



BAKERS  
PRIDE.®

 COUNTERTOP OVENS

BAKERS PRIDE® builds the industry's best countertop ovens with a model for nearly any application from pizza and pretzels, to roasting and general baking. Engineered for high volume production and designed to fit in small spaces, BAKERS PRIDE countertop ovens are built to deliver consistent, trouble free performance.

## Preferred by Chefs & Bakers Worldwide

Preferred by chefs and bakers worldwide, BAKERS PRIDE® high-performance countertop ovens feature all stainless steel exteriors. All electric models feature electric timers, with continuous ring alarms and manual shut-off.

All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

DP-2



### COMMERCIAL GRADE

On electric models, incoly heating elements deliver even heating for consistent results. Gas GP models are available with natural or LP gas in a range of BTUHs. The aluminized steel chamber is fully welded and insulated to withstand high temperatures. Cordierite decks ensure excellent heat retention and quick recovery keeps up with busy kitchens.

### BUILT TO PERFORM

Hardened steel rods instead of door hinges allow for easy access. Doors are tilted back slightly at the top so they stay closed without latches. 4" tall legs are standard, or simply place the oven directly on a countertop.

### COOKING FLEXIBILITY

Cook directly on the deck or use pans and screens to suit your particular menu items. Independent thermostats and timers allow you to simultaneously cook different menu items (on most models with two or more chambers.)

### DURABILITY

The polished, heavy gauge stainless steel body ensures long oven life. Thick, industrial grade insulation keeps the oven interior hot and the oven exterior cool. Double-walled doors for added durability and heat retention.

### EASY CLEANING

Front-to-back rails prevent crumbs and debris from falling below the deck.



## ELECTRIC

slide-out wire baking rack

### **PX-14, PX-16 3" DECK HEIGHT**

1-DECK, 1-CHAMBER

 120v, 208/240v


Cordierite Brick-Lined

### **P24S, P24-BL 7 1/2" OR 7" DECK HEIGHT**

1-DECK, 1-CHAMBER

 208v, 220/240v

Cordierite Brick-Lined

### **P24S, P24-BL 7 1/2" OR 7" DECK HEIGHT**

1-DECK, 1-CHAMBER

 208v, 220/240v


Cordierite Brick-Lined

### **DP-2, DP-2BL 5 1/2" OR 5" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 220/240v

Cordierite Brick-Lined

### **DP-2, DP-2BL 5 1/2" OR 5" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 220/240v


Cordierite Brick-Lined

### **P48S, P48-BL 7 1/2" OR 7" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 220/240v

Cordierite Brick-Lined

### **P48S, P48-BL 7 1/2" OR 7" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 220/240v


Cordierite

### **EP-1-2828 5 3/4" DECK HEIGHT**

1-DECK, 1-CHAMBER

 208v, 240v

Cordierite

### **EP-1-2828 5 3/4" DECK HEIGHT**

1-DECK, 1-CHAMBER

 208v, 240v


Cordierite

### **EP-2-2828 5 3/4" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 240v

Cordierite

### **EP-2-2828 5 3/4" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 240v


## ELECTRIC

Cordierite

### **P18S 3 1/4" DECK HEIGHT**

2-DECKS, 1-CHAMBER

 120v, 208/240v

P18S 23" W



Cordierite Brick-Lined

### **P22S, P22-BL 3 1/4" OR 2 3/4" DECK HEIGHT**

2-DECKS, 1-CHAMBER

 208v, 220/240v

P22 26" W



Cordierite Brick-Lined

### **P44S, P44-BL 3 1/4" OR 2 3/4" DECK HEIGHT**

4-DECKS, 2-CHAMBERS

 208v, 220/240v

P44 26" W



Cordierite Brick-Lined

### **P46S, P46-BL 3 1/4" + 2 3/4" (2) UPPER DECKS + 7 1/2" + 7" (1) LOWER DECK**

3-DECKS, 2-CHAMBERS

 208v, 220/240v

P46 26" W



Cordierite

### **EP-2-2828 5 3/4" DECK HEIGHT**

2-DECKS, 2-CHAMBERS

 208v, 240v

EP-2-2828 42" W



## GAS

All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.

Cordierite

### **GP51 5" UPPER + 6" LOWER DECK HEIGHTS**

2-DECKS, 2-CHAMBERS

 BTUH 40,000

GP51 32.62" W



Cordierite High Performance model

### **GP61, GP61-HP 5" UPPER + 6" LOWER DECK HEIGHTS**

2-DECKS, 2-CHAMBERS

 BTUH 45,000 (60,000 HP)

GP61 41.62" W



Cordierite

### **GP52 5" UPPER + 6" LOWER DECK HEIGHTS**

4-DECKS, 4-CHAMBERS

 BTUH 80,000

GP52 32.62" W



Cordierite High Performance model

### **GP62, GP62-HP 5" UPPER + 6" LOWER DECK HEIGHTS**

4-DECKS, 4-CHAMBERS

 BTUH 90,000 (120,000 HP)

GP62 41.62" W



## Bakers Pride | Countertop Oven Cook Times

### PX SERIES OVENS: PX-14, PX-16

menu item	temperature (Fahrenheit)	cook time
Hot Wings	275° - 350°	20-25 minutes
Pizza Fresh Dough	525° - 550°	7-8 minutes
Pizza Par-Baked	500° - 525°	4-5 minutes
Pretzels	525° - 600°	6-8 minutes
Sushi	350° - 400°	1 minute

### PIZZA & PRETZEL OVENS: P18S, P22S, P44S, P46S

menu item	temperature (Fahrenheit)	cook time
Calzones	525° - 550°	6-10 minutes
Foccacia	525° - 550°	3-5 minutes
Pizza Par-Baked	500° - 525°	4-5 minutes
Pizza Fresh Dough	525° - 550°	7-8 minutes
Pizza Slices	400° - 425°	1 minute
Pretzels	525° - 600°	6-8 minutes

### BAKE AND ROAST OVENS: P24S, P48S, P46S, DP-2

menu item	temperature (Fahrenheit)	cook time
Cakes	350°-375°	20-26 minutes
Chicken—Roasting	275°-375°	22-30 minutes
Cobbler	375°-400°	15-25 minutes
Cookies	375°-400°	12-14 minutes
Croissants	375°-400°	16-25 minutes
Danish	375°-400°	16-25 minutes
Fajita Platters	500°-525°	5 minutes
Kaiser Rolls	375°-400°	16-18 minutes
Meats—Roasting	275°-375°	20-40 minutes
Muffins	375°-400°	18-20 minutes
Pastries	350°-375°	16-20 minutes
Pie	375°-400°	16-20 minutes
Pita Breads	600°-650°	1-2 minutes
Pan Pizza	475°-500°	9-10 minutes
Plates-warming	200°-205°	3 minutes
Roasting	275°-350°	20-35 minutes
Rolls	375°-400°	16-20 minutes
Scones	375°-400°	12-14 minutes
Souffles	375°-400°	12-14 minutes

### Menu diversity

Breads  
Cakes  
Muffins  
Pastries  
Pies  
Pizzas  
Soufflés  
Chicken  
Pretzels  
Cookies  
Ham  
Calzones  
Cobblers

Brownies  
Quiche  
Pork  
Fish Fillets  
Pot Roast  
Breadsticks  
Appetizers  
Bagels  
Sandwiches  
Wings  
Sushi  
Pizza Slices  
Warming Plates



# COUNTERTOP OVENS

## ELECTRIC

### Bakers Pride | Countertop Oven Cook Times

### Menu diversity

#### WARMING/FINISHING: PX-14, PX-16



PX-14



PX-16



**HOT WINGS**  
275°-350°  
20-25 minutes



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes

#### PIZZA & PRETZEL: P18S, P22S, P44S, P46S



P18S



P22S



P44S



P46S



**CALZONES**  
525°-550°  
6-10 minutes



**FOCCACCIA**  
525°-550°  
3-5 minutes



**WARMING PIZZA**  
400°-425°  
1 minute



**FRESH DOUGH PIZZA**  
525°-550°  
7-8 minutes



**PAR-BAKED PIZZA**  
500°-525°  
4-5 minutes



**PRETZELS**  
525°-650°  
6-8 minutes

#### BAKE & ROAST: P24S, P46S, P48S, DP-2



P24S



P46S



P48S



DP-2



**CAKES**  
350°-375°  
20-26 minutes



**COBBLERS**  
375°-400°  
15-25 minutes



**COOKIES**  
375°-400°  
12-14 minutes



**CROISSANTS**  
375°-400°  
16-25 minutes



**DANISH**  
375°-400°  
16-25 minutes



**KAISER ROLLS**  
375°-400°  
16-18 minutes



**MUFFINS**  
375°-400°  
18-20 minutes



**PASTRIES**  
375°-375°  
16-20 minutes



**PIES**  
375°-400°  
16-20 minutes



**PITAS**  
600°-650°  
1-2 minutes



**PAN PIZZA**  
475°-500°  
9-10 minutes



**WARMING PLATES**  
200°-205°  
3 minutes



**ROASTING**  
275°-350°  
20-35 minutes



**ROLLS**  
375°-400°  
16-20 minutes



**BAKERS PRIDE**

