



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



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.



COMMERCIAL GRADE

On electric models, incoloy heating elements deliver even heating for consistent results. Gas GP models are available with natural or LP gas in a range of BTU's. 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.



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

1-DECK, 1-CHAMBER
 ⚡ 208v, 240v



Cordierite
P18S
3 1/4" DECK HEIGHT

2-DECKS, 1-CHAMBER
 ⚡ 120v, 208/240v



Cordierite Brick-Lined
P22S, P22-BL
3 1/4" OR 2 3/4" DECK HEIGHT

2-DECKS, 1-CHAMBER
 ⚡ 208v, 220/240v



Cordierite Brick-Lined
P44S, P44-BL
3 1/4" OR 2 3/4" DECK HEIGHT

4-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



Cordierite Brick-Lined
P46S, P46-BL
3 1/4" + 2 3/4" (2) UPPER DECKS
7 1/2" + 7" (1) LOWER DECK
DECK HEIGHTS

3-DECKS, 2-CHAMBERS
 ⚡ 208v, 220/240v



Cordierite
EP-2-2828
5 3/4" DECK HEIGHT

2-DECKS, 2-CHAMBERS
 ⚡ 208v, 240v



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



Cordierite High Performance model
GP61, GP61-HP
5" UPPER + 6" LOWER DECK HEIGHTS

2-DECKS, 2-CHAMBERS
 🔥 BTUH 45,000 (60,000 HP)



Cordierite
GP52
5" UPPER + 6" LOWER DECK HEIGHTS

4-DECKS, 4-CHAMBERS
 🔥 BTUH 80,000



Cordierite High Performance model
GP62, GP62-HP
5" UPPER + 6" LOWER DECK HEIGHTS

4-DECKS, 4-CHAMBERS
 🔥 BTUH 90,000 (120,000 HP)



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
Focaccia	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
Cobblers	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	Brownies
Cakes	Quiche
Muffins	Pork
Pastries	Fish Fillets
Pies	Pot Roast
Pizzas	Breadsticks
Soufflés	Appetizers
Chicken	Bagels
Pretzels	Sandwiches
Cookies	Wings
Ham	Sushi
Calzones	Pizza Slices
Cobblers	Warming Plates



COUNTERTOP OVENS

ELECTRIC ⚡

Bakers Pride | Countertop Oven Cook Times

Menu diversity

WARMING/FINISHING: 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



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



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



SCONES
375°-400°
12-14 minutes



SOUFFLES
375°-400°
12-14 minutes

