



## RESTAURANT SERIES GAS BAKERY DEPTH CONVECTION OVENS

### SERIES: BPCV-G



The Bakers Pride® BPCV-G series offers bakery-depth convection ovens in both single or double-stacked models with natural or LP gas operation. These ovens feature a patented two-speed, wheel-within-a-wheel fan that enhances air flow for consistent cooking. The independent doors are fully insulated and feature cool-touch handles. This model is serviceable from the front and includes stainless steel front, top, sides, and doors. The lighted oven chamber has a porcelain enamel interior for easy maintenance and will accept five 18" x 26" sheet pans. Standard rotary controls are simple to use and include a cool-down function and continuous-ring timer.



#### FEATURES AT A GLANCE

- 90,000 BTUH per oven
- Natural or LP gas
- Porcelain enamel oven interior
- Eleven-position removable rack guides
- Durable two-speed, 1/3 hp fan motor with cool-down mode
- Double-pane, thermal glass door windows
- 50/50 split independent doors
- Stainless steel front, sides, top, and legs
- Stainless steel door seals
- Interior oven light
- 60-minute, continuous-ring timer
- 150–550°F (65–287°C) temperature range
- Five heavy-duty, chrome-plated wire racks with stop
- Accepts five 18" x 26" (457 x 660 mm) sheet pans (left or right or front to back)
- One-year limited warranty

#### OPTIONS & ACCESSORIES

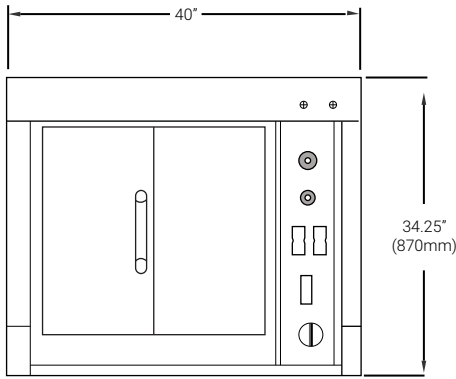
- Solid doors
- Oven racks
- Stacking kit with casters
- Stacking kit with legs
- 26" (660 mm) legs with casters
- 26" legs (single unit only)
- 26" stainless steel legs, shelf and rack guides
- 26" stainless steel legs with casters, shelf and rack guides



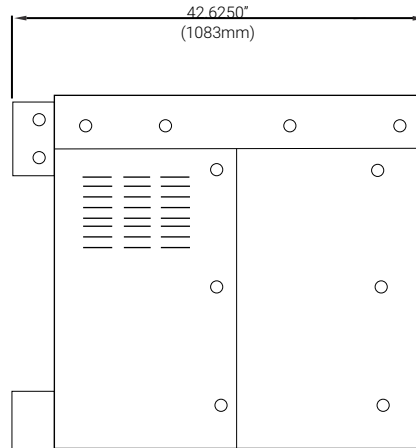
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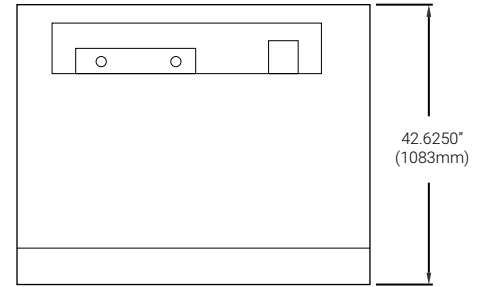
### EQUIPMENT DIMENSIONS



Front View



Side View



Top View

### MECHANICAL SPECIFICATIONS

Model #	BTUH	Electrical Requirements	Overall Dim (W x H x D)**	Interior Dimensions (W x D)*	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
BPCV-G1	90,000	•120 V, 1ph 60hz 6.5 amps max (per oven)	40" x 62" x 42.62" (1016 x 1575 x 1083)	26.62" x 26.5" (676 x 673)				500 (227kg)
BPCV-G2	180,000	•Two speed motor 1/3 h.p. 1725/1140 RPM.	40" x 74.5" x 42.62" (1016 x 1892 x 1083)	26.62" x 26.5" (676 x 673)				1000 (454kg)

\*Includes rack supports.

\*\*Height includes legs

### REQUIRED CLEARANCES

	Combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	4" (254 mm)

### GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas o 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.



Freight Class: 110  
FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

10.31.2017

