

MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH***	kW***	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt. •
251	48" x 55.25" x 43" (1219 x 1403 x 1092)	60,000	17.6	8" (203)	36" x 34.5" (914 x 876)	1	1	300°-650°F (149-343)	943 (428kg)
252	48" x 66.5" x 43" (1219 x 1689 x 1092)	120,000	35.16	8" (203)	36" x 34.5" (914 x 876)	2	2	300°-650°F (149-343)	1772 (804kg)
253	48" x 81.75" x 43" (1219 x 2076 x 1092)	180,000	52.8	8" (203)	36" x 34.5" (914 x 876)	3	3	300°-650°F (149-343)	2715 (1232kg)
351	57" x 55.25" x 43" (1448 x 1403 x 1092)	70,000	20.5	8" (203)	45" x 34.5" (1143 x 876)	1	1	300°-650°F (149-343)	1078 (489kg)
352	57" x 66.5" x 43" (1448 x 1689 x 1092)	140,000	41	8" (203)	45" x 34.5" (1143 x 876)	2	2	300°-650°F (149-343)	2060 (934kg)
353	57" x 81.75" x 43" (1448 x 2076 x 1092)	210,000	61.5	8" (203)	45" x 34.5" (1143 x 876)	3	3	300°-650°F (149-343)	3033 (1376kg)
451	66" x 55.25" x 43" (1676 x 1403 x 1092)	80,000	23.4	8" (203)	54" x 34.5" (1372 x 876)	1	1	300°-650°F (149-343)	1259 (571kg)
452	66" x 66.5" x 43" (1676 x 1689 x 1092)	160,000	46.88	8" (203)	54" x 34.5" (1372 x 622)	2	2	300°-650°F (149-343)	2294 (1041kg)
453	66" x 81.75" x 43" (1676 x 2076 x 1092)	240,000	70.2	8" (203)	54" x 34.5" (1372 x 622)	3	3	300°-650°F (149-343)	3327 (1509kg)

•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 (comes with 120v plug)
- Deck brush and scraper (48" long with wood handle)
- Natural woodsmoke essence boxes and stainless steel wood chip box
- Legs with casters
- Lightstone decks
- Steel decks



SUPERDECK SERIES 8" DECK HEIGHT GAS OVENS
SERIES: 251, 351, & 451



VERSATILITY. HIGH VOLUME.

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

Multiple deck sizes. Choose from 36" x 34.5", 45" x 34.5" or 54" x 34.5" deck cooking areas.

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 34.5", 45" x 34.5" or 54" x 34.5" 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.

Bakers Pride® 8" deck height pizza ovens have features similar to the stubby-shallow series, but with ten more inches of depth and higher burner output per oven. 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 to triple production in a small footprint. 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

BAKERSPRIDE.COM

