



SUPER DECK GS/DS SERIES GAS DECK OVENS



Model DS-805 with optional casters

Specifications

Bakers Pride® Super Deck GS/DS Series gas Deck Ovens are designed for high volume pizza and all-purpose operations

Ovens may be stacked two high. Oven exteriors are all heavy type stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures

Interior oven frame is constructed of ¼" (6mm) heavy-duty angle iron frame, completely welded to form a single, unitized section. The oven body and lining are then welded to the framework.

Oven interiors are manufactured of high-heat resistant aluminized steel. Doors are fully insulated, spring balanced with tubular steel handles and will remain open or closed until moved.

All models feature independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results

GS/DS Series features a 300°-650° F (149°-343°C) throttling thermostat, 63/4" (171mm) interior deck heights with 1 ½" (38mm) thick Cordierite hearth decks (steel decks optional) and are supported by a ¼" (6mm) angle iron frame.

Combination gas control incorporates a manual gas valve, pilot safety and pressure regulator. Easily removable, slide-out, heavy-duty flame diverters distribute the burner flame uniformly in the burner chamber. A ¾" (19mm) NPT gas connection is located on the left side and left rear of oven – operator/installer may choose.

Heavy-duty, 7 gauge hot rolled steel legs are standard and finished with durable Bakertone gray paint.

2 year limited parts and labor warranty standard.

Gas Deck Ovens

- Model – GS-805 Single
- Model – GS-990 Double
- Model – DS-805 Single
- Model – DS-990 Double

Standard Features

- GS Series at 60,000 BTUH and DS Series at 70,000 BTUH per deck natural gas or LP gas (LP gas not CE certified)
- 300°-650° F (149°-343°C) throttling thermostat
- Top & bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator and safety pilot
- Heavy-duty, slide-out flame diverters
- 6 ¾" (171mm) interior deck heights with 1 ½" (38mm) thick Cordierite hearth decks
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, fully insulated doors
- Side or rear gas connections
- 7-Gauge legs in Bakertone Gray
- Fully insulated throughout
- 2 Year limited part & labor warranty

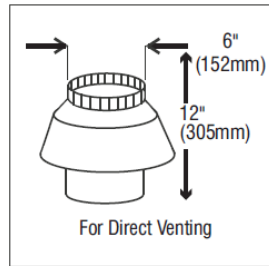
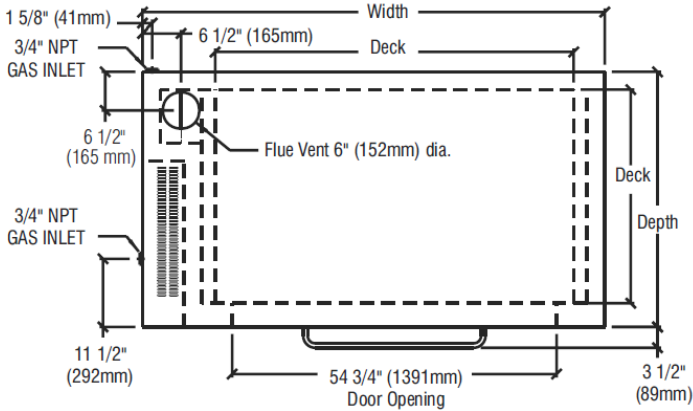
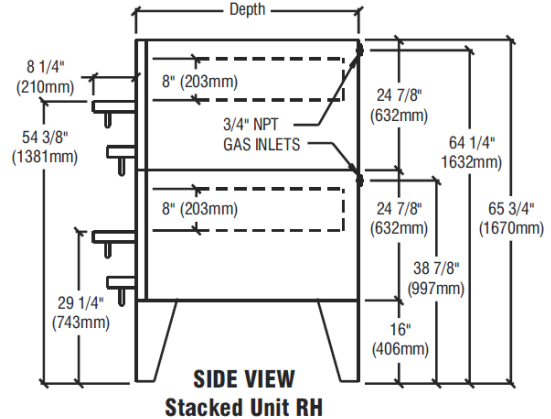
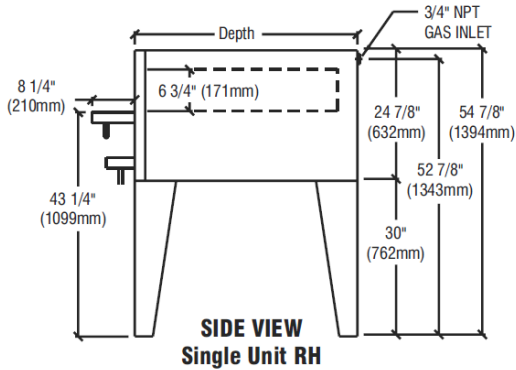
Options & Accessories

- Steel decks in lieu of hearth decks
- Lightstone hearth decks
- 150°-550° F (65°-288°C) Bake thermostat
- Set of 4 casters – two with locks
- Stainless steel legs covers
- Special height legs
- Automatic oven starter
- Draft flue for direct vent (not available on CE units)

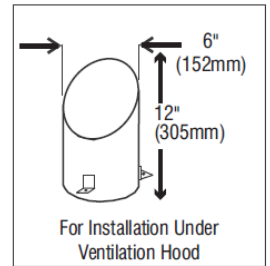
Certifications



SUPER DECK GS/DS SERIES GAS DECK OVENS



MUST BE SPECIFIED AT TIME OF ORDER



STANDARD

TOP VIEW

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weights		Carton Dimensions			Crate Size	
	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter
GS-805	905	410	31 / 787	53 / 1364	82 / 2083	76	2.4
DS-805	1073	487	31 / 787	60 / 1365	86 / 2184	78	2.8

Each oven ships separately
Hearth Decks and Legs ship in separate cartons
Shipping Class #85

GAS SUPPLY

Model	BTUH	KW	CONNECTION
GS-805	60,000	17.6	3/4"
GS-990	120,000	35.2	3/4"
DS-805	70,000	20.5	3/4"
DS-990	140,000	41.0	3/4"

SPECIFICATIONS

Model	Deck Sizes		# Decks	Overall Dimensions		
	In.	(mm)		Width inches / (mm)	Depth inches / (mm)	Height Inches / (mm)
GS-805	36 x 36	914 x 914	1	53 1/4 / 1353	43 / 1092	54 7/8 / 1394
GS-990	36 x 36	914 x 914	2	53 1/4 / 1353	43 / 1092	65 3/4 / 1670
DS-805	48 x 36	1219 x 914	1	65 1/4 / 1651	43 / 1092	54 7/8 / 1394
DS-990	48 x 36	1219 x 914	2	65 1/4 / 1651	43 / 1092	65 3/4 / 1670

Height includes 30" (762mm) standard legs on GS/DS 805 Height includes 16" (406mm) standard legs on GS/DS 990

MINIMUM CLEARANCES

	Noncombustible Construction		Combustible Construction	
	Inches	MM	Inches	MM
Right	0 / 0		1 / 25	
Left	0 / 0		3 / 76	
Rear	2 / 51		3 / 76	

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification