
251, 201, 204	1 ½	2	18 x 34 ½	80	36	160	73	T1104Y	\$ 615	T1111X	\$ 1105
351, 301, 304	1 ½	2	22 ½ x 34 ½	104	47	207	94	T1105Y	\$ 805	T1112X	\$ 1420
451, 401, 404	1 ½	3	18 x 34 ½	80	36	240	109	T1104Y	\$ 615	T1110X	\$ 1635
151, 101, 104	1 ½	2	18 x 24 ½	80	36	160	73	T1106Y	\$ 545	T1113X	\$ 970
3151	1 ½	2	22 ½ x 24 ½	104	47	207	94	T1158Y	\$ 720	T1158X	\$ 1260
4151	1 ½	3	18 x 24 ½	80	36	240	109	T1106Y	\$ 545	T1149X	\$ 965
P-1, R-1, B-1, L-1	1	2	20 x 30	74	34	147	67	T1168Z	\$ 530	T1168X	\$ 935
E-541, B-541, R-544	1	3	18 x 36	68	31	204	93	T1165Z	\$ 530	T1165X	\$ 1400
E-3836	1	2	19 x 36	60	27	120	55	T1232A	\$ 560	T1232X	\$ 990
E-5736	1	3	19 x 36	60	27	180	82	T1232A	\$ 560	T1233X	\$ 1490

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	\$ 770	3	\$ 2040	\$ 440
FC-816, Y-800	T1337Y	\$ 880	4	\$ 3105	\$ 440
FC-516, D-805, D-125	T1351Y	\$ 770	2	\$ 1360	\$ 440
GS-805	T1353Y	\$ 810	2	\$ 1430	\$ 440
4151	T1354Y	\$ 810	3	\$ 2155	\$ 440
251,451	T1355Y	\$ 810	2	\$ 1430	\$ 440
451	T1355Y	\$ 810	3	\$ 2140	\$ 440
351	T1356Y	\$ 830	2	\$ 1455	\$ 440
3151	T1357Y	\$ 580	2	\$ 1020	\$ 440
151	T1358Y	\$ 440	2	\$ 770	\$ 440
4151	T1358Y	\$ 440	3	\$ 1170	\$ 440
E-3836	T1361Y	\$ 745	2	\$ 1325	\$ 440
E-5736	T1361Y	\$ 745	3	\$ 1970	\$ 440

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	\$ 315
Special Heights	Specify cut-to-order; per set of 4 — maximum height 36"	\$ 378

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

EQUIPMENT STANDS

HDS SERIES EQUIPMENT STANDS

BAKERS PRIDE Equipment Stands are heavy duty stainless steel and aluminized steel. Available with bullet legs or with heavy duty casters (two with locks). Ships "K.D."



HDS-60L

HDS SERIES

With Casters Model	Stationary Model	Overall Dimension		Ship Wt. lbs.	List Price US\$	
		in.	mm.		With Casters	Stationary
HDS-24C	HDS-24L	24x30x24 ¹ / ₂	609x762x622	43	\$ 1,200	\$ 1,026
HDS-30C	HDS-30L	30x30x24 ¹ / ₂	762x762x622	48	\$ 1,265	\$ 1,091
HDS-36C	HDS-36L	36x30x24 ¹ / ₂	914x762x622	63	\$ 1,316	\$ 1,140
HDS-48C	HDS-48L	48x30x24 ¹ / ₂	1219x762x622	80	\$ 1,470	\$ 1,296
HDS-60C	HDS-60L	60x30x24 ¹ / ₂	1524x762x622	97	\$ 1,676	\$ 1,500
HDS-72C	HDS-72L	72x30x24 ¹ / ₂	1828x762x622	135	\$ 1,776	\$ 1,600



MAXIMUM WEIGHT CAPACITY 800lbs PER STAND

*Dimensions nominal
Shipping Class #70*

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

Model	Inside Dia.		Length		BTU Capacity	List Price US\$
	in.	mm.	in.	mm.		
SGC - 75	3/4	19	48	1220	225,000	\$ 139
SGC - 100	1	25	48	1220	451,000	\$ 179

Shipping Class #70

ANSI NFPA



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

Model	Inside Dia.		Length		BTU Capacity	List Price US\$
	in.	mm.	in.	mm.		
MGC - 75	3/4	19	48	1220	180,000	\$ 479
MGC - 100	1	25	48	1220	334,000	\$ 589

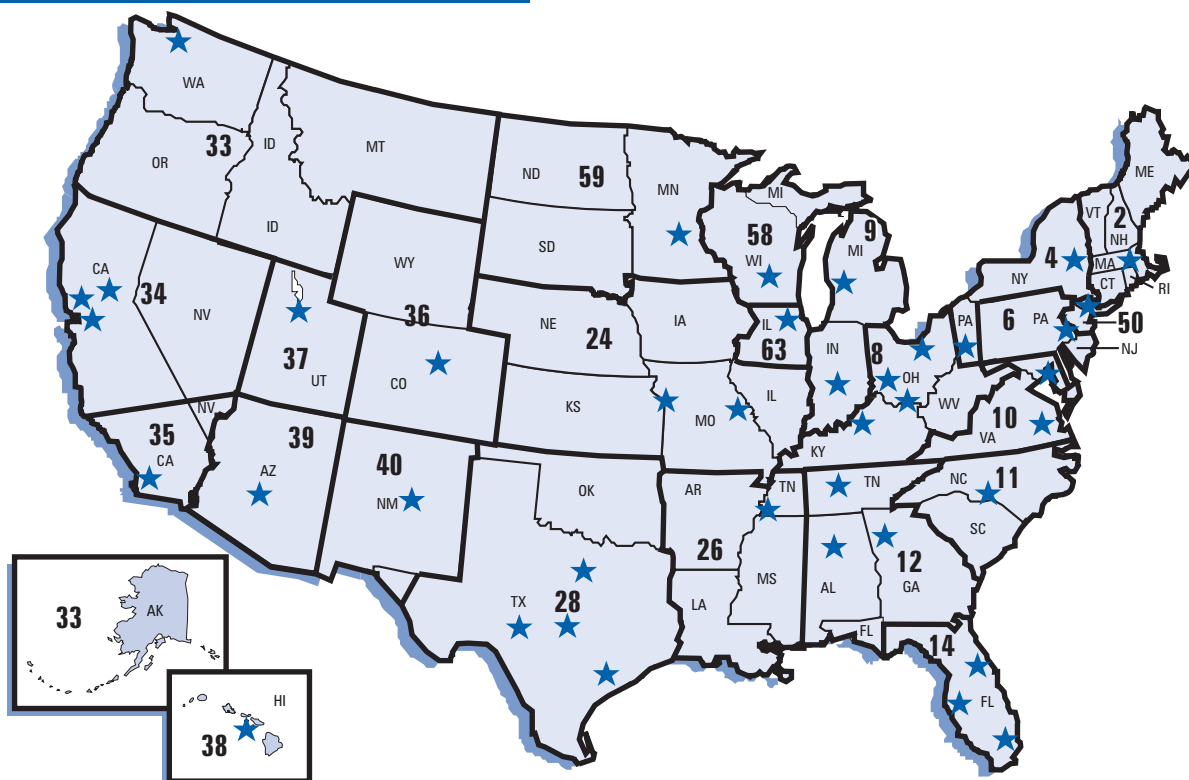
Shipping Class #70

ANSI NFPA





NATIONAL SALES CENTERS



2 Butkevich Associates — MAIN OFFICE
P.O. Box 73 • 2 N. Main Street
Avon, MA 02322
(508) 584-1818
(508) 583-8401 fax
maria@butkevich.com

4 Commercial Kitchen Reps — MAIN OFFICE
320 N Washington Street – Suite 118
Rochester, NY 14625
(585) 249-0520
(585) 249-0522 fax
www.ckreps.com
dgraf@ckreps.com

6 Barsky Fleming Marketing Inc. — MAIN OFFICE
2080 Wheatshaf Lane
Philadelphia, PA 19124
(215) 289-5411
(215) 289-5420 fax
info@bfm1.com

8 The 2 Market Group, Inc. — MAIN OFFICE
5901-B Chandler Court
Westerville, OH 43082
(877) 621-3800
(614) 901-9289 fax
sales@twomarket.com

9 HGA Group, Inc. — MAIN OFFICE
12625 E. Grand River Rd.
Brighton, MI 48116
1-800-832-6442
(810) 225-7744
rod@hgagroup.com

9096 Technology Lane – Suite B
Fishers, IN 46038
1-800-832-6442 toll free
(317) 595-9470 fax
john@hgagroup.com

10 Equipment Solutions, Inc. — MAIN OFFICE
1627 Trap Road
Vienna, VA 22182
(703) 242-9710
(703) 242-9717 fax
info@esinc.us

11 Dynamic Marketing Group — MAIN OFFICE
4020 Barrett Drive - Suite 105
Raleigh, NC 27609
(919) 235-0908
(919) 571-1974 fax
johnndye@dmgreps.com

12 Carman-Girard Associates — MAIN OFFICE
3157 Presidential Drive – Suite 200
Atlanta, GA 30340
(770) 457-6548 local
1-800-969-3299 toll free
(770) 451-2091 fax
info@carmangirard.com

14 Florida Agents — MAIN OFFICE
1444 20th Street North
St. Petersburg, FL 33713
(727) 572-5200
(727) 823-7766 fax
jim@floridaagents.com
greg@floridaagents.com

241 Strathmore Circle
Kissimmee, FL 34744
(407) 908-9378
(407) 344-8174 fax
john@floridaagents.com

12651 NW 11th Place
Sunrise, FL 33323
(954) 325-4521
(954) 835-2157 fax
ray@floridaagents.com

7007 Greentree Lane
Miami Lakes, FL 33014
(305) 345-0170
(305) 822-5240 fax
gary@floridaagents.com

24 BSHL — MAIN OFFICE
Eastern MO/Southern IL/Eastern IA
726 Hanley Industrial Court
Brentwood, MO 63144
(314) 781-2225
(314) 781-5874 fax
David Brinkley
Angie Haberer
bshl1@aol.com
www.bshl.net

218 Delaware Street – Suite 406
Kansas City, MO 64105
(913) 888-2010
(913) 888-4858 fax
1-800-516-6722 toll free
www.bshlgroup.com
Greg Daniels cell: (913) 706-7259
rep@bshlgroup.com

26 BAKERS PRIDE OVEN COMPANY
145 Huguenot Street, Mz1
New Rochelle, NY 10801
(914) 576-0200
(914) 576-0605 fax
800-431-2745 U.S. & Canada
www.bakerspride.com

28 First Source Marketing, Inc. — MAIN OFFICE
700 S Austin Avenue – Suite 200
Georgetown, TX 78626
(512) 863-0004
1-800-530-5695 toll free
(512) 863-5677 fax
www.1stsourcecmktg.com
donnab@1stsourcecmktg.com
lisa@1stsourcecmktg.com

Lake Kiowa, TX 76240
(214) 914-0692
(903) 844-0199 fax
gary.atterbury@ntin.net

Houston, TX 77002
(281) 250-6507
(903) 844-0199 fax
paula@1stsourcecmktg.com

Dallas, TX 75251
(214) 215-9526
(903) 844-0199 fax
adam@1stsourcecmktg.com

Georgetown, TX 78626
(512) 750-3616
(903) 844-0199 fax
trey@1stsourcecmktg.com

San Antonio, TX 78254
(210) 831-5293
(903) 844-0199 fax
ben@1stsourcecmktg.com

Allen, TX 75002
(214) 883-5685
(903) 844-0199 fax
jimmy@1stsourcecmktg.com

33 MarkeTeam — MAIN OFFICE
1115 West 36th Street
Vancouver, WA 98660
(360) 696-3984 extension 12
(360) 693-0192 fax
dan@marketeamnw.com
www.marketeamnw.com

Seattle
(425) 260-2410
travis@marketeamnw.com

Idaho
(360) 696-3984 extension 12
(360) 693-0192 fax
dan@marketeamnw.com

Oregon
(360) 696-3984 extension 41
(360) 693-0192 fax
brian@marketeamnw.com

34 Pro/Line Marketing, Inc. — MAIN OFFICE
5942 Las Positas Road
Livermore, CA 94551
(925) 456-7990
(925) 456-7991 fax
sales@prolinereps.com
www.prolinereps.com

Reno, NV
(510) 760-2089
caseym@prolinereps.com

Sacramento, CA
(510) 760-2089
erikv@prolinereps.com

35 Integra Marketing — MAIN OFFICE
15613 South Blackburn Avenue
Norwalk, CA 90650
(562) 229-0404
(562) 229-0999 fax
tom@integra-marketing.com

36 Wange & Associates — MAIN OFFICE
7257 S. Tucson Way – Suite 100
Centennial, CO 80112
1-800-759-2394 toll free
(303) 790-2424
(303) 790-4913 fax
larry@wangeandassociates.com

37 Wange & Associates — MAIN OFFICE
7257 S. Tucson Way – Suite 100
Centennial, CO 80112
1-800-759-2394 toll free
(303) 790-2424
(303) 790-4913 fax
larry@wangeandassociates.com

38 MarkeTeam
P.O. Box 850
Vancouver, WA 98666
(808) 282-8957 Honolulu office
(360) 693-0192 fax
mark@marketeamnw.com
www.marketeamnw.com

39 Goff Sales Company — MAIN OFFICE
3655 W. Anthem Way
Suite A-109 PMB 354
Phoenix, AZ 85086
(623) 551-4570
(623) 242-8558 fax
dennisgooff@aol.com
Dennis Goff cell: (602) 999-6789
www.goffsales.com

40 Goff Sales Company — MAIN OFFICE
3655 W. Anthem Way
Suite A-109 PMB 354
Phoenix, AZ 85086
(623) 551-4570
(623) 242-8558 fax
dennisgooff@aol.com
Dennis Goff cell: (602) 999-6789
www.goffsales.com

50 TD Marketing Company, Inc. — MAIN OFFICE
341 Railroad Avenue
East Rutherford, NJ 07073
(201) 935-1600
(201) 935-1260 fax
FDoyle@tdmarketingco.com
www.tdmarketingco.com

58 Davis & Associates, Inc. — MAIN OFFICE
W184S8372 Challenger Drive
Muskego, WI 53150
(262) 679-9510
(262) 679-5441 fax
customservice@davisassoc.com
www.davisassoc.com

59 Scotlyn Sales — MAIN OFFICE
7100 Ohms Lane
Edina, MN 55439
(952) 921-0373
(952) 921-0374 fax
scotlyn@scotlyn.com

63 Cassidy's Pro Line — MAIN OFFICE
69 South Eisenhower Lane
Lombard, IL 60148
(630) 627-7353
(630) 628-3529 fax
prolinerep@aol.com
prolinerepoffice@aol.com



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145 Huguenot Street, Mz1
New Rochelle, NY 10801
(914) 576-0200
(914) 576-0605 fax
800-431-2745 U.S. & Canada
www.bakerspride.com



INTERNATIONAL SALES CENTERS

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.

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145 Huguenot Street, Mz1
New Rochelle, NY 10801
(914) 576-0200
(914) 576-0605 fax
800-431-2745 U.S. & Canada
www.bakerspride.com
intlsales@bakerspride.com

CANADA

Rabco — Al Santos

35B Ironside Crescent
Toronto, Ontario
Canada M1X1G5
+1 (416) 321-5823 ext 31 phone
+1 (416) 321-5826 fax
asantos@rabcofoodservice.com
www.rabcofoodservice.com

UNITED KINGDOM

Jestic Foodservice Equipment

Unit 5, Kingstanding Business Park
Kingstanding Way
Tunbridge Wells, Kent TN2 3UP
United Kingdom
+ 44 (0) 1892 502410 phone
+ 44 (0) 1892 618826 fax
www.jestic.co.uk

EXPORT PARTNER

Greenfield World Trade Centre

3355 Enterprise Ave
Suite 160
Fort Lauderdale, FL 3331 USA
(954) 202-7336
sales@greenfieldworld.com

TERMS & CONDITIONS

2010 Price List is effective February 19, 2010 and supersedes all previous price lists. All prices are quoted in \$US dollars and are subject to change without notice.

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

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

NOTE NEW ADDRESS: Payments should be mailed to BAKERS PRIDE, c/o JP Morgan Chase Bank, PO Box 533245, Charlotte, NC 28290-3245.

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

BAKERS PRIDE objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BAKERS PRIDE.

BAKERS PRIDE reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from BAKERS PRIDE. All returned goods are subject to a minimum 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 ————

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 on receipt of shipment and noted on delivery receipt.

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

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

WARRANTIES & SERVICE

BAKERS PRIDE LIMITED WARRANTY

WHAT IS COVERED	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none">■ 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	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>		
COVERAGE PERIOD	<p>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. XHD Series Models: HDOB/HDOBS/HDMG/HDTG/HDCB/HDCRB: Two (2) year limited parts and labor. All Other Products: One (1) Year limited parts and labor.</p> <p>Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.</p>		
WARRANTY COVERAGE	<p>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.</p>		
EXCEPTIONS	<p>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.</p> <p>All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.</p> <p>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.</p>		
EXCLUSIONS	<table><tr><td><ul style="list-style-type: none">■ 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,</td><td><ul style="list-style-type: none">■ 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.</td></tr></table>	<ul style="list-style-type: none">■ 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,	<ul style="list-style-type: none">■ 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.
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INSTALLATION	<p>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.</p>		
REPLACEMENT PARTS	<p>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.</p>		

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

HOW TO ARRANGE FOR SERVICE

1 - 800 - 431 - 2745

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

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Toll Free 800.431.2745 • Local 914.576.0200 • Fax 914.576.0605

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