

GAS OVENS

Model	Dimensions In Inches				Metric Dimensions (Millimeters)				Capacities				Notes*	
	External Width x Depth	Internal Deck Size	Deck Height	BTU Per Hour	External Width x Depth	Internal Deck Height	Deck Height	Kilowatts	Pizzas per Oven (max.)			Max. No. Ovens per Stack		
									10" 254mm	16" 406mm	18" 457mm		8	
DECK OVENS														
Y-800	84 x 51	66 x 44	8.0	120,000	2134 x 1295	1676 x 1117	203	35.2	24	8	6	2	1	
Y-600	78 x 43	60 x 36	8.0	120,000	1981 x 1092	1524 x 914	203	35.2	18	6	6	2		
D-125	65 x 43	48 x 36	10.0	105,000	1651 x 1092	1219 x 914	254	30.7	16	6	4	2		
DS-805	65 x 43	48 x 36	6.8	70,000	1651 x 1092	1219 x 914	171	20.5	16	6	4	2		
GS-805	53 x 43	36 x 36	6.8	60,000	1346 x 1092	914 x 914	171	17.6	12	4	3	2		
451	66 x 43	54 x 34.5	8.0	80,000	1676 x 1092	1372 x 876	203	23.4	15	6	5	3		1,2
4151	66 x 33	54 x 24.5	8.0	70,000	1676 x 838	1372 x 622	203	20.5	10	3	3	3		1,2,6
351	57 x 43	45 x 34.5	8.0	70,000	1448 x 1092	1143 x 876	203	20.5	12	4	4	3		1,2
3151	57 x 33	45 x 24.5	8.0	70,000	1448 x 838	1143 x 622	203	20.5	8	3	2	3		1,2,6
251	48 x 43	36 x 34.5	8.0	60,000	1219 x 1092	914 x 876	203	17.6	9	4	3	3		1,2
151	48 x 33	36 x 24.5	8.0	48,000	1219 x 838	914 x 622	203	14.0	6	2	2	3	1,2,6	

COUNTERTOP OVENS

932 (2 decks)	43 x 31	29 x 25	5.0	45,000	1092 x 787	737 x 635	127	13.2	10	2	2	2	4,7
922 (2 decks)	32 x 28	22 x 20	5.0	40,000	813 x 711	559 x 508	127	11.7	8	2	2	2	4,7

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FC-816	84 x 51	66 x 44	16.0	140,000	2134 x 1295	1676 x 1117	406	41.0	21	6	5	1	9
FC-616	78 x 43	60 x 36	16.0	140,000	1981 x 1092	1524 x 914	406	41.0	15	5	5	1	
FC-516	65 x 43	48 x 36	16.0	140,000	1651 x 1092	1219 x 914	406	41.0	13	4	4	1	

ELECTRIC OVENS

Model	Dimensions In Inches				Metric Dimensions (Millimeters)				Capacities				Notes*
	External Width x Depth	Internal Deck Size	Deck Height	Kilowatts	External Width x Depth	Internal Deck Size	Deck Height	Kilowatts	Pizzas per Oven (max.)			Max. No. Ovens per Stack	
									10" 254mm	16" 406mm	18" 457mm		8
DECK OVENS													
E-541	66 x 43	54 x 36	7.0	12.0	1676 x 1092	1372 x 914	178	12.0	15	6	6	3	1,2
P-1	55 x 38	40 x 30	6.8	8.0	1397 x 965	1016 x 762	171	8.0	9	3	2	3	1,2,3
COUNTERTOP OVEN													
P-44 (4 deck)	27 x 29	21 x 21	3.1	7.2	686 x 737	533 x 533	80	7.2	16	4	4	1	5,7
DPOC (2 deck)	25 x 26	19 x 19	5.0	4.0	635 x 660	483 x 483	127	4.0	6	2	2	2	4,7
DP-2 (2 door)	26 x 28	21 x 21	5.0	5.1	660 x 711	533 x 533	127	5.1	8	2	2	2	4,7
CONVEYOR OVENS													
EC-210	96 x 35	60 x 21	4.5	17.6	2464 x 864	1524 x 533	114	17.6	11.4	3.6	3.2	3	7
APC-18	63 x 30	36 x 18	4.5	10.0	1600 x 762	914 x 457	114	10.0	4.2	2.2	1.9	3	

*NOTES:

- Available in 12" (305 mm) deck height, with steel deck only.
- Available in 16" (406 mm) deck height, with steel deck only.
- May be ordered as a PASS THROUGH OVEN with doors on front and back of oven.
- Two decks per oven.
- Four decks per oven. Designed mainly for pre-baked pizza
- "Stubby" ovens - 33" (838 mm) deep to fit in line with a battery of equipment.
- See "Countertop" brochure (Form # U5009A) for additional small ovens.
- PRODUCTION PER HOUR = (60 ÷ BAKETIME) x "PIZZAS PER OVEN"
- One IL Forno may be stacked on the same size deck oven.

GENERAL INFORMATION:

- "Pizzas per Oven" should be used as a general guide to comparing oven capacities. The actual oven capacity will depend on many factors, including oven handling methods; true size of your pizza, screen, or pan; the mix of sizes.
- The specifications shown are nominal, and subject to change without notice. Consult Bakers Pride and the specification sheets for details.

European Approvals:
Application in process.
Contact Bakers Pride for
ovens currently approved.



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