



Bakers Pride Countertop Deck Ovens

Countertop deck ovens bake more than just pizza!

PRODUCT	PX 14	PX 16	P18S	P18BL	P22S	P22BL	P44S	P44BL	BK 18S	P24S	P24BL	P48S	P48BL	P46S	P46BL	DP2	DP2BL	EP1-2828	EP2-2828
Biscuits	13/375°	13/375°	13/375°	12/375°	13/375°	12/375°	13/375°	12/375°	13/375°	13/375°	12/375°	13/375°	12/375°	13/375°	12/375°	13/375°	12/375°	13/375°	13/375°
Cake	-	-	-	-	-	-	-	-	23/350°	23/350°	-	23/350°	-	23/350°	-	23/350°	-	-	-
Calzone	-	-	-	-	-	-	-	-	25/350°	25/350°	23/350°	25/350°	23/350°	25/350°	23/350°	25/350°	23/350°	25/350°	25/350°
Chicken 8 Cut	-	-	-	-	-	-	-	-	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°	35/400°
Chicken Breast	-	-	-	-	-	-	-	-	23/375°	23/375°	22/375°	23/375°	22/375°	23/375°	22/375°	23/375°	22/375°	23/375°	23/375°
Chicken Pot Pie	-	-	-	-	-	-	-	-	35/350°	35/350°	33/350°	35/350°	33/350°	35/350°	33/350°	35/350°	33/350°	35/350°	35/350°
Chicken Whole	-	-	-	-	-	-	-	-	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°	60/325°
Cinnamon Buns	-	-	-	-	-	-	-	-	17/350°	17/350°	15/350°	17/350°	15/350°	17/350°	15/350°	17/350°	15/350°	17/350°	17/350°
Cobbler	-	-	-	-	-	-	-	-	22/375°	22/375°	-	22/375°	-	22/375°	-	22/375°	-	22/375°	22/375°
Cookies	13/375°	13/375°	13/375°	13/375°	13/375°	11/350°	13/375°	11/350°	13/375°	13/375°	11/350°	13/375°	11/325°	13/375°	11/325°	13/375°	13/375°	13/375°	13/375°
Cornbread	-	-	-	-	-	-	-	-	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°	24/350°
Croissant	-	-	-	-	-	-	-	-	18/375°	18/375°	16/325°	18/375°	16/325°	18/375°	16/325°	18/375°	16/325°	18/375°	18/375°
Danish	16/375°	16/375°	16/375°	14/375°	16/375°	14/375°	16/375°	14/375°	16/375°	16/375°	14/375°	16/375°	14/375°	16/375°	14/375°	16/375°	14/375°	16/375°	16/375°
Frozen Breaded Chicken	-	-	-	-	-	-	-	-	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°	16/400°
Galette All Fruits	-	-	-	-	-	-	-	-	18/400°	18/400°	16/400°	18/400°	16/400°	18/400°	16/400°	18/400°	16/400°	18/400°	18/400°
Kabobs	-	-	-	-	-	-	-	-	18/375°	18/375°	17/375°	18/375°	17/375°	18/375°	17/375°	18/375°	17/375°	18/375°	18/375°
Kaiser Rolls	-	-	-	-	-	-	-	-	16/375°	16/375°	14/375°	16/375°	14/375°	16/375°	14/375°	16/375°	14/375°	16/375°	16/375°
Muffin All	-	-	-	-	-	-	-	-	24/350°	24/350°	22/325°	24/350°	22/325°	24/350°	22/325°	24/350°	22/325°	24/350°	24/350°
Naan Bread	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°
Peta Bread	-	-	-	-	-	-	-	-	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°	2/600°
Pies All	-	-	-	-	-	-	-	-	20/375°	20/375°	-	20/375°	-	20/375°	-	23/375°	-	23/375°	23/375°
Pizza Deep Dish	-	-	-	-	-	-	-	-	10/475°	10/475°	10/475°	10/475°	10/475°	10/475°	10/450°	10/475°	10/475°	10/475°	10/475°
Pizza Detroit	-	-	-	-	-	-	-	-	10/475°	10/475°	10/450°	10/475°	10/450°	10/475°	10/450°	10/475°	10/450°	10/475°	10/475°
Pizza Fresh	7/525°	7/525°	7/525°	7/500°	7/525°	7/500°	7/525°	7/500°	7/525°	7/525°	7/500°	7/525°	7/500°	7/525°	7/500°	7/525°	7/500°	7/525°	7/525°
Pizza Frozen	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°	12/400°
Pizza Parbake	4/525°	4/525°	4/525°	4/525°	4/525°	4/500°	4/525°	4/500°	4/525°	4/525°	4/500°	4/525°	4/500°	4/525°	4/500°	4/525°	4/500°	4/525°	4/525°
Pizza Slice	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°	1/400°
Pork Chop Bone In	-	-	-	-	-	-	-	-	20/325°	20/325°	20/325°	20/325°	19/325°	20/325°	19/325°	20/325°	19/325°	20/325°	20/325°
Pork Loin Fresh	-	-	-	-	-	-	-	-	30/350°	30/350°	28/350°	30/350°	28/350°	30/350°	28/350°	30/350°	28/350°	30/350°	30/350°
Pretzels	6/525°	6/525°	6/525°	6/525°	6/525°	6/500°	6/525°	6/500°	6/525°	6/525°	6/500°	6/525°	6/500°	6/525°	6/500°	6/525°	6/500°	6/525°	6/525°
Quesadilla	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°	3/350°
Sandwiches Open	-	-	-	-	-	-	-	-	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°	2/500°
Sausage 4 Oz Patty	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°	6/350°
Sausage Patty or Loose	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°	6/400°
Scones	-	-	-	-	-	-	-	-	13/375°	13/375°	12/375°	13/375°	12/375°	13/375°	12/375°	13/375°	12/375°	13/375°	13/375°
Steak Tips	-	-	-	-	-	-	-	-	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°	8/400°
Steaks	-	-	-	-	-	-	-	-	10/425°	10/425°	9/425°	10/425°	9/425°	10/425°	9/425°	10/425°	9/425°	10/425°	10/425°
Stromboli	-	-	-	-	-	-	-	-	25/350°	25/350°	23/350°	25/350°	23/350°	25/350°	23/350°	25/350°	23/350°	25/350°	25/350°

■ Time in minutes to cook ■ Temperature Fahrenheit

* Non brick-lined ovens you must turn at 3 minutes. All proteins must be on sheet pans. The times and temperatures are based upon standard product testing and your results may differ based upon product temperatures, size of product, and pre-heating of the ovens. Specifications and design are subject to change without notice.

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BAKERS PRIDE® COUNTERTOP OVENS ARE WORLD
RENOWN FOR QUALITY, PERFORMANCE, AND HIGH
VOLUME FOOD PRODUCTION.

WE CONTINUE TO DELIVER THE SAME HIGH QUALITY
AND PERFORMANCE THAT OUR CUSTOMERS HAVE
COME TO EXPECT: DURABLE CONSTRUCTION. EASY-
TO-USE FEATURES. FAST COOKING. AND MOST OF
ALL, CONSISTENTLY DELICIOUS RESULTS THAT KEEP
CUSTOMERS COMING BACK FOR MORE.

WITH ITS WIDE RANGE OF DECK SIZES AND SPACE-
SAVING DESIGN, OUR OVENS ARE THE PERFECT
SOLUTION WHEN YOU NEED RESULTS IN SMALL
FOOTPRINT. IT'S NO WONDER THAT CUSTOMERS
CONTINUE TO RELY ON BAKERS PRIDE.

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Features

OVEN EXTERIORS



Durable Construction

- The polished, heavy gauge stainless steel body ensures long life.
- Thick, industrial grade insulation keeps the oven hot and the exterior cool.
- Double-walled doors.

Convenient Design

- Hardened steel rods instead of door hinges allow for easy access.
- Doors are tilted back slightly at the top so they stay closed without latches.
- Four-inch-tall legs are standard, or simply place the oven directly on a countertop.

Options

- Choose a stacking kit, glass door windows, and either a 15- or 60-minute timer.

OVEN INTERIORS



High Performance

- On electric models, incoloy heating elements deliver even heating for consistent results.
- The GP models are available with natural or LP gas in a range of BTUhs.
- The aluminized steel chamber is fully welded and insulated to withstand high temperatures.
- Cordierite decks ensure excellent heat retention and quick recovery to keep up with busy kitchens.

Cooking Flexibility

- Cook directly on the deck or use pans and screens to suit your particular menu items.
- Independent thermostats and timers allow you to simultaneously cook different menu items (on most models with two or more chambers.)

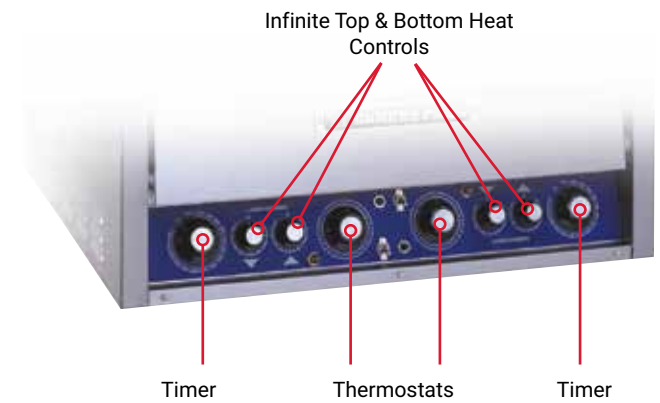
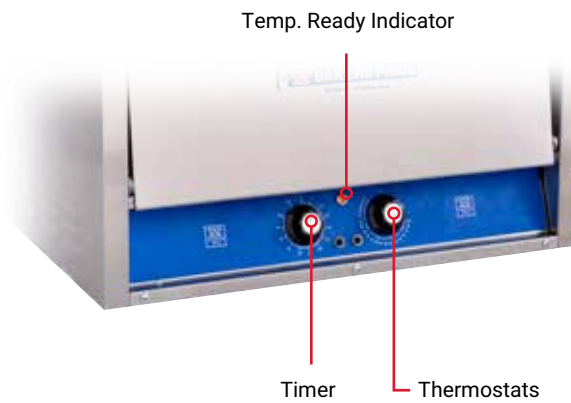
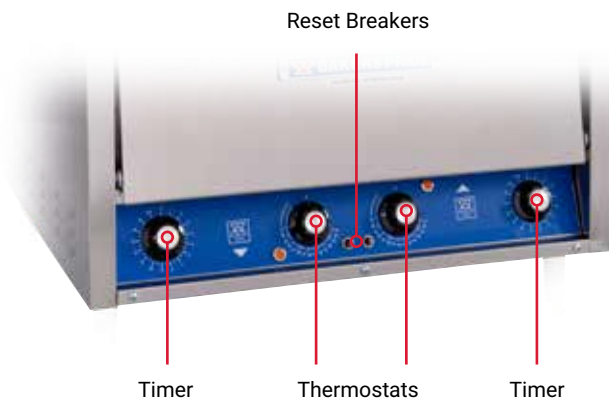
Easy Cleaning

- Front-to-back rails prevent crumbs and debris from falling below the deck.

Options

- Select a Lightstone Fibrament stones or steel decks on many models.

PRECISE CONTROLS



Thermostats

Our ovens feature the most reliable thermostats in the industry. Temperatures are accurate to $\pm 5^\circ$ for precision baking. Temperatures range from 284–680°F (140–360°C) on our pizza & pretzel ovens, and from 140–550°F (60–288°C) on our bake & roast ovens.

Electric Timers

The continuous-ring alarm must be manually shut off, ensuring that products are never forgotten in noisy kitchens. Bake & roast ovens include 60-minute timers; pizza & pretzel ovens have 15-minute timers.

Temperature-Ready Indicator Lights

This light stays illuminated while the oven chamber is heating, eliminating the guesswork in pre-heating. The light turns off when the set temperature is achieved.

Reset Breakers

No need for fuses. Should a power surge occur, breakers are quick and easy to reset.

Top & Bottom Heat Controls

Precisely control the top and bottom heat in each baking chamber with our optional infinite top and bottom heat controls (DP series only).



All-purpose mini-ovens

PX-14, PX-16 MODELS

Bakers Pride® PX series ovens are designed for warming and finishing a variety of pre-cooked items such as hot wings and pizzas and pretzels.

These mini-ovens feature a slide-out wire baking rack, 3" deck height, and a 15-minute electric timer with continuous-ring alarm and manual shut-off. International voltages are available.



PX-14

Deck Height: 3"
Rack Size: 13.25" x 13.87"
Overall Size: 19.62" W x 8.18" H x 16.5" D



PX-16

Deck Height: 3"
Rack Size: 17.62" x 17.87"
Overall Size: 24" W x 8.18" H x 20.5" D

COOKING TIMES

Hot wings	275–350°F for 20–25 min.	Sushi	350–400°F for 1 min.
Pizza (par-baked)	525°F for 4–5 min.	Sandwiches	400–425°F for 1 min.
Pretzels	525–600°F for 6–8 min.		

Pizza & pretzel ovens

P 18, P 22, P 44 MODELS

The Bakers Pride® P18, P22, and P44 series ovens feature a compact design that allows you to deliver high volume while saving space. With a temperature range of 300–680°F, these ovens are perfect for pizza, pretzels, focaccia, and calzones.

Models are available with one or two baking chambers (two decks per chamber). Each chamber on the P44 has independent controls. Cordierite decks are standard; Lightstone Fibrament stones are optional. The P22 and P44 also offer brick-lined models, which increase top heat, speed recovery times, and retain heat longer.

All models feature stainless steel exteriors, 4" adjustable legs, and a 15-minute electric timer with continuous-ring alarm and manual shut-off. International voltages are available.



P18S

Deck Height: 3.25"
Deck Size: 17.5" x 17.75"
Overall Size: 23" W x 17" H x 25" D



P22S

Deck Height: 3.25" (2.75" brick-lined)
Deck Size: 20.75" x 20.75"
Overall Size: 26" W x 17" H x 28" D



P44S

Deck Height: 3.25" (2.75" brick-lined)
Deck Size: 20.75" x 20.75"
Overall Size: 26" W x 28.5" H x 28" D

COOKING TIMES

Calzones	525–550°F for 6–10 min.	Pretzels	525–600°F for 6–8 min.
Focaccia	525–550°F for 3–5 min.	Cedar plank salmon	500°F for 4–8 min.
Pizza (fresh dough)	525–550°F for 7–8 min.	Open-faced sandwiches	500°F for 1–2 min.
Pizza (par-baked)	525° for 4–5 min.		
Pizza slices	400–425°F for 1 min.		



Bake & roast ovens

BK-18, P24S, P48S MODELS

The Bakers Pride® BK-18, P24S, P48S series bake & roast ovens provide reliable performance for a wide variety of menu items. With a temperature range of 150–550°F and a tall 7.5" deck height, you can cook everything from pastries and bread to chicken.

Models are available with one or two oven chambers (one deck per chamber). Each chamber on the P48S has independent controls. Cordierite decks are standard; Lightstone Fibrament stones are optional. Steel decks are also available at no extra charge. The P24S and P48S also offer brick-lined models, which increase top heat, speed recovery times, and retain heat longer.

All models feature stainless steel exteriors, 4" adjustable legs, and a 60-minute electric timer with continuous-ring alarm and manual shut-off. International voltages are available.



BK-18

Deck Height: 7.5"
Deck Size: 17.5" x 17.75"
Overall Size: 23" W x 17" H x 25" D



P24S

Deck Height: 7.5" (7" brick-lined)
Deck Size: 20.75" x 20.75"
Overall Size: 26" W x 17" H x 28" D



P48S

Deck Height: 7.5" (7" brick-lined)
Deck Size: 20.75" x 20.75"
Overall Size: 26" W x 28.5" H x 28" D

COOKING TIMES

Biscuits	375–400°F for 12–14 minutes	Danish	350°F for 16–20 minutes
Cakes	350–375°F for 20–26 minutes	Fajita platters	500–525°F for 5 minutes
Chicken	275–375°F for 30 minutes	Kaiser rolls	375–400°F for 16–18 minutes
Cobblers	375°F for 16–20 minutes	Muffins	375–400°F for 18–20 minutes
Cookies	375–400°F for 12–14 minutes	Pastries	350–375°F for 16–20 minutes
Croissants	375°F for 16–20 minutes	Pie	375°F for 16–20 minutes

P46S, DP-2 MODELS

Bakers Pride® P46S series ovens are the most versatile oven in the Hearthbake series, combining characteristics of our pizza & pretzel ovens with those of our bake & roast ovens.

The upper chamber is designed for pizza, pretzels, and flatbreads. It has two decks with 3.25" deck heights and a thermostat range of 284–680°F.

With a 7" deck height and thermostat range of 140–550°F, the lower chamber is great for either roasting meats or baking a range of desserts and other bakery items.

Cordierite decks are standard; Lightstone Fibrament stones are optional. Steel decks are also available at no extra charge. The P46S also offers brick-lined models, which increase top heat, speed recovery times, and retain heat longer.

The DP-2 is an ideal oven for all your bake & roast needs, from meats to desserts, muffins, pan pizzas, and more.

Each baking chamber features independent controls and Cordierite decks, or choose brick-lined decks for added performance. This model also comes standard with infinite top and bottom heat controls for even more precise baking.



P46S

Top Deck Height: 3.25" (2.75" brick-lined)
 Bottom Deck Height: 7.5" (7" brick-lined)
 Deck Size: 20.75" x 20.75"
 Overall Size: 26" W x 28.5" H x 28" D



DP-2

Deck Height: 5.5" (5" brick-lined)
 Deck Size: 20.75" x 20.75"
 Overall Size: 26" W x 24" H x 28" D

COOKING TIMES

Pita breads	600–650°F for 1–2 min.
Pan pizza	475–500°F for 9–10 min.
Roasting	275–350°F for 20–35 min.
Rolls	375–400°F for 16–20 min.
Scones	375°F for 15 min.
Soufflés	400°F for 15 min.

DP COOKING TIMES

		Bottom	Top
Cheesecake	300°F for 90–120 min.	10	8
Meringue	375°F for 16–20 min.	8	2
Pan pizza (fresh dough)	475°F for 14 min.	10	2
Sicilian pizza Stage 1:	475°F for 10 min.	6	3
Sicilian pizza Stage 2:	475°F for 8 min.	3	6
Soufflés	400°F for 15 min.	10	1



All-purpose gas ovens

GP-51, GP-61, GPBC MODELS

Bakers Pride® GP series ovens are designed for baking pizza, pretzels, flatbreads, and other bakery items. These all-purpose ovens can be used with natural or LP gas and are available in a wide range of BTUHS.

Choose standard or high-performance burners and either Cordierite, brick-lined, or steel decks. For even more flexibility, double doors can be substituted for single doors, and the upper deck removed to create a single oven chamber with a 12" deck. Ovens can also be double stacked or stacked on a Cyclone series convection oven.

This series comes standard with stainless steel exterior and 4" adjustable legs. Additionally, doors are bottom-hinged with field-reversible handles for left- or right-hand operation.



GP-51

Deck Height: 6" (5" brick-lined)
Deck Size: 20.62" x 26.25"
Overall Size: 32.62" W x 25.12" H x 31.25" D



GP-61

Deck Height: 6" (5" brick-lined)
Deck Size: 29.62" x 26.25"
Overall Size: 41.62" W x 25.12" H x 31.25" D



GPBC

Stack any GP series oven on a Cyclone series BCO or GDCO convection oven for the ultimate baking center. For more information on our convection ovens please visit bakerspride.com.

All-purpose electric ovens

EP, EPBC MODELS

Bakers Pride® EP series ovens are designed for pizza, pretzels, flatbreads, and other high-volume bakery items.

These electric ovens feature spring-balanced, tilt-up doors with glass windows for easy viewing. Each deck features a 200–750°F thermostat and top and bottom heat controls so operators can create perfectly balanced results.

This series comes standard with all stainless steel exteriors, 4" adjustable legs, and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. If you need a 60-minute timer, opt for an EB model which is the same except for the timer.

Ovens may be stacked to create double, triple, or quad configurations or can be combined with our Cyclone series convection ovens.



EP-1-2828

Deck Height: 5.25"
Deck Size: 28" x 28"
Overall Size: 42" W x 15.75" H x 33.25" D



EP-2-2828

Deck Height: 5.25"
Deck Size: 28" x 28"
Overall Size: 42" W x 29" H x 33.25" D



EPBC

Stack any EP series oven on a BCO or GDCO convection oven for the ultimate baking center. For more information on our convection ovens please visit bakerspride.com.



1307 N. Watters Rd, Ste. 180 Allen, Texas 75013
Phone 800.527.2100 | Fax 914.576.0605 | bakerspride.com

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