

The 'HearthBake SERIES' logo, with 'HearthBake' in a large, white, serif font and 'SERIES' in a smaller, white, sans-serif font below it, all enclosed in a blue oval shape.

HearthBake SERIES

BAKERS PRIDE
HearthBake Series Counter
Top Ovens are world
renown for quality
construction, reliable
performance and high
volume production of a
wide range of applications.

Compact by design and
requiring a minimum of
space, HearthBake Series
Ovens are engineered for
fast pre-heat, quick
temperature recovery and
short bake times, providing
exceptionally high volume
production in the busiest
of kitchens.

Flexible and versatile,
HearthBake Ovens deliver
precise and balanced
cooking and baking results
for an unequaled variety of
menu items.

Built strong and durable
from the highest quality
materials and components
by professional craftsmen,
HearthBake Ovens deliver
years of trouble-free
performance.



Exteriors



P44S

Extra-Thick & Dense Industrial Grade Insulation
 Ergo-metric, Tubular Stainless Steel Handle
 All Stainless Steel Exterior

Oven Exteriors

Durable, polished, all stainless steel exteriors - including front, top, sides, doors and even rear- are a standard feature on all BAKERS PRIDE counter top ovens, while extra-thick and dense industrial grade insulation keeps outer temperatures cooler.

Our ergo-metrically designed, tubular stainless steel handles with heavy-duty aluminum brackets are strong, safe and user friendly.

All BAKERS PRIDE Counter Top ovens are built to last using the strongest, most durable and the highest quality materials and components. Our ovens are constructed by experienced craftsmen under the strictest quality control standards.

Every oven is factory tested and inspected prior to shipping.

Interiors



P24S

Top & Bottom Heat Incoloy Steel Heating Elements
 Crumb Rails
 Hearth Decks are Standard
 Thick Industrial Grade Insulation
 Aluminized Steel Interiors

Oven Interiors

Standard hearth baking decks provide exceptional dough rise and an old world style crispy finish to all products baked directly on the hearth decks, while delivering an even, consistent bake and quick temperature recovery when using screens, pans, sheets or trays.

Top & Bottom heat is provided by Incoloy steel heating elements in our electric models delivering perfectly balanced results every time, while our GP Series features up to 60,000 BTUs in natural or LP gas for quick preheat, fast recovery and high production.

All aluminized steel oven interiors resist the stresses of high heat and are welded into a single unitized body by experienced professional craftsmen for toughness, endurance and long-life.

Standard crumb rails run front to back, preventing crumbs from falling below and for ease of cleaning.

The GP Series features an all stainless burner chamber for resilience and exceptional performance.

Controls

Thermostats

BAKERS PRIDE Counter Top Ovens feature the highest quality, most reliable thermostats available in the industry, and are accurate to $\pm 5^{\circ}$ for precision baking.

Temperature settings range from 300°-650°F (149°-343°C) on our Pizza & Pretzel ovens and from 150°-550°F (65°-288°C) on Bake and Roast ovens.

Electric Timers

New electric timers with audible continuous ring and manual shut off saves the operator money by ensuring products are perfectly cooked by preventing over baking in noisy and busy kitchens. Bake & Roast ovens feature 60-minute electric timers while our Pizza & Pretzel ovens feature 15-minute electric timers.

Temperature Ready Indicator Lights

Illuminated, temperature ready indicator lights eliminate the guess work by insuring the proper temperatures are reached prior to beginning the cook/bake cycle. The light goes off when set temperature is achieved.

Infinite Top & Bottom Controls

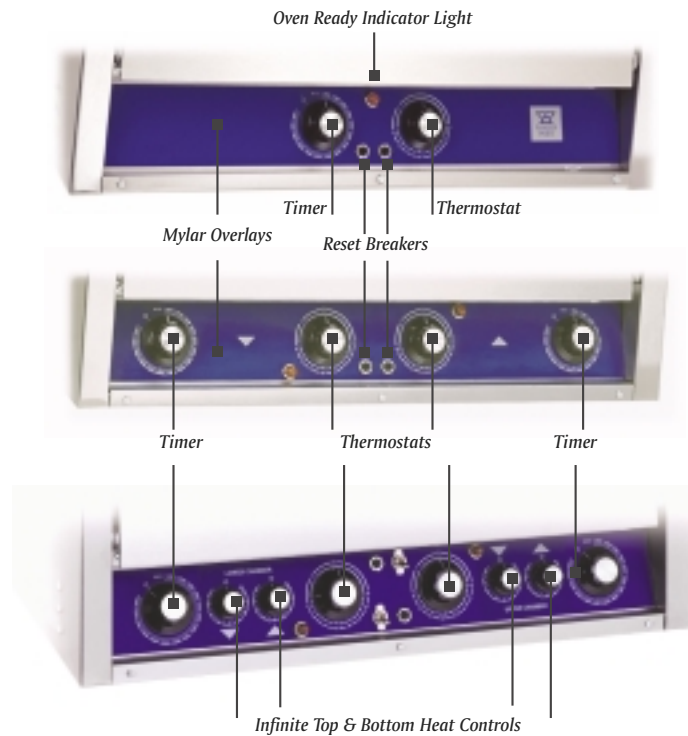
Infinite top & bottom controls are available on select models for perfectly balanced results.

Mylar Overlays

Colorful and easy to read, our Mylar Overlays indicate time and temperature in Fahrenheit and Celsius, while arrows and strategically located indicator lights direct the user to the proper set of controls on double compartment ovens.

Reset Breakers

Quick and easy reset breakers eliminate the need for fuses when power surges occur.



Doors

Doors are constructed of heavy gauge, double-walled steel for strength, durability and long life, and fully insulated with thick, industrial grade insulation for cooler outer temperatures. Door exteriors feature a polished stainless steel finish for great styling and ease of cleaning.

Heavy-duty steel door rods are built to last, simple to service and eliminate the need for troublesome hinges, while the fold-down door design provides the convenience of a

loading shelf. Gravity controlled, tilt back door design keeps doors securely closed without the need for latches.

Our GP Series gas ovens feature reversible, side mounted handles, which are available with a single door in lieu of double doors upon request and are easily field convertible.

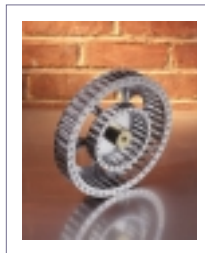


Convection Ovens

Cyclone
SERIES



COC-E
Half-size Convection Oven available with left hand hinge & right side controls or right hand hinge & left side controls



BAKERS PRIDE Cyclone Electric half-size Convection ovens feature our revolutionary, patented Wheel-Within-A-Wheel enhanced air flow system with dual blower wheels which distributes and balances the airflow throughout the entire oven.

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

Extra-powerful 9.9KW per oven provides faster pre-heat, quick recovery and high-volume production.

Unique 23" wide opening for easy viewing and sideways loading of half-size sheet pans.

Standard features include an all stainless steel exterior, porcelain enamel interior with lights, dual-pane thermo-glass window and simple to use, precise rotary controls. Computerized programmable controls are available. Ovens are stackable.

Also available in full-size models, gas or electric.

Conveyor Ovens

Designed with the user in mind, our Conveyor ovens feature, simple, operator-friendly controls for flexibility and diversity of menu operations.

Engineered to provide consistent results and reliable performance with unique features for increased productivity and labor savings.

BAKERS PRIDE Conveyor Ovens are manufactured with uncompromising quality, by professionals using the highest quality materials to provide enduring, trouble-free operation.

Our new **DualAir** Variable Heat - Variable Air impingement models provide maximum user flexibility for a variety of menu items.

Available in gas or electric.

DualAir
SERIES



VHVA-1828-E
Conveyor with impingement technology



All Purpose Baking & Roasting Oven

Preferred by master chefs and restaurant chains, the DP-2 is the most sophisticated, 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.



DP-2
Interior lights are standard — shown with optional infinite top & bottom heat controls

**Preferred by Master Chefs
Great for Meats, Fish & Fowl**

TIPS & HINTS

- ✓ Pre-heat ovens for 45 minutes
- ✓ Pre-heat ovens @ 75° BELOW desired cook/bake temperature
- ✓ Do not move baking location in the middle of a bake, but rotating okay
- ✓ Keep decks clean of flour, cheese, etc using a deck scraper/brush
- ✓ Use different area of deck each time for consistent deck temperatures
- ✓ During idle periods, reduce heat by 75°
- ✓ Minimize water content of products for faster cook/bake times
- ✓ For larger & thick products, reduce temperature and increase bake/cook time

	Bottom	Top
Cheese Cake @ 300° for 90-120 minutes	10	8
Meringue @ 375° for 16-20 minutes	8	2
Pan Pizza Fresh Dough @ 475° for 14 minutes	10	2
Sicilian Pizza - Stage 1: @ 475° for 10 minutes	6	3
Sicilian Pizza - Stage 2: @ 475° for 8 minutes	3	6
Soufflés @ 400° for 15 minutes	10	1

**Tips & Hints
are for all
HearthBake
series
Models**

All Purpose Mini Ovens



PX-14
12 1/2" x 14"
chrome-plated wire,
slide-out baking rack

BAKERS PRIDE PX Series Mini HearthBake Ovens are ideal for pretzels, cookies, par-baked products, finishing, warming, hot wings and more.

Compact design fits on any counter top and ovens are stackable.

Slide-out chrome-plated wire baking rack with ergo-metric handle and built in crumb tray make these ovens easy to use and easier to clean.

The upper and lower heating elements are independent, operator controlled functions, delivering precise cooking and baking results for a variety of menu items.

Built strong and durable, these Mini Ovens reach temperatures of up to 680° F (360°C) and feature a 3" deck height.



PX-16
17" x 17 1/8"
chrome-plated wire,
slide-out baking rack

Featuring Independent Top & Bottom Heat Control



Hot Wings @ 275°-350° for 20-25 minutes
Pizza Fresh Dough @ 525°-550° for 7-8 minutes
Pizza Par Baked @ 525° for 4-5 minutes

Pretzels @ 525°-600° for 6-8 minutes
Sushi @ 350°-400° for 1 minute
Sandwiches @ 400°-425° for 1 minute



Pizza & Pretzel Ovens

BAKERS PRIDE HearthBake Series Pizza & Pretzel Ovens are compact and inexpensive, while delivering quality results and high-volume time after time.

They are the perfect choice for pizza, pretzels, foccacia and calzones. Bake pizza directly on BAKERS PRIDE standard hearth decks for an old world style crispy finish or bake your pretzels and cookies on trays or baking sheets, or in pans.

These ovens feature 3 1/4" deck heights and two hearth decks per oven chamber for maximum capacity and high volume production.

Higher baking temperatures are preferred for pizza and pretzels so thermostats range from 300°-680° F (149°-360°C).

Optional top brick lining increases top heat intensity, quicker recovery and generally reduces bake time by 30%.

Ideal for thin crust fresh dough!



P18S

One of our most popular ovens because of its small size and affordability. Standard features include a single baking compartment and (2) 18" square hearth baking decks, perfect for par-baked pizza operations.



P22S-BL

Brick Lined available on our new P22S and P44S models



P44S

Double your production with (2) independently operated baking compartments, each with its own set of controls and featuring (4) extra large 21" square hearth decks — (2) per chamber.

- Calzones @ 525°-550° for 6-10 minutes*

- Foccacia @ 525°-550° for 3-5 minutes*

- Pizza Fresh Dough @ 525°-550° for 7-8 minutes*

- Pizza Par Baked @ 525° for 4-5 minutes*

- Pizza Slices @ 400°-425° for 1 minute*

- Pretzels @ 525°-600° for 6-8 minutes*

Bake & Roast Ovens



BK-18
Affordable, compact and versatile, the BK-18 features a single baking chamber with an 18" square hearth deck. Ovens are stackable.



P48S
Double your production with the P48S. Features (2) independently operated baking compartments, each with its own set of controls, and (2) extra large 21" square hearth decks — (1) per chamber.

P24S
Powerful yet compact, the P24S is the perfect Bake & Roast oven for nearly every application. Features a spacious interior, 7" deck height and a 21" square hearth deck in a single baking compartment. Ovens are stackable.



BAKERS PRIDE Bake & Roast Ovens are flexible, versatile and provide reliable performance for a variety of menu items.

7" Deck heights provide ample room for baking breads and roasting meats. Thermostats range from 150°-550° F (65°-288°C) providing precise control in the required 325° to 375° bake and roast temperature spectrum.

Standard hearth decks provide superior, consistent results, improved heat transfer and quicker temperature recovery, even when baking or roasting in pans, on trays and baking sheets. Steel decks are optional in lieu of standard hearth decks, and upon request.

These abundant features coupled with 60-minute timers with continuous ring audible alarm, make these bake and roast ovens ideal for roasting meats, pan and Sicilian style pizza, cookies, cakes and general all-purpose baking.

Brick lining now available on our P24S, P48S and P46S models.



The P46S HearthBake Oven combines the characteristics of the P22S Pizza & Pretzel Oven with those of the P24S Bake & Roast Oven making this oven the perfect choice when menus include a combination of pizza, bakery and/or roasted entrees.

Each baking compartment is independently operator controlled. The upper oven is designed for pizza, pretzels and flat breads and features two 21" square hearth decks, 3 1/4" deck heights and a thermostat range of 300°-680° F (149°-360°C).

While the lower oven is designed for baking & roasting and features one 21" square hearth deck, 7" deck heights and a thermostat range of 150°-550°F (65°-288°C).



P46S
Combination Pizza, Baking & Roasting Ovens



P24S
Fabulous for sizzling Fajita Platters



P24S
Ideal for Warming & Holding

Biscuits @ 375°-400° for 12-14 minutes
Cakes @ 350°-375° for 20-26 minutes
Chicken: Roasting @ 275°-375° for 30 minutes
Cobblers @ 375° for 16-20 minutes
Cookies @ 375°-400° for 12-14 minutes
Croissants @ 375° for 16-20 minutes
Danish @ 350° for 16-20 minutes
Fajita Platters @ 500°-525° for 5 minutes
Kaiser Rolls @ 375°-400° for 16-18 minutes
Meats: Roasting @ 275°-350° for 20-40 minutes
Muffins @ 375°-400° for 18-20 minutes
Pastries @ 350°-375° for 16-20 minutes
Pie @ 375° for 16-20 minutes
Pita Breads @ 600°-650° for 1-2 minutes
Pan Pizza @ 475°-500° for 9-10 minutes
Plates: Warming @ 200°-205° for 3 minutes
Roasting @ 275°-350° for 20-35 minutes
Rolls @ 375°-400° for 16-20 minutes
Scones @ 375° for 15 minutes
Souffles @ 400° for 15 minutes

Pure & Simply The Best!

HearthBake
SERIES

Gas — All Purpose Counter Top Ovens



GP-51

Accommodates up to (2) full-size sheet pans per oven!
40,000 BTU natural or LP gas

**Combination valves,
slide-out
flame diverters and flues
are standard**



GP-61 & GP-61HP

Features (2) 29" x 26" hearth decks
45,000 or 60,000 BTU natural or LP gas

BAKERS PRIDE GP Series Gas HearthBake Ovens are designed and engineered as an all-purpose general oven for all types of baking, roasting or pizza.

Our unique heat-flow system optimizes top and bottom heat for balanced results every time while a modulating thermostat saves energy.

Bake thermostats or high-heat pizza thermostats are available at no charge.

Two baking compartments, each with 1" thick hearth decks are standard and provide consistent results, improved heat transfer and quicker temperature recovery, even when baking or roasting in pans, trays and baking sheets.

Independent, bottom-hinged, dual doors feature reversible, side-mounted handles for user convenience and flexibility.

While 5" to 6" deck heights are standard, the deck height may be increased to a full 11" by removing the upper deck and replacing the dual doors with one, larger door.

And the GP Series ovens are built to last. Even the combustion chamber is constructed of stainless steel for long life and durability. Double your production by stacking ovens.

New GP-61HP features 60,000 BTUH for faster pre-heat and quick recovery.



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Electric All-Purpose Counter Top Ovens

The EP-2-2828 is designed for high volume pizza, baking, roasting and all-purpose operations.

Each oven features two 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 and bottom heat for perfectly balanced results and 200°-750°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off, 60-minute timer optional for baking applications.

Standard features include all-stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 220-240V, single-phase or three-phase as well as 230-400V in three-phase.

One year limited parts and labor warranty.

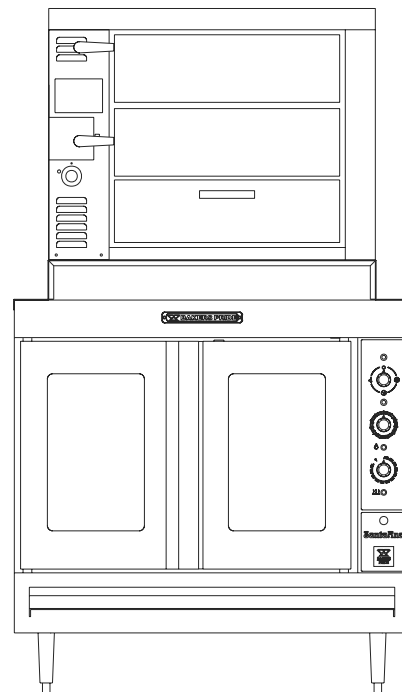


EP-2-2828

Features two independently controlled bake/cook chambers with 28" square decks (711mm) with top & bottom infinite heat controls

Bake Center

**Stack any model
GP gas Counter Top
on one of our full-size gas
Cyclone Convection ovens
or any model EP/EB-2-2828 on any
electric full-size Cyclone Convection oven
to create a flexible Baking Center
for high production and
menu flexibility
in a small footprint.**





HearthBake SERIES



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