



*Cyclone*  
SERIES  
CONVECTION OVENS



BUILT BY CRAFTSMEN. TESTED BY TIME.





# DURABLE

# RELIABLE

# EFFICIENT

Bakers Pride provides the heaviest, strongest, and most durable convection ovens available and our Cyclone Series Convection Ovens deliver the most consistent, even-bake results possible in the commercial food industry.

- Engineered to meet the continuous stresses of high volume kitchens.
- Double-pane thermal glass windows and insulated stainless steel exteriors keep heat in.
- Easy-to-use control panels, faster preheat and cool-down times and a continuous-ring timer enable smooth operation.
- Three different models ensure a solution tailored to your business, with maximum return on investment.

## DURABLE

- All stainless steel construction with porcelain enamel interiors
- Heavy duty doors, double-pane thermal windows, and industrial grade insulation

## FLEXIBLE

- Gas and electric models
  - Natural or LP gas or multiple voltage options
- Wide-swing doors and multi-configuration rack positions

## EFFICIENT

- Easy to use rotary controls
- Designed to ensure consistent, even cooking
- Automatic fan and burner shutoff, when doors open reduces energy costs





*BCO-G1 with optional casters*

## FULL-SIZE CONVECTION OVEN

The BCO Series is our least expensive, full-size convection ovens with the same rugged construction of more expensive models. Available in natural or LP gas or electric models in 208V or 220-240V, 50hz, 60hz, 1Ø or 3Ø

- Simple to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, independent doors with two “Cool Touch” handles
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 1Ø or 3Ø
- 11-position, removable rack guide with 5 racks
- Limited 1-year parts, labor & door warranty



*GDCO-E1 with optional casters*

## FULL-SIZE CONVECTION OVEN WITH SYNCHRONIZED DOORS

GDCO models feature dual, synchronized door operation with a single handle, a large selection of options & accessories.

- Easy to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, synchronized doors with one “Cool Touch” handle
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 50hz, 60hz, 1Ø or 3Ø
- 11-position, removable rack guide with 5 racks
- Limited 2-year parts, labor & door warranty





## HALF-SIZE ELECTRIC CONVECTION OVENS

Our COC-E half-size, single and double, electric convection ovens, featuring 9.5KW per oven and a patented two-speed, high-low fan-within-a-fan enhanced air flow system. Unique 20" wide opening for easy viewing and sideways loading of half-size sheet pans. Select left-hand hinge & right-side controls, or right-hand hinge & left-hand controls.

- Single, fully-insulated door with double-pane thermal window
- 11-position, removable rack guide with 5 racks
- Simple to use manual rotary controls
- Cool down function and continuous-ring timer
- Completely serviceable from the front
- Full range of options and accessories
- Stackable



*Optional Rack Stand includes rack guides, lower stainless steel shelf and mounting hardware — single decks only*

## GAS & ELECTRIC CONVECTION OVENS OPTIONS & ACCESSORIES

FEATURES	BCO	GDCO
Steam/Moisture Injection	N/A	✓
Solid Doors	✓	✓
Stainless Steel Rear Panel	✓	✓
Casters - Set of 4	✓	✓
Rack Stand with Rack Guides	✓	✓
Additional Oven Racks	✓	✓
Single Connection Gas Manifold	✓	✓
Quick Disconnect Gas Hoses	✓	✓