

 BAKERS PRIDE



# *Cyclone*

SERIES

CONVECTION OVENS





# Cyclone

SERIES



BCO-G1 with optional casters

## BCO



Built tough & rugged like our more expensive models, the BCO models are our least expensive, full-size convection ovens. They feature independent doors, a 1-year limited parts & labor warranty, and the fewest options & accessories.

Available in natural or LP gas or electric models in 208V or 220-240V, 60hz, 1Ø or 3Ø.



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



GDCO-E1 with optional casters

## GDCO



The GDCO models feature dual, synchronized door operation with a single handle, are available with a larger selection of options & accessories, and a 2-year limited parts, labor and door warranty.

Electric models in 50hz or 60hz, domestic and international voltages, 1Ø or 3Ø while gas models are available in natural or LP.



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



CO11-G1 with optional casters

## CO11



The CO11 models are the Top-of-the-Line in quality & durability, all welded angle iron frame construction and are available with the widest range of accessories and options.

They feature a 2-year limited parts & labor warranty and a limited 5-year door warranty.

All voltages; any gas type available.



- Stainless steel front, top, sides and doors
- Porcelain enamel interiors
- Easy to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 55/45 fully-insulated, synchronized doors with one “Cool Touch” handle
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 1Ø or 3Ø
- 11-position, removable rack guide with 5 racks
- Limited 2-year parts & labor and limited 5-year door warranty



# Powerful yet Gentle — Productive & Precise



## COC-E

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

The COC models are our half-size, single and double, electric convection ovens. They have 9.5KW per oven and a patented two-speed, high-low fan-within-a-fan enhanced air flow system.

Unique 20" wide opening for easy viewing and sideways loading of half-size sheet pans.

Select left-hand hinge & right-side controls, or right-hand hinge & left-hand controls.



COC-E1



## MSC011

- ❑ Hinged, louvered, non-removable control panel cover with heavy-duty hasp
- ❑ Reinforced solid doors with hasp
- ❑ Stainless steel perforated rear cover
- ❑ Tamper-proof hardware & fasteners throughout
- ❑ Heavy-duty flanged feet
- ❑ Stainless steel panels which cover and protect vent, lights and thermocouple
- ❑ Welded eyelet for wall-mounted restraining cable keeps oven in place when using casters
- ❑ Galvanized steel mesh cord grip protects electrical components from vandalism

Maximum security models prevent the tampering of control and product settings, protect ovens and essential components from vandalism and abuse, eliminate hiding places for contraband and prohibit the removal of parts and components for weapon fabrication.



MSC011-G1



**MAXIMUM SECURITY**



Extra heavy-duty 7-gauge legs feature welded flange feet for securing to floor to prevent vandalism.

Optional casters are available upon request.



Gas Connection Access

Galvanized Steel Mesh Cord Grip Protects Electrical Components from Vandalism

All Exposed Fasteners & Hardware are Tamper-Proof for Maximum Security

Welded Eyelet for Wall-Mounted Restraining Cable Keeps Oven In Place when Using Casters

Heavy Gauge Stainless Steel Perforated Panel Prohibits Access to Fan Motor & Interior Components



## Features & Benefits and Options & Accessories

FEATURES & BENEFITS					
Features	BCO	GDCO	CO11	MSCO11	COC
<b>Stainless Exterior</b>	standard	standard	standard	standard	standard
<b>Doors</b>	independent	synchronized	synchronized	synchronized	single
<b>Glass Windows</b>	standard	standard	standard	optional n/c	standard
<b>Interior Lights</b>	standard	standard	standard	optional n/c	standard
<b>2-Speed Fan</b>	standard	standard	standard	standard	standard
<b>Cool-Down</b>	standard	standard	standard	standard	standard
<b>Electric Timer with Alarm</b>	standard	standard	standard	standard	standard
<b>Construction</b>	panelized	panelized	angle-iron frame	angle-iron frame	angle-iron frame
<b>Options &amp; Accessories</b>	limited	full-range	full-range	full-range	full-range
<b>Limited Warranty</b>	1-year parts & labor 1-year door	2-year parts & labor 2-year door	2-year parts & labor 5-year door	2-year parts & labor 5-year door	2-year parts & labor 2-year door

OPTIONS & ACCESSORIES					
Features	BCO	GDCO	CO11	MSCO11	COC
<b>Steam/Moisture Injection</b>	N/A	✓	✓	✓	✓
<b>Programmable Computer Controls</b>	N/A	✓	✓	✓	✓
<b>Alternative Voltages</b>	N/A	✓	✓	✓	✓
<b>Solid Doors</b>	✓	✓	✓	✓	✓
<b>Stainless Steel Rear Panel</b>	✓	✓	✓	✓	✓
<b>Stainless Steel Interior</b>	N/A	✓	✓	✓	✓
<b>Casters - Set of 4</b>	✓	✓	✓	✓	N/A
<b>Rack Stand with Rack Guides</b>	✓	✓	✓	N/A	N/A
<b>Additional Oven Racks</b>	✓	✓	✓	✓	✓
<b>Single Connection Gas Manifold</b>	✓	✓	✓	✓	✓
<b>Quick Disconnect Gas Hoses</b>	✓	✓	✓	✓	N/A

*Some options & accessories may be available only when ordered and shipped with oven. Some options & accessories ship separately for field installation.*



# Simple, Reliable, User Friendly Controls

## Standard Solid State Rotary Controls

### Power-On Indicator Light

Let's you know at a glance that the oven is on.

### Rotary Fan Controls

Easy to use 4-position rotary fan control features a position for every essential operation.

Low-Fan speed is ideal for delicate baking and holding, while the

High-Fan speed is perfect for roasting, a la carte and high volume cooking.

The Cool Down function lowers temperatures for quick menu changes or cleaning.

### Temperature-Ready Indicator Light

Eliminates guesswork and ensures proper cooking temperatures are reached before starting the cook cycle.

The light goes off when set temperature is achieved.

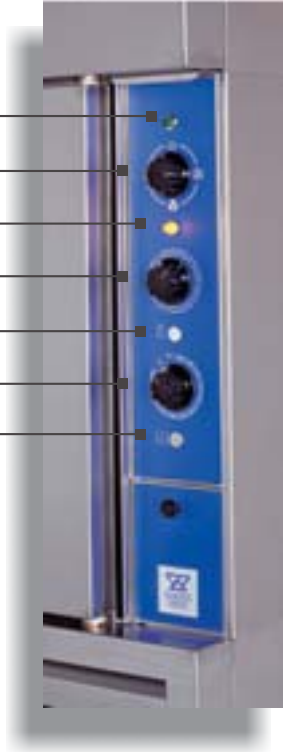
### Temperature Controls

Thermostatic temperature controls are accurate to  $\pm 5^{\circ} F$  for precision baking.

Temperatures range from 150° F (65° C) to 550° F (288° C).

### Oven Lights

This momentary switch with two lights allows a quick look inside without opening the oven thus maintaining temperature and moisture levels.

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- Power-On Indicator Light
  - Rotary Fan Controls
  - Temperature-Ready Indicator Light
  - Temperature Controls
  - Oven Light Momentary Switch
  - 60-Minute Timer
  - Steam Injection

### 60-Minute Timer

Our audible continuous-ring timer with MANUAL shut-off saves you money by ensuring that product is not lost by overcooking in busy and noisy kitchens.

### Steam/Moisture Injection

This optional feature is ideal for baking old-world crusty breads and bagels, oven baked french fries & chicken nuggets.

### Computer Controls

Optional, electronic, programmable controls allow for basic time & temperature programming for pre-determined menu items, cook & hold functions, plus manual override for a la carte items and manually operated steam injection.



# Cyclone SERIES



Stainless Steel Gaskets  
 Full-Height "Cool Touch" Handle  
 Double Pane Thermo-Windows  
 All Stainless Steel Construction  
 Heavy-Duty Industrial Grade Insulation

## Doors

Dual doors are engineered for smooth operation and trouble-free long life.

The full height "Cool Touch" door handle is mounted outside of the heat zone, keeping it cooler to the touch.

On the full size models, both doors swing wide open a full 170° for ultimate access.

A door interlock switch is standard and turns off the fan motor and burners while turning on the interior lights whenever the doors are opened.

Door exteriors are constructed of all stainless steel, inside and out, for strength, durability and ease of cleaning.

Within, the doors are reinforced to ensure years of trouble-free operation and are insulated for cooler outer temperatures.

Stainless steel gaskets keep the heat and moisture in the oven and won't wear out.

Large double pane thermo-windows are standard for viewing without opening the oven doors.



Porcelain Enamel Interiors  
 2" Thick Industrial-Grade Insulation  
 11-Position Rack Guides  
 Nickel-Plated Wire Racks with Positive Stops  
 Stainless Steel Fronts, Sides and Tops

## Oven Interiors & Exteriors

### Oven Interior

Spacious oven interiors feature smooth porcelain enamel surfaces over durable steel for easy cleaning, strength and superior air flow for perfect results each and every time. Removable 11-position rack guides and 5 adjustable racks are constructed of heavy-duty nickel-plated wire for flexibility and larger load capacity. Generous rack spacing improves usable area and positive stops are provided for safety.

### Oven Exterior

Tough and rugged stainless steel fronts, sides and tops are a standard feature on all BAKERS PRIDE convection ovens. And, not only are they durable, but they are quality designed for professional good looks.

### Built to Last

BAKERS PRIDE builds the heaviest, strongest, most durable convection ovens available anywhere and are engineered to resist the continuous stresses of high temperatures and operator abuse.

Experienced professionals using only the highest quality aluminized steel, fabricate combustion chambers under the strictest control standards.

Between the cooking chamber and the outer top, sides and back is 2" of thick industrial-grade insulation for energy savings and cooler outer temperatures.



# Innovative Design, Powerful, Convenient & Versatile

## Combustion Chamber

*BAKERS PRIDE convection ovens feature up to 60,000 BTUH per deck on our gas models and up to 10.5kw on our electric ovens, delivering quicker preheat, faster recovery and higher production.*

*Our reliable 4-second cycle hot-surface electronic ignition system is reliable and keeps gas oven temperatures consistent even when the doors are constantly opening and closing.*



## Serviceability

*Innovative front-mounted hinged control panel allows quick and easy access to all control components.*

*The door switch, door rods, ignitor and combustion chamber is also easily accessible from the front of the oven.*

*This feature allows immediate access to the removable quad-burners and electronic ignition system.*

*Even the blower wheel and fan motor are accessible through the oven chamber making service as simple as it gets.*

Hinged Control Panel



## Stackable

*Double decks provide twice the productivity and capacity while providing greater flexibility.*

*Engineered with precision and manufactured under close tolerances to provide a nearly seamless fit, our double deck gas models are available with an optional external single gas connection manifold.*

*All similar models may be stacked.*



*Model COC-E Half-Size Ovens Shown Stacked on Optional Stainless Steel Utility Stand*



*Model CO11-G Full-Size Ovens Shown Stacked on Optional Casters*

*Exclusive, Patented Technology*

## Wheel-Within-A-Wheel



*BAKERS PRIDE's  
revolutionary, patented  
"Wheel Within a Wheel"  
enhanced airflow  
system,  
with dual blower wheels,  
distributes and balances  
the airflow  
evenly throughout  
the entire oven.*

*Combined with our  
two-speed,  
high-low fans,  
our ovens deliver  
the most consistent,  
even-bake results  
in the commercial  
food service  
industry.*



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