BAKERS PRIDE®



Bakers Pride Deck Ovens



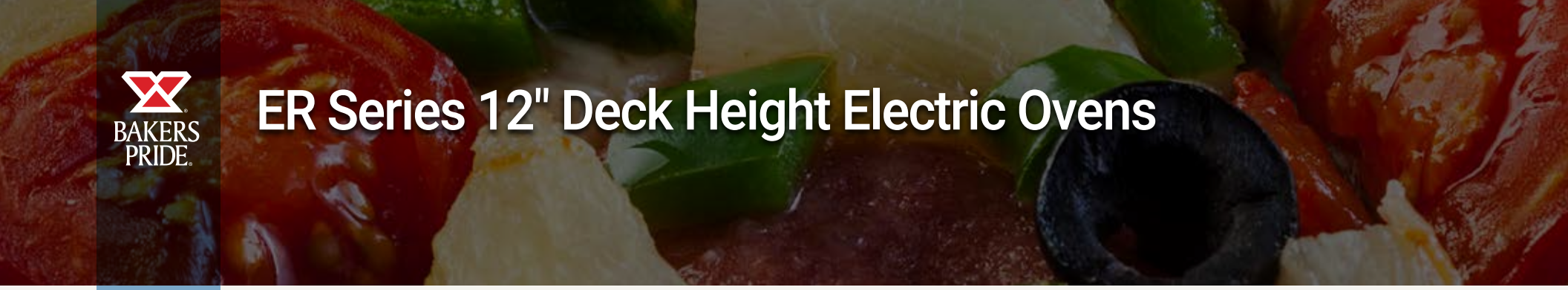
BAKERS PRIDE® FULL-SIZED OVENS ARE WORLD RENOWN FOR QUALITY, PERFORMANCE, AND HIGH VOLUME FOOD PRODUCTION.

WE CONTINUE TO DELIVER THE SAME HIGH QUALITY AND PERFORMANCE THAT OUR CUSTOMERS HAVE COME TO EXPECT: DURABLE CONSTRUCTION, EASY-TO-USE FEATURES, AND FAST COOKING. WITH BAKERS PRIDE DECK OVENS YOU WILL ENJOY CONSISTENTLY DELICIOUS RESULTS THAT KEEP CUSTOMERS COMING BACK FOR MORE.

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

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ER Series 12" Deck Height Electric Ovens

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

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



ER-1-12-3836

Deck Height: 12"

Deck Size: One 38” x 36” steel deck

Overall Size: 55” W x 58” H x 43” D



ER-2-12-3836

Deck Height: 12"

Deck Size: Two 38” x 36” steel decks

Overall Size: 55” W x 68” H x 43” D



ER-3-12-3836

Deck Height: 12"

Deck Size: Three 38” x 36” steel decks

Overall Size: 55” W x 72” H x 43” D

FEATURES

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





ER-1-12-5736

Deck Height: 12"

Deck Size: One 57” x 36” steel deck

Overall Size: 74” W x 58” H x 43” D



ER-2-12-5736

Deck Height: 12"

Deck Size: Two 57” x 36” steel deck

Overall Size: 74” W x 68” H x 43” D



ER-3-12-5736

Deck Height: 12"

Deck Size: Three 57” x 36” steel deck

Overall Size: 74” W x 72” H x 43” D

OPTIONS & ACCESSORIES

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

EB Series 8" Deck Height Electric Ovens

EB Superdeck Series 8” Deck Height, Electric Baking Ovens

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



EB-1-8-3836

Deck Height: 8"

Deck Size: One 38” x 36” steel deck

Overall Size: 55” W x 54” H x 43” D



EB-2-8-3836

Deck Height: 8"

Deck Size: Two 38” x 36” steel decks

Overall Size: 55” W x 66” H x 43” D



EB-3-8-3836

Deck Height: 8"

Deck Size: Three 38” x 36” steel decks

Overall Size: 55” W x 66” H x 43” D

FEATURES

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





EB-1-8-5736

Deck Height: 8"

Deck Size: One 57” x 36” steel deck

Overall Size: 74” W x 54” H x 43” D



EB-2-8-5736

Deck Height: 8"

Deck Size: Two 57” x 36” steel deck

Overall Size: 74” W x 66” H x 43” D



EB-3-8-5736

Deck Height: 8"

Deck Size: Three 57” x 36” steel deck

Overall Size: 74” W x 66” H x 43” D

OPTIONS & ACCESSORIES

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

EP Series 7" Deck Height Electric Ovens

EP Superdeck Series 7” Deck Height Electric Pizza Ovens

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



EP-1-8-3836

Deck Height: 7"

Deck Size: One 38” x 36” Cordierite deck

Overall Size: 55” W x 54” H x 43” D



EP-2-8-3836

Deck Height: 7"

Deck Size: Two 38” x 36” Cordierite decks

Overall Size: 55” W x 66” H x 43” D



EP-3-8-3836

Deck Height: 7"

Deck Size: Three 38” x 36” Cordierite decks

Overall Size: 55” W x 66” H x 43” D

FEATURES

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



OPTIONS & ACCESSORIES

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



EP-1-8-5736

Deck Height: 7"

Deck Size: One 57” x 36” Cordierite deck

Overall Size: 74” W x 54” H x 43” D



EP-2-8-5736

Deck Height: 7"

Deck Size: Two 57” x 36” Cordierite decks

Overall Size: 74” W x 66” H x 43” D



EP-3-8-5736

Deck Height: 7"

Deck Size: Three 57” x 36” Cordierite decks

Overall Size: 74” W x 66” H x 43” D

Superdeck Series 8" Deck Height Gas Ovens

Superdeck Series 8” Deck Height Gas Pizza Ovens

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



251

Deck Height: 8"

Deck Size: One 36” x 34.5” Cordierite deck

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



252

Deck Height: 8"

Deck Size: Two 36” x 34.5” Cordierite deck

Overall Size: 48” W x 66.5” H x 43” D



253

Deck Height: 8"

Deck Size: Three 36” x 34.5” Cordierite deck

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

FEATURES

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



351

Deck Height: 8"

Deck Size: One 45” x 34.5” Cordierite deck

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

Total BTUH: 70,000

352

Deck Height: 8"

Deck Size: Two 45” x 34.5” Cordierite deck

Overall Size: 57” W x 66.5” H x 43” D

Total BTUH: 140,000

353

Deck Height: 8"

Deck Size: Three 45” x 34.5” Cordierite deck

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

Total BTUH: 210,000



451

Deck Height: 8"

Deck Size: One 54” x 34.5” Cordierite decks

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

Total BTUH: 80,000



452

Deck Height: 8"

Deck Size: Two 54” x 34.5” Cordierite decks

Overall Size: 66” W x 66.5” H x 43” D

Total BTUH: 160,000



453

Deck Height: 8"

Deck Size: Three 54” x 34.5” Cordierite decks

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

Total BTUH: 240,000

OPTIONS & ACCESSORIES

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

Stubby-Shallow Depth Series 8" Deck Height Gas Ovens

Superdeck Series Stubby-Shallow, 33” Depth Gas Pizza Ovens

Ideal for kitchens with narrow aisles, the Stubby-Shallow series pizza ovens are designed with a 33” depth to save space while accommodating the high-volume needs of traditional cook lines. Each oven chamber has one Cordierite deck with independently controlled top and bottom heat dampers for perfectly balanced results. These ovens come in three different widths and can be stacked up to three high to triple production in a small footprint.



151

Deck Height: 8"

Deck Size: One 36” x 24.5” Cordierite deck

Overall Size: 48” W x 55” H x 33” D



152

Deck Height: 8”

Deck Size: Two 36” x 24.5” Cordierite deck

Overall Size: 48” W x 66” H x 33” D



153

Deck Height: 8”

Deck Size: Three 36” x 24.5” Cordierite deck

Overall Size: 48” W x 82” H x 33” D

FEATURES

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



3151

Deck Height: 8"

Deck Size: One 45” x 24.5” Cordierite decks

Overall Size: 57” W x 55” H x 33” D

Total BTUH: 70,000

3152

Deck Height: 8”

Deck Size: Two 45” x 24.5” Cordierite decks

Overall Size: 57” W x 66” H x 33” D

Total BTUH: 140,000

3153

Deck Height: 8”

Deck Size: Three 45” x 24.5” Cordierite decks

Overall Size: 57” W x 81” H x 33” D

Total BTUH: 210,000



4151

Deck Height: 8"

Deck Size: One 54" x 24.5" Cordierite decks

Overall Size: 66” W x 55” H x 33” D

Total BTUH: 70,000



4152

Deck Height: 8"

Deck Size: Two 54" x 24.5" Cordierite decks

Overall Size: 66” W x 81” H x 33” D

Total BTUH: 140,000



4153

Deck Height: 8"

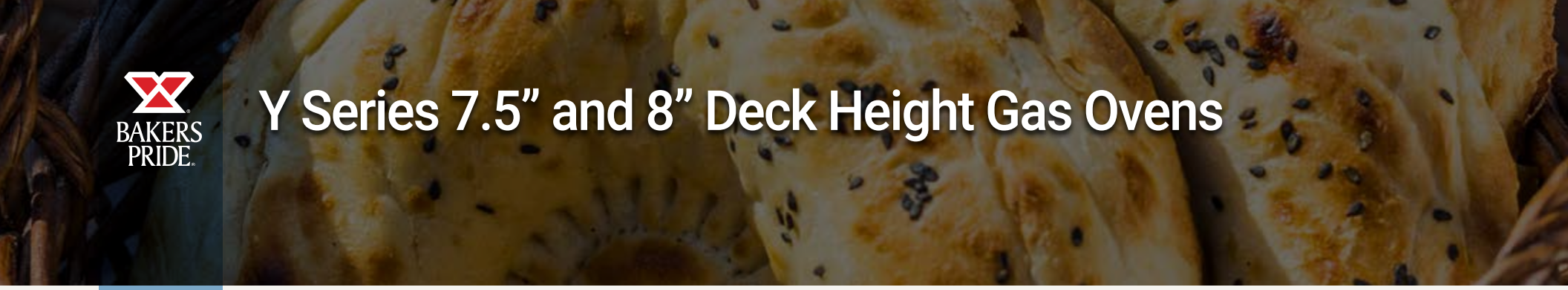
Deck Size: Three 54" x 24.5" Cordierite decks

Overall Size: 66” W x 81” H x 33” D

Total BTUH: 210,000

OPTIONS & ACCESSORIES

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



Y Series 7.5” and 8” Deck Height Gas Ovens

Y Superdeck Series 7.5 and 8” Deck Height Gas Pizza Ovens

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



Y-600

Deck Height: 8"

Brick Lined Option Deck Height: 7.5"

Deck Size: One 60” x 36” Lightstone Fibrament

Overall Size: 78” W x 55.12” H x 43” D

Total BTUH: 120,000



Y-600-DSP

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: Two 60” x 36” Lightstone Fibrament

Overall Size: 78” W x 55.12” H x 43” D

Total BTUH: 120,000



Y-602

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: Three 60” x 36” Lightstone Fibrament

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

Total BTUH: 240,000

FEATURES

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



Y-602-DSP

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: Two 60” x 36” Lightstone Fibrament

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

Total BTUH: 240,000

Y-800

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: One 66” x 44” Lightstone Fibrament

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

Total BTUH: 120,000

Y-800-DSP

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: One 66” x 44” Lightstone Fibrament

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

Total BTUH: 120,000



Y-802

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: Two 66” x 44” Lightstone Fibrament

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



Y-802-DSP

Deck Height: 8”

Brick Lined Option Deck Height: 7.5”

Deck Size: Two 66” x 44” Lightstone Fibrament

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

OPTIONS & ACCESSORIES

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

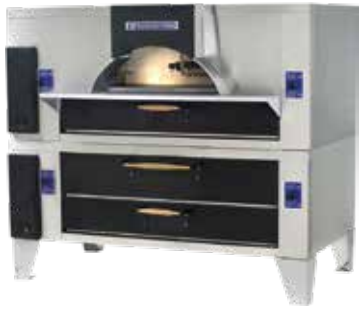


Il Forno & Superdeck Combination Gas Ovens

Il Forno & Superdeck Series Double-Stacked Gas Pizza Oven Combinations

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

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



FC-516/DS-805

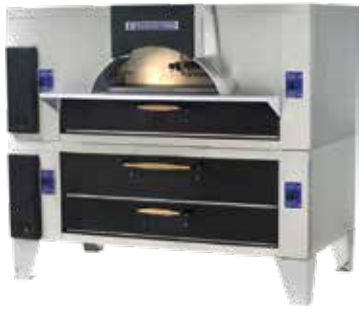
Top Deck Height: 10"

Bottom Deck Height: 6.75”

Deck Size: Two 48” x 36” Cordierite

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

Total BTUH: 210,000



FC-516/D-125

Top Deck Height: 10”

Bottom Deck Height: 10”

Deck Size: Two 48” x 36” Cordierite

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

Total BTUH: 265,000



FC-616/Y-600

Top Deck Height: 10”

Bottom Deck Height: 8”

Deck Size: Two 60” x 36” Fibrament & Cordierite

Overall Size: 78” W x 74.5” H x 43” D

Total BTUH: 260,000

FEATURES

- Natural or LP gas
- 300–650°F temperature range
- Two Cordierite & Fibrament decks
- Choose stainless steel or trimmed with black-powder-coated control panels and hardwood door handles
- Front and side skirts for mounting tile or stone
- Independently controlled top and bottom heat dampers
- Combination gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- Fully insulated throughout
- 120 V igniter with cord and plug
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty

FEATURES

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

Il Forno & Superdeck Combination Gas Ovens

Il Forno & Superdeck Series Double-Stacked Gas Pizza Oven Combinations



FC-816/Y-800

Top Deck Height: 10”

Bottom Deck Height: 8”

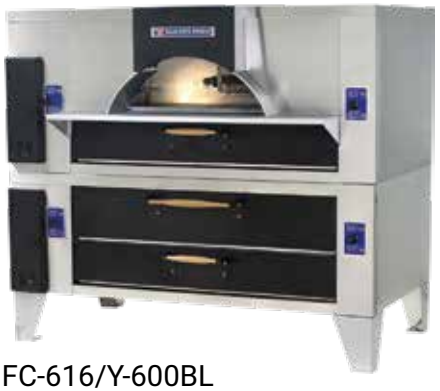
Deck Size: Two 66” x 44” decks

Overall Size: 84” W x 74.5” H x 51” D

Total BTUH: 260,000

FEATURES

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



FC-616/Y-600BL

Top Deck Height: 10”

Bottom Deck Height: 7.5”

Deck Size: Two 60” x 36” Cordierite

Overall Size: 78” W x 74.5” H x 43” D

Total BTUH: 260,000

FEATURES

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



FC-816/Y-800BL

Top Deck Height: 10”

Bottom Deck Height: 7.5”

Deck Size: Two 66” x 44” decks

Overall Size: 84” W x 74.5” H x 51” D

Total BTUH: 260,000

FEATURES

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

OPTIONS & ACCESSORIES

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

Il Forno Classico Series Gas Ovens

FC Il Forno Series Classico Gas-Fired Commercial Pizza Ovens

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

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



FC-516

Top Deck Height: 10"

Deck Size: One 48” x 36” Cordierite

Overall Size: 65.25” W x 71” H x 43” D

Total BTUH: 140,000

Arch Opening: 24” x 10"



FC-616

Top Deck Height: 10”

Deck Size: One 60” x 36” Cordierite

Overall Size: 78” W x 71” H x 43” D

Total BTUH: 140,000

Arch Opening: 32” x 10"



FC-816

Top Deck Height: 10”

Deck Size: One 66” x 44” Cordierite

Overall Size: 84” W x 71” H x 51” D

Total BTUH: 140,000

Arch Opening: 32” x 10"

FEATURES

- Natural or LP gas
- One Cordierite deck (1.5” thick)
- Stackable with D, DS, or Y series deck ovens
- 300–650°F temperature range
- Independently controlled top and bottom heat dampers
- Front- or side-mounted gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- 120 V igniter with cord and plug
- Heavy-duty legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty

OPTIONS & ACCESSORIES

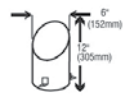
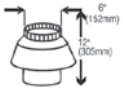
The FC Series has the same options and accessories as the iL Forno and Superdeck combination ovens plus:

- Legs with or without casters
- Choose stainless steel or trimmed with black-powder-coated control panels and hardwood door handles
- Front and side skirts for mounting tile or stone
- Deck brush & scraper with 48” wood handle

Selecting A Deck Oven

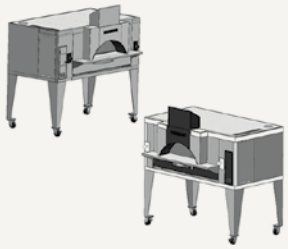
Selecting A Deck Oven

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

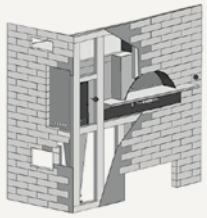
Deck Type	Notes
Cordierite	Promotes even bottom heat distribution and crispy old world style finish and quick recovery
Lightstone Fibrament	Thicker material for faster recovery and better heat holding capabilities
Steel Baking Decks	Recommended for roasting and applications causing excessive grease splatter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

Finishing Options

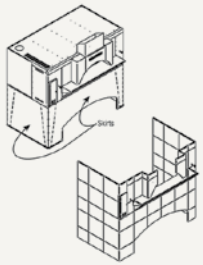
Add that traditional ambiance with faux facade, trim styling, or add thin stone directly to the exterior of the oven. Or install the oven as-is in beautiful stainless steel.



As-Is or add decorative trim styling



Built-in facade styling



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



Deck Oven Capacity

Deck Oven Capacity

Model	Pizzas Per Oven			Baking Pan Capacity			Production Per Hour Per Deck
	10”	16”	18”	13”x18”	18”x26”	12”x20”	16” Pizza with 8 Minute Bake Time
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
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

Production Per Hour/Per Deck Formula

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

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

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

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

Order Your Oven

Customer Service
(800) 527-2100

Technical Service
(800) 733-2203

Corporate Offices
Bakers Pride
A Division of Star Holdings Group
265 Hobson St.
Smithville, TN 37166
bakerspride.com

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

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