

SUPER DECK Y SERIES GAS DECK OVENS



SPECIFICATIONS

BAKERS PRIDE Super Deck Y-Series gas Deck Ovens are designed for high volume pizza and all-purpose operations.

Ovens may be stacked two high. Oven exteriors are all heavygauge, type 403 stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures.

Interior oven frame is constructed of 1/4" (6mm) heavy-duty angle iron frame, completely welded to form a single, unitized section. The oven body and lining are then welded to the framework.

Oven interiors are manufactured of high-heat resistant 16-gauge aluminized steel. Doors are fully insulated, spring balanced with tubular steel handles and will remain open or closed until moved.

All models feature independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results.

Y Series features a 300° - 650° F (149° - 343° C) throttling thermostat, 8" (203mm) interior deck height with 1 1/2" (38mm) thick hearth baking decks (steel decks optional) and are supported by a 1/4" (6mm) angle iron frame.

Combination gas control incorporates a manual gas valve, pilot safety and pressure regulator. Easily removable, slide-out, heavyduty flame diverters distribute the burner flame uniformly in the burner chamber. A 3/4" (19mm) NPT gas connection is located on the left side and left rear of oven - operator/installer may choose.

Heavy-duty, 7-gauge hot rolled steel legs are standard and finished with durable Bakertone.

2 Year limited part and labor warranty standard.

Job .

Item #

G

GAS DECK OVENS

- Model Y-600 Single
 Model Y-602 Double
 Model Y-800 Single
- □ Model Y-802 Double

STANDARD FEATURES

- Y Series @ 120,000 BTUH per deck, natural or LP gas CE not available in LP gas
- $\hfill\square$ 300°-650° F (149°-343°C) throttling thermostat
- □ Top & bottom heat control dampers & micro-slides
- □ Combination gas controls with valve, regulator & pilot safety
- □ Heavy-duty, slide-out flame diverters
- 8" (203mm) interior deck heights with 1 1/2" (38mm) thick hearth stone baking decks
- All stainless steel exteriors
- Aluminized steel interiors
- $\hfill \square$ Spring balanced, fully insulated doors
- □ Side or rear gas connections
- □ 7-Gauge legs
- Fully insulated throughout
- **2** Year limited part and labor warranty

OPTIONS & ACCESSORIES

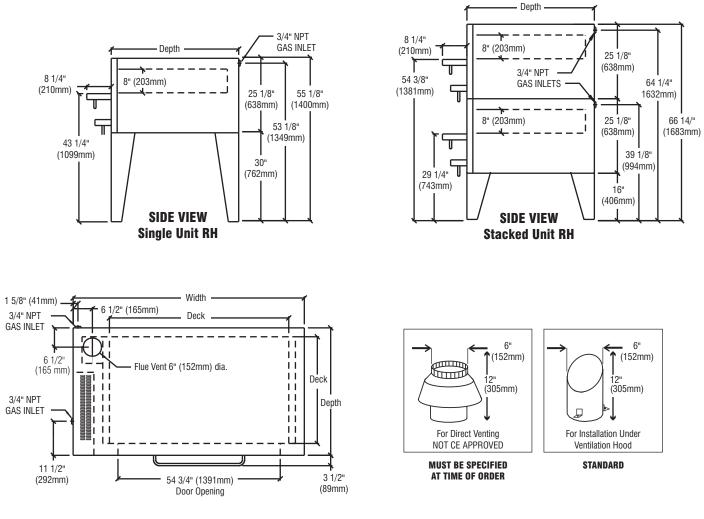
- Side-mounted controls
- Steel decks
- Light stone decks
- □ 150°-550° F (65°-288°C) thermostat
- Set of 4 casters two with locks
- □ Stainless steel leg covers
- Special height legs
- Steam Injection
- Automatic oven starter
- Draft flue for direct vent (not available on CE units)
- □ Fire brick hearth decks (Y-600/602 only)
- Black powder-coated bake chamber and combustion chamber doors with hardwood handles
- Black powder-coated hinged control panel door
- DSP style apply stone or tile finish directly to oven exterior skirts provided



CE



Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



TOP VIEW

GAS SUPP	PLY		
Model	BTUH	KW	CONNECTION
Y-600	120,000	35.15	3/4"
Y-602	240,000	70.30	3/4"
Y-800	120,000	35.15	3/4"
Y-802	240,000	70.30	3/4"

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION											
Shipping Weight				Carton Dimensions					Crate Size		
Model	Lbs.	Kilos		dth		pth		ight	Cubic	Cubic	
	-		Inches	mm	Inches	mm	Inches	mm	Feet	Meter	
Y-600	1385	626	31	787	53	1364	82	2083	76	2.4	
Y-800	1600	726	31	787	60	1365	86	2184	78	2.8	
1000	11000		01	101	00	1000	00	2101	,,,		

Shipping class — #70

Each oven ships separately

Hearth Decks and Legs ship in separate cartons

Deck Sizes					Overall Dimensions					
Model	in.	mm	# Decks	Wi Inches	idth mm	De Inches	pth mm	Hei Inches	ight mm	
Y-600	36 x 60	914 x 1524	1	78	1981	43	1092	55 1/8	1400	
Y-602	36 x 60	914 x 1524	2	78	1981	43	1092	66 1/4	1683	
Y-800	44 x 66	1118 x 1676	1	84	2134	51	1295	55 1/8	1400	
Y-802	44 x 66	1118 x 1676	2	84	2134	51	1295	66 1/4	1683	

MINIMUM CLEARANCES									
	Noncombustibl Inches	e Construction mm	Combustible Inches	Construction					
Right	0	0	1	25					
Left	0	0	3	76					

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Rear

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