

BAKERS PRIDE®



## Heavy-Duty Charbroilers • Countertop Ovens
## Open-Flame Pizza Ovens • Deck Ovens

# PRODUCT GUIDE

**Bakers Pride Product Guide 2025 v2**

**Pricing effective July 1, 2025**

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## Over 80 Years of Excellence

BAKERS PRIDE® was founded in The Bronx, New York U.S.A. in the mid 1940's, and initiated one of the most dramatic innovations in American cuisine by inventing the modern production pizza oven.

BAKERS PRIDE is world renowned for high quality commercial charbroilers, deck/pizza ovens, and countertop deck ovens. We provide a wide selection of equipment designed to meet the needs of the food service industry, worldwide.

## Customer Focused

BAKERS PRIDE is a customer focused organization striving for business and individual performance excellence, valuing trust, honesty, respect, empowerment, innovation, and dedication, in and from all, demonstrated each and every day by our words and actions in a challenging and fun environment.

## Our Mission

Customers are our driving force. We partner with our customers to understand their business and develop innovative solutions to meet their commercial food service equipment needs worldwide. Associates are our differentiating resource. We will hire and promote the best people. We are committed to educate and train our Associates to achieve their fullest potential. Quality is our commitment. We will pursue world-class quality in everything we do.

## Our Distribution Policy

BAKERS PRIDE is committed to work in partnership with Foodservice dealers who actively and consistently promote our products to end users. We will always maintain confidentiality of sensitive information provided by our dealers. We will actively promote our products to end-users, specifiers, and chain accounts. We will not sell to wholesale clubs for resale to end users. BAKERS PRIDE is committed to the distribution of replacement parts through traditional channels and Factory Authorized Service Centers.



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BAKERS PRIDE

# CHARBROILERS

## Precise Engineering, Versatility & Performance

DANTE SERIES CHARBROILERS

## F-RS, C-RS, L-RS
## RADIANT CHARBROILERS

### F-RS | C-RS | L-RS RADIANT GAS


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## CH-SERIES
## EXTRA HEAVY-DUTY
## RADIANT CHARBROILERS

### CH HEAVY-DUTY, RADIANT GAS


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# F-RS, C-RS, L-RS RADIANT CHARBROILERS

**F-RS Series** = Floor Model with Cabinet Base (34" High)

**C-RS Series** = Countertop Model (17" High)

**L-RS Series** = Low-Profile Countertop Model (13" High)

F-RS, C-RS, L-RS Series Charbroiler

## GRATE OPTIONS:

### Standard Grates

Heavy-duty, 1/2" steel free-floating rods provide great all-around performance. Scround Rods - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling. The round bottom is important to help tame flare-ups by draining 70% of the grease to the collection box.

### Cast-Iron, Reversible Grates

Heavy-duty Cast Iron grates are available. Cast Iron grates are reversible to provide a standard or thin brand by simply flipping over. Grates can be set in one of three tilt positions to provide gravity draining of grease to the front trough. Cast Iron grate spacing is (5/16").

F-RS, C-RS, L-RS Series Charbroiler

## RADIANT OPTIONS:

Stainless Steel Radiants (standard)

Cast Iron Radiants

Glo-Stones







BAKERS PRIDE.

# F-RS Series (34" High)
## Floor Model w Cabinet Base Radiant Charbroilers

Bakers Pride® F-RS charbroilers feature 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide.

Standard features include slide-out grease drawers/water pans and stainless steel radiants, which can be substituted with cast iron radiants. A continuously lit, crossover pilot tube system makes lighting burners quick and easy. The steel floating rod grates may be adjusted in two separate titling positions, increasing flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make this charbroiler both durable and easy to clean.

This series also offers many options to suit your needs, such as a natural wood smoke essence box or Glo-Stones for enhanced flavor and stainless steel shelf with pan cut outs for added convenience.



F-24RS

## F-RS Series (34" High) Floor Models with Cabinet Base

| Model | Radiants | Part Number | GAS | Price | BTUH | Grates | Burners | Broiling Area inches (mm) | Dimensions W x H x D inches (mm) | estimated Ship Wt. lb (kg) |
|---|---|---|---|---|---|---|---|---|---|---|
| F-24RS | Stainless Steel Radiant | 4M-T2SA6RN | NAT | $17,302 | 60,000 | 1 | 4 | 513 in² (13,030 mm²) | 24 x 34 x 35.5 (610 x 864 x 902) | 401 (182) |
| F-24RS | Stainless Steel Radiant | 4M-T2SA6RP | LP | $17,302 | | | | | | |
| F-24RS-R | Cast Iron Radiant | 4M-T2RA6RN | NAT | $17,714 | | | | | | |
| F-24RS-R | Cast Iron Radiant | 4M-T2RA6RP | LP | $17,714 | | | | | | |
| F-24RS-C | Glo Stones | 4M-T2CA6RN | NAT | $18,102 | | | | | | |
| F-24RS-C | Glo Stones | 4M-T2CA6RP | LP | $18,102 | | | | | | |
| F-36RS | Stainless Steel Radiant | 4M-T3SA6RN | NAP | $22,652 | 105,000 | 1 | 7 | 810 in² (20,574 mm²) | 36 x 34 x 35.5 (914 x 864 x 902) | 555 (252) |
| F-36RS | Stainless Steel Radiant | 4M-T3SA6RP | LP | $22,652 | | | | | | |
| F-36RS-R | Cast Iron Radiant | 4M-T3RA6RN | NAT | $23,364 | | | | | | |
| F-36RS-R | Cast Iron Radiant | 4M-T3RA6RP | LP | $23,364 | | | | | | |
| F-36RS-C | Glo Stones | 4M-T3CA6RN | NAT | $23,711 | | | | | | |
| F-36RS-C | Glo Stones | 4M-T3CA6RP | LP | $23,711 | | | | | | |
| F-48RS | Stainless Steel Radiant | 4M-T4SA6RN | NAP | $27,639 | 150,000 | 2 | 10 | 1,107 in² (28,118 mm²) | 48 x 34 x 35.5 (1219 x 864 x 902) | 685 (311) |
| F-48RS | Stainless Steel Radiant | 4M-T4SA6RP | LP | $27,639 | | | | | | |
| F-48RS-R | Cast Iron Radiant | 4M-T4RA6RN | NAT | $28,623 | | | | | | |
| F-48RS-R | Cast Iron Radiant | 4M-T4RA6RP | LP | $28,623 | | | | | | |
| F-48RS-C | Glo Stones | 4M-T4CA6RN | NAT | $28,942 | | | | | | |
| F-48RS-C | Glo Stones | 4M-T4CA6RP | LP | $28,942 | | | | | | |
| F-60RS | Stainless Steel Radiant | 4M-T5SA6RN | NAP | $32,660 | 195,000 | 3 | 13 | 1,404 in² (35,662 mm²) | 60 x 34 x 35.5 (1524 x 864 x 902) | 900 (408) |
| F-60RS | Stainless Steel Radiant | 4M-T5SA6RP | LP | $32,660 | | | | | | |
| F-60RS-R | Cast Iron Radiant | 4M-T5RA6RN | NAT | $33,960 | | | | | | |
| F-60RS-R | Cast Iron Radiant | 4M-T5RA6RP | LP | $33,960 | | | | | | |
| F-60RS-C | Glo Stones | 4M-T5CA6RN | NAT | $34,152 | | | | | | |
| F-60RS-C | Glo Stones | 4M-T5CA6RP | LP | $34,152 | | | | | | |
| F-72RS | Stainless Steel Radiant | 4M-T6SA6RN | NAP | $36,229 | 240,000 | 3 | 16 | 1,704 in² (43,282 mm²) | 72 x 34 x 35.5 (1829 x 864 x 902) | 998 (453) |
| F-72RS | Stainless Steel Radiant | 4M-T6SA6RP | LP | $36,229 | | | | | | |
| F-72RS-R | Cast Iron Radiant | 4M-T6RA6RN | NAT | $37,832 | | | | | | |
| F-72RS-R | Cast Iron Radiant | 4M-T6RA6RP | LP | $37,832 | | | | | | |
| F-72RS-C | Glo Stones | 4M-T6CA6RN | NAT | $37,895 | | | | | | |
| F-72RS-C | Glo Stones | 4M-T6CA6RP | LP | $37,895 | | | | | | |

F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS listed on page 10

# C-RS Series (17" High)
## Countertop Radiant Charbroilers

C-24RS



Bakers Pride® C-RS charbroilers feature a standard-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate titling positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

This series also offers many options to suit yoaur needs, such as a natural wood smoke essence box or Glo- Stones for enhanced flavor and work decks for added convenience.

## C-RS Series (17" High) Countertop Models

| Model | Radiants | Part Number | GAS | Price | BTUH | Grates | Burners | Broiling Area inches (mm) | Dimensions W x H x D inches (mm) | estimated Ship Wt. lb (kg) |
|---|---|---|---|---|---|---|---|---|---|---|
| C-24RS | Stainless Steel Radiant | 4M-M2SA6RN | NAT | $14,521 | 60,000 | 1 | 4 | 513 in² (13,030 mm²) | 24 x 17 x 35.5 (610 x 432 x 902) | 412 (187) |
| C-24RS | Stainless Steel Radiant | 4M-M2SA6RP | LP | $14,521 | | | | | | |
| C-24RS-R | Cast Iron Radiant | 4M-M2RA6RN | NAT | $14,933 | | | | | | |
| C-24RS-R | Cast Iron Radiant | 4M-M2RA6RP | LP | $14,933 | | | | | | |
| C-24RS-C | Glo Stones | 4M-M2CA6RN | NAT | $15,317 | | | | | | |
| C-24RS-C | Glo Stones | 4M-M2CA6RP | LP | $15,317 | | | | | | |
| C-36RS | Stainless Steel Radiant | 4M-M3SA6RN | NAP | $18,986 | 105,000 | 1 | 7 | 810 in² (20,574 mm²) | 36 x 17 x 35.5 (914 x 432 x 902) | 601 (273) |
| C-36RS | Stainless Steel Radiant | 4M-M3SA6RP | LP | $18,986 | | | | | | |
| C-36RS-R | Cast Iron Radiant | 4M-M3RA6RN | NAT | $19,698 | | | | | | |
| C-36RS-R | Cast Iron Radiant | 4M-M3RA6RP | LP | $19,698 | | | | | | |
| C-36RS-C | Glo Stones | 4M-M3CA6RN | NAT | $20,032 | | | | | | |
| C-36RS-C | Glo Stones | 4M-M3CA6RP | LP | $20,032 | | | | | | |
| C-48RS | Stainless Steel Radiant | 4M-M4SA6RN | NAP | $23,182 | 150,000 | 2 | 10 | 1,107 in² (28,118 mm²) | 48 x 17 x 35.5 | 668 (303) |
| C-48RS | Stainless Steel Radiant | 4M-M4SA6RP | LP | $23,182 | | | | | | |
| C-48RS-R | Cast Iron Radiant | 4M-M4RA6RN | NAT | $24,166 | | | | | | |
| C-48RS-R | Cast Iron Radiant | 4M-M4RA6RP | LP | $24,166 | | | | | | |
| C-48RS-C | Glo Stones | 4M-M4CA6RN | NAT | $24,483 | | | | | | |
| C-48RS-C | Glo Stones | 4M-M4CA6RP | LP | $24,483 | | | | | | |
| C-60RS | Stainless Steel Radiant | 4M-M5SA6RN | NAP | $27,385 | 195,000 | 3 | 13 | 1,404 in² (35,662 mm²) | 60 x 17 x 35.5 | 912 (414) |
| C-60RS | Stainless Steel Radiant | 4M-M5SA6RP | LP | $27,385 | | | | | | |
| C-60RS-R | Cast Iron Radiant | 4M-M5RA6RN | NAT | $28,686 | | | | | | |
| C-60RS-R | Cast Iron Radiant | 4M-M5RA6RP | LP | $28,686 | | | | | | |
| C-60RS-C | Glo Stones | 4M-M5CA6RN | NAT | $30,385 | | | | | | |
| C-60RS-C | Glo Stones | 4M-M5CA6RP | LP | $30,385 | | | | | | |
| C-72RS | Stainless Steel Radiant | 4M-M6SA6RN | NAP | $31,053 | 240,000 | 3 | 16 | 1,704 in² (43,282 mm²) | 72 x 17 x 35.5 | 1078 (489) |
| C-72RS | Stainless Steel Radiant | 4M-M6SA6RP | LP | $31,053 | | | | | | |
| C-72RS-R | Cast Iron Radiant | 4M-M6RA6RN | NAT | $31,966 | | | | | | |
| C-72RS-R | Cast Iron Radiant | 4M-M6RA6RP | LP | $31,966 | | | | | | |
| C-72RS-C | Glo Stones | 4M-M6CA6RN | NAT | $32,405 | | | | | | |
| C-72RS-C | Glo Stones | 4M-M6CA6RP | LP | $32,405 | | | | | | |

F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS listed on page 10

# L-RS Series (13" High)
## Low-Profile Countertop Radiant Charbroilers

L-24RS



Bakers Pride® L-RS charbroilers feature a low-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate titling positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

This series also offers many options to suit your needs, such as Glo- Stones for enhanced flavor and work decks for added convenience.

## L-RS Series (13" High) Low-Profile Countertop Models

| Model | Radiants | Part Number | GAS | Price | BTUH | Grates | Burners | Broiling Area inches (mm) | Dimensions W x H x D inches (mm) | estimated Ship Wt. lb (kg) |
|---|---|---|---|---|---|---|---|---|---|---|
| L-24RS | Stainless Steel Radiant | 4M-S2SA6RN | NAT | $13,315 | 60,000 | 1 | 4 | 513 in² (13,030 mm²) | 24 x 13 x 35.5 (610 x 330 x 902) | 421 (191) |
| L-24RS | Stainless Steel Radiant | 4M-S2SA6RP | LP | $13,315 | | | | | | |
| L-24RS-R | Cast Iron Radiant | 4M-S2RA6RN | NAT | $13,726 | | | | | | |
| L-24RS-R | Cast Iron Radiant | 4M-S2RA6RP | LP | $13,726 | | | | | | |
| L-24RS-C | Glo Stones | 4M-S2CA6RN | NAT | $14,137 | | | | | | |
| L-24RS-C | Glo Stones | 4M-S2CA6RP | LP | $14,137 | | | | | | |
| L-36RS | Stainless Steel Radiant | 4M-S3SA6RN | NAP | $17,429 | 105,000 | 1 | 7 | 810 in² (20,574 mm²) | 36 x 13 x 35.5 (914 x 330 x 902) | 585 (265) |
| L-36RS | Stainless Steel Radiant | 4M-S3SA6RP | LP | $17,429 | | | | | | |
| L-36RS-R | Cast Iron Radiant | 4M-S3RA6RN | NAT | $18,144 | | | | | | |
| L-36RS-R | Cast Iron Radiant | 4M-S3RA6RP | LP | $18,144 | | | | | | |
| L-36RS-C | Glo Stones | 4M-S3CA6RN | NAT | $18,476 | | | | | | |
| L-36RS-C | Glo Stones | 4M-S3CA6RP | LP | $18,476 | | | | | | |
| L-48RS | Stainless Steel Radiant | 4M-S4SA6RN | NAP | $21,277 | 150,000 | 2 | 10 | 1,107 in² (28,118 mm²) | 48 x 13 x 35.5 (1,219 x 330 x 902) | 668 (303) |
| L-48RS | Stainless Steel Radiant | 4M-S4SA6RP | LP | $21,277 | | | | | | |
| L-48RS-R | Cast Iron Radiant | 4M-S4RA6RN | NAT | $22,260 | | | | | | |
| L-48RS-R | Cast Iron Radiant | 4M-S4RA6RP | LP | $22,260 | | | | | | |
| L-48RS-C | Glo Stones | 4M-S4CA6RN | NAT | $22,549 | | | | | | |
| L-48RS-C | Glo Stones | 4M-S4CA6RP | LP | $22,549 | | | | | | |
| L-60RS | Stainless Steel Radiant | 4M-S5SA6RN | NAP | $25,119 | 195,000 | 3 | 13 | 1,404 in² (35,662 mm²) | 60 x 13 x 35.5 (1,524 x 330 x 902) | 910 (413) |
| L-60RS | Stainless Steel Radiant | 4M-S5SA6RP | LP | $25,119 | | | | | | |
| L-60RS-R | Cast Iron Radiant | 4M-S5RA6RN | NAT | $26,422 | | | | | | |
| L-60RS-R | Cast Iron Radiant | 4M-S5RA6RP | LP | $26,422 | | | | | | |
| L-60RS-C | Glo Stones | 4M-S5CA6RN | NAT | $26,663 | | | | | | |
| L-60RS-C | Glo Stones | 4M-S5CA6RP | LP | $26,663 | | | | | | |
| L-72RS | Stainless Steel Radiant | 4M-S6SA6RN | NAP | $27,870 | 240,000 | 3 | 16 | 1,704 in² (43,282 mm²) | 72 x 13 x 35.5 (1,829 x 330 x 902) | 1050 (476) |
| L-72RS | Stainless Steel Radiant | 4M-S6SA6RP | LP | $27,870 | | | | | | |
| L-72RS-R | Cast Iron Radiant | 4M-S6RA6RN | NAT | $29,475 | | | | | | |
| L-72RS-R | Cast Iron Radiant | 4M-S6RA6RP | LP | $29,475 | | | | | | |
| L-72RS-C | Glo Stones | 4M-S6CA6RN | NAT | $27,870 | | | | | | |
| L-72RS-C | Glo Stones | 4M-S6CA6RP | LP | $27,870 | | | | | | |

F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS listed on page 10

# F-RS, C-RS, L-RS
# ACCESSORIES & OPTIONS

## F-RS, C-RS, L-RS Charbroiler ACCESSORIES & OPTIONS

| | 24" Wide models | | 36" Wide models | | 48" Wide models | | 60" Wide models | | 72" Wide models | |
|---|---|---|---|---|---|---|---|---|---|---|
| Description | Part # | Price | Part # | Price | Part # | Price | Part # | Price | Part # | Price |
| Splash Guards Side Extensions (Stainless Steel) | 4M-EXTNS-2 | $1,251 | 4M-EXTNS-3 | $1,347 | 4M-EXTNS-4 | $1,856 | 4M-EXTNS-5 | $1,962 | 4M-EXTNS-6 | $2,020 |
| Overhead Backshelf | 4M-BKSHF-2 | $2,092 | 4M-BKSHF-3 | $2,690 | 4M-BKSHF-4 | $3,601 | 4M-BKSHF-5 | $3,923 | 4M-BKSHF-6 | $4,279 |
| 10" Work Deck (Stainless Steel) | | $1,811 | | $2,419 | | $3,396 | | $3,648 | | $3,639 |
| Slip-on Cover (F, C models ONLY) | 4M-SLIPONCVR-2 | $748 | 4M-SLIPONCVR-3 | $1,011 | 4M-SLIPONCVR-4 | $1,260 | 4M-SLIPONCVR-5 | $1,454 | 4M-SLIPONCVR-6 | $1,678 |
| Quick Disconnect Hose | 4M-QCKDISC-48 | $1,925 | 4M-QCKDISC-48 | $1,925 | 4M-QCKDISC-48 | $1,925 | 4M-QCKDISC-48 | $1,925 | 4M-QCKDISC-48 | $1,925 |
| Smoker-Box w/ shovel (F, C models ONLY) | 4M-SMKBOX2 | $1,316 | 4M-SMKBOX3-4 | $2,053 | 4M-SMKBOX3-4 | $2,053 | 4M-SMKBOX5-6 | $3,077 | 4M-SMKBOX5-6 | $3,077 |
| Caster Kit (F model ONLY) | 4M-FMCSTR2-5 | $1,106 | 4M-FMCSTR2-5 | $1,106 | 4M-FMCSTR2-5 | $1,106 | 4M-FMCSTR2-5 | $1,106 | 4M-FMCSTR6 | $1,658 |
| Pan Cut-Outs | | $658 | | $658 | | $658 | | $658 | | $658 |
| Pan Divider Bar (sold w/ Pan Cut-Outs ONLY) | 4M-PANDIV | $190 | 4M-PANDIV | $190 | 4M-PANDIV | $190 | 4M-PANDIV | $190 | 4M-PANDIV | $190 |
| Stands with Casters (L Series ONLY) | 4M-STND-A-CSTR2 | $5,055 | 4M-STND-A-CSTR3 | $5,972 | 4M-STND-A-CSTR4 | $7,398 | 4M-STND-A-CSTR5 | $8,705 | 4M-STND-A-CSTR6 | $9,412 |
| Stands with Casters (C Series ONLY) | 4M-STND-C-CSTR2 | $3,596 | 4M-STND-C-CSTR3 | $5,264 | 4M-STND-C-CSTR4 | $6,444 | 4M-STND-C-CSTR5 | $8,272 | 4M-STND-C-CSTR6 | $9,395 |

# CH-SERIES EXTRA HEAVY-DUTY RADIANT CHARBROILERS

**24" D Broiling Surface**



CH-8

## CH Series Extra Heavy-Duty Radiant Charbroilers

The CH Series gas radiant charbroilers are designed for high volume broiling and are constructed of extra heavy duty 1/2" and 1/4" hand welded steel plate.

18,000 BTUH burners are located every 4 7/8" for maximum production while heavy duty stainless or optional cast iron deflectors ensure even surface temperatures.

1" NPT rear gas connection standard. Natural or LP gas. 8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard, with optional legs and casters.

CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens. FOB Bakers Pride Dock, Freight Class 85.

### CH Series Extra Heavy Duty Radiant Charbroilers

| Model | Part Number | GAS | BTUH | Grates | Burners | Broiling Area inches (mm) | Dimensions W x H x D inches (mm) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| CH-6 | 4M-6NCSS0SL | NAT | 108,000 | 6 | 6 | 31 1/2 x 24 (800 x 610) | 33 3/8" x 40" x 36 1/4" (846 x 1016 x 921) | 570 (259) | $27,268 |
| CH-6 | 4M-6LCSS0SL | LP | 108,000 | 6 | 6 | 31 1/2 x 24 (800 x 610) | 33 3/8" x 40" x 36 1/4" (846 x 1016 x 921) | 570 (259) | $27,268 |
| CH-8 | 4M-8NCSS0SL | NAT | 144,000 | 8 | 8 | 42 x 24 (1067 x 610) | 44" x 40" x 36 1/4" (1118 x 1016 x 921) | 700 (318) | $34,184 |
| CH-8 | 4M-8LCSS0SL | LP | 144,000 | 8 | 8 | 42 x 24 (1067 x 610) | 44" x 40" x 36 1/4" (1118 x 1016 x 921) | 700 (318) | $34,184 |
| CH-10 | 4M-1NCSS0SL | NAT | 180,000 | 10 | 10 | 52 1/2 x 24 (1334 x 610) | 54 5/8 x 40" x 36 1/4" (1387 x 1016 x 921) | 900 (408) | $41,453 |
| CH-10 | 4M-1LCSS0SL | LP | 180,000 | 10 | 10 | 52 1/2 x 24 (1334 x 610) | 54 5/8" x 40" x 36 1/4" (1387 x 1016 x 921) | 900 (408) | $41,453 |

**Flexible grates for anything you cook.** Cast-iron grates are standard but you may choose floating rod, fish, or meat grates at no extra charge. The grates can be tilted for temperature control.

**Powerful 18,000 BTUH "H" burners.** Under the stainless steel radiants, our heavy-duty, clog-proof burners can be configured to burn natural or LP gas. Each burner is independently controlled. Crossover pilot makes lighting easy.

**Customize Your Charbroil! Wide array of options.** Add work-decks with pan cutouts for sauces, stainless steel heat sheild, and overhead back shelf.

**Optional Glo-Stones.** Glo-Stones add a rustic flavor to food and the frequent flare-ups add a wonderful ambiance to any restaurant.

CH Series Charbroiler ACCESSORIES & OPTIONS on NEXT PAGE



CH-6

CH-8



# CH Series
# ACCESSORIES & OPTIONS

## CH Series Charbroiler ACCESSORIES and OPTIONS

| | CH-6 | | CH-8 | | CH-10 | |
|---|---|---|---|---|---|---|
| Description | Part Number | Price | Part Number | Price | Part Number | Price |
| Cast Iron Burners in Lieu of S/S | Contact CC | $1,448 | Contact CC | $1,874 | Contact CC | $2,340 |
| | | | | | | |
| Log Holders Each | AS-21882415 | $1,151 | AS-21882415 | $1,151 | AS-21882415 | $1,151 |
| S/S Side Splash Guards | M4-H1530S | $2,326 | M4-H1530S | $2,326 | M4-H1530S | $2,326 |
| S/S Side Panels Each Side | M4-H1385X | $847 | M4-H1385X | $847 | M4-H1385X | $847 |
| Pan Cut Outs Each (Largest size cutout 1/3 pan) | Contact CC | $519 | Contact CC | $519 | Contact CC | $519 |
| S/S Heat Shields | 4M-T3079V | $1,221 | 4M-T3080V | $1,897 | 4M-T3081X | $2,002 |
| Plate Shelf w/ S/S Work Deck | M4-CH6KIT-3 | $3,478 | M4-CH8KIT-3 | $4,380 | M4-CH10KIT-3 | $5,094 |
| 4" Deep Water Pans in Lieu of 2" | M4-CH6KIT-10 | $774 | M4-CH8KIT-10 | $1,018 | CH10KIT#10 | $1,242 |
| Leg Set of 4 | 4M-S1439Y | $3,013 | 4M-S1439Y | $3,013 | 4M-S1439Y | $3,013 |
| Legs w/ Casters | 4M-S115Y | $4,321 | 4M-S115Y | $4,321 | 4M-S115Y | $4,321 |












## CH Series charbroilers **Grate Guide**

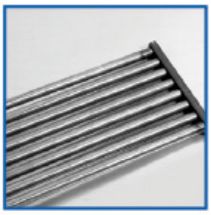
| Grate Type | CH Series | |
|---|---|---|
| **Floating Rods** | **In lieu of Std Grates** | **no charge** |
| Flat / Cast Iron | In lieu of Std Grates | standard |
| **Meat** | **In lieu of Std Grates** | **no charge** |
| Fish | In lieu of Std Grates | no charge |
| **Hinged Tilting** | **In lieu of Std Grates** | **NA** |
| Fajita | In lieu of Std Grates | |

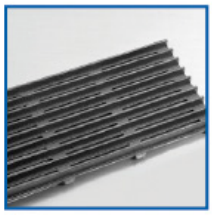
Lift-Off 10 1/2" Wide Griddle Plate Available for CH Series charbroilers
Lift-Off 16 1/2" Wide Griddle Plate Available for CH Series charbroilers
In-Line 10 1/2" Wide Griddle Plate Available for CH Series charbroilers

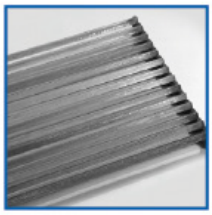


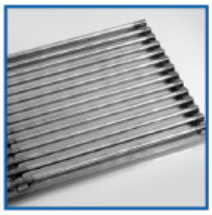
## GRATES - CH Series Charbroilers

| Description | Part Number | | Price |
|---|---|---|---|
| Floating Rods | 2F-3106245/2F-3106260 (4 1/2" grates / 6" grates) | In Lieu of standard grates | Standard |
| Floating Rods | 2F-3106245/2F-3106260 (4 1/2" grates / 6" grates) | Additional grates | $483 per grate |
| Flat/Cast Iron | 2F-3106145/2F-3106160 (4 1/2" grates / 6" grates) | In Lieu of standard grates | $0 |
| Flat/Cast Iron | 2F-3106145/2F-3106160 (4 1/2" grates / 6" grates) | Additional grates | $483 per grate |
| Meat | 2F-3106345/2F-3106360 (4 1/2" grates / 6" grates) | In Lieu of standard grates | $0 |
| Meat | 2F-3106345/2F-3106360 (4 1/2" grates / 6" grates) | Additional grates | $483 per grate |
| Fish – available in 10-1/2" sections only (Not on L, F, and C) | 2F-T1166T (10 1/2" wide) | In Lieu of standard grates | $0 |
| Fish – available in 10-1/2" sections only (Not on L, F, and C) | 2F-T1166T (10 1/2" wide) | Additional grates | $483 per grate |
| Fajita | 2F-3106511/2F-3106514 (Top & Bottom) | In Lieu of standard grates | $1,338 |
| Fajita | 2F-3106511/2F-3106514 (Top & Bottom) | Additional grates | $1,542 |
| Griddle Plate - lift off 10 1/2" wide | 4M-T1209U | | $1,596 |
| Griddle Plate - Lift off 16" wide | 4M-T1020T | | $1,266 |
| Griddle Plate - In-line 10 1/2" wide x 24 deep | 4M-T1251T | In Lieu of standard grates | $4,935 |
| Griddle Plate - In-line 10 1/2" wide x 24 deep | 4M-T1251T | Additional grates | $5,269 |
| Large Broiler Brush | 4M-T5104V | | $402 |
| Glo-Stones | AS-T1049X | | $798 |
| Grate Lifter - Meat & Floating Rd | 2R-21880880 | | $1,251 |
| Grate Lifter - Cast Iron | 2R-T5041T | | $577 |


Floating Rods


Flat / Cast Iron


Meat (Diamond Shaped)


Fish


Fajita


Glo-Stones


Meat/Floating Rod
GRATE LIFTER


Spatula



BAKERS PRIDE®

# COUNTERTOP OVENS

BAKERS PRIDE® builds the industry's best countertop ovens with a model for nearly any application from pizza and pretzels, to roasting and general baking. Engineered for high volume production and designed to fit in small spaces, BAKERS PRIDE countertop ovens are built to deliver consistent, trouble free performance.

## Preferred by Chefs & Bakers Worldwide

Preferred by chefs and bakers worldwide, BAKERS PRIDE® high-performance countertop ovens feature all stainless steel exteriors. All electric models feature electric timers, with continuous ring alarms and manual shut-off. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

DP-2






### 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.)

### Durability

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

### Easy Cleaning

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

### Commercial Grade

On electric models, incoloy heating elements deliver even heating for consistent results. Gas 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 keeps up with busy kitchens.

### Built to Perform

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. 4" tall legs are standard, or simply place the oven directly on a countertop.

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# ELECTRIC

slide-out wire baking rack

## PX-14, PX-16
### 3 " DECK HEIGHT

1-DECK, 1-CHAMBER

120v, 208/240v

PX-14 19 1/2" W



PX-16 24" W



Cordierite

## P18S
### 3 1/4" DECK HEIGHT

2-DECKS, 1-CHAMBER

120v, 208/240v

P18S 23" W



Cordierite Brick-Lined

## P24S, P24-BL
### 7 1/2" OR 7" DECK HEIGHT

1-DECK, 1-CHAMBER

208v, 220/240v

P24 26" W



Cordierite Brick-Lined

## P22S, P22-BL
### 3 1/4" OR 2 3/4" DECK HEIGHT

2-DECKS, 1-CHAMBER

208v, 220/240v

P22 26" W



Cordierite Brick-Lined

## DP-2, DP-2BL
### 5 1/2" OR 5" DECK HEIGHT

2-DECKS, 2-CHAMBERS

208v, 220/240v

DP-2 26" W



Cordierite Brick-Lined

## P44S, P44-BL
### 3 1/4" OR 2 3/4" DECK HEIGHT

4-DECKS, 2-CHAMBERS

208v, 220/240v

P44 26" W



Cordierite Brick-Lined

## P48S, P48-BL
### 7 1/2" OR 7" DECK HEIGHT

2-DECKS, 2-CHAMBERS

208v, 220/240v

P48 26" W



Cordierite Brick-Lined

## P46S, P46-BL
### 3 1/4" + 7 1/2" OR 2 3/4" + 7" (2) UPPER DECKS (1) LOWER DECK DECK HEIGHTS

3-DECKS, 2-CHAMBERS

208v, 220/240v

P46 26" W



Cordierite

## EP-1-2828
### 5 3/4" DECK HEIGHT

1-DECK, 1-CHAMBER

208v, 240v

EP-1-2828 42" W



Cordierite

## EP-2-2828
### 5 3/4" DECK HEIGHT

2-DECKS, 2-CHAMBERS

208v, 240v

EP-2-2828 42" W



# GAS

All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

Cordierite

## GP51
### 5"UPPER + 6"LOWER DECK HEIGHTS

2-DECKS, 2-CHAMBERS

BTUH 40,000

GP51 32.62" W



Cordierite High Performance model

## GP61, GP61-HP
### 5"UPPER + 6"LOWER DECK HEIGHTS

2-DECKS, 2-CHAMBERS

BTUH 45,000 (60,000 HP)

GP61 41.62" W



Cordierite

## GP52
### 5"UPPER + 6"LOWER DECK HEIGHTS

4-DECKS, 4-CHAMBERS

BTUH 80,000



GP52 32.62" W

Cordierite High Performance model

## GP62, GP62-HP
### 5"UPPER + 6"LOWER DECK HEIGHTS

4-DECKS, 4-CHAMBERS

BTUH 90,000 (120,000 HP)



GP62 41.62" W

# Bakers Pride | Countertop Oven Cook Times

## PX SERIES OVENS: PX-14, PX-16

| menu item | temperature (Fahrenheit) | cook time |
|---|---|---|
| Hot Wings | 275° - 350° | 20-25 minutes |
| Pizza Fresh Dough | 525° - 550° | 7-8 minutes |
| Pizza Par-Baked | 500° - 525° | 4-5 minutes |
| Pretzels | 525° - 600° | 6-8 minutes |
| Sushi | 350° - 400° | 1 minute |

## PIZZA & PRETZEL OVENS: P18S, P22S, P44S, P46S

| menu item | temperature (Fahrenheit) | cook time |
|---|---|---|
| Calzones | 525° - 550° | 6-10 minutes |
| Foccacia | 525° - 550° | 3-5 minutes |
| Pizza Par-Baked | 500° - 525° | 4-5 minutes |
| Pizza Fresh Dough | 525° - 550° | 7-8 minutes |
| Pizza Slices | 400° - 425° | 1 minute |
| Pretzels | 525° - 600° | 6-8 minutes |

## BAKE AND ROAST OVENS: P24S, P48S, P46S, DP-2

| menu item | temperature (Fahrenheit) | cook time |
|---|---|---|
| Cakes | 350°-375° | 20-26 minutes |
| Chicken—Roasting | 275°-375° | 22-30 minutes |
| Cobblers | 375°-400° | 15-25 minutes |
| Cookies | 375°-400° | 12-14 minutes |
| Croissants | 375°-400° | 16-25 minutes |
| Danish | 375°-400° | 16-25 minutes |
| Fajita Platters | 500°-525° | 5 minutes |
| Kaiser Rolls | 375°-400° | 16-18 minutes |
| Meats—Roasting | 275°-375° | 20-40 minutes |
| Muffins | 375°-400° | 18-20 minutes |
| Pastries | 350°-375° | 16-20 minutes |
| Pie | 375°-400° | 16-20 minutes |
| Pita Breads | 600°-650° | 1-2 minutes |
| Pan Pizza | 475°-500° | 9-10 minutes |
| Plates-warming | 200°-205° | 3 minutes |
| Roasting | 275°-350° | 20-35 minutes |
| Rolls | 375°-400° | 16-20 minutes |
| Scones | 375°-400° | 12-14 minutes |
| Souffles | 375°-400° | 12-14 minutes |



# Bakers Pride | Countertop Oven Cook Times

*Menu diversity*

## WARMING/FINISHING:
## PX-14, PX-16


PX-14


PX-16


**HOT WINGS**
275°-350°
20-25 minutes


**FRESH DOUGH PIZZA**
525°-550°
7-8 minutes


**PAR-BAKED PIZZA**
500°-525°
4-5 minutes


**PRETZELS**
525°-650°
6-8 minutes

## PIZZA & PRETZEL:
## P18S, P22S, P44S, P46S


P18S


P22S


P44S


P46S


**CALZONES**
525°-550°
6-10 minutes


**FOCCACIA**
525°-550°
3-5 minutes


**WARMING PIZZA**
400°-425°
1 minute


**FRESH DOUGH PIZZA**
525°-550°
7-8 minutes


**PAR-BAKED PIZZA**
500°-525°
4-5 minutes


**PRETZELS**
525°-650°
6-8 minutes

## BAKE & ROAST:
## P24S, P46S, P48S, DP-2


P24S


P46S


P48S


DP-2


**CAKES**
350°-375°
20-26 minutes


**COBBLERS**
375°-400°
15-25 minutes


**COOKIES**
375°-400°
12-14 minutes


**CROISSANTS**
375°-400°
16-25 minutes


**DANISH**
375°-400°
16-25 minutes


**KAISER ROLLS**
375°-400°
16-18 minutes


**MUFFINS**
375°-400°
18-20 minutes


**PASTRIES**
375°-375°
16-20 minutes


**PIES**
375°-400°
16-20 minutes


**PITAS**
600°-650°
1-2 minutes


**PAN PIZZA**
475°-500°
9-10 minutes


**WARMING PLATES**
200°-205°
3 minutes


**ROASTING**
275°-350°
20-35 minutes


**ROLLS**
375°-400°
16-20 minutes


MANUFACTURED IN SMITHVILLE, TN


**SCONES**
375°-400°
12-14 minutes


**SOUFFLES**
375°-400°
12-14 minutes

## HEARTHBAKE SERIES COUNTERTOP OVENS

**PX-14** WARMING/FINISHING 1-DECK, 1-CHAMBER (RACK 13 5/8" W x 13 7/8" D)

**PX-16** WARMING/FINISHING 1-DECK, 1-CHAMBER (RACK 17 5/8" W x 17 5/8" D)

Hearthbake "PX Series" ovens are designed for warming and finishing a variety of precooked items, such as hot wings, pretzels, and pizza with prebaked crust. Models are available in two different widths and offer a 3" deck height.

Features include independent top and bottom heat control, a slide-out wire baking rack, and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. Models come with stainless steel exteriors and 1" legs. All models come with 6' cord and plug. International voltages are available.

PX-14




DECK HEIGHT: 3"

## PX Series (PX-14, PX-16)
## 3" Deck Height Pizza & Finishing Electric Ovens

| Model | Part Number | Electrical | Decks | Baking Chambers | Rack Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| PX-14 | 4N-PX14-120 | 120V, 1500W | 1 | 1 | 13 5/8 x 13 7/8 (346 x 352) | 19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419) | 284-680 (140-360) | 45 (20) | $3,567 |
| PX-14 | 4N-PX14 | 208/240V, 1500W | 1 | 1 | 13 5/8 x 13 7/8 (346 x 352) | 19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419) | 284-680 (140-360) | 45 (20) | $3,567 |
| PX-16 | 4N-PX16-120 | 120V, 1800W | 1 | 1 | 17 5/8 x 17 5/8 (448 x 448) | 24" x 9 1/2" x 20 1/2" (610 x 241 x 521) | 284-680 (140-360) | 65 (30) | $3,938 |
| PX-16 | 4N-PX16 | 208/240V, 1800W | 1 | 1 | 17 5/8 x 17 5/8 (448 x 448) | 24" x 9 1/2" x 20 1/2" (610 x 241 x 521) | 284-680 (140-360) | 65 (30) | $3,938 |

* Height includes legs/feet 1 1/4" (32 mm)

PX-16






PAR-BAKED PIZZA IN 5 MINUTES



**HOT WINGS**
275°-350°
20-25 minutes



**FRESH DOUGH PIZZA**
525°-550°
7-8 minutes



**PAR-BAKED PIZZA**
500°-525°
4-5 minutes



**PRETZELS**
525°-650°
6-8 minutes

## HEARTHBAKE SERIES COUNTERTOP OVENS




### P18S Pizza/Pretzel 2-Deck, 1-Chamber (Deck 17 1/2" W x 17 3/4" D)

HearthBake "P18S" single compartment, 3 1/4" Deck Height ovens feature two ceramic hearth baking decks and are designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets.

**120V not recommended for fresh dough pizza. A 15-minute electric timer with continuous ring alarm and manual shut-off is standard.**

All models feature stainless exteriors and 4" adjustable legs.
All models come with 6' cord and plug. International voltages available.
Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

P18S

top
DECK HEIGHT: 3 1/4"
AND
bottom
DECK HEIGHT: 3 1/4"

## P18S
## 3 1/4" Deck Height Single Compartment Pizza/Pretzel Ovens

| Model | Part Number | Electrical | Decks | Baking Chambers | Deck Size W x D inches (mm) | Dimensions W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P18S | 4N-P18-1S-1 | 120V, 1800W | 2 | 1 | 17 1/2 x 17 3/4 (445 x 451) | 23" x 17" x 25" (584 x 432 x 635) | 284-680 (140-360) | 183 (83) | $7,524 |
| P18S | 4N-P18-1S | 208/240V, 2850W | 2 | 1 | 17 1/2 x 17 3/4 (445 x 451) | 23" x 17" x 25" (584 x 432 x 635) | 284-680 (140-360) | 183 (83) | $7,524 |



P18S



PRETZELS IN
6 MINUTES



**CALZONES**
525°-550°
6-10 minutes



**FOCCACIA**
525°-550°
3-5 minutes



**WARMING PIZZA**
400°-425°
1 minute



**FRESH DOUGH PIZZA**
525°-550°
7-8 minutes



**PAR-BAKED PIZZA**
500°-525°
4-5 minutes



**PRETZELS**
525°-650°
6-8 minutes

## HEARTHBAKE SERIES COUNTERTOP OVENS

PIZZA
PRETZEL

**P22S** Pizza/Pretzel 2-Deck, 1-Chamber (Deck ea. 20 3/4" W x 20 3/4" D)

**P22-BL** Pizza/Pretzel 2-Deck, 1-Chamber, Brick Lined

P22S features single bake chamber with two ceramic hearth decks and are designed for fresh dough pizza, par-baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck or on screens, pans or baking sheets. 15 minute electric timer with continuous ring alarm and manual shut-off standard.

P22-BL Features brick-lined ceilings and is designed for quicker recovery and additional top heat intensity.

Ideal for thin crust pizza in high volume operations.

All models feature stainless steel exterior and 4" adjustable legs. International voltages available. Ovens are stackable. Brick Lined ceilings may be field installed. FOB Bakers Pride Dock, Freight Class 110.



P22S

DECK HEIGHTS: 2 3/4" AND 3 1/4"

## 2 3/4" and 3 1/4" Deck Height Single Compartment Pizza & Pretzel Electric Ovens

### P22S (3 1/4" Deck Height), P22-BL (2 3/4" Deck Height)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P22S | 4N-P22-1S-2 | 208V, 1Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 160 (73) | $9,332 |
| P22S | 4N-P22-1S-3 | 208V, 3Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 160 (73) | $9,332 |
| P22S | 4N-P22-1S-4 | 220/240V, 1Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 160 (73) | $9,332 |
| P22S | 4N-P22-1S-5 | 220/240V, 3Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 160 (73) | $9,332 |
| P22-BL | 4N-P22B6S-2 | 208V, 1Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 165 (75) | $11,065 |
| P22-BL | 4N-P22B6S-5 | 208V, 3Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 165 (75) | $11,065 |
| P22-BL | 4N-P22B1S-4 | 220/240V, 1Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 165 (75) | $11,065 |
| P22-BL | 4N-P22B6S-5 | 220/240V, 3Ph, 3600W | 2 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 284-680 (140-360) | 165 (75) | $11,065 |




## P22S

fresh dough pizza,
par-baked crust, pretzels,
flat breads & bakery products



## P22-BL

IDEAL FOR HIGH-VOLUME
THIN CRUST PIZZA

## HEARTHBAKE SERIES COUNTERTOP OVENS

### P24S Bake/Roast Oven 1-Deck, 1-Chamber (Deck 20 3/4" W x 20 3/4" D)

### P24-BL Bake/Roast Oven 1-Deck, 1-Chamber, Brick Lined



P24S

P24S single compartment bake & roast ovens feature a 7" Deck Height, one ceramic hearth deck for baking and roasting and are designed for use with trays, sheets or pans. The P24S features a 20 3/4" square (527mm) ceramic hearth bake deck. 60 minute electric timer with continuous ring alarm and manual shut-off is standard. P24-BL features brick lined ceilings and is designed for quicker recovery and additional top heat intensity.

All models feature stainless exteriors and 4" adjustable legs. nternational voltages available. 1Ø or 3Ø available. Steel decks are optional at N/C. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

BAKE AND ROAST

DECK HEIGHT: 7"

## 7" Deck Height Single Compartment Bake/Roast Electric Ovens

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P24S | 4N-P24-6S2 | 208V, 1Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 135 (61) | $8,086 |
| P24S | 4N-P24-6S-3 | 208V, 3Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 135 (61) | $8,086 |
| P24S | 4N-P24-6S-4 | 220/240V, 1Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 135 (61) | $8,086 |
| P24S | 4N-P24-6S-5 | 220/240V, 3Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 135 (61) | $8,086 |
| P24-BL | 4N-P24B6S-2 | 208V, 1Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 140 (64) | $11,418 |
| P24-BL | 4N-P24B6S-3 | 208V, 3Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 140 (64) | $11,418 |
| P24-BL | 4N-P24B6S-4 | 220/240V, 1Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 140 (64) | $11,418 |
| P24-BL | Contact CS | 220/240V, 3Ph, 2150W | 1 | 1 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 17" x 28" (660 x 432 x 711) | 140-550 (60-288) | 140 (64) | $11,418 |




P24S

16-20 MINUTES

12-14 MINUTES

5 MINUTES

## HEARTHBAKE SERIES COUNTERTOP OVENS

**P44S** Pizza/Pretzel 4-Deck, 2-Chamber (Deck ea. 20 3/4" W x 20 3/4" D)

**P44-BL** Pizza/Pretzel 4-Deck, 2-Chamber, Brick Lined

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads & bakery products baked directly on the hearth deck, on screens, or on baking sheets. Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm, manual shut-off is standard.

Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. All models feature stainless exteriors and 4" adjustable legs. International voltages available.

3-phase models are hard-wired; single phase models come with a 6" cord and plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P44-BL

PIZZA PRETZEL

## 2 3/4" and 3 1/4" Deck Height Double Compartment Pizza/Pretzel Electric Ovens

### P44S (3 1/4" Deck Height), P44-BL (2 3/4" Deck Height)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P44S | 4N-P44-1S-2 | 208V, 1Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 296 (135) | $16,918 |
| P44S | 4N-P44-1S-3 | 208V, 3Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 296 (135) | $16,918 |
| P44S | 4N-P44-1S-4 | 220/240V, 1Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 296 (135) | $16,918 |
| P44S | 4N-P44-1S-5 | 220/240V, 3Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 296 (135) | $16,918 |
| P44-BL | 4N-P44B1S-2 | 208V, 1Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 306 (139) | $20,218 |
| P44-BL | 4N-P44B1S-3 | 208V, 3Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 306 (139) | $20,218 |
| P44-BL | 4N-P44B1S-4 | 220/240V, 1Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 306 (139) | $20,218 |
| P44-BL | 4N-P44B1S-5 | 220/240V, 3Ph, 7200W | 4 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) | 306 (139) | $20,218 |







P44-BL
IDEAL FOR HIGH-VOLUME
THIN CRUST PIZZA

## HEARTHBAKE SERIES COUNTERTOP OVENS

**DP-2** ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**DP-2BL** ALL PURPOSE 2-DECK, 2-CHAMBER, BRICK LINED



DP-2

Preferred by master chefs and restaurant chains, the DP-2 is the most flexible and versatile oven in the entire BAKERS PRIDE® HearthBake Series.

The DP-2 is the ideal, all-purpose general bake oven, or specialty oven for desserts, souffles, muffins, pan-pizza, pies, cobblers, danish or roasting meats. Standard features include dual, independently controlled compartments each with a 21" square hearth deck and 5" deck heights for flexibility and high volume. Additional power delivers quicker pre-heat and faster recovery while standard interior lights make the DP-2 most user friendly. Optional features include top and bottom heat control for perfectly balanced results for nearly every menu item, and optional digital electronic timers for ease of operation and superior precision. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. FOB Bakers Pride Dock, Freight Class 110.

ALL PURPOSE GENERAL BAKE

## 5" Deck Heights All Purpose Electric Ovens

| Part Number | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| DP-2 | 4N-DP2-1S-2 | 208V, 1Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 260 (118) | $15,352 |
| DP-2 | 4N-DP2-1S-3 | 208V, 3Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 260 (118) | $13,352 |
| DP-2 | 4N-DP2-1S-4 | 220/240V, 1Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 260 (118) | $13,352 |
| DP-2 | 4N-DP2-1S-5 | 220/240V, 3Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 260 (118) | $13,352 |
| DP-2BL | 4N-DP2B1S-2 | 208V, 1Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 270 (123) | $16,390 |
| DP-2BL | 4N-DP2B1S-3 | 208V, 3Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 270 (123) | $16,390 |
| DP-2BL | 4N-DP2B1S-4 | 220/240V, 1Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 270 (123) | $16,390 |
| DP-2BL | 4N-DP2B1S-5 | 220/240V, 3Ph, 5050W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28" x 28" (660 x 711 x 711) | 284-680 (140-360) | 270 (123) | $16,390 |

* Height includes 4" (102 mm) adjustable legs.



DP-2

## HEARTHBAKE SERIES COUNTERTOP OVENS

**P46S** COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER
(DECK EA. 20 3/4" W x 20 3/4" D)

**P46-BL** COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER, BRICK LINED




**COMBINATION PIZZA & BAKE AND ROAST**

**Combination Pizza & Bake/Roast ovens have two independently controlled baking compartments**

**UPPER DECK:** upper compartment has (two) **3.25" H** ceramic hearth baking decks with a 284°-680° F (140°-360° C) thermostat, and a 15-min timer. ("**BL**" BRICK-LINED MODELS: (2) **2.75" H**)

**LOWER DECK:** lower compartment has (one) **7.5" H** ceramic hearth baking deck with a 140°-550° F (60°–288° C) thermostat, and a 60 minute timer. ("**BL**" BRICK-LINED MODELS: (1) **7.5" H**)

Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C. All stainless exterior and 4" adjustable legs. 1Ø or 3Ø. 3-phase models are hardwired; single phase models come with 6" cord & plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

## 3 1/4" and 7" Deck Height **COMBINATION** - Pizza **AND** Baking/Roasting Electric Oven

| Part Number | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P46S | 4N-P46-S-2 | 208V, 1Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 309 (140) | $17,685 |
| P46S | 4N-P46S-S-3 | 208V, 3Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 309 (140) | $17,685 |
| P46S | 4N-P46-S-4 | 220/240V, 1Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28 (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 309 (140) | $17,685 |
| P46S | 4N-P46-S-5 | 220/240V, 3Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 309 (140) | $17,685 |
| P46-BL | 4N-P46BS-2 | 208V, 1Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 324 (147) | $19,398 |
| P46-BL | 4N-P46BS-3 | 208V, 3Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 324 (147) | $19,398 |
| P46-BL | 4N-P46BS-4 | 220/240V, 1Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 324 (147) | $19,398 |
| P46-BL | 4N-P46BS-5 | 220/240V, 3Ph, 5750W | 3 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 284-680 (140-360) 140-550 (60-288) | 324 (147) | $19,398 |

## HEARTHBAKE SERIES COUNTERTOP OVENS

**P48S** BAKE/ROAST OVEN 2-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**P48-BL** BAKE/ROAST OVEN 2-DECK, 2-CHAMBER, BRICK LINED CEILING



P48S

The 7 1/2" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C.

Model P48S features individual controls for each cooking chamber with 60 minute electric timers, continuous ring alarms and manual shut-off. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø P48S available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

BAKE AND ROAST

## 7 1/2" Deck Height Double Compartment Bake/Roast Electric Ovens

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| P48S | 4N-P48-6S-2 | 208V, 1Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 309 (140) | $17,388 |
| P48S | 4N-P48-6S-3 | 208V, 3Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 309 (140) | $17,388 |
| P48S | 4N-P48-6S-4 | 220/240V, 1Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 309 (140) | $17,388 |
| P48S | 4N-P48-6S-5 | 220/240V, 3Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 309 (140) | $17,388 |
| P48-BL | 4N-P48B6S-2 | 208V, 1Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 319 (145) | $20,380 |
| P48-BL | 4N-P48B6S-3 | 208V, 3Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 319 (145) | $20,380 |
| P48-BL | 4N-P48B6S-4 | 220/240V, 1Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 319 (145) | $20,380 |
| P48-BL | 4N-P48B6S-5 | 220/240V, 3Ph, 4300W | 2 | 2 | 20 3/4 x 20 3/4 (527 x 527) | 26" x 28 1/2" x 28" (660 x 724 x 711) | 150-550 (65-288) | 319 (145) | $20,380 |

## HEARTHBAKE SERIES COUNTERTOP OVENS

**EP-1-2828** ALL PURPOSE 1-DECK, 1-CHAMBER (DECK EA. 28" W x 28" D)

**EP-2-2828** ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 28" W x 28" D)

EP-1-2828



EP-2-2828



The EP-1-2828 and EP-2-2828 ovens are designed for high volume pizza, baking, roasting and all-purpose operations. Each oven features 28" square (711mm) Cordierite hearth decks, each with separate tilt-up doors, 5" deck heights (133mm) and interior lights.

Each deck features independent, operator-controlled top & bottom heat for perfectly balanced results and 200°-700°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off. Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, 1Ø or 3Ø. All units are hardwired. Ovens may be stacked in any combination to create triple & quad configurations; ovens include 4" adjustable legs. One year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.

**Pizza**, **Pretzel** & **Flat Breads** - **15 Minute Timers**

ALL PURPOSE GENERAL BAKE

## All Purpose 5 3/4" Deck Height Pizza, Baking/Roasting Electric Ovens

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| EP-1-2828 | 4N-EP1-1W-2 | 208V, 1Ph, 4725W | 1 | 1 | 28 x 28 (711 x 711) | 42" x 15 3/4" x 33" (1067 x 400 x 838) | 200-700 (100-400) | 310 (141) | CALL |
| EP-1-2828 | 4N-EP1-1W-3 | 208V, 3Ph, 4725W | 1 | 1 | 28 x 28 (711 x 711) | 42" x 15 3/4" x 33" (1067 x 400 x 838) | 200-700 (100-400) | 310 (141) | CALL |
| EP-1-2828 | 4N-EP1-1W-4 | 240V, 1Ph, 4725W | 1 | 1 | 28 x 28 (711 x 711) | 42" x 15 3/4" x 33" (1067 x 400 x 838) | 200-700 (100-400) | 310 (141) | CALL |
| EP-1-2828 | 4N-EP1-1W-5 | 240V, 3Ph, 4725W | 1 | 1 | 28 x 28 (711 x 711) | 42" x 15 3/4" x 33" (1067 x 400 x 838) | 200-700 (100-400) | 310 (141) | CALL |
| EP-2-2828 | 4N-EP21W-2 | 208V, 1Ph, 9500W | 2 | 2 | 28 x 28 (711 x 711) | 42" x 29" x 33" (1067 x 737 x 838) | 200-700 (100-400) | 600 (273) | CALL |
| EP-2-2828 | 4N-EP21W-3 | 208V, 3Ph, 9500W | 2 | 2 | 28 x 28 (711 x 711) | 42" x 29" x 33" (1067 x 737 x 838) | 200-700 (100-400) | 600 (273) | CALL |
| EP-2-2828 | 4N-EP21W-4 | 240V, 1Ph, 9500W | 2 | 2 | 28 x 28 (711 x 711) | 42" x 29" x 33" (1067 x 737 x 838) | 200-700 (100-400) | 600 (273) | CALL |
| EP-2-2828 | 4N-EP2-1W-5 | 240V, 3Ph, 9500W | 2 | 2 | 28 x 28 (711 x 711) | 42" x 29" x 33" (1067 x 737 x 838) | 200-700 (100-400) | 600 (273) | CALL |

## HEARTHBAKE SERIES COUNTERTOP OVENS

**GP51** **2-Deck, 2-Chamber, GAS** (Deck ea. **21" W** x **26 1/4" D**)

**GP52** **GAS** (nat or lp) **4-Deck, 4-Chamber, GAS** (Deck ea. **21" W** x **26 1/4" D**)



GP51

GAS NAT or LP

The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans.

Models GP51 and GP52 accommodate one full size sheet pan per deck — two per oven. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

## GP Series - 6" Deck Height GAS Pizza/Baking Gas Ovens

| Model | Part Number | Gas Type | BTUH | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| GP51 | 4N-GP51C-S-N | NAT | 40,000 | 2 | 2 | 21 x 26 1/4 (533 x 667) | 32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794) | 300-650 (149-343) | 414 (188) | $23,894 |
| GP51 | 4N-GP51C-S-L | LP | 40,000 | 2 | 2 | 21 x 26 1/4 (533 x 667) | 32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794) | 300-650 (149-343) | 414 (188) | $23,894 |
| GP52 | 4N-GP51C-S-N | NAT | 80,000 | 4 | 4 | 21 x 26 1/4 (533 x 667) | 32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794) | 300-650 (149-343) | 828 (376) | $47,350 |
| GP52 | 4N-GP51C-S-L | LP | 80,000 | 4 | 4 | 21 x 26 1/4 (533 x 667) | 32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794) | 300-650 (149-343) | 828 (376) | $47,350 |



GP52

## HEARTHBAKE SERIES COUNTERTOP OVENS



**GP61** 2-Deck, 2-Chamber, , **GAS** (Deck ea. **30" W** x **26 1/4" D**)

**GP62** 4-Deck, 4-Chamber, **GAS** (Deck ea. **30" W** x **26 1/4" D**)

The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans. All gas types available.

Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. High Performance (HP) models available. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

## GP Series - 6" & 5" Deck Height GAS Pizza/Baking Gas Ovens

| Model | Part Number | Gas Type | BTUH | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| GP61 | 4N-GP61C-S-N | NAT | 45,000 | 2 | 2 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794) | 300-650 (149-343) | 493 (224) | $28,938 |
| GP61 | 4N-GP61C-S-L | LP | 45,000 | 2 | 2 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794) | 300-650 (149-343) | 493 (224) | $28,938 |
| GP62 | 4N-GP61C-S-N | NAT | 90,000 | 4 | 4 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794) | 300-650 (149-343) | 986 (447) | $57,343 |
| GP62 | 4N-GP61C-S-L | LP | 90,000 | 4 | 4 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794) | 300-650 (149-343) | 986 (447) | $57,343 |
| GP61-HP | 4N-GP61C-H-N | NAT | 60,000 | 2 | 2 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794) | 300-650 (149-343) | 493 (224) | $29,367 |
| GP61-HP | 4N-GP61C-H-L | LP | 60,000 | 2 | 2 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794) | 300-650 (149-343) | 493 (224) | $29,367 |
| GP62-HP | 4N-GP61C-H-N | NAT | 120,000 | 4 | 4 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794) | 300-650 (149-343) | 986 (447) | $58,188 |
| GP62-HP | 4N-GP61C-H-L | LP | 120,000 | 4 | 4 | 30 x 26 1/4 (762 x 667) | 41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794) | 300-650 (149-343) | 986 (447) | $58,188 |



GP62

# Countertop Oven
# ACCESSORIES & OPTIONS

## Electric Countertop Oven Accessories & Options

| Description | Part Number | | Price |
|---|---|---|---|
| 16" Legs (Stainless) with Casters (Elec countertop ovens) | 4N-S1277Y | S/S | $2,909 |
| 30" Legs (Stainless) with Casters (Elec countertop ovens) | 4N-S1423Y | S/S | $3,045 |
| S/S Undershelf | 4N-C5077X | | $864 |
| Rack Stands w/ Rack Guides (30" Legs must be purchased) | 4N-T8085X | | $2,460 |

| Description | Part Number | | Price |
|---|---|---|---|
| Deck Brush & Scraper (Elec countertop ovens) | 4N-T5107Y | Scraper for Countertop Ovens | $355 |
| Stacking Kits (P22S, P44S, P46S & P48S) | 4N-D2069X | P22S, P44S, P46S, P48 & DP2 | $207 |
| Stacking Kits (P18S, P24S) | 4N-D3054T | P18, & P24 | $207 |
| Stacking Kits (EP-2828) | 4N-C5057X | EP-2828 | $207 |
| Stacking Kits (GP52) | 4N-A5173S | GP52 | $207 |
| Brick Lined Kit (P22S) | 4N-P22OPT-03 | P22 & DP-2 | $1,320 |
| Brick Lined Kit (P44S) | 4N-P44OPT-03 | P44 | $2,636 |
| Brick Lined Kit (DP-2) | Contact CS | DP-2 | $1,320 |
| Brick Lined Kit (P24S) | N4-P23OPT-03 | P24 | $2,636 |
| Brick Lined Kit (P48S) | N4-P48OPT-03 | P48 | $1,320 |
| Brick Lined Kit (P46S) | N4-P46OPT-03 | P46 | $2,055 |
| Electric Timers with Alarms | Contact CC | 15 Minute | |
| Electric Timers with Alarms | Contact CC | 60 minute | |

## GP Gas Countertop Oven Accessories & Options

| Description | Part Number | | Price |
|---|---|---|---|
| 16" Legs (Stainless) with Casters | 4N-S1242Y | S/S | $3,202 |
| 30" Legs (Stainless) with Casters | 4N-S1252Y | S/S | $3,202 |
| S/S Undershelf | 4N-T8089X | GP51 | $906 |
| S/S Undershelf | 4N-T8088X | GP61 | $906 |
| Standard Flue (GP51 or GP61) | 2F-R3103A | N/C with purchase of oven | $0/$140 |
| Direct Vent Flue Diverter | 4N-R3002Y | N/C with purchase of oven | $0/$694 |

# COUNTERTOP OVEN
# REPLACEMENT DECKS

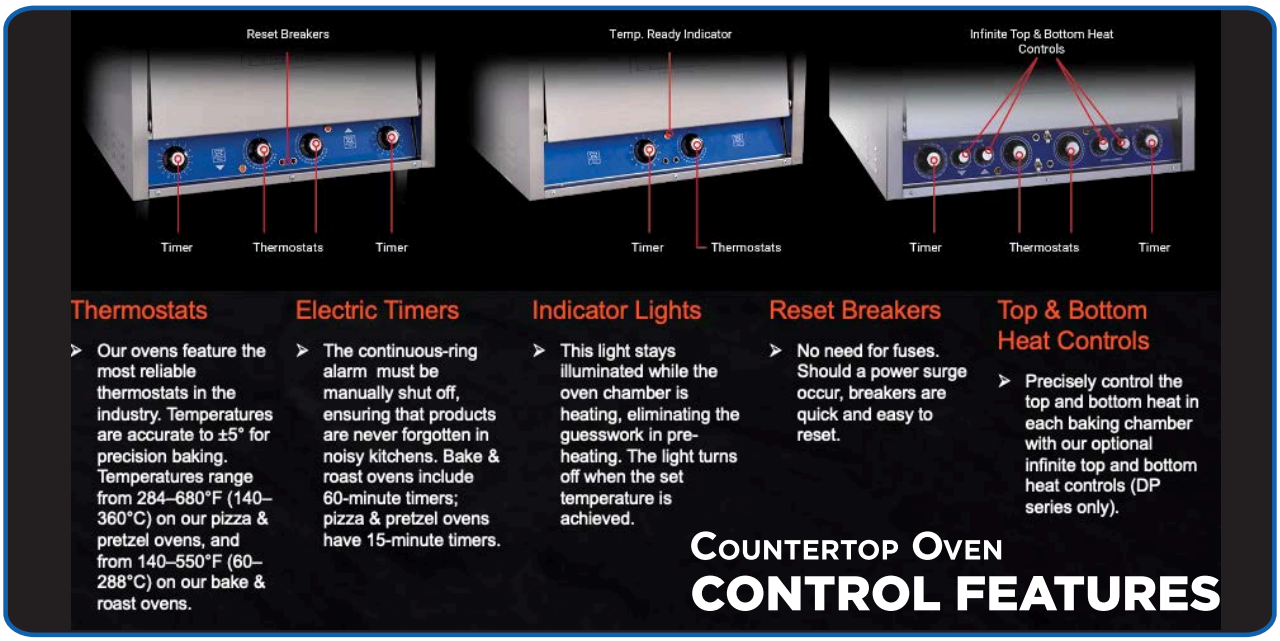

Cordierite

| Cordierite Replacement Decks | | | | |
|---|---|---|---|---|
| Oven Model | Part Number | | | Price (Each/Set) |
| Replacement Deck (P18S) | AS-T1120Y | 2 Stones per Set | 1/2" x 17 1/2" x 17 3/4" | $881 |
| Replacement Deck (P22S, DP-2 & P24S) | 4N-T1121X | 2 Stones per Set | 1/2" x 20 3/4" x 20 3/4" | $2,038 |
| Replacement Deck, Top Stones (P22-BL, DP-2BL) | AS-T1120Y Top Stones | 2 Stone per Set | 1/2" x 17 1/2" x 17 3/4" | $881/$1,762 |
| Replacement Deck (P44S) | 4N-T1121X | 4 Stones per Set | 1/2" x 20 3/4" x 20 3/4" | $2,038/$4,076 |
| Replacement Deck, Top Stones (P44-BL) | AS-T1120Y Top Stones | 4 Stones per Set | 1/2" x 17 1/2" x 17 3/4" | $881/$3,524 |
| Replacement Deck (P46S) | AS-T1121Y/4N-T1121X | 3 Stones per Set | 1/2" x 20 3/4" x 20 3/4" | $1,019/$3,057 |
| Replacement Deck (P48S) | 4N-T1121X | 2 Stones per Set | 1/2" x 20 3/4" x 20 3/4" | $2,038 |
| Replacement Deck (EP-1-2828, EP-2-2828) | 4N-T1287Y | 1 Stone per Set / 2 Stones per Set | 3/4" x 27 3/4" x 27 3/4" | $2,254/$4,508 |
| Replacement Deck (GP51) | 4N-T1192Y | 2 Stones per Set | 1" x 20 5/8" x 25 1/4" | $1,886/$3,772 |
| Replacement Deck (GP61) | AS-T1116Y | 2 Stones per Set | 1" x 29 3/4" x 25 1/4" | $2,350/$4,700 |

| Lightstone Decks | | | | |
|---|---|---|---|---|
| Oven Model | Part Number | | | Price (Each/Set) |
| Lightstone Deck (P24) | AS-T1349Y | 1 Stone per Set | | $708 |
| Lightstone Deck (P22S, DP-2) | AS-T1349Y | 2 Stones per Set | 20 13/16" x 20 13/16 x 1/2" | $708 |
| Lightstone Deck (P44S) | AS-T1349Y | 1 Stone per Set | Need a Quanity of 4 | $708 |
| Lightstone Deck (P46S) | AS-T1349Y | 3 Stones per Set | | $708 |
| Lightstone Deck (P48S) | AS-T1349Y | 2 Stones per Set | | $708 |
| Lightstone Deck (GP51) | AS-T1359Y | 2 Stones per Set | | $1,622 |
| Lightstone Deck (GP61) | 2F-T1360A | 2 Stones per Set | | $1,622 |
| Lightstone Deck (EP-1-2828, EP-2-2828) | 2F-T1362A | 1 Stone per Set | | $2,483 |

| Steel Decks | | | | |
|---|---|---|---|---|
| Oven Model | Part Number | | | Price (Each/Set) |
| Steel Decks* | Consult CS | | | $649 |

* N/C option when ordered in lieu of standard decks - consult factory for field retrofits





BAKERS PRIDE®

IL FORNO & SUPERDECK SERIES OVENS

# DECK OVENS/PIZZA OVENS

## Preferred by Chefs & Bakers Worldwide

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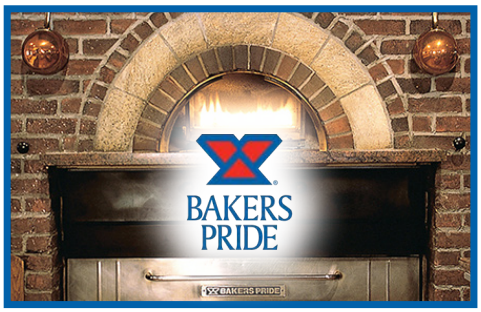





# IL Forno Classico

**IL Forno ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere.**

The IL FORNO CLASSICO combines the ambiance of a traditional old world brick oven with the convenience and control of modern technology. Customize your installation to create a unique dining atmosphere to leave a lasting impression with your customers and build your business. Perfectly balanced cooking and baking results are assured with our user-friendly technology and consistent, accurate and easy-to-use controls. For the perfect display kitchen and superior results every time, time after time, experience the difference of Il Forno Classico.




# The IL Forno Difference

**Ambiance & Atmosphere** Visible open-flame burner creates the ambiance of a wood fired oven while providing additional top heat. New black powder coated combustion chamber door with hard wood handles create a great "Old World" look. Customize the appearance by installing behind a decorative facade or with factory-supplied stone finish kits.

**High Performance** Double production capacity by stacking with traditional SuperDecks. 1 1/2" to 2" thick hearth baking decks provide old-world style brick oven finishes to menu items while delivering temperature consistency. Brick-lined ceilings furnish superior top-heat intensity while speeding cooking process & temperature recovery. Unique top & bottom heat damper system with micro-slides allows chefs to perfectly balance oven results. Thermostatic controls deliver accurate & consistent temperatures while eliminating guess work. Add wood smoke essence without wood sourcing, storage, health department and fire hazard issues.

**User-Friendly — Easy To Operate** 32" wide, arched opening on the FC-616/816 models provides easier access to hearth decks. 36" tall legs on single deck models positions the baking area at proper ergonomic height. Extra large access panel door protects oven controls while providing access for service and maintenance. Ovens may be specified with either front or side mounted controls to best suit individual installations.

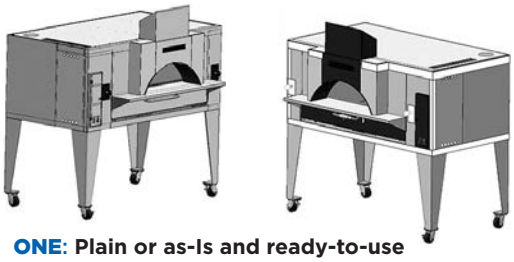
**Simple, Easy to Install & Maintain** IL Forno Classico is engineered to fit through standard door openings and assembled on-site, thus eliminating the need for heavy equipment or cranes. New, removable front mounted flue provides easy access for installing hearth decks, brick lining and maintenance. Rear electric connection and extra-large rear access panels are now standard for ease of installation and service.

**Ventilation** IL Forno/deck ovens be installed under a standard type II collection hood or with our unique PB Style eyebrow ventilator saving installation & operational cost and expensive venting required with live fuel ovens.

# IL Forno Classico Finish Choices & Options

Decide how you intend to "finish" or "build-in" your oven(s) prior to ordering. Installation instructions are available for each "finish" style

## 1 Plain/As-Is or Decorative Trim Style

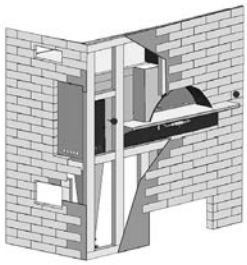


**ONE: Plain or as-Is and ready-to-use — no decorative finish.** Available with standard front or all stainless steel exterior.

You may finish your oven with decorative brass, copper, tile, etc. pieces - casters included. Brass, copper and tile kits sold by third parties.

The IL Forno is engineered & designed to fit through standard door openings and assembled on-site

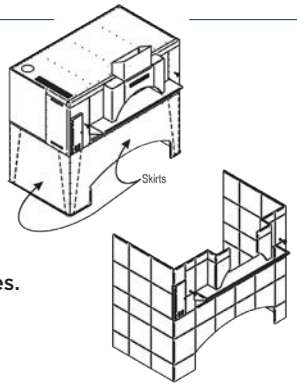
## 2 Traditional/Facade Style



**TWO: Traditional Style — create a "built-in" look by building a facade** over the front, or front & sides, or on all four sides.

Finish your facade with the thin brick, stone, tile, marble or materials of your choice. Push/Pull rod extensions and casters are provided. Brass, copper and tile kits sold by third parties.

## 3 DSP Style



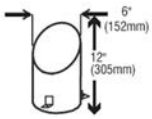
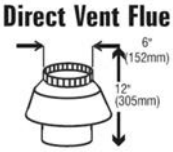

**THREE: DSP Style — customize your oven with stone, tile, thin brick or other masonry finishes applied directly to the oven exterior.**

Skirts are provided, casters are not. Stone and tile kits sold by third parties.

# Selecting A Deck Oven

## Bakers Pride® Deck Oven Capacity

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 |
|---|---|
| Ceramic Hearth Bricks | Promotes even bottom heat distribution and crispy old world style finish and quick recovery |
| Steel Baking Decks | Recommended for roasting and applications causing excessive grease splatter and spillage |
| **Deck Height** | notes |
| 6 7/8" to 8" Deck Heights | Highest intensity of top heat — excellent for pizza, breads and most baked goods |
| 10" Deck Heights | Provides greater access to rear deck area for roasting — suitable for pizza, breads and baking |
| 12" to 16" Deck Heights | Recommended for roasting and exceptionally tall products |
| **Deck Depth** | notes |
| 24" Stubby/Shallow Depth | Ideal for space conservation and narrow cook lines — ovens are only 33" deep overall |
| 30" to 44" Standard Depth | Increased capacity and volume, greater access, accepts larger pans |
| **Thermostats** | notes |
| **Bake** Thermostats | GAS OVENS: 150° to 550°F range (65° to 288°C) — calibrated for optimal baking performance<br>ELECTRIC OVENS: 140° to 550°F range (60° to 288°C) — calibrated for optimal baking performance |
| **Pizza** Thermostats | GAS OVENS: 300° to 650°F range (149° to 343°C) — ideal for pizza, higher temperature and consistency<br>ELECTRIC OVENS: 284° to 680°F range (140° to 360°C) — ideal for pizza, higher temperature and consistency |
| **Venting** | notes |
| Standard Flue   | Standard Flue - for exhausting into canopy hood (standard)<br>R3115X |
| Direct Vent Flue   | Direct Vent Flue - for direct venting into a chimney – optional<br>R3002Y |



IL FORNO
FC-616



# Selecting A Deck Oven

## Bakers Pride® Deck Oven Capacity

BAKERS PRIDE® Deck Ovens are recognized world wide as the industry leader with models to suit every production need. Designed to offer flexibility, quality performance and deliver consistent results, our unique heat flow controls and heat diverter panels allow the baker to control both top and bottom heat without the use of tools for the perfect product every time.

Deck Ovens are built to last for years of trouble free operation featuring solid unitized frames constructed of heavy-duty, hand welded angle iron for structural integrity. Burners are fabricated from 1 1/4 " & 1 1/2" heavy steel pipe with up to 140K BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and misalignment.

And, BAKERS PRIDE Deck Ovens are energy efficient featuring thick, industrial insulation and a proprietary heat baffling system for quicker pre-heat and efficient, rapid heat recovery. With the exception of the IL Forno Classico, all models feature stainless steel exteriors and painted legs. Gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per deck.

**Production Per Hour / Per Deck Formula:**

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

$$\frac{\text{Pizzas Per Oven} \times \text{60-min}}{\text{Bake Time}} \times \text{\# of Decks} = \text{Pizza Per Hour/Per Deck}$$

*NOTE: Double capacity for double stacked ovens. Triple capacity for triple stacked ovens

### Deck Oven Capacity

| | PIZZAS (Per Oven) | | | BAKING PAN CAPACITY | | | PRODUCTION Per Hour (Per Deck) |
|---|---|---|---|---|---|---|---|
| model | 10" | 16" | 18" | 13"x18" | 18"x26" | 12"x20" | 16" pizza with 8-min 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 |
| 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 |
| 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 |

# IL FORNO SPECIFICATION / ORDER GUIDE CHECK LIST

Date:_____
Dealer Name: _____
Project Name:_____
P.O. Number:_____
Signature:_____

## How do you intend to finish/build-in your oven(s)? (Choose One)

- ❑ As Is / Decorative Exterior Trim – Casters included
- ❑ DSP Style – Apply tile/stone directly on to oven(s) – skirts included
- ❑ Traditional – Building a façade/enclosure – casters included

## MODEL (CHOOSE ONE)

| | |
|---|---|
| ❑ FC-516 | Single |
| ❑ FC-616 | Single |
| ❑ FC-816 | Single |
| ❑ FC-516/451 | Double |
| ❑ FC-616/Y-600 | Double |
| ❑ FC-616/Y-600BL | Double |
| ❑ FC-816/Y-800 | Double |
| ❑ FC-816/Y-800BL | Double |

## IL Forno or IL Forno Upper Oven of Stacked Installation

### Hinged Control Panel Door (Choose One)

- ❑ Front Mounted
- ❑ Side Mounted

### Control Panel Door, Chamber Doors, & Removable Flue Cover (Choose One)

- ❑ Black Powder Coated
- ❑ Stainless Steel

### Gas Type (Choose One)

- ❑ Natural Gas
- ❑ L.P. Gas

### Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ❑ Yes
- ❑ No

### Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ❑ Yes
- ❑ No

### Lintel Plate/Plate Shelf (Choose One)

- ❑ Provided by customer to cover with tile, stone etc. (1" lower than cook/bake surface)
- ❑ Covered by factory in stainless steel ready to use (same height as cook/bake surface)

## Lower Oven of Stacked Installation

### Hinged Control Panel Door (Choose One)

- ❑ Front Mounted
- ❑ Side Mounted

### Control Panel Door & Chamber Doors (Choose One)

Same choice as IL Forno Upper Oven of Stacked Installation

### Gas Type (Choose One)

- ❑ Natural Gas
- ❑ L.P. Gas

### Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ❑ Yes
- ❑ No

### Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ❑ Yes
- ❑ No

## Legs

Legs (total height with or without casters) included.
Please specify

- ❑ 36" (Standard on FC-516, FC-616 & FC-816)
- ❑ 30" (Standard on 451, Y-600 & Y-800)
- ❑ 16" (Standard on all double deck models)

NOTE: See specification sheets for additional options and accessories

rev05-2023dc

# SUPERDECK SPECIFICATION / ORDER GUIDE CHECK LIST

Date:_____
Dealer Name: _____
Project Name:_____
P.O. Number:_____
Signature:_____

## How do you intend to finish/build-in your oven(s)? (Choose One)

- ❑ As Is / Decorative Exterior Trim – Casters included
- ❑ DSP Style – Apply tile/stone directly on to oven(s) – skirts included

## MODEL (CHOOSE ONE)

| | | |
|---|---|---|
| ❑ | 451 DSP | Single |
| ❑ | 452 DSP | Double |
| ❑ | Y-600 DSP | Single |
| ❑ | Y-600BL DSP | Single |
| ❑ | Y-800 DSP | Single |
| ❑ | Y-800BL DSP | Single |
| ❑ | Y-602 DSP | Double |
| ❑ | Y-602BL DSP | Double |
| ❑ | Y-802 DSP | Double |
| ❑ | Y-802BL DSP | Double |

## Single Oven or Upper Oven of Stacked Installation

### Hinged Control Panel Door (Choose One)

- ❑ Front Mounted
- ❑ Side Mounted

### Control Panel & Chamber Doors (Choose One)

- ❑ Black Powder Coated
- ❑ Stainless Steel

### Gas Type (Choose One)

- ❑ Natural Gas
- ❑ L.P. Gas

### Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ❑ Yes
- ❑ No

### Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ❑ Yes
- ❑ No

### Decorative Upper Riser Panel/Dome

Note: Curved Dome on "Y" Series Ovens and Rectangular Riser on "451" Series Ovens

- ❑ Yes
- ❑ No

## Lower Oven of Stacked Installation

### Hinged Control Panel Door (Choose One)

- ❑ Front Mounted
- ❑ Side Mounted

### Control Panel & Chamber Doors (Choose One)

Same choice as upper oven of stacked installation

### Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ❑ Yes
- ❑ No

### Gas Type (Choose One)

- ❑ Natural Gas
- ❑ L.P. Gas

## Legs

### Legs (total height with or without casters) included. Please specify

- ❑ 30" (Standard on all single deck models)
- ❑ 16" (Standard on all double deck models)

### Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ❑ Yes
- ❑ No

### Type of Stone for Ovens (Optional)

- ❑ Cordierite (Standard)
- ❑ Fibrament (Standard on Y Series, Upcharge for other ovens)

NOTE: See specification sheets for additional options and accessories

rev05-2023dc

# IL Forno Classico "FC Series" Gas-Fired Open-Flame Ovens
## Wood-Burning, Old World Style




**Bakers Pride® IL Forno Classico "FC Series" open-flame pizza ovens combine the ambiance of a traditional brick oven with the convenience, control, and precision of modern technology.**

IL Forno ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere, while making loading pizzas easy. The IL Forno oven chamber features a Cordierite deck with 10" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. To further enhance performance, select an optional brick-lined ceiling (delivers more top heat) while speeding up the cooking process, and ensuring better temperature recovery.

The IL Forno is designed and engineered to be used either as-is, or finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look. Brass, copper and tile kits sold by third parties.

The IL Forno may also be stacked on our standard deck ovens for increased production in limited spaces — (IL Forno FC-516) on our 451, (IL Forno FC-616) on our Y600, and (IL Forno FC-816) on our Y-800. The FC-616 and FC-816 feature a 32" extra-wide opening for ease of access to the bake/cooking chamber.

The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.

## IL Forno Gas-Fired Open-Flame Ovens

### Single Deck - IL Forno Classico "FC Series" with Open Flame Burner

| Model | Part Number* | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| FC-516 | Checklist | NAT | 140,000 (41.01) | 1 | 1 | 48 x 36 (1219 x 914) | 65 1/4" x 71" x 43" (1657 x 1803 x 1092) | 650 (343) | 1400 (720) | $101,355 |
| FC-516 | Checklist | LP | 140,000 (41.01) | 1 | 1 | 48 x 36 (1219 x 914) | 65 1/4" x 71" x 43" (1657 x 1803 x 1092) | 650 (343) | 1400 (720) | $101,355 |
| FC-616 | Checklist | NAT | 140,000 (41.01) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 71" x 43" (1981 x 1803 x 1092) | 650 (343) | 1781 (873) | $108,538 |
| FC-616 | Checklist | LP | 140,000 (41.01) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 71" x 43" (1981 x 1803 x 1092) | 650 (343) | 1781 (873) | $108,538 |
| FC-816 | Checklist | NAT | 140,000 (41.01) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 71" x 51"D (2134 x 1803 x 1295) | 650 (343) | 2081 (978) | $115,787 |
| FC-816 | Checklist | LP | 140,000 (41.01) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 71" x 51" (2134 x 1803 x 1295) | 650 (343) | 2081 (978) | $115,787 |

Shipping weight includes decks and legs. Height includes 36" (914 mm) standard legs on single units'. Height includes 16" (406mm) standard legs on stacked units. Height excludes flue [add 12" (305mm)] or eyebrow hood [add 24" (610mm)]

*Part Number, Checklist for IL-Forno, see page 37

Double-Stacked IL Forno "FC Series" & Bakers Pride Deck Oven options on next page

## IL Forno Classico "FC Series"

# Gas-Fired Open-Flame Ovens
## Wood-Burning, Old World Style
## STACKED-ON 451 & Y Series Deck Ovens

The IL Forno FC Series stacked on Bakers Pride® deck ovens for increased production in limited spaces — the (IL Forno FC-516) stacked on our 451 and the (IL Forno FC-616) on our Y600, and (IL Forno FC-816) on our Y-800. The FC-616 and FC-816 feature a 32" extra-wide opening for ease of access to the bake/cooking chamber.

The IL Forno is designed and engineered to be used either as-is, or, finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look. Brass, copper and tile kits sold by 3rd parties.

The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented. FOB Bakers Pride Dock, Freight Class 77.5.

IL Forno
FC-616
STACKED ON
Y-600-DSP



GAS
NAT or LP

### Double Stacked - IL Forno "FC-Series" Open Flame Burner stacked on Bakers Pride Deck Oven

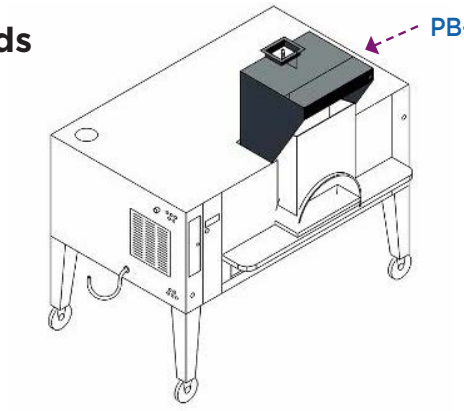
| Model | Part Number | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| FC-516 / 451 | Checklist | NAT | 220,000 (64.48) | 2 | 2 | FC-516 48 x 36 (1219 x 914) / 451 54 x 34.5 (1317 x 876) | 66 x 74.25 x 43 (1676 x 1886 x 1092) | 650 (343) | 2870 (1302) | CALL |
| FC-516 / 451 | Checklist | LP | 220,000 (64.48) | 2 | 2 | FC-516 48 x 36 (1219 x 914) / 451 54 x 34.5 (1317 x 876) | 66 x 74.25 x 43 (1676 x 1886 x 1092) | 650 (343) | 2870 (1302) | CALL |
| FC-616 / Y-600 | Checklist | NAT | 260,000 (76.16) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 74" x 43" (198 x 1880 x 1092) | 650 (343) | 3288 (1495) | CALL |
| FC-616 / Y-600 | Checklist | LP | 260,000 (76.16) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 74" x 43" (198 x 1880 x 1092) | 650 (343) | 3288 (1495) | CALL |
| FC-816 / Y-800 | Checklist | NAT | 260,000 (76.16) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 74" x 51" (2134 x 1880 x 1295) | 650 (343) | 3805 (1730) | CALL |
| FC-816 / Y-800 | Checklist | LP | 260,000 (76.16) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 74" x 51" (2134 x 1880 x 1295) | 650 (343) | 3805 (1730) | CALL |
| FC-616 / Y-600BL | Checklist | NAT | 260,000 (76.16) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 74" x 43" (1981 x 1880 x 1092) | 650 (343) | 3366 (1499) | CALL |
| FC-616 / Y-600BL | Checklist | LP | 260,000 (76.16) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 74" x 43" (1981 x 1880 x 1092) | 650 (343) | 3366 (1499) | CALL |
| FC-816 / Y-800BL | Checklist | NAT | 260,000 (76.16) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 74" x 51" (2134 x 1880 x 1295) | 650 (343) | 3885 (1704) | CALL |
| FC-816 / Y-800BL | Checklist | LP | 260,000 (76.16) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 74" x 51" (2134 x 1880 x 1295) | 650 (343) | 3885 (1704) | CALL |

Shipping weight includes decks and legs. Height includes 36" (914 mm) standard legs on single units. Height includes 16" (406mm) standard legs on stacked units. Height excludes flue [add 12" (305mm)] or eyebrow hood [add 24" (610mm)]

* Checklist for IL-Forno, see page 37

Single-Deck IL Forno "FC Series" on previous page

## IL Forno Classico Eyebrow Style Exhaust Hoods




IL Forno Eyebrow Style Exhaust Hoods are designed to contain flue gases and by-products of combustion. PB hoods are easily mounted to the top of IL Forno open-flame ovens, feature all stainless steel construction, and a full-length, semi-concealed grease gutter with removable grease cup.

All PB hoods have U.L. classified stainless steel baffle filters and come ready for Ansul piping. The PB-24 is for stand alone (single) IL Forno ovens and the PB-24S is for double-stacked ovens. The IL Forno should not be direct vented. Note the lower oven in a stacked installation may be direct vented.
FOB Bakers Pride, Freight Class 77.5.

### IL Forno Classico Eyebrow Style Exhaust Hoods

| Model | Part Number | Exhaust CFM | Static Pressure | Duct Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Notes | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|
| PB-24 | FCKIT#3 | 540 | 0.75 | 6 x 7 (152 x 178) | 26" x 26" x 25 1/2" (660 x 660 x 648) | for single ovens | 100 (46) | $19,339 |
| PB-24S | FCKIT#4 | 540 | 0.75 | 6 x 7 (152 x 178) | 26" x 26" x 25 1/2" (660 x 660 x 648) | for stacked ovens | 100 (46) | $29,016 |

## DSP Style Display Ovens

• **451-Series 8"** Deck Height, Convection-Flo



Designed for exhibition kitchens, DSP Display ovens are engineered to be "built-in" behind brick or stone. With all the features and benefits of our standard 451 series ovens, they feature natural black or stainless steel doors and custom wood handles. Lintel plates support the brick or masonry for ease of installation. Includes dome plus front and side skirts. May be used as a lower oven stacked with IL Forno model FC-516. Natural or LP gas. Legs and flue included at N/C.
FOB Bakers Pride, Freight Class 77.5.

### D Series - 8" DECK HEIGHT (Superdeck "DSP Style" Gas Display Ovens)

| Model | Part Number | BTUH (KW)** | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| 451-DSP | Checklist | 80,000 (23.44) | 1 | 1 | 54 x 34.5 (1372 x 876) | 66 x 55.25 x 43 (1676 x 1403 x 1092) | 650 (343) | 1259 (571) | $41,609 |
| 452-DSP | Checklist | 160,000 (46.88) | 2 | 2 | 54 x 34.5 (1372 x 876) | 66 x 66.5 x 43 (1676 x 1689 x 1092) | 650 (343) | 2294 (1041) | $83,218 |

* Height includes 30" (762 mm) standard legs on 451. * Height includes 16" (406 mm) standard legs on models 452. Shipping weight includes decks and legs.

# Y Series - DSP Style Gas Display Ovens

Ideal for display cooking and exhibition kitchens, these ovens are designed and engineered to be "built-in" behind brick, stone or tile. With the features and benefits of our standard Y-Series ovens, they feature Old World style natural black doors and custom wooden handles. Lintel plates support the masonry or tile for ease of installation. All stainless finish available. Includes dome plus front & side skirts. Dome is removable for ease of installation. Natural or LP gas. Legs and flue included at N/C. FOB Bakers Pride Dock, Freight Class 77.5.



Y-602-DSP

GAS NAT or LP

STONE & TILE KITS SOLD SEPARATELY BY OTHERS

## Y Series - Superdeck "DSP Style" Gas Display Ovens

| Model | Part Number | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| Y-600-DSP | Checklist | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 65" x 43" (1981 x 1651 x 1092) | 650 (343) | 1387 (628) | $44,051 |
| Y-602-DSP | Checklist | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 76" x 43" (1981 x 1993 x 1092) | 650 (343) | 2641 (1200) | $88,102 |
| Y-600BL-DSP | Checklist | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 65" x 43" (1981 x 1651 x 1092) | 650 (343) | 1585 (662) | $49,450 |
| Y-602BL-DSP | Checklist | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 76" x 43" (1981 x 1993 x 1092) | 650 (343) | 3041 (1264) | $98,900 |
| Y-800-DSP | Checklist | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 65" x 51" (2134 x 1651 x 1295) | 650 (343) | 1604 (726) | $50,148 |
| Y-802-DSP | Checklist | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 76" x 51" (2134 x 1993 x 1295) | 650 (343) | 3884 (1397) | $100,296 |
| Y-800BL-DSP | Checklist | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 65" x 51" (2134 x 1651 x 1295) | 650 (343) | 1804 (726) | $56,519 |
| Y-802BL-DSP | Checklist | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 76" x 51" (2134 x 1993 x 1295) | 650 (343) | 3485 (1397) | $113,038 |

*Height includes dome & 30" (762 mm) standard legs on Y-600 and Y-800.
*Height includes dome & 16" (406 mm) standard legs on Y-602 and Y-802.
Shipping weight includes decks and legs. Less Dome, Subtract $350 List
Stone & Tile Kits Sold Separately by Others.
NOTE: NO CASTERS ON DSP INSTALLATIONS DUE TO INTERFERENCE WITH SKIRTS!



Y-802-DSP

Designed and engineered to be "built-in" behind brick, stone or tile

# Stubby-Shallow Depth 8” Deck Heights Gas Deck Ovens

Ideal for kitchens with narrow aisles and for use in traditional kitchen cook lines, our space saving Only 33” deep overall while delivering high volume and the quality of a full size model.

Stubby-Shallow 33” D ovens are stackable (three-high) and feature ceramic hearth decks. Heat control damper allows operator to adjust top and bottom heat for perfect bake results. 680°F (343°C) thermostats standard.

550°F (288°C) bake thermostats and/or steel decks available at N/C, please specify when ordering.
Natural or LP gas available.

Legs and flue included at N/C.
Casters optional.

FOB Bakers Pride Dock,
Freight Class 77.5.




GAS NAT or LP

## Stubby-Shallow Depth 8” Deck Heights Gas Deck Ovens

| Model | Part Number | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| 151 | 4N-151-F-N | NAT | 48,000 (14.06) | 1 | 1 | 36 x 24 1/2 (914 x 622) | 48” x 55.25” x 33” (1219 x 1403 x 838) | 650 (343) | 820 (372) | $30,559 |
| 151 | 4N-151-F-L | LP | 48,000 (14.06) | 1 | 1 | 36 x 24 1/2 (914 x 622) | 48” x 55.25” x 33” (1219 x 1397 x 838) | 650 (343) | 820 (372) | $30,559 |
| 152 | 4N-151-F-N | NAT | 96,000 (28.12) | 2 | 2 | 36 x 24 1/2 (914 x 622) | 48” x 66.5” x 33” (1219 x 1689 x 838) | 650 (343) | 1508 (684) | $61,118 |
| 152 | 4N-151-F-L | LP | 96,000 (28.12) | 2 | 2 | 36 x 24 1/2 (914 x 622) | 48” x 66.5” x 33” (1219 x 1689 x 838) | 650 (343) | 1508 (684) | $61,118 |
| 153 | 4N-151-F-N | NAT | 144,000 (42.19) | 3 | 3 | 36 x 24 1/2 (914 x 622) | 48” x 81.75” x 33” (1219 x 2076 x 838) | 650 (343) | 2200 (1087) | $91.677 |
| 153 | 4N-151-F-L | LP | 144,000 (42.19) | 3 | 3 | 36 x 24 1/2 (914 x 622) | 48” x 81.75” x 33” (1219 x 2076 x 838) | 650 (343) | 2200 (1087) | $91,677 |
| 3151 | 4N-3151-F-N | NAT | 70,000 (20.50) | 1 | 1 | 45 x 24 1/2 (1143 x 622) | 57” x 55.25” x 33” (1448 x 1403 x 838) | 650 (343) | 958 (434) | $36,435 |
| 3151 | 4N-3151-F-L | LP | 70,000 (20.50) | 1 | 1 | 45 x 24 1/2 (1143 x 622) | 57” x 55.25” x 33” (1448 x 1403 x 838) | 650 (343) | 958 (434) | $36,435 |
| 3152 | 4N-3151-F-N | NAT | 140,000 (41.00) | 2 | 2 | 45 x 24 1/2 (1143 x 622) | 57” x 66.5” x 33” (1448 x 1689 x 838) | 650 (343) | 1787 (810) | $72,870 |
| 3152 | 4N-3151-F-L | LP | 140,000 (41.00) | 2 | 2 | 45 x 24 1/2 (1143 x 622) | 57” x 66.5” x 33” (1448 x 1689 x 838) | 650 (343) | 1787 (810) | $72,870 |
| 3153 | 4N-3151-F-N | NAT | 210,000 (61.50) | 3 | 3 | 45 x 24 1/2 (1143 x 622) | 57” x 81.75” x 33” (1448 x 2076 x 838) | 650 (343) | 2620 (1188) | $109,305 |
| 3153 | 4N-3151-F-L | LP | 210,000 (61.50) | 3 | 3 | 45 x 24 1/2 (1143 x 622) | 57” x 81.75” x 33” (1448 x 2076 x 838) | 650 (343) | 2620 (1188) | $109,305 |
| 4151 | 4N-4151-F-N | NAT | 70,000 (20.50) | 1 | 1 | 54 x 24 1/2 (1372 x 622) | 66” x 55.25” x 33” (1676 x 1403 x 838) | 650 (343) | 1093 (496) | $39,371 |
| 4151 | 4N-4151-F-L | LP | 70,000 (20.50) | 1 | 1 | 54 x 24 1/2 (1372 x 622) | 66” x 55.25” x 33” (1676 x 1403 x 838) | 650 (343) | 1093 (496) | $39,371 |
| 4152 | 4N-4151-F-N | NAT | 140,000 (41.00) | 2 | 2 | 54 x 24 1/2 (1372 x 622) | 66” x 66.5” x 33” (1676 x 1689 x 838) | 650 (343) | 2050 (933) | $78,742 |
| 4152 | 4N-4151-F-L | LP | 140,000 (41.00) | 2 | 2 | 54 x 24 1/2 (1372 x 622) | 66” x 66.5” x 33” (1676 x 1689 x 838) | 650 (343) | 2050 (933) | $78,742 |
| 4153 | 4N-4151-F-N | NAT | 210,000 (61.50) | 3 | 3 | 54 x 24 1/2 (1372 x 622) | 66” x 81.75” x 33” (1676 x 2076 x 838) | 650 (343) | 3024 (1372) | $118,113 |
| 4153 | 4N-4151-F-L | LP | 210,000 (61.50) | 3 | 3 | 54 x 24 1/2 (1372 x 622) | 66” x 81.75” x 33” (1676 x 2076 x 838) | 650 (343) | 3024 (1372) | $118,113 |

* Height includes 30” (762 mm) standard legs on models 151, 3151 and 4151. * Height includes 16” (406 mm) standard legs on models 152, 3152 and 4152.
* Height includes 6” (152 mm) standard legs on models 153, 3153 and 4153. Shipping weight includes decks and legs.

# Convection Flo 8” Deck Heights Gas Deck Ovens

Our unique natural-convection style heat circulation system eliminates the need for fans or blower systems. The Convection Flo Series features a parallel burner for uniform heat and a heat control damper for top and bottom heat control and consistent results.

All stainless steel exteriors and ceramic hearth decks standard. 550°F (288°C) bake thermostats and steel decks are available N/C, please specify when ordering. Natural or LP gas. Legs and flue are included at N/C. Lightstone Decks and casters available as options. FOB Bakers Pride Dock, Freight Class 77.5.

GAS NAT or LP




251

NATURAL CONVECTION-STYLE HEAT CIRCULATION

## 8” Deck Heights Gas Convection Flo Deck Ovens

| Model | Part Number | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| 251 | 4N-251-F-N | NAT | 60,000 (17.58) | 1 | 1 | 36 x 34 1/2 (914 x 876) | 48” x 55.25” x 43” (1219 x 1403 x 1092) | 650 (343) | 943 (428) | $30,559 |
| 251 | 4N-251-F-L | LP | 60,000 (17.58) | 1 | 1 | 36 x 34 1/2 (914 x 876) | 48” x 55.25” x 43” (1219 x 1403 x 1092) | 650 (343) | 943 (428) | $30,559 |
| 252 | 4N-251-F-N | NAT | 120,000 (35.16) | 2 | 2 | 36 x 34 1/2 (914 x 876) | 48” x 66.5” x 43” (1219 x 1689 x 1092) | 650 (343) | 1772 (804) | $61,118 |
| 252 | 4N-251-F-L | LP | 120,000 (35.16) | 2 | 2 | 36 x 34 1/2 (914 x 876) | 48” x 66.5” x 43” (1219 x 1689 x 1092) | 650 (343) | 1772 (804) | $61,118 |
| 253 | 4N-251-F-N | NAT | 180,000 (52.80) | 3 | 3 | 36 x 34 1/2 (914 x 876) | 48” x 81.75” x 43” (1219 x 2076 x 1092) | 650 (343) | 2715 (1232) | $91,677 |
| 253 | 4N-251-F-L | LP | 180,000 (52.80) | 3 | 3 | 36 x 34 1/2 (914 x 876) | 48” x 81.75” x 43” (1219 x 2076 x 1092) | 650 (343) | 2715 (1232) | $91,677 |
| 351 | 4N-351-F-N | NAT | 70,000 (20.50) | 1 | 1 | 45 x 34 1/2 (1143 x 876) | 57” x 55.25” x 43” (1219 x 1403 x 1092) | 650 (343) | 1087 (493) | $36,435 |
| 351 | 4N-351-F-L | LP | 70,000 (20.50) | 1 | 1 | 45 x 34 1/2 (1143 x 876) | 57” x 55.25” x 43” (1448 x 1403 x 1092) | 650 (343) | 1087 (493) | $36,435 |
| 352 | 4N-351-F-N | NAT | 140,000 (41.00) | 2 | 2 | 45 x 34 1/2 (1143 x 876) | 57” x 66.5” x 43” (1448 x 1689 x 1092) | 650 (343) | 2060 (934) | $72,870 |
| 352 | 4N-351-F-L | LP | 140,000 (41.00) | 2 | 2 | 45 x 34 1/2 (1143 x 876) | 57” x 66.5” x 43” (1448 x 1689 x 1092 | 650 (343) | 2060 (934) | $72,870 |
| 353 | 4N-351-F-N | NAT | 210,000 (61.50) | 3 | 3 | 45 x 34 1/2 (1143 x 876) | 57” x 81.75” x 43” (1448 x 2076 x 1092) | 650 (343) | 3033 (1376) | $109,305 |
| 353 | 4N-351-F-L | LP | 210,000 (61.50) | 3 | 3 | 45 x 34 1/2 (1143 x 876) | 57” x 81.75” x 43” (1448 x 2076 x 1092) | 650 (343) | 3033 (1376) | $109,305 |
| 451 | 4N-451-F-N | NAT | 80,000 (23.44) | 1 | 1 | 54 x 34 1/2 (1372 x 876) | 66” x 55.25” x 43” (1676 x 1403 x 1092) | 650 (343) | 1259 (571) | $38,647 |
| 451 | 4N-451-F-L | LP | 80,000 (23.44) | 1 | 1 | 54 x 34 1/2 (1372 x 876) | 66” x 55.25” x 43” (1676 x 1403 x 1092) | 650 (343) | 1259 (571) | $38,647 |
| 452 | 4N-451-F-N | NAT | 160,000 (46.88) | 2 | 2 | 54 x 34 1/2 (1372 x 876) | 66” x 66.5” x 43” (1676 x 1689 x 1092) | 650 (343) | 2294 (1041) | $77,294 |
| 452 | 4N-451-F-L | LP | 160,000 (46.88) | 2 | 2 | 54 x 34 1/2 (1372 x 876) | 66” x 66.5” x 43” (1676 x 1689 x 1092) | 650 (343) | 2294 (1041) | $77,294 |
| 453 | 4N-451-F-N | NAT | 240,000 (70.20) | 3 | 3 | 54 x 34 1/2 (1372 x 876) | 66” x 81.75” x 43” (1676 x 2076 x 1092) | 650 (343) | 3327 (1510) | $115,941 |
| 453 | 4N-451-F-L | LP | 240,000 (70.20) | 3 | 3 | 54 x 34 1/2 (1372 x 876) | 66” x 81.75” x 43” (1676 x 2076 x 1092) | 650 (343) | 3327 (1510) | $115,941 |

* Height includes 30” (762 mm) standard legs on models 251, 351, and 451.
* Height includes 6” (152 mm) standard legs on models 253, 353 and 453.
* Height includes 16” (406 mm) standard legs on models 252, 352, and 452.
Shipping weight includes decks and legs.

# Y-600 Series - 8" Deck Heights Gas Deck Ovens

## Best Selling Deck Ovens in the World!



Deck/Pizza
Y-600

BEST SELLING

GAS NAT or LP

The Y-600 is the best selling deck oven/pizza oven in the world! Designed for high volume, quality pizza baking, Y-600 deck pizza ovens feature Fibrament™ decks and unique microslide top & bottom heat controls.

Y-600 models have 120,000 BTUH per deck and may be stacked two-high or as a lower-deck to our IL Forno Classico FC-616. Stainless steel exteriors standard. Natural or LP gas. Legs and flue included at N/C.

FOB Bakers Pride, Freight Class 77.5.

### Y-600 Series - 8" Deck Heights Gas Deck Ovens

| Model | Part Number | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| Y-600 | 4N-Y6S-FSN | NAT | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 55" x 43" (1981 x 1397 x 1092) | 650 (343) | 1338 (607) | $40,325 |
| Y-600 | 4N-Y6S-FSL | LP | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 55" x 43" (1981 x 1397 x 1092) | 650 (343) | 1338 (607) | $40,325 |
| Y-602 | 4N-Y6S-FSN | NAT | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 66" x 43" (1981 x 1676 x 1092) | 650 (343) | 2676 (1214) | $80,650 |
| Y-602 | 4N-Y6S-FSL | LP | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 66" x 43" (1981 x 1676 x 1092) | 650 (343) | 2676 (1214) | $80,650 |
| Y-600BL | 4N-Y6B-FSN | NAT | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 55" x 43" (1981 x 1397 x 1092) | 650 (343) | 1585 (626) | $40,811 |
| Y-600BL | 4N-Y6B-FSL | LP | 120,000 (35.15) | 1 | 1 | 60 x 36 (1524 x 914) | 78" x 55" x 43" (1981 x 1397 x 1092) | 650 (343) | 1585 (626) | $40,811 |
| Y-602BL | 4N-Y6B-FSN | NAT | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 66" x 43" (1981 x 1676 x 1092) | 650 (343) | 3041 (1264) | $81,622 |
| Y-602BL | 4N-Y6B-FSL | LP | 240,000 (70.30) | 2 | 2 | 60 x 36 (1524 x 914) | 78" x 66" x 43" (1981 x 1676 x 1092) | 650 (343) | 3041 (1264) | $81,622 |

* Height includes 30" (762 mm) standard legs on Y-600. * Height includes 16" (406 mm) standard legs on Y-602. Shipping weight includes decks and legs



Deck/Pizza
Y-602



**video:** Chef Frank's Y-Series overview
https://youtu.be/n0znWHcFgiQ

# Y-800 Series - 8" Deck Height Gas Deck Ovens

Bakers Pride Y-800 deck/pizza ovens are designed for high volume, quality pizza baking, they feature Fibrament™ hearth decks and unique microslide top & bottom heat controls.

Y-800 models feature 120,000 BTUH per deck and may be stacked two-high or, as a lower-deck to our IL Forno Classico FC-816. Stainless steel exteriors standard.

Natural or LP gas. Legs and flue included at N/C.
FOB Bakers Pride Dock, Freight Class 77.5.



NSF ETL Intertek

GAS NAT or LP

Deck/Pizza
Y-800

## Y-800 Series - 8" Deck Height Gas Deck Ovens

| Model | Part Number | Gas | BTUH (KW) | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| Y-800 | 4N-Y8S-FSN | NAT | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 55" x 51" (2134 x 1397 x 1295) | 650 (343) | 1542 (700) | $44,917 |
| Y-800 | 4N-Y8S-FSL | LP | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 55" x 51" (2134 x 1397 x 1295) | 650 (343) | 1542 (700) | $44,917 |
| Y-802 | 4N-Y8S-FSN | NAT | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 66" x 51" (2134 x 1676 x 1295) | 650 (343) | 3084 (1397) | $89,834 |
| Y-802 | 4N-Y8S-FSL | LP | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 66" x 51" (2134 x 1676 x 1295) | 650 (343) | 3084 (1397) | $89,834 |
| Y-800BL | 4N-Y8B-FSN | NAT | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 55" x 51" (2134 x 1397 x 1295) | 650 (343) | 1804 (726) | $48,225 |
| Y-800BL | 4N-Y8B-FSL | LP | 120,000 (35.15) | 1 | 1 | 66 x 44 (1676 x 1118) | 84" x 55" x 51" (2134 x 1397 x 1295) | 650 (343) | 1804 (726) | $48,225 |
| Y-802BL | 4N-Y8B-FSN | NAT | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 66" x 51" (2134 x 1676 x 1295) | 650 (343) | 3485 (1397) | $96,450 |
| Y-802BL | 4N-Y8B-FSL | LP | 240,000 (70.30) | 2 | 2 | 66 x 44 (1676 x 1118) | 84" x 66" x 51" (2134 x 1676 x 1295) | 650 (343) | 3485 (1397) | $96,450 |

Height includes 30" (762 mm) standard legs on Y-800. * Height includes 16" (406 mm) standard legs on Y-802. Shipping weight includes decks and legs.



Deck/Pizza
Y-802



# EP Series - 7" Deck Height Electric Deck Ovens - Deck: 38"W x 36"D

Bakers Pride® EP Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". These EP models feature infinite top and bottom heat controls for uniform and consistent temperatures.

With a 7" deck height, these electric ovens may be mixed or matched for pizza and baking applications while they deliver perfectly balanced results.

**EP Series** feature **ceramic hearth decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.




ELEC. DECK/PIZZA
EP-2-8-3836

**57**" WIDE DECK MODELS AVAILABLE, LISTED ON NEXT PAGE

## 7" PIZZA

## 7" Deck Height - PIZZA OVENS - EP Series, Electric (Deck Size: 38" W x 36" D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| EP-1-8-3836 | 4N-EP8C38-2 | 208V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55" x 54" x 43" (1397 x 1372 x 1092) | 650 (343) | 600 (273) | $33,214 |
| EP-1-8-3836 | 4N-EP8C38-3 | 208, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55" x 54" x 43" (1397 x 1372 x 1092) | 650 (343) | 600 (273) | $33,214 |
| EP-1-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55" x 54" x 43" (1397 x 1372 x 1092) | 650 (343) | 600 (273) | $33,214 |
| EP-1-8-3836 | 4N-EP8C38-5 | 220/240V, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55" x 54" x 43" (1397 x 1372 x 1092) | 650 (343) | 600 (273) | $33,214 |
| EP-2-8-3836 | 4N-EP8C38-2 | 208V, 1PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1200 (546) | $66,428 |
| EP-2-8-3836 | 4N-EP8C38-3 | 208V, 3PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1200 (546) | $66,248 |
| EP-2-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1200 (546) | $66,248 |
| EP-2-8-3836 | 4N-EP8C38-5 | 220-240V, 3Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1200 (546) | $66,248 |
| EP-3-8-3836 | 4N-EP8C38-2 | 208V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1800 (819) | $99,642 |
| EP-3-8-3836 | 4N-EP8C38-3 | 208V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1800 (819) | $99,642 |
| EP-3-8-3836 | 4N-EP8C38-4 | 220/240V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1800 (819) | $99,642 |
| EP-3-8-3836 | 4N-EP8C38-5 | 220/240V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55" x 66" x 43" (1397 x 1676 x 1092) | 650 (343) | 1800 (819) | $99,642 |

* Height includes 36" (914 mm) standard legs on single decks.
* Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
* Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
* Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
* Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.

Shipping weight includes decks and legs. EP 7" Pizza Models include ceramic decks.

# EP Series - 7” Deck Height Electric Deck Ovens - Deck: 57”W x 36”D

Bakers Pride® EP Series electric deck ovens feature “U” shaped elements, top & bottom, spaced every 9 1/2”. These EP models feature infinite top and bottom heat controls for uniform and consistent temperatures.

With a 7” deck height, these electric ovens may be mixed or matched for pizza and baking applications while they deliver perfectly balanced results.

**EP Series feature ceramic hearth decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



Elec. Deck/Pizza
EP-3-8-5736

## 7” PIZZA

**38”** WIDE DECK MODELS AVAILABLE, MODELS LISTED ON PREVIOUS PAGE

### 7” Deck Height - PIZZA OVENS - EP Series, Electric (Deck Size: 57” W x 36” D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| EP-1-8-5736 | 4N-EP8C57-2 | 208V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 56” x 43” (1880 x 1422 x 1092) | 650 (343) | 750 (341) | $44,398 |
| EP-1-8-5736 | 4N-EP8C57-3 | 208V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 56” x 43” (1880 x 1422 x 1092) | 650 (343) | 750 (341) | $44,398 |
| EP-1-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 56” x 43” (1880 x 1422 x 1092) | 650 (343) | 750 (341) | $44,398 |
| EP-1-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 56” x 43” (1880 x 1422 x 1092) | 650 (343) | 750 (341) | $44,398 |
| EP-2-8-5736 | 4N-EP8C57-2 | 208V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 1500 (682) | $88,796 |
| EP-2-8-5736 | 4N-EP8C57-3 | 208V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 1500 (682) | $88,796 |
| EP-2-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 1500 (682) | $88,796 |
| EP-2-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 1500 (682) | $88,796 |
| EP-3-8-5736 | 4N-EP8C57-2 | 208V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 2250 (1023) | $133,194 |
| EP-3-8-5736 | 4N-EP8C57-3 | 208V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 2250 (1023) | $133,194 |
| EP-3-8-5736 | 4N-EP8C57-4 | 220/240V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 2250 (1023) | $133,194 |
| EP-3-8-5736 | 4N-EP8C57-5 | 220/240V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 66” x 43” (1880 x 1676 x 1092) | 650 (343) | 2250 (1023) | $133,194 |

* Height includes 36” (914 mm) standard legs on single decks.
* Height includes 30” (762 mm) standard legs on double decks with 8” deck heights.
* Height includes 24” (610mm) standard legs on double decks with 12” deck heights.
* Height includes 12” (305 mm) standard legs on triple decks with 8” deck heights.
* Height includes 6” (152 mm) standard legs on triple decks with 12” deck heights.

Shipping Class #85 — Shipping weight includes decks and legs. EP Pizza Models include ceramic decks

# EB Series - 8” Deck Height Electric Deck Ovens - Deck: 38”W x 36”D

Bakers Pride® EB Series electric deck ovens feature “U” shaped elements, top & bottom, spaced every 9 1/2”. EB models feature infinite top and bottom heat controls for uniform & consistent temperatures. With an 8” deck height, these electric ovens may be mixed or matched for baking and pizza applications while they deliver perfectly balanced results.

**EB Series feature standard steel decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.



Elec. Deck/Pizza
EB-1-8-3836

**57**” WIDE DECK MODELS AVAILABLE, LISTED ON NEXT PAGE

## 8” BAKING

### 8” Deck Height - BAKING OVENS - EB Series, Electric (Deck Size: 38” W x 36” D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| EB-1-8-3836 | 4N-EB8S38-2 | 208V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 56” x 43” (1397 x 1422 x 1092) | 550 (288) | 600 (273) | $33,577 |
| EB-1-8-3836 | 4N-EB8S38-3 | 208, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 56” x 43” (1397 x 1422 x 1092) | 550 (288) | 600 (273) | $33,577 |
| EB-1-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 56” x 43” (1397 x 1422 x 1092) | 550 (288) | 600 (273) | $33,577 |
| EB-1-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 56” x 43” (1397 x 1422 x 1092) | 550 (288) | 600 (273) | $33,577 |
| EB-2-8-3836 | 4N-EB8S38-2 | 208V, 1PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1200 (546) | $67,154 |
| EB-2-8-3836 | 4N-EB8S38-3 | 208V, 3PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1200 (546) | $67,154 |
| EB-2-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1200 (546) | $67,154 |
| EB-2-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1200 (546) | $67,154 |
| EB-3-8-3836 | 4N-EB8S38-2 | 208V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1800 (819) | $100,731 |
| EB-3-8-3836 | 4N-EB8S38-3 | 208V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1800 (819) | $100,731 |
| EB-3-8-3836 | 4N-EB8S38-4 | 220/240V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1800 (819) | $100,731 |
| EB-3-8-3836 | 4N-EB8S38-5 | 220/240V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 66” x 43” (1397 x 1676 x 1092) | 550 (288) | 1800 (819) | $100,731 |

* Height includes 36” (914 mm) standard legs on single decks.
* Height includes 30” (762 mm) standard legs on double decks with 8” deck heights.
* Height includes 24” (610 mm) standard legs on double decks with 12” deck heights.
* Height includes 12” (305 mm) standard legs on triple decks with 8” deck heights.
* Height includes 6” (152 mm) standard legs on triple decks with 12” deck heights.

Shipping weight includes decks and legs. EB Bake models include steel decks.



Elec.
Deck/Pizza
EB-3-8-5736

# EB Series - 8" Deck Height Electric Deck Ovens - Deck: 57"W x 36"D

Bakers Pride® EB Series electric deck ovens feature "U" shaped elements, top & bottom, spaced every 9 1/2". EB models feature infinite top and bottom heat controls for uniform and consistent temperatures. With an 8" deck height, these electric ovens may be mixed or matched for baking and pizza applications while they deliver perfectly balanced results.

**EB Series** feature **standard steel decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.




ELEC. DECK/PIZZA
EB-2-8-3836

**38"** WIDE DECK MODELS AVAILABLE, MODELS LISTED ON PREVIOUS PAGE

## 8" BAKING

### 8" Deck Height - BAKING OVENS - EB Series, Electric (Deck Size: 57" W x 36" D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| EB-1-8-5736 | 4N-EB8S57-2 | 208V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74" x 56" x 43" (1880 x 1422 x 1092) | 550 (288) | 750 (341) | $45,988 |
| EB-1-8-5736 | 4N-EB8S57-3 | 208V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74" x 56" x 43" (1880 x 1422 x 1092) | 550 (288) | 750 (341) | $45,988 |
| EB-1-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74" x 56" x 43" (1880 x 1422 x 1092) | 550 (288) | 750 (341) | $45,988 |
| EB-1-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74" x 56" x 43" (1880 x 1422 x 1092) | 550 (288) | 750 (341) | $45,988 |
| EB-2-8-5736 | 4N-EB8S57-2 | 208V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 1500 (682) | $91,976 |
| EB-2-8-5736 | 4N-EB8S57-3 | 208V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 1500 (682) | $91,976 |
| EB-2-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 1500 (682) | $91,976 |
| EB-2-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 1500 (682) | $91,976 |
| EB-3-8-5736 | 4N-EB8S57-2 | 208V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 2250 (1023 ) | $137,964 |
| EB-3-8-5736 | 4N-EB8S57-3 | 208V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 2250 (1023 ) | $137,964 |
| EB-3-8-5736 | 4N-EB8S57-4 | 220/240V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 2250 (1023 ) | $137,964 |
| EB-3-8-5736 | 4N-EB8S57-5 | 220/240V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74" x 66" x 43" (1880 x 1676 x 1092) | 550 (288) | 2250 (1023 ) | $137,964 |

* Height includes 36" (914 mm) standard legs on single decks.
* Height includes 30" (762 mm) standard legs on double decks with 8" deck heights.
* Height includes 24" (610 mm) standard legs on double decks with 12" deck heights.
* Height includes 12" (305 mm) standard legs on triple decks with 8" deck heights.
* Height includes 6" (152 mm) standard legs on triple decks with 12" deck heights.
Shipping weight includes decks and legs. EB Bake models include steel decks.

# ER Series - 12” Deck Height Electric Deck Ovens - Deck: 38”W x 36”D

Bakers Pride® ER Series electric deck ovens feature “U” shaped elements, top & bottom, spaced every 9 1/2”. ER models feature infinite top and bottom heat controls for uniform and consistent temperatures. With a larger 12” deck height, these electric ovens may be mixed or matched for baking & roasting applications while they deliver perfectly balanced results.

**ER Series** feature **standard steel decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.




Elec. Deck/Pizza
ER-1-12-5736

**57”** WIDE DECK MODELS AVAILABLE, LISTED ON NEXT PAGE

## 12” BAKING & ROASTING

### 12” Deck Height - BAKING & ROASTING OVENS - ER Series, Electric (Deck Size: 38” W x 36” D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| ER-1-12-3836 | 4N-ER12S38-2 | 208V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 60” x 43” (1397 x 1524 x 1092) | 550 (288) | 700 (318) | $38,991 |
| ER-1-12-3836 | 4N-ER12S38-3 | 208, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 60” x 43” (1397 x 1524 x 1092) | 550 (288) | 700 (318) | $38,991 |
| ER-1-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 60” x 43” (1397 x 1524 x 1092) | 550 (288) | 700 (318) | $38,991 |
| ER-1-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph, 8,000W | 1 | 1 | 38 x 36 (965 x 914) | 55” x 60” x 43” (1397 x 1524 x 1092) | 550 (288) | 700 (318) | $38,991 |
| ER-2-12-3836 | 4N-ER12S38-2 | 208V, 1PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 68” x 43” (1397 x 1727 x 1092) | 550 (288) | 1400 (636) | $77,982 |
| ER-2-12-3836 | 4N-ER12S38-3 | 208V, 3PH,16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 68” x 43” (1397 x 1727 x 1092) | 550 (288) | 1400 (636) | $77,982 |
| ER-2-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 68” x 43” (1397 x 1727 x 1092) | 550 (288) | 1400 (636) | $77,982 |
| ER-2-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph, 16,000W | 2 | 2 | 38 x 36 (965 x 914) | 55” x 68” x 43” (1397 x 1727 x 1092) | 550 (288) | 1400 (636) | $77,982 |
| ER-3-12-3836 | 4N-ER12S38-2 | 208V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 72” x 43” (1397 x 1829 x 1092) | 550 (288) | 2100 (954) | $116,973 |
| ER-3-12-3836 | 4N-ER12S38-3 | 208V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 72” x 43” (1397 x 1829 x 1092) | 550 (288) | 2100 (954) | $116,973 |
| ER-3-12-3836 | 4N-ER12S38-4 | 220/240V, 1Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 72” x 43” (1397 x 1829 x 1092) | 550 (288) | 2100 (954) | $116,973 |
| ER-3-12-3836 | 4N-ER12S38-5 | 220/240V, 3Ph, 24,000W | 3 | 3 | 38 x 36 (965 x 914) | 55” x 72” x 43” (1397 x 1829 x 1092) | 550 (288) | 2100 (954) | $116,973 |

* Height includes 36” (914 mm) standard legs on single decks.
* Height includes 30” (762 mm) standard legs on double decks with 8” deck heights.
* Height includes 24” (610 mm) standard legs on double decks with 12” deck heights.
* Height includes 12” (305 mm) standard legs on triple decks with 8” deck heights.
* Height includes 6” (152 mm) standard legs on triple decks with 12” deck heights.
Shipping weight includes decks and legs. ER Bake & Roast Models include steel decks.

# ER Series - 12” Deck Height Electric Deck Ovens - Deck: 57”W x 36”D

Bakers Pride® ER Series electric deck ovens feature “U” shaped elements, top & bottom, spaced every 9 1/2”. ER models feature infinite top and bottom heat controls for uniform and consistent temperatures. With larger 12” deck height, these electric ovens may be mixed or matched for baking & roasting applications while they deliver perfectly balanced results.

**ER Series** feature **standard steel decks**

Standard and international voltages available. 1Ø or 3Ø available. Casters available. FOB Bakers Pride Dock, Freight Class 77.5.




Elec. Deck/Pizza
ER-2-12-5736

## 12” BAKING & ROASTING

### 12” Deck Height - BAKING & ROASTING OVENS - ER Series, Electric (Deck Size: 57” W x 36” D)

| Model | Part Number | Electrical Volts, Phase, W | Decks | Chambers | Deck Size W x D inches (mm) | Dimensions* W x H x D inches (mm) | Thermostat Range F° (C°) | Ship Wt. lb (kg) | Price |
|---|---|---|---|---|---|---|---|---|---|
| ER-1-12-5736 | 4N-ER12S57-2 | 208V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 60” x 43” (1880 x 1524 x 1092) | 550 (288) | 700 (318) | $53,290 |
| ER-1-12-5736 | 4N-ER12S57-3 | 208V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 60” x 43” (1880 x 1524 x 1092) | 550 (288) | 700 (318) | $53,290 |
| ER-1-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 60” x 43” (1880 x 1524 x 1092) | 550 (288) | 700 (318) | $53,290 |
| ER-1-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph, 12,000W | 1 | 1 | 57 x 36 (1448 x 914) | 74” x 60” x 43” (1880 x 1524 x 1092) | 550 (288) | 700 (318) | $53,290 |
| ER-2-12-5736 | 4N-ER12S57-2 | 208V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 68” x 43” (1880 x 1727 x 1092) | 550 (288) | 1400 (636) | $106,580 |
| ER-2-12-5736 | 4N-ER12S57-3 | 208V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 68” x 43” (1880 x 1727 x 1092) | 550 (288) | 1400 (636) | $106,580 |
| ER-2-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 68” x 43” (1880 x 1727 x 1092) | 550 (288) | 1400 (636) | $106,580 |
| ER-2-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph, 24,000W | 2 | 2 | 57 x 36 (1448 x 914) | 74” x 68” x 43” (1880 x 1727 x 1092) | 550 (288) | 1400 (636) | $106,580 |
| ER-3-12-5736 | 4N-ER12S57-2 | 208V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 72” x 43” (1880 x 1829 x 1092) | 550 (288) | 2100 (953) | $159,870 |
| ER-3-12-5736 | 4N-ER12S57-3 | 208V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 72” x 43” (1880 x 1829 x 1092) | 550 (288) | 2100 (953) | $159,870 |
| ER-3-12-5736 | 4N-ER12S57-4 | 220/240V, 1Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 72” x 43” (1880 x 1829 x 1092) | 550 (288) | 2100 (953) | $159,870 |
| ER-3-12-5736 | 4N-ER12S57-5 | 220/240V, 3Ph, 36,000W | 3 | 3 | 57 x 36 (1448 x 914) | 74” x 72” x 43” (1880 x 1829 x 1092) | 550 (288) | 2100 (953) | $159,870 |

* Height includes 36” (914 mm) standard legs on single decks.
* Height includes 30” (762 mm) standard legs on double decks with 8” deck heights.
* Height includes 24” (610 mm) standard legs on double decks with 12” deck heights.
* Height includes 12” (305 mm) standard legs on triple decks with 8” deck heights.
* Height includes 6” (152 mm) standard legs on triple decks with 12” deck heights.

Shipping weight includes decks and legs. ER Bake & Roast Models include steel decks.

**38**” WIDE DECK MODELS AVAILABLE, MODELS LISTED ON PREVIOUS PAGE

# Deck Oven/IL Forno
# ACCESSORIES & OPTIONS

## Deck Oven Accessories & Options

| Part Number | Description | | Price |
|---|---|---|---|
| R3002Y | Direct Vent Flue | Gas Models Only | $694 |
| Contact CC | Automatic Oven Starter | Gas Models only – Order 1 per deck – Comes with 120V plug | $1,911 |
| Contact CC | Side Mounted Controls | Specify when ordering – DS-805, Y-600, Y-800 and IL Forno Only | Contact CC |
| Contact CC | 5-Hour Timer | EB/ER-3836 and 5736 models only – n/a on EP models per deck | $1,054 |
| T5149X | Deck Brush & Scraper (T5149X) | 48" Long with wood handle | $488 |
| T5107Y | Deck Brush & Scraper (T5107Y) | 2" High for countertop ovens | $355 |
| A4770U | Natural Woodsmoke Essence Boxes | Stainless Steel wood chip box | $999 |

## IL Forno Accessories & Options

| Part Number | Description | | Price |
|---|---|---|---|
| A4770U | Natural Wood Smoke Essence Boxes | Each Box – Perforated stainless boxes | $999 |

## Deck Oven Leg Guide

| Notes | |
|---|---|
| Standard Heights | 6" (152mm); 12" (305mm); 16" (406mm); 24" (610mm); 30" (762mm); 36" (914mm) |
| Standard Legs | Standard legs when purchased separately |
| NOTE: Standard height legs N/C when purchased with oven(s). Specify size when ordering. | |

## Legs & Casters for Deck Ovens

| Part Number | Casters/Legs | Price with oven/ without oven |
|---|---|---|
| LRGASOPT-02 | 6" Casters | $1,478 |
| S1019Y | 6" Legs | $0/$1,063 |
| S1089Y | 12" Legs w/Casters | $1,478 |
| S1018Y | 12" Legs | $0/$1,305 |
| S1119Y | 16" Legs w/Casters | $1,893 |
| S1003Y | 16" Legs | $0/$1,305 |
| S1251Y | 24" Legs | $0/$1,488 |
| S1120Y | 30" Legs w/Casters | $2,832 |
| S1004Y | 30" Legs | $0/$1,749 |
| S1407Y | 36" Legs w/Casters | $3,019 |

# Deck Oven
# REPLACEMENT DECKS | CORDIERITE

## Cordierite (Deck Oven) Replacement Decks

| Oven Model | Part Number | Each/Per Set | Price | Deck Thickness inches | Ceramic Decks Per Oven* | Deck Size inches | Single-piece Ship Weight lb (kg) | SET of Decks* Ship Weight lb (kg) |
|---|---|---|---|---|---|---|---|---|
| CORDIERITE DECK (FC-816, Y-800) | T1153Y | Each | $2,674 | 1 1/2 | 4 | 22 x 33 | 88 (30) | 260 (118) |
| CORDIERITE DECKS (FC-816, Y-800) | T1153X | Set (4) | $9,371 | | | | | |
| CORDIERITE DECK (FC-616, Y-600) | T1118Y | Each | $2,623 | 1 1/2 | 3 | 20 x 36 | 83 (41) | 270 (123) |
| CORDIERITE DECKS (FC-616, Y-600) | T1118X | Set 3 Each | $6,273 | | | | | |
| CORDIERITE DECK (FC-516) | T1187Y | Each | $2,388 | 1 1/2 | 4 | 18 x 24 | 64 (29) | 253 (115) |
| CORDIERITE DECKS (FC-516) | T1187X | Set 4 Each | $8,379 | | | | | |
| CORDIERITE DECK (251) | T1104Y | Each | $2,417 | 1 1/2 | 2 | 18 x 34 1/2 | 80 (36) | 160 (73) |
| CORDIERITE DECKS (251) | T1111X | Set 2 each | $3,689 | | | | | |
| CORDIERITE DECK (351) | T1105Y | Each | $2,545 | 1 1/2 | 2 | 22 1/2 x 34 1/2 | 104 (47) | 207 (94) |
| CORDIERITE DECKS (351) | T1112X | Set 2 each | $4,709 | | | | | |
| CORDIERITE DECK (451) | T1104Y | Each | $2,417 | 1 1/2 | 3 | 18 x 34 1/2 | 80 (36) | 240 (109) |
| CORDIERITE DECKS (451) | T1110X | Set 3 Each | $5,619 | | | | | |
| CORDIERITE DECK (151) | T1106Y | Each | $2,304 | 1 1/2 | 2 | 18 x 24 1/2 | 80 (36) | 160 (73) |
| CORDIERITE DECKS (151) | T1113X | Set 2 Each | $3,469 | | | | | |
| CORDIERITE DECK (3151) | T1158Y | Each | $2,277 | 1 1/2 | 2 | 22 1/2 x 24 1/2 | 104 (47) | 207 (94) |
| CORDIERITE DECKS (3151) | T1158X | Set 2 Each | $4,908 | | | | | |
| CORDIERITE DECK (4151) | T1106Y | Each | $2,304 | 1 1/2 | 3 | 18 x 24 1/2 | 80 (36) | 240 (109) |
| CORDIERITE DECKS (4151) | T1149X | Set 3 Each | $5,105 | | | | | |
| CORDIERITE DECK (E-3836) | T1232Y | Each | $1,858 | 1 | 2 | 19 x 36 | 60 (27) | 120 (55) |
| CORDIERITE DECKS (E-3836) | T1232X | Set 2 Each | $3,594 | | | | | |
| CORDIERITE DECK (E-5736) | T1232Y | Each | $1,858 | 1 | 3 | 19 x 36 | 60 (27) | 180 (82) |
| CORDIERITE DECKS (E-5736) | T1233X | Set 3 Each | $5,023 | | | | | |
| Freight Class 60. Cannot be sent UPS. | | | | | | | | |

# Deck Oven
# REPLACEMENT DECKS | LIGHTSTONE FIBRAMENT

| Lightstone Decks (Fibrament) | | | | |
|---|---|---|---|---|
| Model | Part Number | Each/Per Set | Price | Stones Per Oven |
| LIGHTSTONE Fibrament DECK (FC-816, Y-800) 1 ½" | T1337Y | Each | $2,921 | 4 |
| LIGHTSTONE Fibrament DECKS (FC-816, Y-800) 1 ½" | T1337X | Set of 4 | $11,681 | |
| LIGHTSTONE Fibrament DECK (FC-616, Y-600) 1 ½" | T1336Y | Each | $2,560 | 3 |
| LIGHTSTONE Fibrament DECKS (FC-616, Y-600) 1 ½" | T1336X | Set of 3 | $7,678 | |
| LIGHTSTONE Fibrament DECK (FC-516) | T1358Y | Each | $2,560 | 2 |
| LIGHTSTONE Fibrament DECKS (FC-516) | T1358U | Set of 2 | $5,119 | |
| LIGHTSTONE Fibrament DECK (Y-800) 2" | T1382W | Each | $2,921 | 5 |
| LIGHTSTONE Fibrament DECKS (Y-800) 2" | T1382X | Set of 4 | $14,602 | |
| LIGHTSTONE Fibrament DECK (Y-600) 2" | T1381Y | Each | $2,560 | 3 |
| LIGHTSTONE Fibrament DECKS (Y-600) 2" | T1381X | Set of 3 | $7,678 | |
| LIGHTSTONE Fibrament DECK (4151) | T1354Y | Each | $2,380 | 3 |
| LIGHTSTONE Fibrament DECKS (4151) | T1354X | Set of 3 | $7,138 | |
| LIGHTSTONE Fibrament DECK (251) 1.5" | T1355Y | Each | $2,380 | 2 |
| LIGHTSTONE Fibrament DECKS (251) 1.5" | T1355X | Set of 2 | $4,758 | |
| LIGHTSTONE Fibrament DECK (451) | T1355Y | Each | $2,380 | 3 |
| LIGHTSTONE Fibrament DECKS (451) | T1355U | Set of 3 | $7,136 | |
| LIGHTSTONE Fibrament DECK (351) | T1356Y | Each | $2,773 | 2 |
| LIGHTSTONE Fibrament DECKS (351) | T1356X | Set of 2 | $5,545 | |
| LIGHTSTONE Fibrament DECK (3151) | T1357Y | Set of 2 | $1,945 | 2 |
| LIGHTSTONE Fibrament DECKS (3151) | **T1357X** | Each | $3,889 | |
| LIGHTSTONE Fibrament DECK (151) | T1354Y | Each | $1,873 | 2 |
| LIGHTSTONE Fibrament DECKS (151) | call Customer Service | Set of 2 | $3,744 | |
| LIGHTSTONE Fibrament DECK (4151) | T1354Y | Each | $2,380 | 3 |
| LIGHTSTONE Fibrament DECKS (4151) | T1354X | Set of 3 | $7,138 | |
| LIGHTSTONE Fibrament DECK (E-3836) | T1361Y | Each | $2,470 | 2 |
| LIGHTSTONE Fibrament DECKS (E-3836) | T1361U | Set of 2 | $4,940 | |
| LIGHTSTONE Fibrament DECK (E-5736) | T1361Y | Each | $2,470 | 3 |
| LIGHTSTONE Fibrament DECKS (E-5736) | T1361T | Set of 3 | $7,409 | |
| In lieu of Cordierite | | | | |
| Freight Class 60 | | | | |

# SGC GAS CONNECTORS
## STATIONARY EQUIPMENT

SGC Gas Connectors are type 304 Stainless Steel with a thick yellow PVC coating. Not for use with mobile equipment.

### SGC Gas Connectors – Stationary Equipment

| Model | Part Number | BTU Capacity | Inside Diameter inches (mm) | Length inches (mm) | Price |
|---|---|---|---|---|---|
| SGC-75 | 4N-SGC-75 | 225,000 | 3/4 (19) | 48 (1220) | $870 |
| SGC-100 | 4N-SGC-100 | 451,000 | 1 (25) | 48 (1220) | $1,242 |

ANSI NFPA

# MGC GAS CONNECTORS
## MOBILE EQUIPMENT

MGC Gas Connectors are type 304 Stainless Steel with a thick yellow PVC coating. Quick Disconnect, fusible link, restraining device, and hardware.

### MGC Gas Connectors – Mobile Equipment

| Model | Part Number | BTU Capacity | Inside Diameter inches (mm) | Length inches (mm) | Price |
|---|---|---|---|---|---|
| MGC-75 | 4N-MGC-75 | 180,000 | 3/4 (19) | 48 (1220) | $2,353 |
| MGC-100 | 4N-MGC-100 | 334,000 | 1 (25) | 48 (1220) | $2,743 |

ANSI NFPA

# EQUIPMENT STANDS

## HEAVY-DUTY EQUIPMENT STANDS with CASTERS

| Model | Width [in.] | Depth [in.] | Height [in.] | Ship weight [lbs] | Stand rated for [lbs] | Freight Class | Price |
|---|---|---|---|---|---|---|---|
| **STAND/HC-24** | 24 | 30 | 24 | 25 | 300 | 85 | $3,125 |
| **STAND/HC-36** | 36 | 30 | 24 | 68 | 400 | 85 | $3,501 |
| **STAND/HC-48** | 48 | 30 | 24 | 88 | 500 | 85 | $4,112 |
| **STAND/HC-60** | 60 | 30 | 24 | 105 | 600 | 85 | $4,806 |
| **STAND/HC-72** | 72 | 30 | 24 | 122 | 700 | 85 | $5,685 |
| **All prices F.O.B Smithville, TN** | | | | | | | |

# MAP/M.R.I.C.P. POLICY

## APW/Bakers Pride/Star Holdings Group
## (Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)

Minimum Advertised Price & Minimum Resale Internet Cart

### ***MINIMUM ADVERTISED PRICE*** (**MAP**) POLICY

**This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands**

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

### ***MINIMUM RESALE INTERNET CART PRICE*** (**MRICP**) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

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# continued MAP/M.R.I.C.P. POLICY

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

**The MRICP policy applies to the following Group Brands and Brand product segments**

| Brands in their Entirety | **Star** Categories | **Wells** Categories |
|---|---|---|
| **Bakers Pride** | **Holman** conveyor toasters | Drawer Warmers |
| **Lang** | (All Labeled Products) | Heated & Refrigerated Wells |
| **MagiKitch'n** | **Pro-Max** Panini's | (HT, H/RCP-Series) |
| | (PST, PGT, PSC, PGC-Series Products) | Dry Wells (MDW models) |
| | **Star** (RTW-Series Products) | All Ventless Products |
| | **Star-Max** (500 & 600-Series Products) | |
| | **Ultra-Max** (All Labeled Products) | |

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation**: The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation**: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

# WARRANTY 2023
# Bakers Pride

**LIMITED EQUIPMENT WARRANTY**

Baker's Pride (as well as its subsidiaries) warrants to the original purchaser of new Baker's Pride products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Bakers Pride and upon proper installation and start-up in accordance with the instructions supplied with each Bakers Pride unit. Bakers Pride obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Baker's Pride discretion have the parts replaced or repaired by Baker's Pride or a Baker's Pride authorized service agency.

**THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS**

Repairs performed under this warranty are to be performed by an Bakers Pride authorized service agency. Baker's Pride will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Baker's Pride-authorized service agency must be used. Baker's Pride will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

**CONTACT**

Should you require any assistance regarding the operation or maintenance of any Baker's Pride Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.
Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central
Telephone: **800-733-2203 Tech Service Option 2**
Email: TechService@partstown.com
www.bakerspride.com

**WARRANTY EXCLUSIONS**

**THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.**

Baker's Pride sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Baker's Pride is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Baker's Pride approval will void the warranty.
- Units exceeding one [1] year from original installation date.

**ADDITIONAL WARRANTIES**

- Specific/chain-specific equipment may have additional and/or extended warranties.

**The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.**

# INTERNATIONAL WARRANTY 2023
# Bakers Pride

## ORIGINAL EQUIPMENT WARRANTY
### INTERNATIONAL
**(Except U.S. and Canada)**

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

**STANDARD PRODUCT WARRANTY PERIOD**
**One (1) Year Limited Parts only**

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

**WARRANTY EXCLUSIONS**
**THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.**

STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

• Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.

• Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of surfaces.

• Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.

• Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.

• Labor charges for all removable and consumable parts.

• Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

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• Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.

• Any economic loss of business or profits

• Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, HOLMAN, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

**CONTACT**

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - mandatory
- Model number - mandatory
- Sales Acknowledgment/Confirmation or Invoice - mandatory
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info
- Pics/tech reports
- Any useful info

# Charbroilers

## Countertop Ovens

# Open-Flame Pizza Ovens

## Deck/Pizza Ovens

**Corporate Office**
Star Holdings Group
265 Hobson Street
Smithville, TN 37166

**bakerspride.com**