



151, 3151, & 4151 STUBBY DEPTH DECK OVENS

3.26.2019

**MECHANICAL SPECIFICATIONS**

| Model # | Overall Dim**<br>(W x H x D)           | Total<br>BTUH*** | kW*** | Deck<br>Height | Deck Size                   | Decks | Baking<br>Chambers | Thermostat<br>Range     | Ship<br>Wt. •    |
|---------|--|------------------|-------|----------------|-----------------------------|-------|--------------------|-------------------------|------------------|
| 151     | 48" x 55" x 33"<br>(1219 x 1397 x 838) | 48,000           | 14    | 8"<br>(203)    | 36" x 24.5"<br>(914 x 622)  | 1     | 1                  | 300°-650°F<br>(149-343) | 820<br>(372kg)   |
| 152     | 48" x 67" x 33"<br>(1219 x 1702 x 838) | 96,000           | 28    | 8"<br>(203)    | 36" x 24.5"<br>(914 x 622)  | 2     | 2                  | 300°-650°F<br>(149-343) | 1508<br>(684kg)  |
| 153     | 48" x 82" x 33"<br>(1219 x 2083 x 838) | 144,000          | 42    | 8"<br>(203)    | 36" x 24.5"<br>(914 x 622)  | 3     | 3                  | 300°-650°F<br>(149-343) | 2200<br>(998kg)  |
| 3151    | 57" x 55" x 33"<br>(1448 x 1397 x 838) | 70,000           | 21    | 8"<br>(203)    | 45" x 24.5"<br>(1143 x 622) | 1     | 1                  | 300°-650°F<br>(149-343) | 958<br>(435kg)   |
| 3152    | 57" x 67" x 33"<br>(1448 x 1702 x 838) | 140,000          | 41    | 8"<br>(203)    | 45" x 24.5"<br>(1143 x 622) | 2     | 2                  | 300°-650°F<br>(149-343) | 1787<br>(811kg)  |
| 3153    | 57" x 82" x 33"<br>(1448 x 2083 x 838) | 210,000          | 61.5  | 8"<br>(203)    | 45" x 24.5"<br>(1143 x 622) | 3     | 3                  | 300°-650°F<br>(149-343) | 2620<br>(1188kg) |
| 4151    | 66" x 55" x 33"<br>(1676 x 1397 x 838) | 70,000           | 21    | 8"<br>(203)    | 54" x 24.5"<br>(1372 x 622) | 1     | 1                  | 300°-650°F<br>(149-343) | 1093<br>(496kg)  |
| 4152    | 66" x 67" x 33"<br>(1676 x 1702 x 838) | 140,000          | 41    | 8"<br>(203)    | 54" x 24.5"<br>(1372 x 622) | 2     | 2                  | 300°-650°F<br>(149-343) | 2050<br>(930kg)  |
| 4153    | 66" x 82" x 33"<br>(1676 x 2083 x 838) | 210,000          | 61.5  | 8"<br>(203)    | 54" x 24.5"<br>(1372 x 622) | 3     | 3                  | 300°-650°F<br>(149-343) | 3024<br>(1372kg) |

•Each oven ships in separate carton as do the legs. Refer to the single unit for carton specs. Shipping weight shown includes all decks and legs.

••Height includes 30" (762 mm) legs on single units, 16" (406 mm) on stacked units, and 6" ( mm) on triple stacked units.

•••CE certification not available in LP gas

**GAS CONNECTIONS**

3/4"  
CE certification not available with LP gas  
Each deck requires a separate gas connection

**REQUIRED CLEARANCES**

|       |                 |
|-------|-----------------|
|       | Non-Combustible |
| Left  | 0" (0 mm)       |
| Right | 0" (0 mm)       |
| Back  | 2" (51 mm)      |
|       | Combustible     |
| Left  | 1" (25 mm)      |
| Right | 3" (76 mm)      |
| Back  | 3" (76 mm)      |

**ACCESSORIES**

- Stainless steel leg covers (per pair)
- Special height legs (per set of four)
- 150–550°F bake thermostat
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter
- Side-mounted controls (Specify when ordering.)
- Deck brush and scraper (48" long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone decks
- Steel decks



**SUPERDECK SERIES STUBBY DEPTH 8" DECK HEIGHT GAS OVENS**  
**SERIES: 151, 3151, & 4151**



Freight Class: 77.5  
FOB Allen 75013



www.bakerspride.com | p: 800.431.2745

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**BUILT BY CRAFTSMEN. TESTED BY TIME®**

# STUBBY DEPTH. HIGH VOLUME.

**Stack up to three ovens.** Heavy duty construction allows for stacking of ovens for the high volume operations.

**Stubby depth.** 33" depth for tight kitchens.

**Top and bottom controlled heat dampers.** Achieve perfect results with precise control of top and bottom heat.

**Cordierite decks standard.** Lightstone or steel decks are optional.

**8" deck height.** Perfect for pizza and bread

**Multiple deck sizes.** Choose from 36" x 24.5", 45" x 24.5" or 54" x 24.5" deck cooking areas.

**Stainless steel exterior.** All stainless steel exterior and aluminized steel interior

**Spring-balanced doors.** Fully insulated and spring balanced for ease of use.

Ideal for kitchens with narrow aisles, the Bakers Pride® stubby series pizza ovens are designed with a 33" depth to save space while accommodating the high-volume needs of traditional cook lines. Each oven chamber features one Cordierite deck with independently controlled top and bottom heat dampers for perfectly balanced results. Choose from three different deck areas and overall oven widths from 48" to 66" to suit your needs.

This series is constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for stacking up to three ovens. Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and special-height legs.

## TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

**800.431.2745**

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