



Bakers Pride Deck Ovens







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**BAKERS PRIDE® FULL-SIZED 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, AND FAST  
COOKING. WITH BAKERS PRIDE DECK OVENS YOU WILL ENJOY  
CONSISTENTLY DELICIOUS RESULTS THAT KEEP CUSTOMERS  
COMING BACK FOR MORE.**

**WITH ITS WIDE RANGE OF DECK SIZES, OUR DECK OVENS ARE THE  
PERFECT SOLUTION WHEN YOU NEED HIGH VOLUME PRODUCTION  
AND EXCELLENT FINISH QUALITY. IT'S NO WONDER THAT  
CUSTOMERS CONTINUE TO RELY ON BAKERS PRIDE.**

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# ER Series 12" Deck Height Electric Ovens

## ER Superdeck Series 12" Deck Height, Electric Bake & Roast Ovens

The ER series ovens are ideal for high-volume restaurants, offering the same durability and performance as our deck ovens with the lower maintenance of an electrical system. The independently controlled, U-shaped heating elements on top and bottom allow for uniform temperatures and perfectly balanced baking. Each oven chamber has one steel deck with a 12" deck height. These ovens come in two different widths and can be stacked up to three high to increase production without sacrificing space. Other options are available to accommodate the configuration of your kitchen, such as casters for added mobility and special-height legs.



**ER-1-12-3836**

Deck Height: 12"

Deck Size: One 38" x 36" steel deck

Overall Size: 55" W x 58" H x 43" D



**ER-2-12-3836**

Deck Height: 12"

Deck Size: Two 38" x 36" steel decks

Overall Size: 55" W x 68" H x 43" D



**ER-3-12-3836**

Deck Height: 12"

Deck Size: Three 38" x 36" steel decks

Overall Size: 55" W x 72" H x 43" D

### FEATURES

- Available in multiple volts, watts, and phases
- 150–550°F bake thermostat
- Up to three stacked decks
- 12" deck height
- 60-minute timer
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Fully insulated throughout
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty



## OPTIONS & ACCESSORIES



### ER-1-12-5736

Deck Height: 12"

Deck Size: One 57" x 36" steel deck

Overall Size: 74" W x 58" H x 43" D



### ER-2-12-5736

Deck Height: 12"

Deck Size: Two 57" x 36" steel deck

Overall Size: 74" W x 68" H x 43" D



### ER-3-12-5736

Deck Height: 12"

Deck Size: Three 57" x 36" steel deck

Overall Size: 74" W x 72" H x 43" D

- Replacement Cordierite and Lightstone Fibrament decks
- 440-480 Volt
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- 5-hour timer
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters





# EB Series 8" Deck Height Electric Ovens

## EB Superdeck Series 8" Deck Height, Electric Baking Ovens

The EB series ovens are ideal for high-volume restaurants, offering the same durability and performance as our deck ovens with the lower maintenance of an electrical system. The independently controlled, U-shaped heating elements on top and bottom allow for uniform temperatures and perfectly balanced baking. Each oven chamber has one steel deck with an 8" deck height. These ovens come in two different widths and can be stacked up to three high to increase production without sacrificing space. Other options are available to accommodate the configuration of your kitchen, such as casters for added mobility and special-height legs.



**EB-1-8-3836**

Deck Height: 8"

Deck Size: One 38" x 36" steel deck

Overall Size: 55" W x 54" H x 43" D



**EB-2-8-3836**

Deck Height: 8"

Deck Size: Two 38" x 36" steel decks

Overall Size: 55" W x 66" H x 43" D



**EB-3-8-3836**

Deck Height: 8"

Deck Size: Three 38" x 36" steel decks

Overall Size: 55" W x 66" H x 43" D

### FEATURES

- Available in multiple volts, watts, and phases
- 150–550°F bake thermostat
- Up to three stacked decks
- 8" deck height
- 60-minute timer
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Fully insulated throughout
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty



## OPTIONS & ACCESSORIES



**EB-1-8-5736**

Deck Height: 8"

Deck Size: One 57" x 36" steel deck

Overall Size: 74" W x 54" H x 43" D



**EB-2-8-5736**

Deck Height: 8"

Deck Size: Two 57" x 36" steel deck

Overall Size: 74" W x 66" H x 43" D



**EB-3-8-5736**

Deck Height: 8"

Deck Size: Three 57" x 36" steel deck

Overall Size: 74" W x 66" H x 43" D

- Replacement Cordierite and Lightstone Fibrament decks
- 440-480 Volt
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- 5-hour timer
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters



# EP Series 7" Deck Height Electric Ovens

## EP Superdeck Series 7" Deck Height Electric Pizza Ovens

The EP series ovens are ideal for high-volume pizza restaurants, offering the same durability and performance as our deck ovens with the lower maintenance of an electrical system. The independently controlled, U-shaped heating elements on top and bottom allow for uniform temperatures and perfectly balanced baking. Each oven chamber has one Cordierite deck with a 7" deck height. These ovens come in two different widths and can be stacked up to three high to increase production without sacrificing space. Other options are available to accommodate the configuration of your kitchen, such as casters for added mobility and special-height legs.



**EP-1-8-3836**

Deck Height: 7"

Deck Size: One 38" x 36" Cordierite deck

Overall Size: 55" W x 54" H x 43" D



**EP-2-8-3836**

Deck Height: 7"

Deck Size: Two 38" x 36" Cordierite decks

Overall Size: 55" W x 66" H x 43" D



**EP-3-8-3836**

Deck Height: 7"

Deck Size: Three 38" x 36" Cordierite decks

Overall Size: 55" W x 66" H x 43" D

### FEATURES

- Available in multiple volts, watts, and phases
- 300°-800°F pizza thermostat
- Up to three stacked decks
- 7" deck height
- 60-minute timer
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Fully insulated throughout
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty





### EP-1-8-5736

Deck Height: 7"

Deck Size: One 57" x 36" Cordierite deck

Overall Size: 74" W x 54" H x 43" D



### EP-2-8-5736

Deck Height: 7"

Deck Size: Two 57" x 36" Cordierite decks

Overall Size: 74" W x 66" H x 43" D



### EP-3-8-5736

Deck Height: 7"

Deck Size: Three 57" x 36" Cordierite decks

Overall Size: 74" W x 66" H x 43" D

## OPTIONS & ACCESSORIES

- Replacement Cordierite and Lightstone Fibrament decks
- 440-480 Volt
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- 5-hour timer
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters



# GS Series 6.75" Deck Height Gas Ovens

## GS Superdeck Series 6.75" Deck Height Gas Ovens

The GS series ovens are designed for high-volume pizza and all-purpose baking operations. Models are available with one or two baking chambers and feature a 36" x 36" cooking area, a 6.75" deck height, and a 60,000 BTUH burner per deck. Thanks to heavy-duty construction, these models can be double-stacked to multiply cooking capacity for the ultimate pizza-cooking station.



**GS-805**

Deck Height: 6.75"

Deck Size: One 36" x 36" Cordierite deck

Overall Size: 53.25" W x 54.87" H x 43" D

Total BTUH: 60,000



**GS-990**

Deck Height: 6.75"

Deck Size: Two 36" x 36" Cordierite deck

Overall Size: 53.25" W x 65.75" H x 43" D

Total BTUH: 120,000

### OPTIONS & ACCESSORIES

- Lightstone Fribrament decks
- Legs with or without casters
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair

### FEATURES

- Natural or LP gas
- 300–650°F temperature range
- 1.5" thick Cordierite deck
- 6.75" deck height
- Deck area: 36" x 36"
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty





# Superdeck Series 8" Deck Height Gas Ovens

## Superdeck Series 8" Deck Height Gas Pizza Ovens

The 8" Superdeck series ovens are similar to the Stubby-Shallow series, but with ten more inches of depth and higher burner output per oven. Each oven chamber has one Cordierite deck with independently controlled top and bottom heat dampers for perfectly balanced results. These ovens come in three different widths and can be stacked up to three high to triple production in a small footprint. Choose from three different cooking areas and a range of options to accommodate the configuration of your kitchen, such as casters for added mobility and special-height legs.



**251**

Deck Height: 8"

Deck Size: One 36" x 34.5" Cordierite deck

Overall Size: 48" W x 55.25" H x 43" D



**252**

Deck Height: 8"

Deck Size: Two 36" x 34.5" Cordierite deck

Overall Size: 48" W x 66.5" H x 43" D



**253**

Deck Height: 8"

Deck Size: Three 36" x 34.5" Cordierite deck

Overall Size: 48" W x 81.75" H x 43" D

### FEATURES

- Natural or LP gas (LP not CE approved)
- 300–650°F temperature range
- 8" deck height
- Independently controlled top and bottom heat dampers
- Combination gas controls with valve, regulator & pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Side or rear gas connections
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout



**351**

Deck Height: 8"

Deck Size: One 45" x 34.5" Cordierite deck

Overall Size: 57" W x 55.25" H x 43" D

Total BTUH: 70,000



**352**

Deck Height: 8"

Deck Size: Two 45" x 34.5" Cordierite deck

Overall Size: 57" W x 66.5" H x 43" D

Total BTUH: 140,000



**353**

Deck Height: 8"

Deck Size: Three 45" x 34.5" Cordierite deck

Overall Size: 57" W x 81.75" H x 43" D

Total BTUH: 210,000

## OPTIONS & ACCESSORIES

- Lightstone Fibrament or steel decks
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters



**451**

Deck Height: 8"

Deck Size: One 54" x 34.5" Cordierite decks

Overall Size: 66" W x 55.25" H x 43" D

Total BTUH: 80,000



**452**

Deck Height: 8"

Deck Size: Two 54" x 34.5" Cordierite decks

Overall Size: 66" W x 66.5" H x 43" D

Total BTUH: 160,000



**453**

Deck Height: 8"

Deck Size: Three 54" x 34.5" Cordierite decks

Overall Size: 66" W x 81.75" H x 43" D

Total BTUH: 240,000





# Stubby-Shallow Depth Series 8" Deck Height Gas Ovens

## Superdeck Series Stubby-Shallow, 33" Depth Gas Pizza Ovens

Ideal for kitchens with narrow aisles, the Stubby-Shallow 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 has one Cordierite deck with independently controlled top and bottom heat dampers for perfectly balanced results. These ovens come in three different widths and can be stacked up to three high to triple production in a small footprint.



151

Deck Height: 8"

Deck Size: One 36" x 24.5" Cordierite deck

Overall Size: 48" W x 55" H x 33" D



152

Deck Height: 8"

Deck Size: Two 36" x 24.5" Cordierite deck

Overall Size: 48" W x 66" H x 33" D



153

Deck Height: 8"

Deck Size: Three 36" x 24.5" Cordierite deck

Overall Size: 48" W x 82" H x 33" D

### FEATURES

- Natural or LP gas (LP not CE approved)
- 300–650°F temperature range
- 1.5" thick Cordierite deck
- 8" deck height
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty



**3151**

Deck Height: 8"

Deck Size: One 45" x 24.5" Cordierite decks

Overall Size: 57" W x 55" H x 33" D

Total BTUH: 70,000



**3152**

Deck Height: 8"

Deck Size: Two 45" x 24.5" Cordierite decks

Overall Size: 57" W x 66" H x 33" D

Total BTUH: 140,000



**3153**

Deck Height: 8"

Deck Size: Three 45" x 24.5" Cordierite decks

Overall Size: 57" W x 81" H x 33" D

Total BTUH: 210,000

## OPTIONS & ACCESSORIES

- Lightstone Fribrament or steel decks
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters



**4151**

Deck Height: 8"

Deck Size: One 54" x 24.5" Cordierite decks

Overall Size: 66" W x 55" H x 33" D

Total BTUH: 70,000



**4152**

Deck Height: 8"

Deck Size: Two 54" x 24.5" Cordierite decks

Overall Size: 66" W x 81" H x 33" D

Total BTUH: 140,000



**4153**

Deck Height: 8"

Deck Size: Three 54" x 24.5" Cordierite decks

Overall Size: 66" W x 81" H x 33" D

Total BTUH: 210,000





# Y Series 7.5" and 8" Deck Height Gas Ovens

## Y Superdeck Series 7.5 and 8" Deck Height Gas Pizza Ovens

The Y series ovens feature 60" x 36" or 66" x 44" deck areas and are perfect for high-volume pizza and all-purpose baking operations. Choose from a 7.5" brick-lined deck height or standard 8" deck height with 120,000 BTUH per deck. The DSP models offer a variety of presentation options: built-in behind a decorative facade of brick, stone, or tile for an old-world look, simply displayed in stainless steel, or finished with black-powder-coated control panels and hardwood door handles for an elegant touch. Thanks to heavy-duty construction, our models can be double-stacked or combined with Il Forno Classico models to create the ambiance of a traditional, old-world brick oven while multiplying cooking capacity for the ultimate pizza-cooking station.



**Y-600**

Deck Height: 8"  
Brick Lined Option Deck Height: 7.5"  
Deck Size: One 60" x 36" Lightstone Fibrament  
Overall Size: 78" W x 55.12" H x 43" D  
Total BTUH: 120,000



**Y-600-DSP**

Deck Height: 8"  
Brick Lined Option Deck Height: 7.5"  
Deck Size: Two 60" x 36" Lightstone Fibrament  
Overall Size: 78" W x 55.12" H x 43" D  
Total BTUH: 120,000



**Y-602**

Deck Height: 8"  
Brick Lined Option Deck Height: 7.5"  
Deck Size: Three 60" x 36" Lightstone Fibrament  
Overall Size: 78" W x 66.25" H x 43" D  
Total BTUH: 240,000

### FEATURES

- Natural or LP gas
- 300–650°F temperature range
- 8" deck height
- 7.5" deck height with optional brick lined ovens
- Independently controlled top and bottom heat dampers
- Combination gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty
- Front & side skirts for DSP models



### Y-602-DSP

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: Two 60" x 36" Lightstone Fibrament

Overall Size: 78" W x 66.25" H x 43" D

Total BTUH: 240,000



### Y-800

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: One 66" x 44" Lightstone Fibrament

Overall Size: 84" W x 55.12" H x 51" D

Total BTUH: 120,000



### Y-800-DSP

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: One 66" x 44" Lightstone Fibrament

Overall Size: 84" W x 55.12" H x 51" D

Total BTUH: 120,000

## OPTIONS & ACCESSORIES

- Cordierite deck available
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters



### Y-802

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: Two 66" x 44" Lightstone Fibrament

Overall Size: 84" W x 66.25" H x 51" D



### Y-802-DSP

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: Two 66" x 44" Lightstone Fibrament

Overall Size: 84" W x 66.25" H x 51" D





# DS Series 6.75" Deck Height Gas Ovens

## DS Superdeck Series 6.75" Deck Height Gas Pizza Ovens

The DS Superdeck series pizza ovens are designed for high-volume pizza and all-purpose baking operations. Models are available with one or two baking chambers and feature a 6.75" deck height with 70,000 BTUH per deck. The DSP models offer a variety of presentation options: built-in behind a decorative facade of brick, stone, or tile for an old-world look, simply displayed in stainless steel, or finished with black-powder-coated control panels and hardwood door handles for an elegant touch. Thanks to heavy-duty construction, our DS models can be double-stacked or combined with Il Forno Classico models to create the ambiance of a traditional, old-world brick oven while multiplying cooking capacity for the ultimate pizza-cooking station.



### DS-805 & DS-805-DSP

Deck Height: 6.75"

Deck Size: One 48" x 36" Cordierite

Overall Size: 65.25" W x 54.87" H x 43" D

Total BTUH: 70,000



### DS-990 & DS-990-DSP

Deck Height: 6.75"

Deck Size: Two 48" x 36" Cordierite

Overall Size: 65.25" W x 65.75" H x 43" D

Total BTUH: 140,000

## OPTIONS & ACCESSORIES

- Cordierite deck available
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters

## FEATURES

- Natural or LP gas
- 300–650°F temperature range
- 6.75" deck height
- Independently controlled top and bottom heat dampers
- Front- or side-mounted gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Dome top accent (DSP models)
- Two-year limited warranty
- Front & side skirts for DSP models



# D Series 10" Deck Height Gas Ovens

## D Superdeck Series 10" Deck Height Gas Pizza Ovens

The D Superdeck series pizza ovens are designed for high-volume pizza and all-purpose baking operations. Models are available with one or baking chambers and feature a 10" deck height with 125,000 BTUH per deck.

The DSP models offer a variety of presentation options: built-in behind a decorative facade of brick, stone, or tile for an old-world look, simply displayed in stainless steel, or finished with black-powder-coated control panels and hardwood door handles for an elegant touch. Thanks to heavy-duty construction, our DSP models can be double-stacked or combined with Il Forno Classico models to create the ambiance of a traditional, old-world brick oven while multiplying cooking capacity for the ultimate pizza-cooking station.



### D-125 & D-125-DSP

Deck Height: 10"

Deck Size: One 48" x 36" Cordierite

Overall Size: 65.25" W x 59" H x 43" D

Total BTUH: 125,000



### D-250 & D-250-DSP

Deck Height: 10"

Deck Size: One 48" x 36" Cordierite

Overall Size: 65.25" W x 59" H x 43" D

Total BTUH: 250,000

## OPTIONS & ACCESSORIES

- Lightstone Fibrament decks available
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Custom height legs set of four
- Stainless steel leg covers per pair
- Legs with or without casters

## FEATURES

- 125,000 total BTUH
- Natural or LP gas
- 300–650°F temperature range
- One Cordierite deck (1.5" thick) per cooking chamber
- 10" deck height
- Stackable
- Independently controlled top and bottom heat dampers
- Front- or side-mounted gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Black-powder-coated control panels and hardwood door handles (DSP models)
- Front and side skirts for mounting tile or stone (DSP models)
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout





# II Forno & Superdeck Combination Gas Ovens

## II Forno & Superdeck Series Double-Stacked Gas Pizza Oven Combinations

Combining a FC II Forno series pizza oven with a D, DS, or Y Superdeck series oven will allow you to create the ambiance of a traditional, old-world brick oven while multiplying cooking capacity for the ultimate pizza-cooking station. The multiple deck options and sizes allow you to select the perfect combination to fit your needs.

These combination ovens are designed to be built in behind a decorative facade of brick, stone, or tile to create an old-world, exhibition kitchen. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant presentation.



### FC-516/DS-805

Top Deck Height: 10"

Bottom Deck Height: 6.75"

Deck Size: Two 48" x 36" Cordierite

Overall Size: 65.25" W x 74.5" H x 43" D

Total BTUH: 210,000

#### FEATURES

- Natural or LP gas
- 300–650°F temperature range
- Two Cordierite & Fibrant decks
- Choose stainless steel or trimmed with black-powder-coated control panels and hardwood door handles
- Front and side skirts for mounting tile or stone
- Independently controlled top and bottom heat dampers



### FC-516/D-125

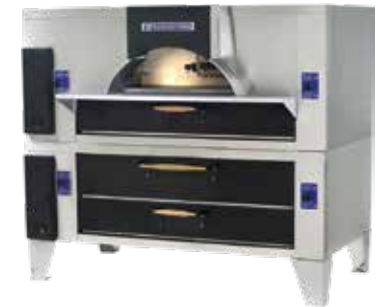
Top Deck Height: 10"

Bottom Deck Height: 10"

Deck Size: Two 48" x 36" Cordierite

Overall Size: 65.25" W x 74.5" H x 43" D

Total BTUH: 265,000



### FC-616/Y-600

Top Deck Height: 10"

Bottom Deck Height: 8"

Deck Size: Two 60" x 36" Fibrant & Cordierite

Overall Size: 78" W x 74.5" H x 43" D

Total BTUH: 260,000

#### FEATURES

- Combination gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- Fully insulated throughout
- 120 V igniter with cord and plug
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty

The FC-616/Y-600 oven offers the same features as the FC-516/DS-805 and FC-516/D-125 ovens except these models have a Cordierite top deck and a Lightstone Fibrant bottom deck.

# II Forno & Superdeck Combination Gas Ovens

## II Forno & Superdeck Series Double-Stacked Gas Pizza Oven Combinations

## OPTIONS & ACCESSORIES



### FC-816/Y-800

Top Deck Height: 10"

Bottom Deck Height: 8"

Deck Size: Two 66" x 44" decks

Overall Size: 84" W x 74.5" H x 51" D

Total BTUH: 260,000

### FEATURES

The FC-816/Y-800 oven offers the same features as the FC-516/DS-805 and FC-516/D-125 ovens with a Cordierite top deck and a Lightstone Fibrament bottom deck.



### FC-616/Y-600BL

Top Deck Height: 10"

Bottom Deck Height: 7.5"

Deck Size: Two 60" x 36" Cordierite

Overall Size: 78" W x 74.5" H x 43" D

Total BTUH: 260,000

### FEATURES

The FC-616/Y-600 oven offers the same features as the FC-516/DS-805 and FC-516/D-125 ovens with a Cordierite top deck and a Lightstone Fibrament, brick-lined bottom deck.



### FC-816/Y-800BL

Top Deck Height: 10"

Bottom Deck Height: 7.5"

Deck Size: Two 66" x 44" decks

Overall Size: 84" W x 74.5" H x 51" D

Total BTUH: 260,000

### FEATURES

The FC-816/Y-800 oven offers the same features as the FC-516/DS-805 and FC-516/D-125 ovens with a Cordierite top deck and a Lightstone Fibrament, brick-lined bottom deck.

- Lightstone Fibrament and Cordierite decks
- Side mounted controls
- Automatic oven starter
- Direct vent flue
- Deck brush & scraper with 48" wood handle
- Woodsmoke chip box
- Front or side-mounted control panel door





# Il Forno Classico Series Gas Ovens

## FC II Forno Series Classico Gas-Fired Commercial Pizza Ovens

The Il Forno Classico series ovens combine the ambiance of a traditional, old-world brick oven with the convenience, control, and precision of modern technology. These ovens feature a steel-reinforced, 32" wide, arched opening with a visible, open-flame burner to make loading pizzas easy while create dining atmosphere. Gas burners provide a total of 140,000 BTUH and feature independently controlled top and bottom heat dampers for perfectly balanced results.

This series is designed to be built in behind a decorative facade of brick, stone, or tile to create an old-world, exhibition kitchen. You also have the choice to simply display these ovens in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant presentation. The Il Forno Classico series is available in three different sizes and may be stacked one of our D, DS, or Y series deck ovens for increased capacity.



### FC-516

Top Deck Height: 10"  
Deck Size: One 48" x 36" Cordierite  
Overall Size: 65.25" W x 71" H x 43" D  
Total BTUH: 140,000  
Arch Opening: 24" x 10"

#### FEATURES

- Natural or LP gas
- One Cordierite deck (1.5" thick)
- Stackable with D, DS, or Y series deck ovens
- 300–650°F temperature range
- Independently controlled top and bottom heat dampers
- Front- or side-mounted gas controls with valve, regulator, and pilot safety



### FC-616

Top Deck Height: 10"  
Deck Size: One 60" x 36" Cordierite  
Overall Size: 78" W x 71" H x 43" D  
Total BTUH: 140,000  
Arch Opening: 32" x 10"



### FC-816

Top Deck Height: 10"  
Deck Size: One 66" x 44" Cordierite  
Overall Size: 84" W x 71" H x 51" D  
Total BTUH: 140,000  
Arch Opening: 32" x 10"

#### OPTIONS & ACCESSORIES

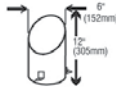
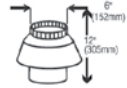
- The FC Series has the same options and accessories as the iL Forno and Superdeck combination ovens plus:
- Legs with or without casters
  - Choose stainless steel or trimmed with black-powder-coated control panels and hardwood door handles
  - Front and side skirts for mounting tile or stone
  - Deck brush & scraper with 48" wood handle



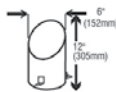
# Selecting A Deck Oven

## Selecting A Deck Oven

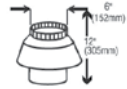
Selecting a best deck oven for your operational requirements is accomplished by first choosing the utility type (natural gas, LP gas or electric), the combination of features which deliver the appropriate benefits for your needs and then selecting the correct deck size/number of decks to meet your production requirements.

Deck Type	Notes
Cordierite	Promotes even bottom heat distribution and crispy old world style finish and quick recovery
Lightstone Fibrament	Thicker material for faster recovery and better heat holding capabilities
Steel Baking Decks	Recommended for roasting and applications causing excessive grease splatter and spillage
Deck Height	Notes
6 7/8" to 8" Heights	Highest intensity of top heat – excellent for pizza, breads and most baked goods
10" Heights	Provides greater access to rear deck area for roasting – suitable for pizza, breads and baking
12" to 16" Heights	Recommended for roasting and exceptionally tall products
Deck Depth	Notes
24" Stubby/Shallow	Ideal for space conservation and narrow cook lines – ovens are only 33" deep overall
30" to 44" Standard	Increased capacity and volume, greater access, accepts larger pans
Thermostats	Notes
Bake Thermostats	150° to 550° F range (65° to 288° C) – calibrated for optimal baking performance – Gas ovens
	140° to 550° F range (60° to 288° C) – calibrated for optimal baking performance – Electric ovens
Pizza Thermostats	300° to 650° F range (149° to 343° C) – ideal for pizza, higher temperature and consistency – Gas ovens
	300° to 800° F range (140° to 360° C) – ideal for pizza, higher temperature and consistency – Electric Ovens
Venting	Notes
<b>Standard Flue</b> 	For exhausting into canopy hood (standard)
	R3115X
<b>Direct Vent Flue</b> 	For direct venting into a chimney – optional n/c
	R3002Y

### Standard Flue



### Direct Vent Flue

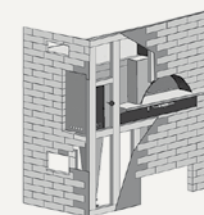


## Finishing Options

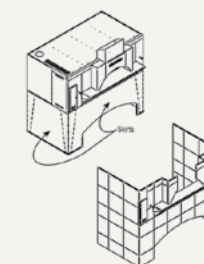
Add that traditional ambiance with faux facade, trim styling, or add thin stone directly to the exterior of the oven. Or install the oven as-is in beautiful stainless steel.



As-Is or add decorative trim styling



Built-in facade styling



DSP Style – add stone, tile, or thin brick directly to oven exterior





# Deck Oven Capacity

## Deck Oven Capacity

Model	Pizzas Per Oven			Baking Pan Capacity			Production Per Hour Per Deck
	10"	16"	18"	13"x18"	18"x26"	12"x20"	
							16" Pizza with 8 Minute Bake Time
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251 / 204	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45
EP-1-2828	4	2	1	2	1	2	15
EP-2-2828	8	4	2	4	2	4	30

## Production Per Hour/Per Deck Formula

$$\frac{\text{Pizza Per Oven} \times 60 \text{ minutes}}{\text{Bake Time}} \times \# \text{ Decks} = \text{Pizza Per Hour Per Deck}$$

Example: 16" Pizza; Model Y-602 Double; 8 minute Bake Time

$$\frac{6 \times 60}{8} \times 2 \text{ Decks} = 90 \text{ Pizzas Per Hour}$$

NOTE: Double capacity for double stacked ovens. \*

Triple capacity for triple stacked ovens

## Order Your Oven

### Customer Service

(800) 527-2100

### Place an Order

orderbw@standexcsg.com  
 ordercc@standexcsg.com  
 orderlp@standexcsg.com  
 orderpf@standexcsg.com  
 orderre@standexcsg.com  
 ordertp@standexcsg.com  
 orderzw@standexcsg.com

### Corporate Offices

Bakers Pride Oven Company, LLC  
 1307 N. Watters Road, Suite 180  
 Allen, TX 75013  
 Phone (972) 908-6100  
 Toll free (800) 527-2100  
 bakerspride.com

The electrical and dimensional information supplied is for reference purposes only. Dimensions nominal. Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Prices subject to change.



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