



Cyclone SERIES

CONVECTION OVENS

BAKERS PRIDE Maximum Security Convection Ovens deliver all the quality, reliability and superior performance of the standard Cyclone Series while providing the key preventative requirements as demanded for use in correctional facilities.

Maximum Security Cyclone Convection Ovens are designed and engineered to:

- Prevent tampering of control settings & product
- Protect ovens and essential components from vandalism and abuse
- Eliminate hiding places for contraband
- Prohibit the removal of parts & components for the fabrication of weapons

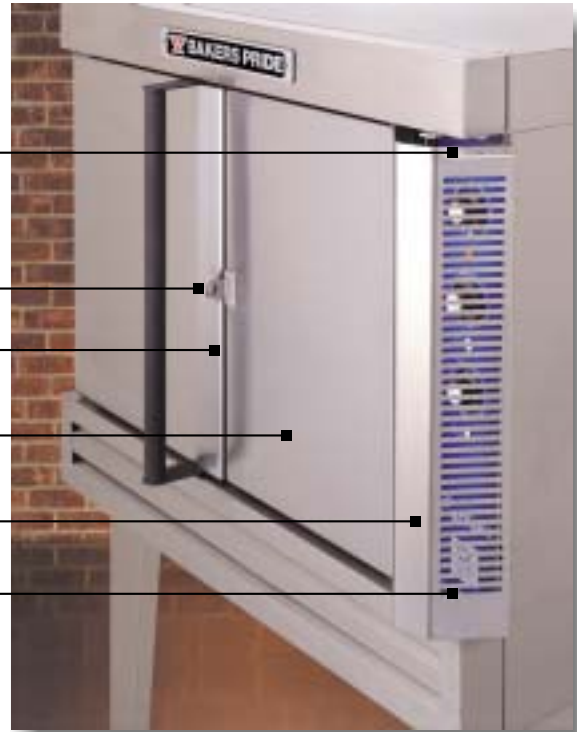


MAXIMUM SECURITY

TOUGH, DURABLE & SECURE

Oven Front

- Maximum Security Hasps on Oven Doors and Control Panel Cover Accommodates Padlocks for Protection*
- Door Gasket is Reinforced for Strength, Durability and Security*
- Door Exteriors are Constructed of Solid Stainless Steel, Inside & Out, for Strength, Durability and Security*
- Heavy Duty Stainless Steel Hinged Control Panel Cover Prevents Tampering*
- Louvered Design Allows Clear View of Control Settings while Hinged Cover is Secured*



Oven Interiors



- Thermocouple is Protected by a Stainless Steel Cover Mounted with Tamper-Proof Fasteners*
- Porcelain Enamel or All Stainless Steel Oven Interior Lining with Welded Seams Provide Strength, Durability & Long Life*
- Stainless Steel Door Gaskets & Rear Baffle are Secured with Tamper-Proof Fasteners & Hardware*
- Interior Vent is Covered with Heavy-Gauge, Perforated Stainless Steel Panel to Eliminate Space for Contraband*



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SAFE, RELIABLE & TAMPER-PROOF

Simple, Reliable, Easy to Use Controls

Power-On Indicator Light

Let's you know at a glance that the oven is on.

Rotary Fan Controls

Easy to use 4-position rotary fan control features a position for every essential operation.

Low-Fan speed is ideal for delicate baking and holding, while the High-Fan speed is perfect for roasting, a la carte and high volume cooking.

The Cool Down function lowers temperatures for quick menu changes.

Programmable Computer Controls

Easy to use, optional computerized controls provide operator programming for specific menu items, manual override for specialty items, cook & hold functions and pulse fan or continuous fan cycles.

Temperature-Ready Indicator Light

Eliminates guesswork and ensures proper cooking temperatures are reached before starting the cook cycle. The light goes off when set temperature is achieved.

Temperature Controls

Thermostatic temperature controls are accurate to $\pm 5^\circ F$ for precision baking.

Temperatures range from 150° F (65° C) to 550° F (285° C).

60-Minute Timer

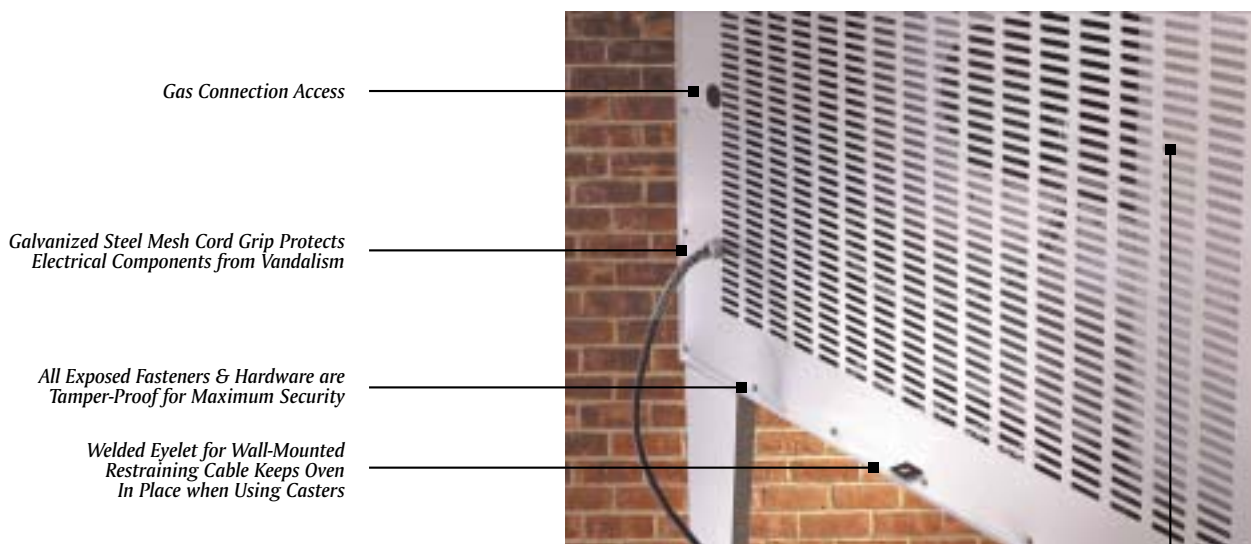
Our audible continuous-ringing timer with MANUAL shut-off saves you money by ensuring that product is not lost by overcooking in busy and noisy kitchens.

Steam Injection

This optional feature is ideal for baking old-world crusty breads and bagels.



Oven Back



Heavy Gauge Stainless Steel Perforated Panel Prohibits Access to Fan Motor & Interior Components

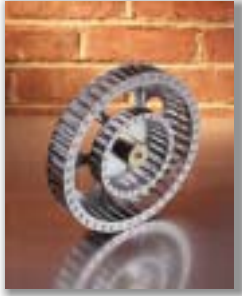


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Additional Features



Our revolutionary, patented "Wheel Within a Wheel" enhanced airflow system, with dual blower wheels, distributes and balances the airflow evenly throughout the entire oven for the most consistent, even-baked results.



Extra heavy-duty 7-gauge legs feature welded flange feet for securing to floor to prevent vandalism.

Optional casters are available upon request.



Flue is covered with perforated screen and fastened to oven to eliminate space for contraband.



OVENS ARE STACKABLE FOR INCREASED CAPACITY AND GREATER FLEXIBILITY

CO11-G



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

- Stainless steel front, top, sides and doors
- All welded angle iron frames
- Porcelain enamel or stainless steel oven chamber lining
- 55/45 fully-insulated, synchronized dual doors
- "Cool Touch" handle and stainless door seals
- Solid stainless steel door exteriors, inside and out
- Thick, industrial grade insulation throughout
- 11-Position, removable rack guides and 5 racks
- Simple to use manual rotary controls
- Cool down function and continuous-ring timer
- Completely serviceable from the front
- Full range of options and accessories



OVENS ARE STACKABLE FOR INCREASED CAPACITY AND GREATER FLEXIBILITY

CO11-E



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

- Stainless steel front, top, sides and doors
- All welded angle iron frames
- Porcelain enamel or stainless steel oven chamber lining
- 55/45 fully-insulated, synchronized dual doors
- "Cool Touch" handle and stainless door seals
- Solid stainless steel door exteriors, inside and out
- Thick, industrial grade insulation throughout
- 11-Position, removable rack guides and 5 racks
- Simple to use manual rotary controls
- Cool down function and continuous-ring timer
- Completely serviceable from the front
- Full range of options and accessories

