



RESTAURANT SERIES RANGES – 60” with CONVECTION OVEN



60-BP-6B-G24-S26

**Shown with optional casters and
Bakers Pride Salamander*

Standard Features

- 4 Position wire guides for 2 standard wire racks
- Ribbed bottom creates 5th operating position
- Standard 40,000 BTU anti-clogging burner
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility
- Oven is porcelainized on five contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, sides, landing ledge, backguard and shelf
- 7" wide stainless steel landing ledge
- 1/2 hp, 2 speed motor
- Motor can be turned off to run oven as a standard oven

Design Features

- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 1" Thick Griddle Option
- 5 Rack Positions
- Cooking Chamber sizes include 30" wide oven and 15" high oven; allows operators to use the entire width of the oven
- 7" stainless steel landing ledge provides a functional working area
- Reinforced Oven Door with ribbed guides
- 6" adjustable legs
- Oven is porcelainized on five contact surfaces, bottom, sides, back and door liner
- Grate design allows pots to slide from section to section

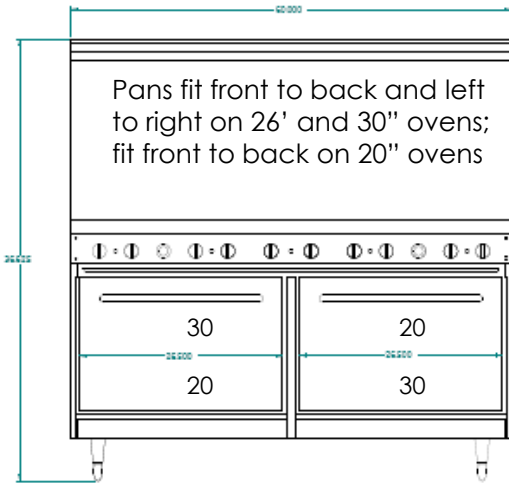
Options & Accessories

- Additional Racks
- Gas Conversion kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose
- Left Hand Griddle (Standard right)
- Convection Oven

Certifications



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PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes sides, rear, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance:

For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

Bakers Pride has a fully configurable offering; the 2 models identified below are considered standard units:

60-BP-10B-C26

10 burner, (2) 26 convection oven, 480,000 BTU, 120V, 6 Amp, 60hz, (2) NEMA 5-15P Cordsets

60-BP-10B-C30-S20

10 burner, (1) 30 convection oven, (1) 20" standard oven, 470,000 BTU, 120V, 6 Amp, 60hz, (2) NEMA 5-15P Cordsets

Overall Dimensions:

60-BP-10B-C26

60"W x 36 7/8"D x 56 5/8" H

60-BP-10B-C30-S20

60"W x 36 7/8"D x 56 5/8" H

Inside Dimensions:

20" Oven 26.5"D x 15"H x 20.5"W

26" Oven 26.5"D x 15"H x 26.5"W

30" Oven 26.5"D x 15"H x 30"W

Shipping:

60-BP-10B-C26

995 lbs

60-BP-10B-C30-S20

1000 lbs

Freight Class: 110

FOB: Allen, TX 75013

