



**BAKERS
PRIDE**

COMMERCIAL COOKING
EQUIPMENT



PRODUCT GUIDE

HEAVY-DUTY CHARBROILERS • COUNTERTOP OVENS
OPEN-FLAME PIZZA OVENS • DECK OVENS



pricing effective
April 1, 2022

Customer Service

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Technical Service

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Parts

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

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Over 80 Years of Excellence

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

BAKERS PRIDE is world renowned for high quality commercial charbroilers, deck/pizza ovens, and countertop deck ovens. We provide a wide selection of equipment designed to meet the needs of the food service industry, worldwide.

Customer Focused

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

Our Mission

Customers are our driving force. We partner with our customers to understand their business and develop innovative solutions to meet their commercial food service equipment needs worldwide. Associates are our differentiating resource. We will hire and promote the best people. We are committed to educate and train our Associates to achieve their fullest potential. Quality is our commitment. We will pursue world-class quality in everything we do.

Our Distribution Policy

BAKERS PRIDE is committed to work in partnership with Foodservice dealers who actively and consistently promote our products to end users. We will always maintain confidentiality of sensitive information provided by our dealers. We will actively promote our products to end-users, specifiers, and chain accounts. We will not sell to wholesale clubs for resale to end users. BAKERS PRIDE is committed to the distribution of replacement parts through traditional channels and Factory Authorized Service Centers.





**BAKERS
PRIDE**

CHARBROILERS

Precise Engineering, Versatility & Performance

DANTE SERIES CHARBROILERS



C-RS

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

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CH-SERIES EXTRA HEAVY-DUTY RADIANT CHARBROILERS

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

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

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

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

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

STANDARD GRATES

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

CAST-IRON, REVERSIBLE GRATES

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

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

STAINLESS STEEL RADIANTS (STANDARD)

CAST IRON RADIANTS

GLO-STONES



**BAKERS
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DANTE SERIES CHARBROILERS

F-RS Series (34" High) Floor Model w Cabinet Base Radiant Charbroilers

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

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

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



F-24RS

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

Model	Radiants	Part Number	GAS	Price	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	estimated Ship Wt. lb (kg)
F-24RS	Stainless Steel Radiant	4M-T2SA6RN	NAT	\$14,337	60,000	1	4	513 in ² (13,030 mm ²)	24 x 34 x 35.5 (610 x 864 x 902)	401 (182)
F-24RS	Stainless Steel Radiant	4M-T2SA6RP	LP	\$14,337						
F-24RS-R	Cast Iron Radiant	4M-T2RA6RN	NAT	\$14,679						
F-24RS-R	Cast Iron Radiant	4M-T2RA6RP	LP	\$14,679						
F-24RS-C	Glo Stones	4M-T2CA6RN	NAT	\$15,001						
F-24RS-C	Glo Stones	4M-T2CA6RP	LP	\$15,001						
F-36RS	Stainless Steel Radiant	4M-T3SA6RN	NAP	\$18,772	105,000	1	7	810 in ² (20,574 mm ²)	36 x 34 x 35.5 (914 x 864 x 902)	555 (252)
F-36RS	Stainless Steel Radiant	4M-T3SA6RP	LP	\$18,772						
F-36RS-R	Cast Iron Radiant	4M-T3RA6RN	NAT	\$19,363						
F-36RS-R	Cast Iron Radiant	4M-T3RA6RP	LP	\$19,363						
F-36RS-C	Glo Stones	4M-T3CA6RN	NAT	\$19,648						
F-36RS-C	Glo Stones	4M-T3CA6RP	LP	\$19,648						
F-48RS	Stainless Steel Radiant	4M-T4SA6RN	NAP	\$22,905	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 34 x 35.5 (1219 x 864 x 902)	685 (311)
F-48RS	Stainless Steel Radiant	4M-T4SA6RP	LP	\$22,905						
F-48RS-R	Cast Iron Radiant	4M-T4RA6RN	NAT	\$23,720						
F-48RS-R	Cast Iron Radiant	4M-T4RA6RP	LP	\$23,720						
F-48RS-C	Glo Stones	4M-T4CA6RN	NAT	\$23,985						
F-48RS-C	Glo Stones	4M-T4CA6RP	LP	\$23,985						
F-60RS	Stainless Steel Radiant	4M-T5SA6RN	NAP	\$27,065	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 34 x 35.5 (1524 x 864 x 902)	900 (408)
F-60RS	Stainless Steel Radiant	4M-T5SA6RP	LP	\$27,065						
F-60RS-R	Cast Iron Radiant	4M-T5RA6RN	NAT	\$28,144						
F-60RS-R	Cast Iron Radiant	4M-T5RA6RP	LP	\$28,144						
F-60RS-C	Glo Stones	4M-T5CA6RN	NAT	\$28,303						
F-60RS-C	Glo Stones	4M-T5CA6RP	LP	\$28,303						
F-72RS	Stainless Steel Radiant	4M-T6SA6RN	NAP	\$30,024	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 34 x 35.5 (1829 x 864 x 902)	998 (453)
F-72RS	Stainless Steel Radiant	4M-T6SA6RP	LP	\$30,024						
F-72RS-R	Cast Iron Radiant	4M-T6RA6RN	NAT	\$31,352						
F-72RS-R	Cast Iron Radiant	4M-T6RA6RP	LP	\$31,352						
F-72RS-C	Glo Stones	4M-T6CA6RN	NAT	\$31,404						
F-72RS-C	Glo Stones	4M-T6CA6RP	LP	\$31,404						



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F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS
listed on page 4

PRICING EFFECTIVE APR 1, 2022



C-RS Series (17" HIGH) Countertop Radiant Charbroilers

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

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

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



C-24RS

C-RS Series (17" High) Countertop Models

Model	Radiants	Part Number	GAS	Price	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	estimated Ship Wt. lb (kg)
C-24RS	Stainless Steel Radiant	4M-M2SA6RN	NAT	\$12,032	60,000	1	4	513 in ² (13,030 mm ²)	24 x 17 x 35.5 (610 x 432 x 902)	412 (187)
C-24RS	Stainless Steel Radiant	4M-M2SA6RP	LP	\$12,032						
C-24RS-R	Cast Iron Radiant	4M-M2RA6RN	NAT	\$12,374						
C-24RS-R	Cast Iron Radiant	4M-M2RA6RP	LP	\$12,374						
C-24RS-C	Glo Stones	4M-M2CA6RN	NAT	\$12,693						
C-24RS-C	Glo Stones	4M-M2CA6RP	LP	\$12,693						
C-36RS	Stainless Steel Radiant	4M-M3SA6RN	NAP	\$15,733	105,000	1	7	810 in ² (20,574 mm ²)	36 x 17 x 35.5 (914 x 432 x 902)	601 (273)
C-36RS	Stainless Steel Radiant	4M-M3SA6RP	LP	\$15,733						
C-36RS-R	Cast Iron Radiant	4M-M3RA6RN	NAT	\$16,324						
C-36RS-R	Cast Iron Radiant	4M-M3RA6RP	LP	\$16,324						
C-36RS-C	Glo Stones	4M-M3CA6RN	NAT	\$16,601						
C-36RS-C	Glo Stones	4M-M3CA6RP	LP	\$16,601						
C-48RS	Stainless Steel Radiant	4M-M4SA6RN	NAP	\$19,211	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 17 x 35.5	668 (303)
C-48RS	Stainless Steel Radiant	4M-M4SA6RP	LP	\$19,211						
C-48RS-R	Cast Iron Radiant	4M-M4RA6RN	NAT	\$20,027						
C-48RS-R	Cast Iron Radiant	4M-M4RA6RP	LP	\$20,027						
C-48RS-C	Glo Stones	4M-M4CA6RN	NAT	\$20,289						
C-48RS-C	Glo Stones	4M-M4CA6RP	LP	\$20,289						
C-60RS	Stainless Steel Radiant	4M-M5SA6RN	NAP	\$22,694	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 17 x 35.5	912 (414)
C-60RS	Stainless Steel Radiant	4M-M5SA6RP	LP	\$22,694						
C-60RS-R	Cast Iron Radiant	4M-M5RA6RN	NAT	\$23,773						
C-60RS-R	Cast Iron Radiant	4M-M5RA6RP	LP	\$23,773						
C-60RS-C	Glo Stones	4M-M5CA6RN	NAT	\$25,180						
C-60RS-C	Glo Stones	4M-M5CA6RP	LP	\$25,180						
C-72RS	Stainless Steel Radiant	4M-M6SA6RN	NAP	\$26,089	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 17 x 35.5	1078 (489)
C-72RS	Stainless Steel Radiant	4M-M6SA6RP	LP	\$26,089						
C-72RS-R	Cast Iron Radiant	4M-M6RA6RN	NAT	\$26,857						
C-72RS-R	Cast Iron Radiant	4M-M6RA6RP	LP	\$26,857						
C-72RS-C	Glo Stones	4M-M6CA6RN	NAT	\$27,225						
C-72RS-C	Glo Stones	4M-M6CA6RP	LP	\$27,225						



F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS
listed on page 4

DANTE SERIES CHARBROILERS

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

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

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

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



L-24RS

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

Model	Radiants	Part Number	GAS	Price	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	estimated Ship Wt. lb (kg)
L-24RS	Stainless Steel Radiant	4M-S2SA6RN	NAT	\$11,033	60,000	1	4	513 in ² (13,030 mm ²)	24 x 13 x 35.5 (610 x 330 x 902)	421 (191)
L-24RS	Stainless Steel Radiant	4M-S2SA6RP	LP	\$11,033						
L-24RS-R	Cast Iron Radiant	4M-S2RA6RN	NAT	\$11,374						
L-24RS-R	Cast Iron Radiant	4M-S2RA6RP	LP	\$11,374						
L-24RS-C	Glo Stones	4M-S2CA6RN	NAT	\$11,715						
L-24RS-C	Glo Stones	4M-S2CA6RP	LP	\$11,715						
L-36RS	Stainless Steel Radiant	4M-S3SA6RN	NAP	\$14,444	105,000	1	7	810 in ² (20,574 mm ²)	36 x 13 x 35.5 (914 x 330 x 902)	585 (265)
L-36RS	Stainless Steel Radiant	4M-S3SA6RP	LP	\$14,444						
L-36RS-R	Cast Iron Radiant	4M-S3RA6RN	NAT	\$15,035						
L-36RS-R	Cast Iron Radiant	4M-S3RA6RP	LP	\$15,035						
L-36RS-C	Glo Stones	4M-S3CA6RN	NAT	\$15,310						
L-36RS-C	Glo Stones	4M-S3CA6RP	LP	\$15,310						
L-48RS	Stainless Steel Radiant	4M-S4SA6RN	NAP	\$17,632	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 13 x 35.5 (1,219 x 330 x 902)	668 (303)
L-48RS	Stainless Steel Radiant	4M-S4SA6RP	LP	\$17,632						
L-48RS-R	Cast Iron Radiant	4M-S4RA6RN	NAT	\$18,447						
L-48RS-R	Cast Iron Radiant	4M-S4RA6RP	LP	\$18,447						
L-48RS-C	Glo Stones	4M-S4CA6RN	NAT	\$18,686						
L-48RS-C	Glo Stones	4M-S4CA6RP	LP	\$18,686						
L-60RS	Stainless Steel Radiant	4M-S5SA6RN	NAP	\$20,816	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 13 x 35.5 (1,524 x 330 x 902)	910 (413)
L-60RS	Stainless Steel Radiant	4M-S5SA6RP	LP	\$20,816						
L-60RS-R	Cast Iron Radiant	4M-S5RA6RN	NAT	\$21,896						
L-60RS-R	Cast Iron Radiant	4M-S5RA6RP	LP	\$21,896						
L-60RS-C	Glo Stones	4M-S5CA6RN	NAT	\$22,071						
L-60RS-C	Glo Stones	4M-S5CA6RP	LP	\$22,071						
L-72RS	Stainless Steel Radiant	4M-S6SA6RN	NAP	\$23,096	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 13 x 35.5 (1,829 x 330 x 902)	1050 (476)
L-72RS	Stainless Steel Radiant	4M-S6SA6RP	LP	\$23,096						
L-72RS-R	Cast Iron Radiant	4M-S6RA6RN	NAT	\$24,425						
L-72RS-R	Cast Iron Radiant	4M-S6RA6RP	LP	\$24,425						
L-72RS-C	Glo Stones	4M-S6CA6RN	NAT	\$23,096						
L-72RS-C	Glo Stones	4M-S6CA6RP	LP	\$23,096						



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F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS
listed on page 4

PRICING EFFECTIVE APR 1, 2022



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

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

	24" Wide models		36" Wide models		48" Wide models		60" Wide models		72" Wide models	
Description	Part #	Price	Part #	Price	Part #	Price	Part #	Price	Part #	Price
Splash Guards Side Extensions (Stainless Steel)	4M-EXTNS-2	\$1,035	4M-EXTNS-3	\$1,115	4M-EXTNS-4	\$1,537	4M-EXTNS-5	\$1,625	4M-EXTNS-6	\$1,672
Overhead Backshelf	4M-BKSHF-2	\$1,732	4M-BKSHF-3	\$2,228	4M-BKSHF-4	\$3,024	4M-BKSHF-5	\$3,250	4M-BKSHF-6	\$3,545
10" Work Deck (Stainless Steel)		\$1,227		\$1,522		\$2,029		\$2,515		\$3,014
Slip-on Cover (F, C models ONLY)	4M-SLIPONCVR-2	\$619	4M-SLIPONCVR-3	\$837	4M-SLIPONCVR-4	\$1,043	4M-SLIPONCVR-5	\$1,204	4M-SLIPONCVR-6	\$1,390
Quick Disconnect Hose	4M-QCKDISC-48	\$1,594	4M-QCKDISC-48	\$1,594	4M-QCKDISC-48	\$1,594	4M-QCKDISC-48	\$1,594	4M-QCKDISC-48	\$1,594
Smoker-Box w/ shovel (F, C models ONLY)	4M-SMKBOX2	\$1,090	4M-SMKBOX3-4	\$1,700	4M-SMKBOX3-4	\$1,700	4M-SMKBOX5-6	\$2,549	4M-SMKBOX5-6	\$2,549
Caster Kit (F model ONLY)	4M-FMCSTR2-5	\$915	4M-FMCSTR2-5	\$915	4M-FMCSTR2-5	\$915	4M-FMCSTR2-5	\$915	4M-FMCSTR6	\$1,372
Pan Cut-Outs		\$544		\$544		\$544		\$544		\$544
Pan Divider Bar (sold w/ Pan Cut-Outs ONLY)	4M-PANDIV	\$158	4M-PANDIV	\$158	4M-PANDIV	\$158	4M-PANDIV	\$158	4M-PANDIV	\$158
Stands with Casters (L Series ONLY)	4M-STND-A-CSTR2	\$4,188	4M-STND-A-CSTR3	\$4,948	4M-STND-A-CSTR4	\$6,130	4M-STND-A-CSTR5	\$7,212	4M-STND-A-CSTR6	\$7,799
Stands with Casters (C Series ONLY)	4M-STND-C-CSTR2	\$3,020	4M-STND-C-CSTR3	\$4,422	4M-STND-C-CSTR4	\$5,412	4M-STND-C-CSTR5	\$6,949	4M-STND-C-CSTR6	\$7,893

CH-SERIES EXTRA HEAVY-DUTY RADIANT CHARBROILERS

24" D Broiling Surface



CH-8



CH Series Extra Heavy-Duty Radiant Charbroilers

The CH Series gas radiant charbroilers are designed for high volume broiling and are constructed of extra heavy duty 1/2" and 1/4" hand welded steel plate.

18,000 BTUH burners are located every 4 7/8" for maximum production while heavy duty stainless or optional cast iron deflectors ensure even surface temperatures.

1" NPT rear gas connection standard. Natural or LP gas. 8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard, with optional legs and casters.

CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens. FOB Bakers Pride Dock, Freight Class 85.

CH Series Extra Heavy Duty Radiant Charbroilers

Model	Part Number	GAS	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	Ship Wt. lb (kg)	Price
CH-6	611C06NO	NAT	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8" x 40" x 36 1/4" (846 x 1016 x 921)	570 (259)	\$22,909
CH-6	611C06LO	LP	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8" x 40" x 36 1/4" (846 x 1016 x 921)	570 (259)	\$22,909
CH-8	612C08NO	NAT	144,000	8	8	42 x 24 (1067 x 610)	44" x 40" x 36 1/4" (1118 x 1016 x 921)	700 (318)	\$28,720
CH-8	612C08LO	LP	144,000	8	8	42 x 24 (1067 x 610)	44" x 40" x 36 1/4" (1118 x 1016 x 921)	700 (318)	\$28,720
CH-10	613C10NO	NAT	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40" x 36 1/4" (1387 x 1016 x 921)	900 (408)	\$34,828
CH-10	613C10LO	LP	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40" x 36 1/4" (1387 x 1016 x 921)	900 (408)	\$34,828

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

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

Wide array of options. Add options like work-decks with pan cutouts for sauces, stainless steel heat shield, and overhead back shelf.

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

CH Series Charbroiler
ACCESSORIES & OPTIONS
on NEXT PAGE



CH-6



CH-8

PRICING EFFECTIVE APR 1, 2022



CH SERIES ACCESSORIES & OPTIONS



CH Series Charbroiler ACCESSORIES and OPTIONS

Description	CH-6		CH-8		CH-10	
	Part Number	Price	Part Number	Price	Part Number	Price
Set of S/S Burners	Standard	\$0	Standard	\$0	Standard	\$0
Additional Set S/S Burners	CH6OPT-09	\$1,385	CH8OPT-09	\$1,803	CH10OPT-09	\$2,575
Set of S/S Radiants	T1155T (set of 6)	\$0	T1155T (set of 8)	\$0	T1155T (set of 10)	\$0
Additional Set S/S Radiants	T1155T (set of 6)	\$705	T1155T (set of 8)	\$948	T1155T (set of 10)	\$1,184
Cast Iron Burners in Lieu of S/S	Contact CC	\$1,215	Contact CC	\$1,573	Contact CC	\$1,965
Additional Set Cast Iron Burners	CH6OPT-10	\$2,869	CH8OPT-10	\$3,322	CH10OPT-10	\$4,748
Cast Iron Radiants in Lieu of S/S	T1007A (set of 6)	\$458	T1007A (set of 8)	\$612	T1007A (set of 10)	\$763
Additional Set Cast Iron Radiants	T1007A (set of 6)	\$1,277	T1007A (set of 8)	\$1,702	T1007A (set of 10)	\$2,127
Glo-Stones	CH6OPT-05	\$2,494	CH8OPT-05	\$3,327	CH10OPT-05	\$4,559
Log Holders Each	21882415	\$965	21882415	\$965	21882415	\$965
S/S Side Splash Guards	H1530S	\$1,953	H1530S	\$1,953	H1530S	\$1,953
S/S Side Panels Each Side	H1385X	\$710	H1385X	\$710	H1385X	\$710
Pan Cut Outs Each (Largest size cutout 1/3 pan)	Contact CC	\$435	Contact CC	\$435	Contact CC	\$435
S/S Heat Shields	T3079V	\$1,024	T3080V	\$1,593	T3081X	\$1,681
Plate Shelf w/ S/S Work Deck	CH6KIT#3	\$2,920	CH8KIT#3	\$3,679	CH10KIT#3	\$4,279
4" Deep Water Pans in Lieu of 2"	CH6KIT#10	\$648	CH8KIT#10	\$854	CH10KIT#10	\$1,043
Leg Set of 4	S1439Y	\$2,530	S1439Y	\$2,530	S1439Y	\$2,530
Legs w/ Casters	S1115Y	\$3,629	S1115Y	\$3,629	S1115Y	\$3,629



PRICING EFFECTIVE APR 1, 2022

CH Series charbroilers Grate Guide

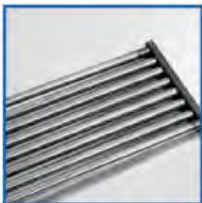
Grate Type	CH Series	
Floating Rods	In lieu of Std Grates	no charge
Flat / Cast Iron	In lieu of Std Grates	standard
Meat	In lieu of Std Grates	no charge
Fish	In lieu of Std Grates	no charge
Hinged Tilting	In lieu of Std Grates	NA
Fajita	In lieu of Std Grates	



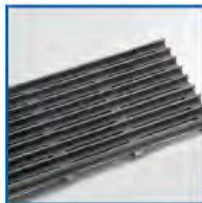
Lift-Off 10 1/2" Wide Griddle Plate Available for CH Series charbroilers
 Lift-Off 16 1/2" Wide Griddle Plate Available for CH Series charbroilers
 In-Line 10 1/2" Wide Griddle Plate Available for CH Series charbroilers

GRATES - CH Series Charbroilers

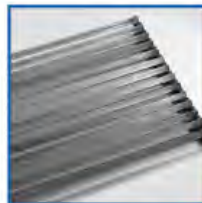
Description	Part Number		Price
Floating Rods	3106245/3106260 (4 1/2" grates / 6" grates)	In Lieu of standard grates	Standard
Floating Rods	3106245/3106260 (4 1/2" grates / 6" grates)	Additional grates	\$404 per grate
Flat/Cast Iron	3106145/3106160 (4 1/2" grates / 6" grates)	In Lieu of standard grates	\$0
Flat/Cast Iron	3106145/3106160 (4 1/2" grates / 6" grates)	Additional grates	\$404 per grate
Meat	3106345/3106360 (4 1/2" grates / 6" grates)	In Lieu of standard grates	\$0
Meat	3106345/3106360 (4 1/2" grates / 6" grates)	Additional grates	\$404 per grate
Fish - available in 10-1/2" sections only (Not on L, F, and C)	T1166T (10 1/2" wide)	In Lieu of standard grates	\$0
Fish - available in 10-1/2" sections only (Not on L, F, and C)	T1166T (10 1/2" wide)	Additional grates	\$404 per grate
Fajita	3106514/3106511 (Top & Bottom)	In Lieu of standard grates	\$1,123
Fajita	3106514/3106511 (Top & Bottom)	Additional grates	\$1,294
Griddle Plate - lift off 10 1/2" wide	T1209U		\$1,340
Griddle Plate - Lift off 16" wide	T1020T		\$1,062
Griddle Plate - In-line 10 1/2" wide x 24 deep	T1251T	In Lieu of standard grates	\$4,145
Griddle Plate - In-line 10 1/2" wide x 24 deep	T1251T	Additional grates	\$4,425
Large Broiler Brush	T5104V		\$337
Glo-Stones	T1049X		\$670
Grate Lifter - Meat & Floating Rd	G5221U		\$1,049
Grate Lifter - Cast Iron	T5041T		\$483



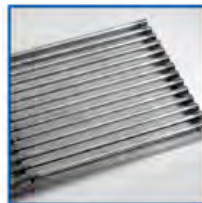
Floating Rods



Flat / Cast Iron



Meat (Diamond Shaped)



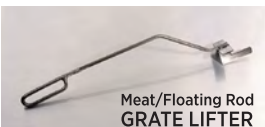
Fish



Fajita



Glo-Stones



Meat/Floating Rod
GRATE LIFTER



Spatula



COUNTERTOP OVENS

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

Preferred by Chefs & Bakers Worldwide

Preferred by chefs and bakers worldwide, BAKERS PRIDE® high-performance countertop ovens feature all stainless steel exteriors. All electric models feature electric timers, with continuous ring alarms and manual shut-off. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.



COOKING FLEXIBILITY

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

DURABILITY

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

EASY CLEANING

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

COMMERCIAL GRADE

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

BUILT TO PERFORM

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



[countertop oven contents page](#)

COUNTERTOP DECK OVENS

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ELECTRIC

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

1-DECK, 1-CHAMBER
 ⚡ 120v, 208/240v



Cordierite
P18S
3 1/4" DECK HEIGHT

2-DECKS, 1-CHAMBER
 ⚡ 120v, 208/240v



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

1-DECK, 1-CHAMBER
 ⚡ 208v, 220/240v



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

2-DECKS, 1-CHAMBER
 ⚡ 208v, 220/240v



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

2-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



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

4-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



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

2-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



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

3-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



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

1-DECK, 1-CHAMBER
 ⚡ 208v, 240v



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

2-DECKS, 2-CHAMBERS
 ⚡ 208v, 240v



GAS

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

Cordierite Brick-Lined
GP51, GP51-BL
5" UPPER + 6" LOWER DECK HEIGHTS

2-DECKS, 2-CHAMBERS
 🔥 BTUH 40,000



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

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



Cordierite Brick-Lined
GP52, GP52-BL
5" UPPER + 6" LOWER DECK HEIGHTS

4-DECKS, 4-CHAMBERS
 🔥 BTUH 80,000



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

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



HEARTHBAKE SERIES COUNTERTOP OVENS

PX SERIES OVENS: PX-14, PX-16

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

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

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

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

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



HEARTHBAKE SERIES COUNTERTOP OVENS

PX-14 WARMING/FINISHING **1-DECK, 1-CHAMBER** (RACK **13⁵/₈" W x 13⁷/₈" D**)

PX-16 WARMING/FINISHING **1-DECK, 1-CHAMBER** (RACK **17⁵/₈" W x 17⁵/₈" D**)

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

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



PX-14



PX Series (PX-14, PX-16)

⚡ 3" Deck Height Pizza & Finishing Electric Ovens

Model	Part Number	Electrical	Decks	Baking Chambers	Rack Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
PX-14	314P1410	120V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$2,996
PX-14	314P1430	208/240V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$2,996
PX-16	316P1610	120V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24" x 9 1/2" x 20 1/2" (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$3,307
PX-16	316P1630	208/240V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24" x 9 1/2" x 20 1/2" (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$3,307

* Height includes legs/feet 11/4" (32 mm)



PX-16



PX SERIES OVENS: PX-14, PX-16

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



PAR-BAKED PIZZA IN
5 MINUTES

HEARTHBAKE SERIES COUNTERTOP OVENS

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

HearthBake "P18S" single compartment, 3 1/4" Deck Height ovens feature two ceramic hearth baking decks and are designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets.

120V not recommended for fresh dough pizza. A 15-minute electric timer with continuous ring alarm and manual shut-off is standard.

All models feature stainless exteriors and 4" adjustable legs. All models come with 6' cord and plug. International voltages available. Windows are not an option on these models. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P18S
 CE UL US NSF

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

Model	Part Number	Electrical	Decks	Baking Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P18S	324P1810	120V, 1800W	2	1	17 1/2 x 17 3/4 (445 x 451)	23" x 17" x 25" (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$6,870
P18S	324P1830	208/240V, 2850W	2	1	17 1/2 x 17 3/4 (445 x 451)	23" x 17" x 25" (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$6,870

PIZZA & PRETZEL OVENS: P18S, P22S, P44S, P46S		
menu item	temperature (Fahrenheit)	cook time
Calzones	525° - 550°	6-10 minutes
Focaccia	525° - 550°	3-5 minutes
Pizza Par-Baked	500° - 525°	4-5 minutes
Pizza Fresh Dough	525° - 550°	7-8 minutes
Pizza Slices	400° - 425°	1 minute
Pretzels	525° - 600°	6-8 minutes



P18S



6-10
MINUTES



6-8
MINUTES

HEARTHBAKE SERIES COUNTERTOP OVENS

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

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



P22S



P22S features single bake chamber with two ceramic hearth decks and are designed for fresh dough pizza, par-baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck or on screens, pans or baking sheets. 15 minute electric timer with continuous ring alarm and manual shut-off standard.

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

P22-BL is ideal for thin crust pizza in high volume operations.



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

⚡ 2 3/4" and 3 1/4" Deck Height Single Compartment Pizza & Pretzel Electric Ovens P22S (3 1/4" Deck Height), P22-BL (2 3/4" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P22S	343P2220	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2223P	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22-BL	343BL2220	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2223	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295



P22S

P22S

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



P22-BL
IDEAL FOR
HIGH-VOLUME

THIN CRUST PIZZA

HEARTHBAKE SERIES COUNTERTOP OVENS

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

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

P24S single compartment bake & roast ovens feature a 7" Deck Height, one ceramic hearth deck for baking and roasting and are designed for use with trays, sheets or pans. The P24S features a 20 3/4" square (527mm) ceramic hearth bake deck. 60 minute electric timer with continuous ring alarm and manual shut-off is standard. P24-BL features brick lined ceilings and is designed for quicker recovery and additional top heat intensity.

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



P24S



7" Deck Height Single Compartment Bake/Roast Electric Ovens

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P24S	345P2420	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2423P	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2440	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2443P	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24-BL	345BL2421P	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	345BL2423P	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	345BL2440	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	Contact CS	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592



P24S

16-20
MINUTES



12-14
MINUTES



5
MINUTES



HEARTHBAKE SERIES COUNTERTOP OVENS

P44S PIZZA/PRETZEL 4-DECK, 2-CHAMBER (DECK EA. 20³/₄" W x 20³/₄" D)

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

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads & bakery products baked directly on the hearth deck, on screens, or on baking sheets. Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm, manual shut-off is standard.

Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. All models feature stainless exteriors and 4" adjustable legs. International voltages available.

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



P44-BL



⚡ 2³/₄" and 3¹/₄" Deck Height Double Compartment Pizza/Pretzel Electric Ovens

P44S (3¹/₄" Deck Height), P44-BL (2³/₄" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P44S	353P4420	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4423P	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44-BL	353BL4420	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4423P	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987



P44-BL
IDEAL FOR
HIGH-VOLUME
THIN CRUST PIZZA

HEARTHBAKE SERIES COUNTERTOP OVENS

- DP-2** ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)
DP-2BL ALL PURPOSE 2-DECK, 2-CHAMBER, BRICK LINED



DP-2
 CE UL US NSF

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

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



⚡ 5" Deck Heights All Purpose Electric Ovens

Part Number	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
DP-2	370DP210	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP213P	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP230	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP233	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2BL	370BLDP210	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP213P	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP234	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP233	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769

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



PRICING EFFECTIVE APR 1, 2022



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HEARTHBAKE SERIES COUNTERTOP OVENS

P46S COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER
(DECK EA. 20³/₄" W x 20³/₄" D)

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

COMBINATION PIZZA & BAKE AND ROAST



P46S/P46-BL Combination Pizza & Bake/Roast ovens have two independently controlled baking compartments.

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

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

Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C. All stainless exterior and 4" adjustable legs. 1Ø or 3Ø. 3-phase models are hardwired; single phase models come with 6" cord & plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

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

Part Number	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P46S	355P4620	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4623P	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4643P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46-BL	355BL4621P	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL4623P	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL46403P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297

HEARTHBAKE SERIES COUNTERTOP OVENS

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

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

The 7 1/2" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C.

Model P48S features individual controls for each cooking chamber with 60 minute electric timers, continuous ring alarms and manual shut-off. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø P48S available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P48S	358P4820	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4823P	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4840	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4843P	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48-BL	358BL4820P	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	358BL4823P	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	358BL4840	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	Contact CS	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122

HEARTHBAKE SERIES COUNTERTOP OVENS

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

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



EP-1-2828



EP-2-2828



The EP-1-2828 and EP-2-2828 ovens are designed for high volume pizza, baking, roasting and all-purpose operations. Each oven features 28" square (711mm) Cordierite hearth decks, each with separate tilt-up doors, 5" deck heights (133mm) and interior lights.

Each deck features independent, operator-controlled top & bottom heat for perfectly balanced results and 200°-700°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off. Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, 1Ø or 3Ø. All units are hardwired. Ovens may be stacked in any combination to create triple & quad configurations; ovens include 4" adjustable legs. One year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.

Pizza, Pretzel & Flat Breads - 15 Minute Timers



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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
EP-1-2828	221P28120	208V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28123	208V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28140	240V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28143	240V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-2-2828	220P28120	208V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28123	208V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28130	240V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28133	240V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893

COUNTERTOP OVENS

HEARTHBAKE SERIES COUNTERTOP OVENS

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

GP51-BL 2-DECK, 2-CHAMBER, **BRICK LINED, GAS**

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

GP52-BL **GAS** (NAT OR LP) 4-DECK, 4-CHAMBER, **BRICK LINED, GAS**



GP51



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

Models GP51 and GP52 accommodate one full size sheet pan per deck — two per oven. 550°F Bake thermostat available at no charge. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

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

Model	Part Number	Gas Type	BTUH	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
GP51	201GP51N	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$20,074
GP51	201GP51L	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$20,074
GP51-BL	201BL51N	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$25,497
GP51-BL	201BL51L	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$25,497
GP52	201GP52N	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$39,783
GP52	201GP52L	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$39,783
GP52-BL	201BL52N	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$50,992
GP52-BL	201BL52L	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$50,992

GP52



HEARTHBAKE SERIES COUNTERTOP OVENS

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

GP62 4-DECK, 4-CHAMBER, **GAS**, BRICK LINED



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

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

Model	Part Number	Gas Type	BTUH	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
GP61	202GP61N	NAT	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,312
GP61	202GP61L	LP	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,312
GP62	202GP61N	NAT	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,178
GP62	202GP61L	LP	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,178
GP61-HP	202GP61HPN	NAT	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,672
GP61-HP	202GP61HPL	LP	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,672
GP62-HP	202GP61HPN	NAT	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,888
GP62-HP	202GP61HPL	LP	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,888



GP62

COUNTERTOP OVEN ACCESSORIES & OPTIONS



Electric Countertop Oven Accessories & Options

Description	Part Number		Price
16" Legs (Elec countertop ovens)	S1492Y	Grey	\$1,417
16" Legs (Stainless) (Elec countertop ovens)	S1491Y	S/S	\$1,750
30" Legs (Elec countertop ovens)	S1435Y	Grey	\$1,445
30" Legs (Stainless) (Elec countertop ovens)	S1436Y	S/S	\$1,750
16" Legs with Casters (Elec countertop ovens)	S1283Y	Grey	\$1,863
16" Legs (Stainless) with Casters (Elec countertop ovens)	S1277Y	S/S	\$2,443
30" Legs with Casters (Elec countertop ovens)	S1440Y	Grey	\$1,950
30" Legs (Stainless) with Casters (Elec countertop ovens)	S1423Y	S/S	\$2,557
S/S Undershef	C5077X		\$760
Rack Stands w/ Rack Guides (30" Legs must be purchased)	T8085X		\$2,065
Description	Part Number		Price
Deck Brush & Scraper (Elec countertop ovens)	T5107Y	Scraper for Countertop Ovens	\$297
Stacking Kits (P22S, P44S, P46S & P48S)	D2069X	P22S, P44S, P46S, P48 & DP2	\$173
Stacking Kits (P18S, P24S)	D3054T	P18, & P24	\$173
Stacking Kits (EP-2828)	C5057X	EP-2828	\$173
Stacking Kits (GP52)	A5173S	GP52	\$173
Brick Lined Kit (P22S)	P22OPT-03	P22 & DP-2	\$1,107
Brick Lined Kit (P44S)	P44OPT-03	P44	\$2,213
Brick Lined Kit (DP-2)	Contact CS	DP-2	\$1,107
Brick Lined Kit (P24S)	P23OPT-03	P24	\$2,213
Brick Lined Kit (P48S)	P48OPT-03	P48	\$1,107
Brick Lined Kit (P46S)	P46OPT-03	P46	\$1,725
Electric Timers with Alarms	Contact CC	15 Minute	
Electric Timers with Alarms	Contact CC	60 minute	

GP Gas Countertop Oven Accessories & Options

Description	Part Number		Price
16" Legs	S1310Y	Grey	\$1,223
16" Legs (Stainless)	S1309Y	S/S	\$1,750
30" Legs	S1050Y	Grey	\$1,844
30" Legs (Stainless)	S1212Y	S/S	\$1,750
16" Legs with Casters	S1180Y	Grey	\$2,050
16" Legs (Stainless) with Casters	S1242Y	S/S	\$2,689
30" Legs with Casters	S1178Y	Grey	\$2,050
30" Legs (Stainless) with Casters	S1252Y	S/S	\$2,689
S/S Undershef	T8089X	GP51	\$760
S/S Undershef	T8088X	GP61	\$760
Standard Flue (GP51 or GP61)	R3103A	N/C with purchase of oven	\$0/\$117
Direct Vent Flue Diverter	R3002Y	N/C with purchase of oven	\$0/\$582



COUNTERTOP OVEN REPLACEMENT DECKS



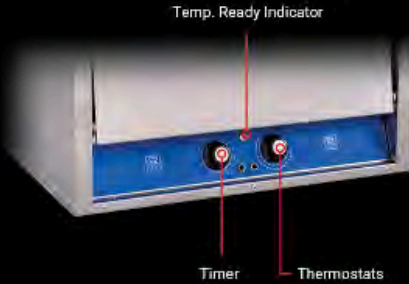
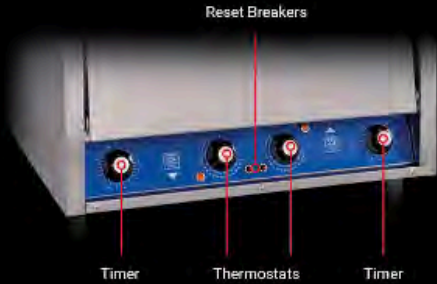
Cordierite

Countertop Oven Replacement Decks

Cordierite (Countertop Oven) Replacement Decks				
Oven Model	Part Number			Price (Each/Set)
Replacement Deck (P18S)	T1120Y	1 Stone per Oven	1/2" x 17 1/2" x 17 3/4"	\$739
Replacement Deck (P22S, DP-2 & P24S)	T1121Y	2 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	\$855/\$1,710
Replacement Deck, Top Stones (P22-BL, DP-2BL)	T1120Y Top Stones	2 Stone per Oven	1/2" x 17 1/2" x 17 3/4"	\$739/\$1,478
Replacement Deck (P44S)	T1121Y	4 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	\$855/\$3,420
Replacement Deck, Top Stones (P44-BL)	T1120Y Top Stones	4 Stones per Oven	1/2" x 17 1/2" x 17 3/4"	\$739/\$2,956
Replacement Deck (P46S)	T1121Y	3 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	\$855/\$2,565
Replacement Deck (P48S)	T1121Y	2 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	\$855/\$1,710
Replacement Deck (EP-1-2828, EP-2-2828)	T1287Y	1 Stone per Oven / 2 Stones per Oven	3/4" x 27 3/4" x 27 3/4"	\$1,893/\$3,786
Replacement Deck (GP51)	T1192Y	2 Stones per Oven	1" x 20 5/8" x 25 1/4"	\$1,583/\$3,166
Replacement Deck (GP61)	T1116Y	2 Stones per Oven	1" x 29 3/4" x 25 1/4"	\$1,973/\$3,946
Lightstone Decks				
Oven Model	Part Number			Price (Each/Set)
Lightstone Deck (P24)	T1349Y	1 Stone per Set		\$593
Lightstone Deck (P22S, DP-2)	T1349Y	2 Stones per Set	20 13/16" x 20 13/16 x 1/2"	\$593
Lightstone Deck (P44S)	T1349Y	4 Stones per Set		\$593
Lightstone Deck (P46S)	T1349Y	3 Stones per Set		\$593
Lightstone Deck (P48S)	T1349Y	2 Stones per Set		\$593
Lightstone Deck (GP51)	T1359Y	2 Stones per Set		\$1,362
Lightstone Deck (GP61)	T1360A	2 Stones per Set		\$1,362
Lightstone Deck (EP-1-2828, EP-2-2828)	T1362A	1 Stone per Set		\$2,085
Steel Decks				
Oven Model	Part Number			Price (Each/Set)
Steel Decks*	C5035K			\$544

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

COUNTERTOP OVEN CONTROL FEATURES



Thermostats

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

Electric Timers

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

Indicator Lights

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

Reset Breakers

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

Top & Bottom Heat Controls

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





**BAKERS
PRIDE**

DECK OVENS / PIZZA OVENS

Preferred by Chefs & Bakers Worldwide

IL FORNO & SUPERDECK SERIES OVENS

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IL Forno Classico

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

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



The IL Forno Difference

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

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

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

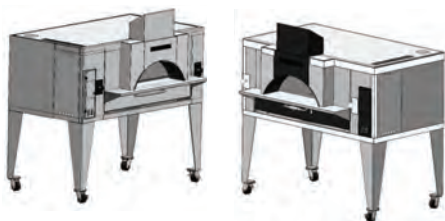
Simple, Easy to Install & Maintain IL Forno Classico is engineered & designed to fit through standard door openings and assembled on-site, thus eliminating the need for heavy equipment or cranes. New, removable front mounted flue provides easy access for installing hearth decks, brick lining and maintenance.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

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

IL Forno Classico Finish Choices & Options

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

1 Plain/As-Is or Decorative Trim Style



ONE: Plain or as-Is and ready-to-use — no decorative finish. Available with standard front or all stainless steel exterior.

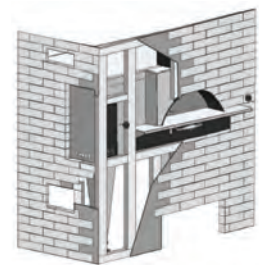
You may finish your oven with decorative brass, copper, tile, etc. pieces - casters included. Brass, copper and tile kits sold by third parties.

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

2 Traditional/Facade Style

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

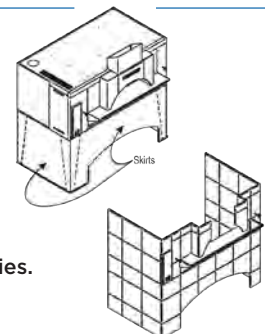
Finish your facade with the thin brick, stone, tile, marble or materials of your choice. Push/Pull rod extensions and casters are provided. Brass, copper and tile kits sold by third parties.



3 DSP Style

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

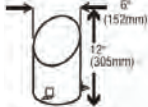
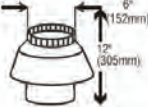
Skirts are provided, casters are not. Stone and tile kits sold by third parties.



Selecting A Deck Oven

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

Feature/Benefit Guide - Selecting a Deck Oven

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



Selecting A Deck Oven

Bakers Pride® Deck Oven Capacity

BAKERS PRIDE® Deck Ovens are recognized world wide as the industry leader with models to suit every production need. Designed to offer flexibility, quality performance and deliver consistent results, our unique heat flow controls and heat diverter panels allow the baker to control both top and bottom heat without the use of tools for the perfect product every time.

All Deck Ovens are built to last for years of trouble free operation featuring solid unitized frames constructed of heavy-duty, hand-welded angle iron for structural integrity. Burners are fabricated from 1 1/4" and 1 1/2" heavy steel pipe with up to 140,000 BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and misalignment. And, BAKERS PRIDE Deck Ovens are energy efficient featuring thick, industrial insulation and a proprietary heat baffling system for quicker pre-heat and efficient, rapid heat recovery. With the exception of the IL Forno Classico, all models feature stainless steel exteriors and painted legs. Gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per deck.

Production Per Hour / Per Deck Formula:

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

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


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

Deck Oven Capacity

model	PIZZAS (Per Oven)			BAKING PAN CAPACITY			PRODUCTION Per Hour (Per Deck)
	10"	16"	18"	13"x18"	18"x26"	12"x20"	16" pizza with 8-min bake time
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251 / 204	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
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

Bakers Pride® DECK OVEN - IL Forno

IL FORNO SPECIFICATION/ORDER GUIDE CHECK-LIST



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

MODEL (CHOOSE ONE)	
<input type="checkbox"/>	FC-516Single
<input type="checkbox"/>	FC-616Single
<input type="checkbox"/>	FC-816Single
<input type="checkbox"/>	FC-516/D-125Double
<input type="checkbox"/>	FC-616/Y-600.....Double
<input type="checkbox"/>	FC-616/Y-600BL.....Double
<input type="checkbox"/>	FC-816/Y-800.....Double
<input type="checkbox"/>	FC-816/Y-800BL.....Double

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

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

IL Forno or IL Forno Upper Oven of Stacked Installation

Hinged Control Panel Door (Choose One)

Front Mounted
 Side Mounted

Control Panel Door, Chamber Doors, & Removable Flue Cover (Choose One)

Black Powder Coated
 Stainless Steel

Electric Type (Choose One)

115 Volts AC

Gas Type (Choose One)

Natural Gas
 L.P. Gas

Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

Yes No

Casters (Set of 4)

Not suitable for DSP style finish with skirts

Yes
 No

Lintel Plate/Plate Shelf (Choose One)

Provided by customer to cover 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)

Lower Oven of Stacked Installation

Hinged Control Panel Door (Choose One)

Front Mounted
 Side Mounted

Control Panel Door & Chamber Doors

Same choice as IL Forno Upper Oven of Stacked Installation

Gas Type (Choose One)

Natural Gas
 L.P. Gas

Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

Yes
 No

Casters (Set of 4)

Not suitable for DSP style finish with skirts

Yes
 No

LEGS

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

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

NOTE: See specification sheets for additional options and accessories



IL Forno Classico “FC Series” Gas-Fired Open-Flame Ovens Wood-Burning, Old World Style

IL FORNO
FC-616

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

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



The IL Forno is available in three sizes to meet your space and production requirements. The IL Forno may also be [stacked on our standard deck ovens](#) for increased production in limited spaces — (IL Forno FC-516) on our [D-125](#), and (IL Forno FC-616) on our [Y600](#), and (IL Forno FC-816) on our [Y-800](#). The FC-616 and FC-816 feature a 32” extra-wide opening for ease of access to the bake/cooking chamber.

The IL Forno is designed and engineered to be used either as-is, or finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look. Brass, copper and tile kits sold by third parties.

The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.

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

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
FC-516	Checklist	NAT	140,000 (41.01)	1	1	48 x 36 (1219 x 914)	65 1/4” x 71” x 43” (1657 x 1803 x 1092)	650 (343)	1400 (720)	\$94,620
FC-516	Checklist	LP	140,000 (41.01)	1	1	48 x 36 (1219 x 914)	65 1/4” x 71” x 43” (1657 x 1803 x 1092)	650 (343)	1400 (720)	\$94,620
FC-616	Checklist	NAT	140,000 (41.01)	1	1	60 x 36 (1524 x 914)	78” x 71” x 43” (1981 x 1803 x 1092)	650 (343)	1781 (873)	\$101,324
FC-616	Checklist	LP	140,000 (41.01)	1	1	60 x 36 (1524 x 914)	78” x 71” x 43” (1981 x 1803 x 1092)	650 (343)	1781 (873)	\$101,324
FC-816	Checklist	NAT	140,000 (41.01)	1	1	66 x 44 (1676 x 1118)	84” x 71” x 51”D (2134 x 1803 x 1295)	650 (343)	2081 (978)	\$108,093
FC-816	Checklist	LP	140,000 (41.01)	1	1	66 x 44 (1676 x 1118)	84” x 71” x 51” (2134 x 1803 x 1295)	650 (343)	2081 (978)	\$108,093

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

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

IL Forno Classico “FC Series” Gas-Fired Open-Flame Ovens Wood-Burning, Old World Style STACKED-ON D OR Y Series Deck Ovens

The IL Forno FC Series stacked on Bakers Pride® deck ovens for increased production in limited spaces — the (IL Forno FC-516) stacked on our D-125, and the (IL Forno FC-616) on our Y600, and (IL Forno FC-816) on our Y-800. The FC-616 and FC-816 feature a 32” extra-wide opening for ease of access to the bake/cooking chamber.

The IL Forno is designed and engineered to be used either as-is, or, finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look. Brass, copper and tile kits sold by 3rd parties.

The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.



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

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

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
FC-516/D-125	Checklist	NAT	265,000 (77.65)	2	2	48 x 36 (1219 x 914)	65 1/4" x 74" x 43" (1657 x 1880 x 1092)	650 (343)	2625 (1193)	\$132,124
FC-516/D-125	Checklist	LP	265,000 (77.65)	2	2	48 x 36 (1219 x 914)	65 1/4" x 74" x 43" (1657 x 1880 x 1092)	650 (343)	2625 (1193)	\$132,124
FC-616/Y-600	Checklist	NAT	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78" x 74" x 43" (198 x 1880 x 1092)	650 (343)	3288 (1495)	\$145,455
FC-616/Y-600	Checklist	LP	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78" x 74" x 43" (198 x 1880 x 1092)	650 (343)	3288 (1495)	\$145,455
FC-816/Y-800	Checklist	NAT	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84" x 74" x 51" (2134 x 1880 x 1295)	650 (343)	3805 (1730)	\$163,124
FC-816/Y-800	Checklist	LP	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84" x 74" x 51" (2134 x 1880 x 1295)	650 (343)	3805 (1730)	\$163,124
FC-616/Y-600BL	Checklist	NAT	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78" x 74" x 43" (1981 x 1880 x 1092)	650 (343)	3366 (1499)	\$147,030
FC-616/Y-600BL	Checklist	LP	260,000 (76.16)	2	2	60 x 36 (1524 x 914)	78" x 74" x 43" (1981 x 1880 x 1092)	650 (343)	3366 (1499)	\$147,030
FC-816/Y-800BL	Checklist	NAT	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84" x 74" x 51" (2134 x 1880 x 1295)	650 (343)	3885 (1704)	\$164,039
FC-816/Y-800BL	Checklist	LP	260,000 (76.16)	2	2	66 x 44 (1676 x 1118)	84" x 74" x 51" (2134 x 1880 x 1295)	650 (343)	3885 (1704)	\$164,039

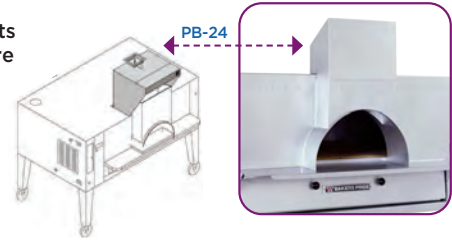
Shipping weight includes decks and legs. Height includes 36" (914 mm) standard legs on single units.

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

Single Deck options on previous page

IL Forno Classico Eyebrow Style Exhaust Hoods

IL Forno Eyebrow Style Exhaust Hoods are designed to contain flue gases & by-products of combustion. Easily mounted to the top of IL Forno open-flame ovens, hoods feature all stainless steel construction, and a full-length, semi-concealed grease gutter with removable grease cup. All PB hoods have U.L. classified stainless steel baffle filters and come ready for Ansul piping. The PB-24 is for stand alone (single) IL Forno ovens and the PB-24S is for double-stacked ovens. The IL Forno should not be direct vented. Note the lower oven in a stacked installation may be direct vented. FOB Bakers Pride, Freight Class 77.5.



IL Forno Classico Eyebrow Style Exhaust Hoods

Model	Part Number	Exhaust CFM	Static Pressure	Duct Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Notes	Ship Wt. lb (kg)	Price
PB-24	FCKIT#3	540	0.75	6 x 7 (152 x 178)	26" x 26" x 25 1/2" (660 x 660 x 648)	for single ovens	100 (46)	\$18,052
PB-24S	FCKIT#4	540	0.75	6 x 7 (152 x 178)	26" x 26" x 25 1/2" (660 x 660 x 648)	for stacked ovens	100 (46)	\$27,087

DSP Style Display Ovens

• D-Series 10" Deck Height

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



D Series - 10" DECK HEIGHT (Superdeck "DSP Style" Gas Display Ovens)

Model	Part Number	BTUH (KW)**	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
D-125-DSP	Checklist	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4" x 59" x 43" (1657 x 1092 x 1499)	650 (343)	1105 (501)	\$35,172
D-250-DSP	Checklist	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4" x 70" x 43" (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$69,495

* Height excludes dome riser. *Height includes 30" (762 mm) standard legs on D-125.

* Height includes 12" (305 mm) standard legs on D-250. Shipping weight includes decks and legs.

* Add an additional 6" to height for flue stack depending on installation.

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



D-250-DSP

Y Series - DSP Style Gas Display Ovens

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

Stone & Tile Kits Sold Separately by Others



Y-602-DSP



Y Series - Superdeck "DSP Style" Gas Display Ovens

Model	Part Number	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
Y-600-DSP	Checklist	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 65" x 43" (1981 x 1651 x 1092)	650 (343)	1387 (628)	\$41,122
Y-602-DSP	Checklist	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 76" x 43" (1981 x 1993 x 1092)	650 (343)	2641 (1200)	\$81,383
Y-600BL-DSP	Checklist	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 65" x 43" (1981 x 1651 x 1092)	650 (343)	1585 (662)	\$46,162
Y-602BL-DSP	Checklist	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 76" x 43" (1981 x 1993 x 1092)	650 (343)	3041 (1264)	\$91,880
Y-800-DSP	Checklist	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 65" x 51" (2134 x 1651 x 1295)	650 (343)	1604 (726)	\$46,814
Y-802-DSP	Checklist	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 76" x 51" (2134 x 1993 x 1295)	650 (343)	3884 (1397)	\$91,003
Y-800BL-DSP	Checklist	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 65" x 51" (2134 x 1651 x 1295)	650 (343)	1804 (726)	\$52,762
Y-802BL-DSP	Checklist	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 76" x 51" (2134 x 1993 x 1295)	650 (343)	3485 (1397)	\$111,987

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

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

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

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

Y-802-DSP



Stubby-Shallow Depth 8" Deck Heights Gas Deck Ovens

Ideal for kitchens with narrow aisles and for use in traditional kitchen cook lines, our space saving Stubby-Shallow models are only 33" deep overall while delivering high volume and the quality of a full size model.

Stubby-Shallow 33" D ovens are stackable (three-high) and feature ceramic hearth decks. Heat control damper allows operator to adjust top and bottom heat for perfect bake results. 680°F (343°C) thermostats standard.

550°F (288°C) bake thermostats and/or steel decks available at N/C, please specify when ordering. Natural or LP gas available. Legs and flue included at N/C. Casters optional. FOB Bakers Pride Dock, Freight Class 77.5.

33"
overall
DEPTH



STUBBY
SHALLOW
151



STUBBY
SHALLOW
153



Stubby-Shallow Depth 8" Deck Heights Gas Deck Ovens

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
151	121151N0001111	NAT	48,000 (14.06)	1	1	36 x 24 1/2 (914 x 622)	48" x 55.25" x 33" (1219 x 1403 x 838)	650 (343)	820 (372)	\$28,527
151	121151L0001111	LP	48,000 (14.06)	1	1	36 x 24 1/2 (914 x 622)	48" x 55.25" x 33" (1219 x 1397 x 838)	650 (343)	820 (372)	\$28,527
152	121151N0001111	NAT	96,000 (28.12)	2	2	36 x 24 1/2 (914 x 622)	48" x 66.5" x 33" (1219 x 1689 x 838)	650 (343)	1508 (684)	\$56,228
152	121151L0001111	LP	96,000 (28.12)	2	2	36 x 24 1/2 (914 x 622)	48" x 66.5" x 33" (1219 x 1689 x 838)	650 (343)	1508 (684)	\$56,228
153	121151N0001111	NAT	144,000 (42.19)	3	3	36 x 24 1/2 (914 x 622)	48" x 81.75" x 33" (1219 x 2076 x 838)	650 (343)	2200 (1087)	\$83,924
153	121151L0001111	LP	144,000 (42.19)	3	3	36 x 24 1/2 (914 x 622)	48" x 81.75" x 33" (1219 x 2076 x 838)	650 (343)	2200 (1087)	\$83,924
3151	125315N0001111	NAT	70,000 (20.50)	1	1	45 x 24 1/2 (1143 x 622)	57" x 55.25" x 33" (1448 x 1403 x 838)	650 (343)	958 (434)	\$34,012
3151	125315L0001111	LP	70,000 (20.50)	1	1	45 x 24 1/2 (1143 x 622)	57" x 55.25" x 33" (1448 x 1403 x 838)	650 (343)	958 (434)	\$34,012
3152	125315N0001111	NAT	140,000 (41.00)	2	2	45 x 24 1/2 (1143 x 622)	57" x 66.5" x 33" (1448 x 1689 x 838)	650 (343)	1787 (810)	\$67,198
3152	125315L0001111	LP	140,000 (41.00)	2	2	45 x 24 1/2 (1143 x 622)	57" x 66.5" x 33" (1448 x 1689 x 838)	650 (343)	1787 (810)	\$67,198
3153	125315N0001111	NAT	210,000 (61.50)	3	3	45 x 24 1/2 (1143 x 622)	57" x 81.75" x 33" (1448 x 2076 x 838)	650 (343)	2620 (1188)	\$100,385
3153	125315L0001111	LP	210,000 (61.50)	3	3	45 x 24 1/2 (1143 x 622)	57" x 81.75" x 33" (1448 x 2076 x 838)	650 (343)	2620 (1188)	\$100,385
4151	126415N0001111	NAT	70,000 (20.50)	1	1	54 x 24 1/2 (1372 x 622)	66" x 55.25" x 33" (1676 x 1403 x 838)	650 (343)	1093 (496)	\$36,753
4151	126415L0001111	LP	70,000 (20.50)	1	1	54 x 24 1/2 (1372 x 622)	66" x 55.25" x 33" (1676 x 1403 x 838)	650 (343)	1093 (496)	\$36,753
4152	126415N0001111	NAT	140,000 (41.00)	2	2	54 x 24 1/2 (1372 x 622)	66" x 66.5" x 33" (1676 x 1689 x 838)	650 (343)	2050 (933)	\$72,682
4152	126415L0001111	LP	140,000 (41.00)	2	2	54 x 24 1/2 (1372 x 622)	66" x 66.5" x 33" (1676 x 1689 x 838)	650 (343)	2050 (933)	\$72,682
4153	126415N0001111	NAT	210,000 (61.50)	3	3	54 x 24 1/2 (1372 x 622)	66" x 81.75" x 33" (1676 x 2076 x 838)	650 (343)	3024 (1372)	\$108,610
4153	126415L0001111	LP	210,000 (61.50)	3	3	54 x 24 1/2 (1372 x 622)	66" x 81.75" x 33" (1676 x 2076 x 838)	650 (343)	3024 (1372)	\$108,610

* Height includes 30" (762 mm) standard legs on models 151, 3151 and 4151. * Height includes 16" (406 mm) standard legs on models 152, 3152 and 4152.
* Height includes 6" (152 mm) standard legs on models 153, 3153 and 4153. Shipping weight includes decks and legs.

Convection Flo 8" Deck Heights Gas Deck Ovens

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

All stainless steel exteriors and ceramic hearth decks are standard. 550°F (288°C) bake thermostats and steel decks are available N/C, please specify when ordering. Natural or LP gas. Legs and flue are included at N/C. Lightstone Decks and casters available as options. FOB Bakers Pride Dock, Freight Class 77.5.



8" Deck Heights Gas Convection Flo Deck Ovens

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
251	122251N0001111	NAT	60,000 (17.58)	1	1	36 x 34 1/2 (914 x 876)	48" x 55.25" x 43" (1219 x 1403 x 1092)	650 (343)	943 (428)	\$28,527
251	122251L0001111	LP	60,000 (17.58)	1	1	36 x 34 1/2 (914 x 876)	48" x 55.25" x 43" (1219 x 1403 x 1092)	650 (343)	943 (428)	\$28,527
252	122251N0001111	NAT	120,000 (35.16)	2	2	36 x 34 1/2 (914 x 876)	48" x 66.5" x 43" (1219 x 1689 x 1092)	650 (343)	1772 (804)	\$56,228
252	122251L0001111	LP	120,000 (35.16)	2	2	36 x 34 1/2 (914 x 876)	48" x 66.5" x 43" (1219 x 1689 x 1092)	650 (343)	1772 (804)	\$56,228
253	122251N0001111	NAT	180,000 (52.80)	3	3	36 x 34 1/2 (914 x 876)	48" x 81.75" x 43" (1219 x 2076 x 1092)	650 (343)	2715 (1232)	\$83,924
253	122251L0001111	LP	180,000 (52.80)	3	3	36 x 34 1/2 (914 x 876)	48" x 81.75" x 43" (1219 x 2076 x 1092)	650 (343)	2715 (1232)	\$83,924
351	123351N0001111	NAT	70,000 (20.50)	1	1	45 x 34 1/2 (1143 x 876)	57" x 55.25" x 43" (1219 x 1403 x 1092)	650 (343)	1087 (493)	\$34,012
351	123351L0001111	LP	70,000 (20.50)	1	1	45 x 34 1/2 (1143 x 876)	57" x 55.25" x 43" (1448 x 1403 x 1092)	650 (343)	1087 (493)	\$34,012
352	123351N0001111	NAT	140,000 (41.00)	2	2	45 x 34 1/2 (1143 x 876)	57" x 66.5" x 43" (1448 x 1689 x 1092)	650 (343)	2060 (934)	\$67,198
352	123351L0001111	LP	140,000 (41.00)	2	2	45 x 34 1/2 (1143 x 876)	57" x 66.5" x 43" (1448 x 1689 x 1092)	650 (343)	2060 (934)	\$67,198
353	123351N0001111	NAT	210,000 (61.50)	3	3	45 x 34 1/2 (1143 x 876)	57" x 81.75" x 43" (1448 x 2076 x 1092)	650 (343)	3033 (1376)	\$100,400
353	123351L0001111	LP	210,000 (61.50)	3	3	45 x 34 1/2 (1143 x 876)	57" x 81.75" x 43" (1448 x 2076 x 1092)	650 (343)	3033 (1376)	\$100,400
451	124451N0001111	NAT	80,000 (23.44)	1	1	54 x 34 1/2 (1372 x 876)	66" x 55.25" x 43" (1676 x 1403 x 1092)	650 (343)	1259 (571)	\$36,078
451	124451L0001111	LP	80,000 (23.44)	1	1	54 x 34 1/2 (1372 x 876)	66" x 55.25" x 43" (1676 x 1403 x 1092)	650 (343)	1259 (571)	\$36,078
452	124451N0001111	NAT	160,000 (46.88)	2	2	54 x 34 1/2 (1372 x 876)	66" x 66.5" x 43" (1676 x 1689 x 1092)	650 (343)	2294 (1041)	\$71,347
452	124451L0001111	LP	160,000 (46.88)	2	2	54 x 34 1/2 (1372 x 876)	66" x 66.5" x 43" (1676 x 1689 x 1092)	650 (343)	2294 (1041)	\$71,347
453	124451N0001111	NAT	240,000 (70.20)	3	3	54 x 34 1/2 (1372 x 876)	66" x 81.75" x 43" (1676 x 2076 x 1092)	650 (343)	3327 (1510)	\$106,615
453	124451L0001111	LP	240,000 (70.20)	3	3	54 x 34 1/2 (1372 x 876)	66" x 81.75" x 43" (1676 x 2076 x 1092)	650 (343)	3327 (1510)	\$106,615

* Height includes 30" (762 mm) standard legs on models 251, 351, and 451. * Height includes 16" (406 mm) standard legs on models 252, 352, and 452.
 * Height includes 6" (152 mm) standard legs on models 253, 353 and 453. Shipping weight includes decks and legs.

D Series - 10³/₄" Deck Heights Gas Deck Ovens

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 (LP-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 FC-516. Stainless steel exteriors standard. 550°F (288°C) bake thermostat available at no charge. Natural or LP gas. Legs & flue included at N/C. Optional Lightstone Decks available. FOB Bakers Pride Dock, Freight Class 77.5.



GAS
NAT or LP

NSF
ETL
Intertek

D-SERIES
D-125

D Series - 10³/₄" Deck Heights Gas Deck Ovens

Model	Part Number	Gas	BTUH (KW)**	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
D-125	161D12N0S	NAT	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4" x 59" x 43" (1657 x 1499 x 1092)	650 (343)	1105 (501)	\$32,348
D-125	161D12L0S	LP	125,000 (36.61)	1	1	48 x 36 (1219 x 914)	65 1/4" x 59" x 43" (1657 x 1499 x 1092)	650 (343)	1105 (501)	\$32,348
D-250	D-250	NAT	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4" x 70" x 43" (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$63,919
D-250	161D12L0S	LP	250,000 (73.22)	2	2	48 x 36 (1219 x 914)	65 1/4" x 70" x 43" (1657 x 1778 x 1092)	650 (343)	2090 (948)	\$63,919

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



D-SERIES
D-250

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

Best Selling Deck Ovens in the World!

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

Y-600 models have 120,000 BTUH per deck and may be stacked two-high or as a lower-deck to our IL Forno Classico FC-616. Stainless steel exteriors standard.

Natural or LP gas. Legs and flue included at N/C. 2 year limited parts & labor warranty. FOB Bakers Pride, Freight Class 77.5.



Deck/Pizza
Y-600



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

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
Y-600	169Y60N0001111	NAT	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 55" x 43" (1981 x 1397 x 1092)	650 (343)	1338 (607)	\$36,825
Y-600	169Y60L0001111	LP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 55" x 43" (1981 x 1397 x 1092)	650 (343)	1338 (607)	\$36,825
Y-602	169Y60N0001111	NAT	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 66" x 43" (1981 x 1676 x 1092)	650 (343)	2676 (1214)	\$72,893
Y-602	169Y60L0001111	LP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 66" x 43" (1981 x 1676 x 1092)	650 (343)	2676 (1214)	\$72,893
Y-600BL	1696BLN0001111	NAT	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 55" x 43" (1981 x 1397 x 1092)	650 (343)	1585 (626)	\$38,097
Y-600BL	1696BLL0001111	LP	120,000 (35.15)	1	1	60 x 36 (1524 x 914)	78" x 55" x 43" (1981 x 1397 x 1092)	650 (343)	1585 (626)	\$38,097
Y-602BL	1696BLN0001111	NAT	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 66" x 43" (1981 x 1676 x 1092)	650 (343)	3041 (1264)	\$75,430
Y-602BL	1696BLL0001111	LP	240,000 (70.30)	2	2	60 x 36 (1524 x 914)	78" x 66" x 43" (1981 x 1676 x 1092)	650 (343)	3041 (1264)	\$75,430

* Height includes 30" (762 mm) standard legs on Y-600. * Height includes 16" (406 mm) standard legs on Y-602. Shipping weight includes decks and legs



Deck/Pizza
Y-602



video: **Chef Frank's Y-Series overview**

<https://youtu.be/n0znWHcFgIQ>



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

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

Y-800 models feature 120,000 BTUH per deck and may be stacked two-high or, as a lower-deck to our IL Forno Classico FC-816. Stainless steel exteriors standard.

Natural or LP gas. Legs and flue included at N/C. 2 year limited parts & labor warranty. FOB Bakers Pride Dock, Freight Class 77.5.



DECK/PIZZA
Y-800

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

Model	Part Number	Gas	BTUH (KW)	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
Y-800	170Y80N0001111	NAT	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 55" x 51" (2134 x 1397 x 1295)	650 (343)	1542 (700)	\$41,930
Y-800	170Y80L0001111	LP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 55" x 51" (2134 x 1397 x 1295)	650 (343)	1542 (700)	\$41,930
Y-802	170Y80N0001111	NAT	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 66" x 51" (2134 x 1676 x 1295)	650 (343)	3084 (1397)	\$81,510
Y-802	170Y80L0001111	LP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 66" x 51" (2134 x 1676 x 1295)	650 (343)	3084 (1397)	\$81,510
Y-800BL	1708BLN0001111	NAT	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 55" x 51" (2134 x 1397 x 1295)	650 (343)	1804 (726)	\$45,019
Y-800BL	1708BLL0001111	LP	120,000 (35.15)	1	1	66 x 44 (1676 x 1118)	84" x 55" x 51" (2134 x 1397 x 1295)	650 (343)	1804 (726)	\$45,019
Y-802BL	1708BLN0001111	NAT	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 66" x 51" (2134 x 1676 x 1295)	650 (343)	3485 (1397)	\$101,277
Y-802BL	1708BLL0001111	LP	240,000 (70.30)	2	2	66 x 44 (1676 x 1118)	84" x 66" x 51" (2134 x 1676 x 1295)	650 (343)	3485 (1397)	\$101,277

Height includes 30" (762 mm) standard legs on Y-800. * Height includes 16" (406 mm) standard legs on Y-802. Shipping weight includes decks and legs.



DECK/PIZZA
Y-802



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

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

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

EP Series feature ceramic hearth decks

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

7" PIZZA



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

57" WIDE DECK
MODELS AVAILABLE,
LISTED ON NEXT PAGE

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
EP-1-8-3836	211P3820	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 54" x 43" (1397 x 1372 x 1092)	800 (427)	600 (273)	\$27,905
EP-1-8-3836	211P3823P	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 54" x 43" (1397 x 1372 x 1092)	800 (427)	600 (273)	\$27,905
EP-1-8-3836	211P3830	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 54" x 43" (1397 x 1372 x 1092)	800 (427)	600 (273)	\$27,905
EP-1-8-3836	211P3833P	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 54" x 43" (1397 x 1372 x 1092)	800 (427)	600 (273)	\$27,905
EP-2-8-3836	211P3820	208V, 1PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$54,952
EP-2-8-3836	211P3823P	208V, 3PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$54,952
EP-2-8-3836	211P3830	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$54,952
EP-2-8-3836	211P3833P	220-240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1200 (546)	\$54,952
EP-3-8-3836	211P3820	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$82,008
EP-3-8-3836	211P3823P	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$82,008
EP-3-8-3836	211P3830	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$82,008
EP-3-8-3836	211P3833P	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	800 (427)	1800 (819)	\$82,008

* Height includes 36" (914 mm) standard legs on single decks.
 * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
 * Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
 * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
 * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
 Shipping weight includes decks and legs. EP 7" Pizza Models include ceramic decks.

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

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

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

EP Series feature ceramic hearth decks

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

7" PIZZA



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

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
EP-1-8-5736	212P5720	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	800 (427)	750 (341)	\$37,302
EP-1-8-5736	212P5723P	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	800 (427)	750 (341)	\$37,302
EP-1-8-5736	212P5730	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	800 (427)	750 (341)	\$37,302
EP-1-8-5736	212P5733P	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	800 (427)	750 (341)	\$37,302
EP-2-8-5736	212P5720	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$73,753
EP-2-8-5736	212P5723P	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$73,753
EP-2-8-5736	212P5730	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$73,753
EP-2-8-5736	212P5733P	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	1500 (682)	\$73,753
EP-3-8-5736	212P5720	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$104,498
EP-3-8-5736	212P5723P	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$104,498
EP-3-8-5736	212P5730	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$104,498
EP-3-8-5736	212P5733P	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	800 (427)	2250 (1023)	\$104,498

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

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

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

EB Series feature standard steel decks

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



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

57" WIDE DECK
MODELS AVAILABLE,
LISTED ON NEXT PAGE

8" BAKING

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
EB-1-8-3836	211B3820	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 56" x 43" (1397 x 1422 x 1092)	550 (288)	600 (273)	\$28,210
EB-1-8-3836	211B3823P	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 56" x 43" (1397 x 1422 x 1092)	550 (288)	600 (273)	\$28,210
EB-1-8-3836	211B3830	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 56" x 43" (1397 x 1422 x 1092)	550 (288)	600 (273)	\$28,210
EB-1-8-3836	211B3833P	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 56" x 43" (1397 x 1422 x 1092)	550 (288)	600 (273)	\$28,210
EB-2-8-3836	211B3820	208V, 1PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$55,498
EB-2-8-3836	211B3823P	208V, 3PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$55,498
EB-2-8-3836	211B3830	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$55,498
EB-2-8-3836	211B3833P	220/240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1200 (546)	\$55,498
EB-3-8-3836	211B3820	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$82,788
EB-3-8-3836	211B3823P	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$82,788
EB-3-8-3836	211B3830	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$82,788
EB-3-8-3836	211B3833P	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 66" x 43" (1397 x 1676 x 1092)	550 (288)	1800 (819)	\$82,788

- * Height includes 36" (914 mm) standard legs on single decks.
 - * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
 - * Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
 - * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
 - * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
- Shipping weight includes decks and legs. EB Bake models include steel decks.



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

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

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

EB Series feature standard steel decks

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



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

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

8" BAKING

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermo- stat Range F° (C°)	Ship Wt. lb (kg)	Price
EB-1-8-5736	212B5720	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	550 (288)	750 (341)	\$38,638
EB-1-8-5736	212B5723P	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	550 (288)	750 (341)	\$38,638
EB-1-8-5736	212B5730	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	550 (288)	750 (341)	\$38,638
EB-1-8-5736	212B5733P	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 56" x 43" (1880 x 1422 x 1092)	550 (288)	750 (341)	\$38,638
EB-2-8-5736	212B5720	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$76,349
EB-2-8-5736	212B5723P	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$76,349
EB-2-8-5736	212B5730	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$76,349
EB-2-8-5736	212B5733P	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	1500 (682)	\$76,349
EB-3-8-5736	212B5720	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$117,065
EB-3-8-5736	212B5723P	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$117,065
EB-3-8-5736	212B5730	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$117,065
EB-3-8-5736	212B5733P	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 66" x 43" (1880 x 1676 x 1092)	550 (288)	2250 (1023)	\$117,065

* Height includes 36" (914 mm) standard legs on single decks.
 * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
 * Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
 * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
 * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
 Shipping weight includes decks and legs. EB Bake models include steel decks.

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

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

ER Series feature standard steel decks

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



57" WIDE DECK
MODELS AVAILABLE,
LISTED ON NEXT PAGE

12" BAKING & ROASTING

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
ER-1-12-3836	211R3820	208V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 60" x 43" (1397 x 1524 x 1092)	550 (288)	700 (318)	\$32,759
ER-1-12-3836	211R3823P	208, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 60" x 43" (1397 x 1524 x 1092)	550 (288)	700 (318)	\$32,759
ER-1-12-3836	211R3830	220/240V, 1Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 60" x 43" (1397 x 1524 x 1092)	550 (288)	700 (318)	\$32,759
ER-1-12-3836	211R3833P	220/240V, 3Ph, 8,000W	1	1	38 x 36 (965 x 914)	55" x 60" x 43" (1397 x 1524 x 1092)	550 (288)	700 (318)	\$32,759
ER-2-12-3836	211R3820	208V, 1PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 68" x 43" (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$65,467
ER-2-12-3836	211R3823P	208V, 3PH,16,000W	2	2	38 x 36 (965 x 914)	55" x 68" x 43" (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$65,467
ER-2-12-3836	211R3830	220/240V, 1Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 68" x 43" (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$65,467
ER-2-12-3836	211R3833P	220/240V, 3Ph, 16,000W	2	2	38 x 36 (965 x 914)	55" x 68" x 43" (1397 x 1727 x 1092)	550 (288)	1400 (636)	\$65,467
ER-3-12-3836	211R3820	208V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 72" x 43" (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$98,189
ER-3-12-3836	211R3823P	208V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 72" x 43" (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$98,189
ER-3-12-3836	211R3830	220/240V, 1Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 72" x 43" (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$98,189
ER-3-12-3836	211R3833P	220/240V, 3Ph, 24,000W	3	3	38 x 36 (965 x 914)	55" x 72" x 43" (1397 x 1829 x 1092)	550 (288)	2100 (954)	\$98,189

* Height includes 36" (914 mm) standard legs on single decks.
 * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
 * Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
 * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
 * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
 Shipping weight includes decks and legs. ER Bake & Roast Models include steel decks.

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

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

ER Series feature standard steel decks

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



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

12" BAKING & ROASTING

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

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
ER-1-12-5736	212R5720	208V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 60" x 43" (1880 x 1524 x 1092)	550 (288)	700 (318)	\$44,773
ER-1-12-5736	212R5723P	208V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 60" x 43" (1880 x 1524 x 1092)	550 (288)	700 (318)	\$44,773
ER-1-12-5736	212R5730	220/240V, 1Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 60" x 43" (1880 x 1524 x 1092)	550 (288)	700 (318)	\$44,773
ER-1-12-5736	212R5733P	220/240V, 3Ph, 12,000W	1	1	57 x 36 (1448 x 914)	74" x 60" x 43" (1880 x 1524 x 1092)	550 (288)	700 (318)	\$44,773
ER-2-12-5736	212R5720	208V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 68" x 43" (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$88,609
ER-2-12-5736	212R5723P	208V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 68" x 43" (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$88,609
ER-2-12-5736	212R5730	220/240V, 1Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 68" x 43" (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$90,990
ER-2-12-5736	212R5733P	220/240V, 3Ph, 24,000W	2	2	57 x 36 (1448 x 914)	74" x 68" x 43" (1880 x 1727 x 1092)	550 (288)	1400 (636)	\$90,990
ER-3-12-5736	212R5720	208V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 72" x 43" (1880 x 1829 x 1092)	550 (288)	2100 (953)	\$132,460
ER-3-12-5736	212R5723P	208V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 72" x 43" (1880 x 1829 x 1092)	550 (288)	2100 (953)	\$132,460
ER-3-12-5736	212R5730	220/240V, 1Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 72" x 43" (1880 x 1829 x 1092)	550 (288)	2100 (953)	\$132,460
ER-3-12-5736	212R5733P	220/240V, 3Ph, 36,000W	3	3	57 x 36 (1448 x 914)	74" x 72" x 43" (1880 x 1829 x 1092)	550 (288)	2100 (953)	\$132,460

- * Height includes 36" (914 mm) standard legs on single decks.
- * Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
- * Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
- * Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
- * Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
- Shipping weight includes decks and legs. ER Bake & Roast Models include steel decks.

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

DECK OVEN/IL FORNO ACCESSORIES & OPTIONS

DECK OVEN ACCESSORIES & OPTIONS

Accessory/option description	Part Number		Price
Special Height Legs - Per Set of 4 - Specify Length	Contact CC	Cost of Legs - Includes charge for cutting legs when ordered with the oven	\$1,364
Special Height Legs - Per Set of 4 - Specify Length	Contact CC	Charge for cutting legs PLUS cost of legs when not purchasing oven	\$1,364
Direct Vent Flue	R3002Y	Gas Models Only N/C if purchased with oven	\$582
Automatic Oven Starter (comes with 120V plug)	Contact CC	Gas Models only - Order 1 per deck - Comes with 120V plug	\$1,604
Side Mounted Controls	Contact CC	Specify when ordering - D-125, Y-600, Y-800 and Il Forno Only	\$0
5-Hour Timer	Contact CC	EB/ER-3836 and 5736 models only - n/a on EP models per deck	\$884
480V for Deck Ovens (EP/EB/ER)	Contact CC	EP/EB/ER 3836 and 5736 only - per deck	\$1,447
Deck Brush & Scraper (T5149X)	T5149X	48" Long with wood handle	\$409
Deck Brush & Scraper (T5107Y)	T5107Y	2" High for countertop ovens	\$297
Natural Woodsmoke Essence Boxes - Deck Ovens	A4770U	Stainless Steel wood chip box	\$838

IL FORNO ACCESSORIES & OPTIONS

Accessory/option description	Part Number		Price
Natural Wood Smoke Essence Boxes - IL Forno	A4770U	Each Box - Perforated stainless boxes	\$838
Remote Controls	FCKIT#1	Booster Burner Controls Only	\$3,449

LEGS & CASTERS for Deck Ovens

Casters/Legs	Part Number	Price with oven/ without oven
6" Casters	LRGASOPT-02	\$1,240
6" Legs	S1019Y	\$0/\$892
12" Legs w/Casters	S1089Y	\$1,240
12" Legs	S1018Y	\$0/\$1,095
16" Legs w/Casters	S1119Y	\$1,589
16" Legs	S1003Y	\$0/\$1,095
24" Legs w/Casters	S1251T	\$1,589
24" Legs	S1251Y	\$0/\$1,249
30" Legs w/Casters	S1120Y	\$2,378
30" Legs	S1004Y	\$0/\$1,469
36" Legs w/Casters	S1407Y	\$2,535
36" Legs	S1406Y	\$0/\$1,838

Deck Oven Leg Guide

Notes	
Standard Heights	6" (152mm); 12" (305mm); 16" (406mm); 24" (610mm); 30" (762mm); 36" (914mm)
Standard Legs	Standard legs when purchased separately
Special Heights	Specify cut-to-order; per set of 4 - maximum height 36"
NOTE: Standard height legs N/C when purchased with oven(s). Specify size when ordering.	

Deck Oven Replacement Decks

Cordierite (Deck Oven) Replacement Decks

Oven Model	Part Number	Each/Per Set	Deck Thickness inches	Ceramics Per Oven*	Deck Size inches	Single-piece Ship Weight lb (kg)	Sets* Ship Weight lb (kg)	Price
CORDIERITE HEART DECK (FC-816, Y-800)	T1153Y	Each	11/2	4	22 x 33	88 (30)	260 (118)	\$2,245
CORDIERITE HEART DECKS (FC-816, Y-800)	T1153X	Set of 4	11/2	4	22 x 33	88 (30)	260 (118)	\$7,872
CORDIERITE HEART DECK (FC-616, Y-600)	T1118Y	Each	11/2	3	20 x 36	83 (41)	270 (123)	\$2,202
CORDIERITE HEART DECKS (FC-616, Y-600)	T1118X	Set of 3	11/2	3	20 x 36	83 (41)	270 (123)	\$5,270
CORDIERITE HEART DECK (FC-516)	T1187Y	Each	11/2	4	18 x 24	64 (29)	253 (115)	\$2,005
CORDIERITE HEART DECKS (FC-516)	T1187X	Set of 4	11/2	4	18 x 24	64 (29)	253 (115)	\$7,038
CORDIERITE HEART DECK (D-125)	T1102Y	Each	11/2	2	24 x 36	120 (55)	240 (109)	\$2,175
CORDIERITE HEART DECKS (D-125)	T1107X	Set of 2	11/2	2	24 x 36	120 (55)	240 (109)	\$3,769
CORDIERITE HEART DECK (251)	T1104Y	Each	11/2	2	18 x 34 1/2	80 (36)	160 (73)	\$2,029
CORDIERITE HEART DECKS (251)	T1111X	Set of 2	11/2	2	18 x 34 1/2	80 (36)	160 (73)	\$3,098
CORDIERITE HEART DECK (351)	T1105Y	Each	11/2	2	22 1/2 x 34 1/2	104 (47)	207 (94)	\$2,137
CORDIERITE HEART DECKS (351)	T1112X	Set of 2	11/2	2	22 1/2 x 34 1/2	104 (47)	207 (94)	\$3,955
CORDIERITE HEART DECK (451)	T1104Y	Each	11/2	3	18 x 34 1/2	80 (36)	240 (109)	\$2,029
CORDIERITE HEART DECKS (451)	T1110X	Set of 3	11/2	3	18 x 34 1/2	80 (36)	240 (109)	\$4,720
CORDIERITE HEART DECK (151)	T1106Y	Each	11/2	2	18 x 24 1/2	80 (36)	160 (73)	\$1,935
CORDIERITE HEART DECKS (151)	T1113X	Set of 2	11/2	2	18 x 24 1/2	80 (36)	160 (73)	\$2,914
CORDIERITE HEART DECK (3151)	T1158Y	Each	11/2	2	22 1/2 x 24 1/2	104 (47)	207 (94)	\$1,912
CORDIERITE HEART DECKS (3151)	T1158X	Set of 2	11/2	2	22 1/2 x 24 1/2	104 (47)	207 (94)	\$4,122
CORDIERITE HEART DECK (4151)	T1106Y	Each	11/2	3	18 x 24 1/2	80 (36)	240 (109)	\$1,935
CORDIERITE HEART DECKS (4151)	T1149X	Set of 3	11/2	3	18 x 24 1/2	80 (36)	240 (109)	\$4,288
CORDIERITE HEART DECK (E-3836)	T1232Y	Each	1	2	19 x 36	60 (27)	120 (55)	\$1,560
CORDIERITE HEART DECKS (E-3836)	T1232X	Set of 2	1	2	19 x 36	60 (27)	120 (55)	\$3,018
CORDIERITE HEART DECK (E-5736)	T1232Y	Each	1	3	19 x 36	60 (27)	180 (82)	\$1,560
CORDIERITE HEART DECKS (E-5736)	T1233X	Set of 3	1	3	19 x 36	60 (27)	180 (82)	\$4,219

Freight Class 60. Cannot be sent UPS.

**Fibrament (Lightstone) Decks
NEXT PAGE**

Lightstone Decks (Fibrament)

Model				
Fibrament (Lightstone) Deck (FC-816, Y-800) 1 ½"	T1337Y	Each	4	\$2,453
Fibrament (Lightstone) Deck (FC-816, Y-800) 1 ½"	T1337X	Set of 4	4	\$9,812
Fibrament (Lightstone) Deck (FC-616, Y-600) 1 ½"	T1336Y	Each	3	\$2,150
Fibrament (Lightstone) Deck (FC-616, Y-600) 1 ½"	T1336X	Set of 3	3	\$6,450
Fibrament (Lightstone) Deck (FC-516)	T1358Y	Each	2	\$2,150
Fibrament (Lightstone) Deck (FC-516)	T1358U	Set of 2	2	\$4,300
Fibrament (Lightstone) Deck (Y-800) 2"	T1337Y	Each	5	\$2,453
Fibrament (Lightstone) Deck (Y-800) 2"	T1382X	Set of 5	5	\$12,265
Fibrament (Lightstone) Deck (Y-600) 2"	T1381Y	Each	3	\$2,150
Fibrament (Lightstone) Deck (Y-600) 2"	T1381X	Set of 3	3	\$6,450
Fibrament (Lightstone) Deck (Y-800) 2"	T1337Y	Each	5	\$2,453
Fibrament (Lightstone) Deck (Y-800) 2"	T1382X	Set of 5	5	\$12,265
Fibrament (Lightstone) Deck (Y-600) 2"	T1380A	Each	3	\$2,150
Fibrament (Lightstone) Deck (Y-600) 2"	T1380X	Set of 3	3	\$6,450
Fibrament (Lightstone) Deck (D-125)	T1351Y	Each	2	\$2,150
Fibrament (Lightstone) Deck (D-125)	T1351U	Set of 2	2	\$4,300
Fibrament (Lightstone) Deck (4151)	T1354Y	Each	3	\$1,998
Fibrament (Lightstone) Deck (4151)	contact cust serv	Set of 3	3	\$5,994
Fibrament (Lightstone) Deck (251) 1.5"	T1355Y	Each	2	\$1,998
Fibrament (Lightstone) Deck (251) 1.5"	T1355X	Set of 2	2	\$3,996
Fibrament (Lightstone) Deck (451)	T1355Y	Each	3	\$1,998
Fibrament (Lightstone) Deck (451)	contact cust serv	Set of 3	3	\$5,994
Fibrament (Lightstone) Deck (351)	T1356Y	Each	2	\$2,329
Fibrament (Lightstone) Deck (351)	contact cust serv	Set of 2	2	\$4,658
Fibrament (Lightstone) Deck (3151)	T1357Y	Each	2	\$1,633
Fibrament (Lightstone) Deck (3151)	contact cust serv	Set of 2	2	\$3,266
Fibrament (Lightstone) Deck (3151)				

SGC Gas Connectors - Stationary Equipment

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



ANSI NFPA     

SGC Gas Connectors - Stationary Equipment

Model	Part Number	Model	BTU Capacity	Inside Diameter inches (mm)	Length inches (mm)	Price
SGC-75 Gas Connector for Stationary Equipment	2092644	SGC-75	225,000	3/4 (19)	48 (1220)	\$792
SGC-100 Gas Connector for Stationary Equipment	2092645	SGC-100	451,000	1 (25)	48 (1220)	\$1,132

MGC Gas Connectors - Mobile Equipment

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



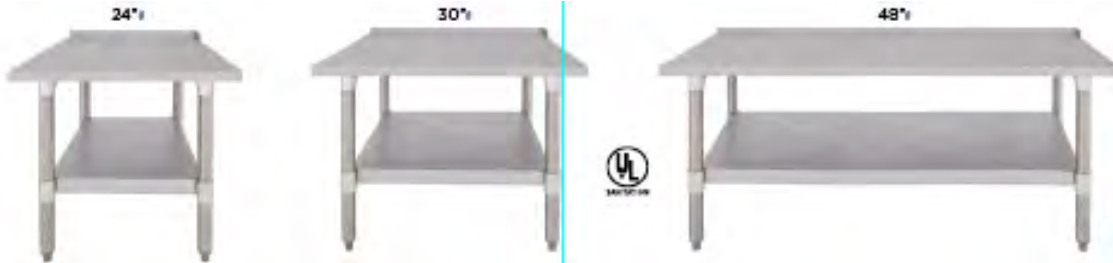
ANSI NFPA     

MGC Gas Connectors - Mobile Equipment

Model	Part Number	Model	BTU Capacity	Inside Diameter inches (mm)	Length inches (mm)	Price
MGC-75 Gas Connector for Mobile Equipment	2092643	MGC-75	180,000	3/4 (19)	48 (1220)	\$2,144
MGC-100 Gas Connector for Mobile Equipment	2092646	MGC-100	334,000	1 (25)	48 (1220)	\$2,500

Heavy-Duty Equipment Stands

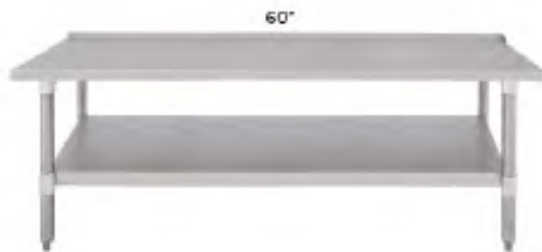
BAKERS PRIDE® Equipment Stands are constructed of stainless steel top shelf, aluminized bottom shelf, and galvanized legs. Available with bullet legs or with heavy duty casters (two with locks). Ships "K.D." FOB Bakers Pride Dock, Freight Class 85.



Heavy-Duty Equipment Stands

Model	Part Number	Description	Dimensions W x H x D inches (mm)	Ship Wt. lb	Price
HDS-24C	232401	24" With Casters	24" x 24 1/2" x 30" (609 x 622 x 762)	43	\$3,679
HDS-24L	232400	24" With Legs	24" x 24 1/2" x 30" (609 x 622 x 762)	43	\$3,149
HDS-30C	233001	30" With Casters	30" x 24 1/2" x 30" (762 x 622 x 762)	48	\$3,847
HDS-30L	233000	30" With Legs	30" x 24 1/2" x 30" (762 x 622 x 762)	48	\$3,328
HDS-36C	233601	36" With Casters	36" x 24 1/2" x 30" (914 x 622 x 762)	63	\$3,648
HDS-36L	233600	36" With Legs	36" x 24 1/2" x 30" (914 x 622 x 762)	63	\$3,500
HDS-48C	234801	48" With Casters	48" x 24 1/2" x 30" (1219 x 622 x 762)	80	\$4,075
HDS-48L	234800	48" With Legs	48" x 24 1/2" x 30" (1219 x 622 x 762)	80	\$3,597
HDS-60C	236001	60" With Casters	60" x 24 1/2" x 30" (1524 x 622 x 762)	97	\$4,603
HDS-60L	236000	60" With Legs	60" x 24 1/2" x 30" (1524 x 622 x 762)	97	\$4,162
HDS-72C	237201	72" With Casters	72" x 24 1/2" x 30" (1828 x 622 x 762)	135	\$4,923
HDS-72L	237200	72" With Legs	72" x 24 1/2" x 30" (1828 x 622 x 762)	135	\$4,433

Maximum weight capacity 800 lb per stand.





**APW/Bakers Pride/Star Holdings Group
(Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)**

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.



The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride
Lang
MagiKitch'n

Star Categories

Holman conveyor toasters
 (All Labeled Products)
Pro-Max Panini's
 (PST, PGT, PSC, PGC-Series Products)
Star (RTW-Series Products)
Star-Max (500 & 600-Series Products)
Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers
 Heated & Refrigerated Wells
 (HT, H/RCP-Series)
 Dry Wells (MDW models)
 All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

LIMITED EQUIPMENT WARRANTY

Baker's Pride (as well as its subsidiaries) warrants to the original purchaser of new Baker's Pride products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Bakers Pride and upon proper installation and start-up in accordance with the instructions supplied with each Bakers Pride unit. Baker's Pride obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Baker's Pride discretion have the parts replaced or repaired by Baker's Pride or a Baker's Pride-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an Baker's Pride authorized service agency. Baker's Pride will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Baker's Pride-authorized service agency must be used. Baker's Pride will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Baker's Pride Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.bakerspride.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Baker's Pride sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Baker's Pride is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Baker's Pride approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

ORIGINAL EQUIPMENT WARRANTY INTERNATIONAL

(Except U.S. and Canada)

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts only

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of surfaces.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

continued from previous

- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits
- Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number - **mandatory**
- Sales Acknowledgment/Confirmation or Invoice - **mandatory**
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info
- Pics/tech reports
- Any useful info



Customer Service

(800) 527-2100

Technical Service

(800) 733-2203

techservice@partstown.com

Parts

partstown.com/bakers-pride/parts

Corporate Office

Star Holdings Group

265 Hobson Street | Smithville, TN 37166

bakerspride.com

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

**HEAVY-DUTY CHARBROILERS • COUNTERTOP OVENS
OPEN-FLAME PIZZA OVENS • DECK OVENS**