



## OPERATION MANUAL

### HEARTHBAKE SERIES COUNTERTOP DECK OVENS

**SERIES: DP, PX, & P-18, 22, 24, 44, 46, 48**

2M-U4008A REV E (09-25)



**BUILT BY CRAFTSMEN. TESTED BY TIME.®**



## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### COUNTERTOP ELECTRIC OVENS

#### Series:

PX-14, PX-16, P-18, P-22S, P-22BL, P-24S, P-44S,  
P-44BL, P-46S, P-48S, DP-2

All gas operated Bakers Pride® ovens are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

Please retain this manual for future references.

#### WARNING

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### WARNING

##### California Residents Only

**WARNING:** This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

#### CAUTION

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

#### NOTICE

Only Pizza or Bread can have direct contact with Fibrament decks. All other food products must be placed in a pan or container to avoid direct contact with ceramic decks.

This equipment is design engineered for commercial use only.

**BAKERS PRIDE OVEN COMPANY, LLC.**

265 Hobson St. • Smithville, TN 37166

Phone: 800.527.2100 | [bakerspride.com](http://bakerspride.com)



## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

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### SAFETY PRECAUTIONS

#### DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

#### WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

#### CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

#### NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### INSTALLATION INSTRUCTIONS

#### Minimum Clearance for Installation

From combustible or non-combustible construction:

Right side, Left side and Back: 3" (76mm)

#### Location

Due to the heat a countertop oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top of any oven.

#### Electrical Connections

Suitable means, which will disconnect all ungrounded conductors of the circuit simultaneously, must be provided by the installer.

Make sure electrical supply corresponds with that specified on the rating plate located in the rear of the oven.

When installed, the unit must be connected by an earthing cable to all other units within the complete installation and thence to an independent earth connection.

Use copper conductors only, rated at 90° C.

If a line cord is used for the installation of the unit in Europe, it should be a minimum of H07RN-F type conforming to EN60 335-1 and/or local codes.

Use minimum conductor size as below:

- For models PX-14, PX-16, P-18 and P-24S:  
14 Gauge (1.5mm) for 220-240V, single phase supply.
- For models P-22S, P-22BL, P-44S, P-44BL, P-46S, P-48S and DP-2: 10 Gauge (2.5mm) for 220-240/380-415V, 3 phase supply.

#### Requirements For Installation

For portable units (Model PX-14 and PX-16) there are no special requirements.

For shipping purposes the optional 4" (100mm) legs are not mounted. For mounting legs, follow steps a - g.

- Remove the outer shipping carton and paper and place the oven on the floor or other flat surface.
- Remove legs, baking decks and any other materials from inside the unit.
- With sufficient help, tilt the unit back far enough to mount the two front legs and tighten with an adjustable wrench.
- After the front legs are tight, lift rear of unit approximately 5" (125mm) off the surface and block in position using wood or some other solid material. Now mount the two rear legs and tighten.
- Using the proper lifting equipment, move the unit to its final location.
- Adjust the bottom portion of legs to make level.

- Slide baking decks into each shelf. (See Installation of Decks on Page 5.)

#### Initial Start Up

After the electrical connections have been made, the oven will need approximately 2 to 3 hours to burn off. Initial heating of the oven may generate smoke or fumes and must be done in a well ventilated area.

For initial heating of the new oven, follow the steps below:

- Place the oven in a well ventilated area.
- Open the oven doors and remove any instructions or samples shipped within the unit. Make sure the oven cavity is empty and the baking decks are properly installed.
- With the oven doors open, turn the temperature knobs to 400° F (205° C) for one hour. Close the oven door. Increase the temperature to 500° F (260° C) for at least 1 1/2 hours.

This procedure will dry out the insulation and deck material and will help to insure optimum baking results thereafter.

### CAUTION

Overexposure to smoke or fumes may cause nausea and dizziness.



# OPERATING INSTRUCTIONS

### NOTICE

Only Pizza or Bread can have direct contact with Fibrament decks. All other food products must be placed in a pan or container to avoid direct contact with ceramic decks.

### General Baking

Models: P-18, P-22S, P-22BL, P-24S, P-44S, P-44BL, P-46S, P-48S, PX-14 and PX-16

- Preheat the oven by setting the thermostat to the desired temperature. When the thermostat light goes out and has cycled three times, the oven is ready for use.
- These ovens have been designed to bake both fresh and frozen products. Frozen fruit pies should be taken directly from the freezer and placed into the oven. Cooking time will vary with the size of the pie, but under normal conditions a frozen pie should bake approximately in the same time as a fresh pie.
- These ovens work well for toasting, melting cheese, baking frozen entrees, roasting small meat items, etc.
- The temperature range for pizza baking is usually between 500° F (260° C) and 575° F (300° C) depending on the individual product.
- Allow the pizza to bake until the cheese bubbles and the bottoms are evenly brown. (Rotate if necessary)
- The design of the PX-14 and PX-16 is such that normal baking temperature may be too high for good results. Set the thermostat approximately 25° F (15° C) BELOW normal setting. Adjust temperature as needed.
- Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.
- When production requirements are low, keep the temperature low to prevent the bottoms from burning.
- As demand increases, temperature should be raised for faster recovery.
- Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

### General Baking Tips

- Pizza crusts should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.

- For fresh dough pizza, flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperature during heavy production assists in maintaining temperature. After the rush is over, reduce temperature to prevent burning.
- Heavily topped pizzas require longer bake times at lower temperatures.
- Placing a screen under pizza will allow the top to cook without overcooking the bottom.

Frequently scrape and brush off decks to remove burned residue which can cause an off flavor to the product. Residue build-up can slow bake times. A deck scraper/brush specially designed for this available from Bakers Pride.

- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every six months. DO NOT USE WATER TO CLEAN THE DECKS as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. We strongly suggest that all pans and screens be seasoned before use.

### Special Features

- **Timer:** An electric timer is provided to give an audible, continuous signal at the end of a preset time up to 15 minutes (18 minutes with 50Hz supply) on pizza ovens, or 60 minutes (72 minutes with 50Hz supply) on bake ovens.
- **Optional Electronic Timer:** A Digital electronic 99 minute timer can be provided on all models to give an audible signal at the end of a pre-set time.
- **For PX-14 and PX-16 only:** Individual switches are provided to turn off the top or the bottom heating element. This allows baking items that do not require direct top or bottom heat.
- **For DP-2 only:** Optional infinite control switches can be provided for fine balancing of top and bottom heat.

### Cleaning

- Periodic cleaning is suggested to keep your oven in good shape.
- When cleaning stainless steel, always wipe in the direction of the grain. Scrapers, brushes and stainless steel cleaner can be ordered from Bakers Pride for this purpose.





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### OPERATING INSTRUCTIONS

- From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested
- Turn the thermostat up to the highest setting and let the oven run for 1/2 hour with the door closed.
- Allow the oven to cool down.
- Brush residue from the deck.

#### NOTICE

Timer does not control the oven.

- Stainless steel surfaces should be cleaned with Bakers Pride stainless steel cleaner.

#### Service and Troubleshooting

The ovens are designed to be as trouble free as possible. Keeping the oven clean is all that is normally required. All servicing should be performed by a factory authorized technician only.

However, if your oven stops operating, please check the following:

- Power supply cord is plugged into the supply receptacle.

#### ⚠ CAUTION

Always Clean The Oven When It Is Cold.

- Power supply fuse/circuit breaker has not tripped.

If the oven still does not operate, take the following steps:

- Disconnect the power supply to the unit by removing the supply cord and/or turning off the main switch.
- Contact the factory, factory representative or an authorized service agency.

A system wiring diagram is a part of this manual and is provided on the back of the unit.

For further information and to purchase the deck scraper/brush, or stainless steel cleaner, call Bakers Pride at: (800) 527-2100WW.

#### NOTICE

Do Not Use Water To Clean Decks. Cracking May Result.

#### NOTICE

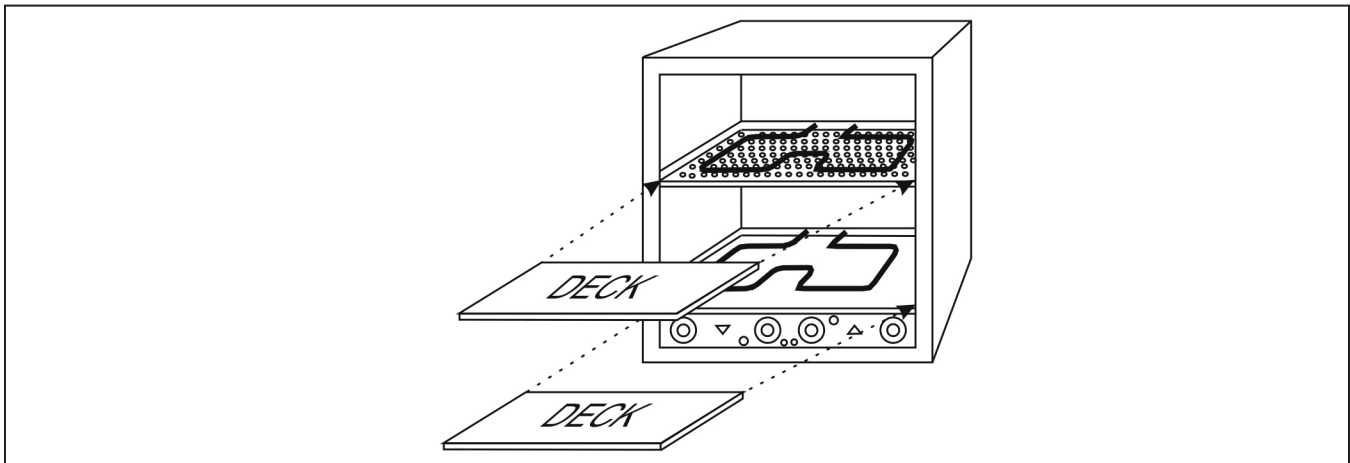
Infinite control switches must be in a set position (other than off) in model DP-2 with optional infinite switches, for elements to operate.

## OPERATING INSTRUCTIONS

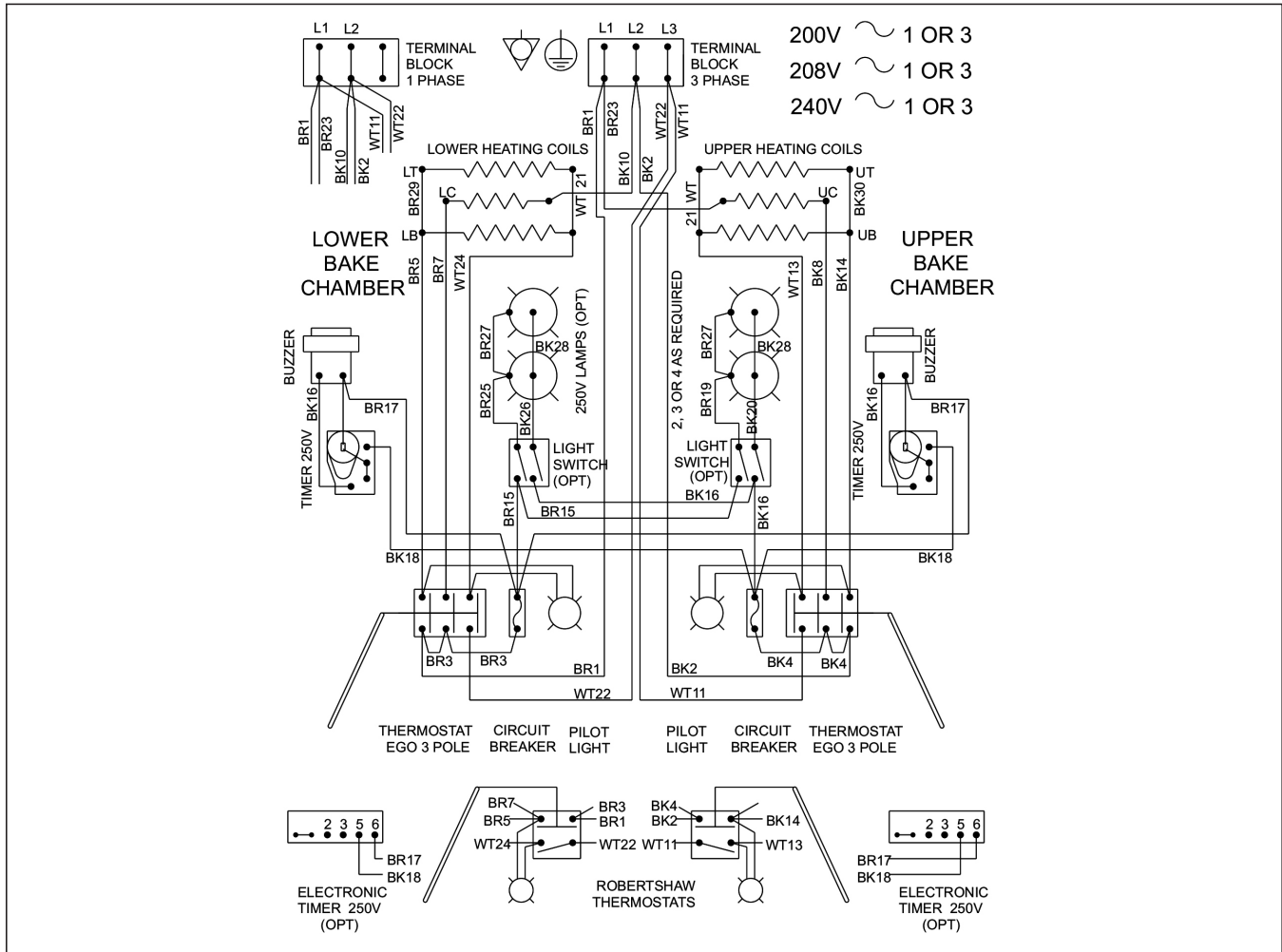
### Troubleshooting Chart

PROBLEM	PROBABLE CAUSE	SOLUTION
Indicator light is out	Set temperature has been reached.	Take no action. The thermostat has turned off the power to the heat control switches, indicator lamps, contactors and heating elements. When oven starts to cool, all functions will be restored.
	The infinite top and bottom heat control switches are "OFF". (DP-2 w/Infinite Switches only)	Turn switches to a position other than "OFF". This will allow indicator lamps, contactors and heating elements to operate.
	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	Power cord is unplugged.	Plug in power cord.
No power	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	Power cord is unplugged.	Plug in power cord.
Oven too Hot	Thermostat set too high.	Lower the thermostat setting. Allow ample time for heat to regulate.
	Thermostat may be defective.	Call local authorized Bakers Pride Service Agent.
Bottom of pies are undercooked	Bottom infinite switch set too low. (DP-2 w/Infinite Switches only)	Increase setting.
	Top Infinite switch set too high. (DP-2 w/Infinite Switches only)	Decrease setting.
Bottom of pies burn before toppings are cooked	Deck temperature too hot - especially during slow periods.	Reduce Thermostat setting by 50° - 75° below normal bake temperature. When decks cool begin cooking and immediately increase the thermostat setting by 50° - 75°.
	Bottom infinite switch set too high. (DP-2 w/Infinite Switches only).	Decrease setting.
	Bottom infinite switch set too high. (DP-2 w/Infinite Switches only).	Increase setting.
Pies cook unevenly	Areas adjacent to oven walls are generally hotter.	Rotate pies (180°), once during each bake or keep to the center of oven.

### Installation of Decks



## WIRING DIAGRAMS



P-Series 2-Chamber - 1 PH, 2 W OR 3 PH, 3 W - Electrical Wiring Diagram & Tables

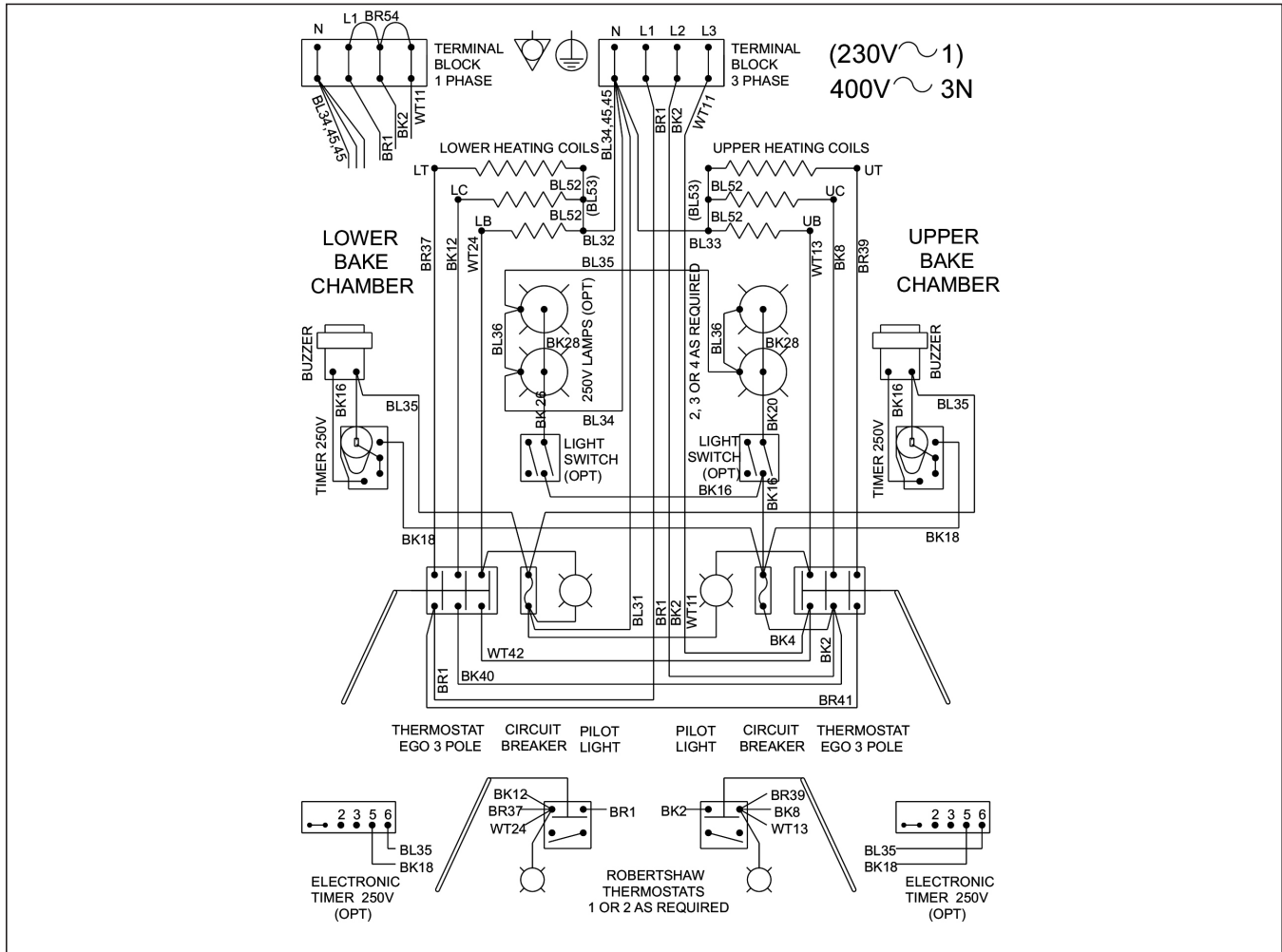
Model	1 PHASE - 2 WIRE						3 PHASE - 3 WIRE					
	Volt A/C		Ampere		Plug & No.		AMP - No Light			AMP - W. Light		
	UNIT	COILS	NO L.	W.L.	USA	CAN	L1	L2	L3	L1	L2	L3
DP2	200	200	25.3	25.7			12.6	12.6	25.3	13.0	13.0	25.3
	208	208	24.3	24.7			12.1	12.1	24.3	12.5	12.5	24.3
	240	230	22.0	22.3			11.0	11.0	22.0	11.4	11.4	22.0
P48S	200	200	21.5	21.9			10.8	10.8	21.5	11.2	11.2	21.5
	208	208	20.7	21.1			10.3	10.3	20.7	10.7	10.7	20.7
	240	230	18.7	19.0			9.3	9.3	18.7	9.7	9.7	18.7
P46S	200	200	28.8	29.4			18.0	18.0	21.5	18.6	18.6	21.5
	208	208	27.6	28.2			17.3	17.3	20.7	17.9	17.9	20.7
	240	230	25.0	25.5			15.7	15.7	18.7	16.2	16.2	18.7
P44S	200	200	36.0	36.8			25.3	25.3	21.5	26.1	26.1	21.5
	208	208	34.6	35.4			24.3	24.3	20.7	25.0	25.0	20.7
	240	230	31.3	32.1			22.0	22.0	18.7	22.7	22.7	18.7
P44SH	200	200	39.8	40.6			27.1	27.1	25.3	27.9	27.9	25.3
	208	208	38.2	39.0			26.1	26.1	24.3	26.9	26.9	24.3
	240	230	34.6	35.3			23.6	23.6	22.0	24.3	24.3	22.0

Coil Location	Watt Per Heating Coil & Total Watt Per Unit				
	DP2	P48S	P46S	P44S	P44SH
UT - Upper Top	1,075	1,075	1,075	1,075	1,075
UC - Upper Ctr	----	----	1,450	1,450	1,450
UB - Upper Btm	1,450	1,075	1,075	1,075	1,450
LT - Lower Top	1,075	1,075	1,075	1,075	1,075
LC - Lower Ctr	----	----	----	1,450	1,450
LB - Lower Btm	1,450	1,075	1,075	1,075	1,450
Total No Light	5,050	4,300	5,750	7,200	7,950
Total W. Light	5,080	4,330	5,795	7,260	8,010



## WIRING DIAGRAMS

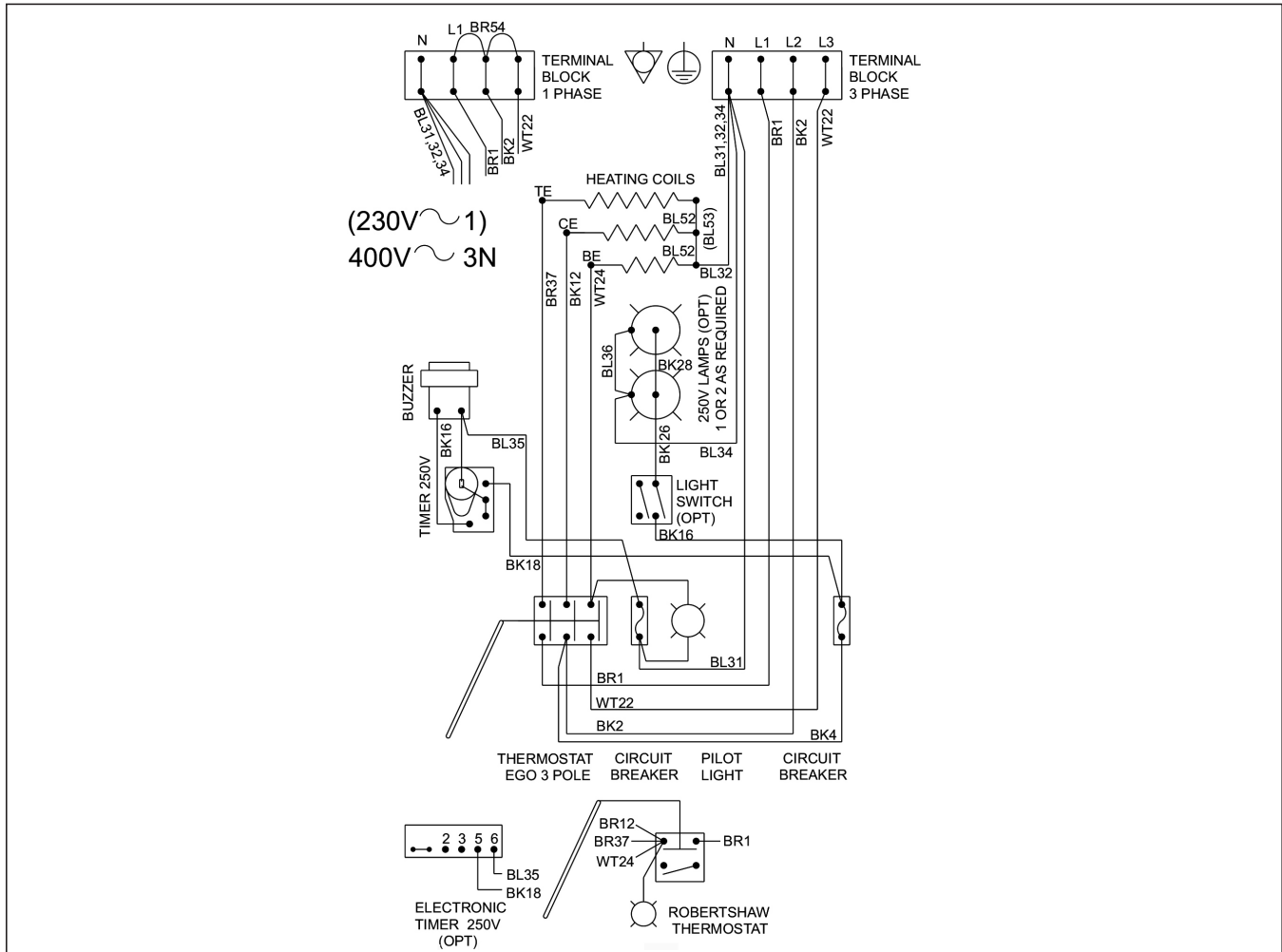


P-Series 2-Chamber - 3 PH, 4 W - Star - Electrical Wiring Diagram & Tables

Model	Volt A/C		AMP - No Light				AMP - W. Light			
	UNIT	COILS	L1	L2	L3	N	L1	L2	L3	N
DP2	230	230	22.0	---	---	22.0	22.3	---	---	22.3
	230/400	230	9.3	0.0	12.6	3.3	9.7	0.0	12.6	2.9
P48S	230	230	18.7	---	---	18.7	19.0	---	---	19.0
	230/400	230	9.3	0.0	9.3	---	9.7	0.0	9.3	0.4
P46S	230	230	25.0	---	---	---	25.5	---	---	25.5
	230/400	230	9.3	6.3	9.3	3.0	9.9	6.3	9.3	3.6
P44S	230	230	31.3	---	---	---	32.0	---	---	32.0
	230/400	230	9.3	12.6	9.3	3.3	10.0	12.6	9.3	3.3
P44SH	230	230	34.6	---	---	---	35.3	---	---	35.3
	230/400	230	9.3	12.6	12.6	3.3	10.0	12.6	12.6	2.6

Coil Location	Watt Per Heating Coil & Total Watt Per Unit				
	DP2	P48S	P46S	P44S	P44SH
UT - Upper Top	1,075	1,075	1,075	1,075	1,075
UC - Upper Ctr	----	----	1,450	1,450	1,450
UB - Upper Btm	1,450	1,075	1,075	1,075	1,450
LT - Lower Top	1,075	1,075	1,075	1,075	1,075
LC - Lower Ctr	----	----	----	1,450	1,450
LB - Lower Btm	1,450	1,075	1,075	1,075	1,450
Total No Light	5,050	4,300	5,750	7,200	7,950
Total W. Light	5,080	4,330	5,795	7,260	8,010

## WIRING DIAGRAMS

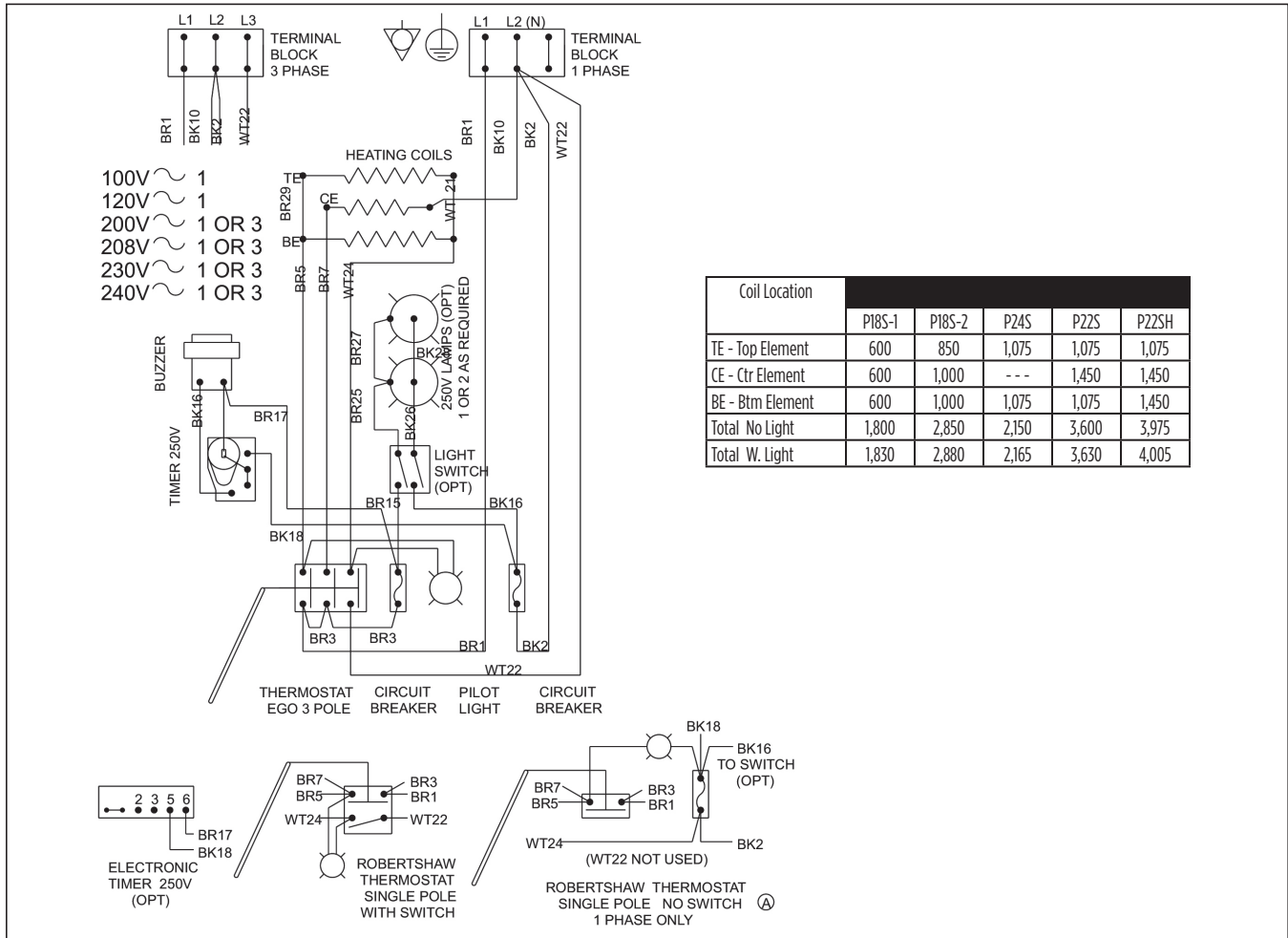


P-Series 1-Chamber 3 PH, 4W - Star - Electrical Wiring Diagram & Tables























Model	Volt A/C		AMP - No Light				AMP - W. Light			
	UNIT	COILS	L1	L2	L3	N	L1	L2	L3	N
P18S										
	230	230	12.4	---	---	12.4	12.7	---	---	12.7
	230/400	230	3.7	4.3	4.3	0.6	3.7	4.7	4.3	1.0
P24S										
	230	230	9.3	---	---	9.3	9.5	---	---	9.5
	230/400	230	4.7	0.0	4.7	0.0	4.8	0.2	4.8	0.2
P22S										
	230	230	15.7	---	---	15.7	16.0	---	---	16.0
	230/400	230	4.7	6.3	4.7	1.4	4.7	6.7	4.7	2.0
P22SH										
	230	230	17.3	---	---	17.3	17.6	---	---	17.6
	230/400	230	4.7	6.3	6.3	1.6	4.7	6.7	6.3	2.0

Coil Location	P18S	P24S	P22S	P22SH
TE -Top Element	850	1,075	1,075	1,075
	1,000	---	1,450	1,450
BE - Btm Element	1,000	1,075	1,075	1,450
Total No Light	2,850	2,150	3,600	3,975
Total W. Light	2,880	2,165	3,630	4,005

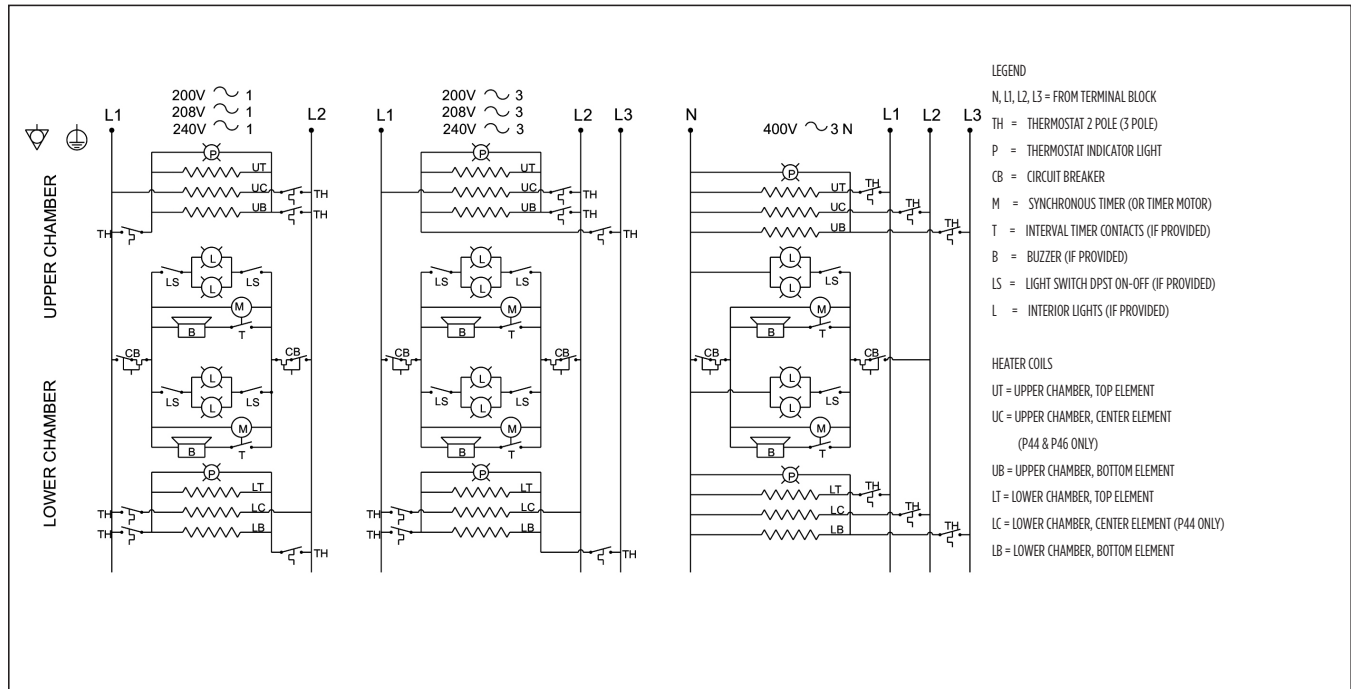
## WIRING DIAGRAMS



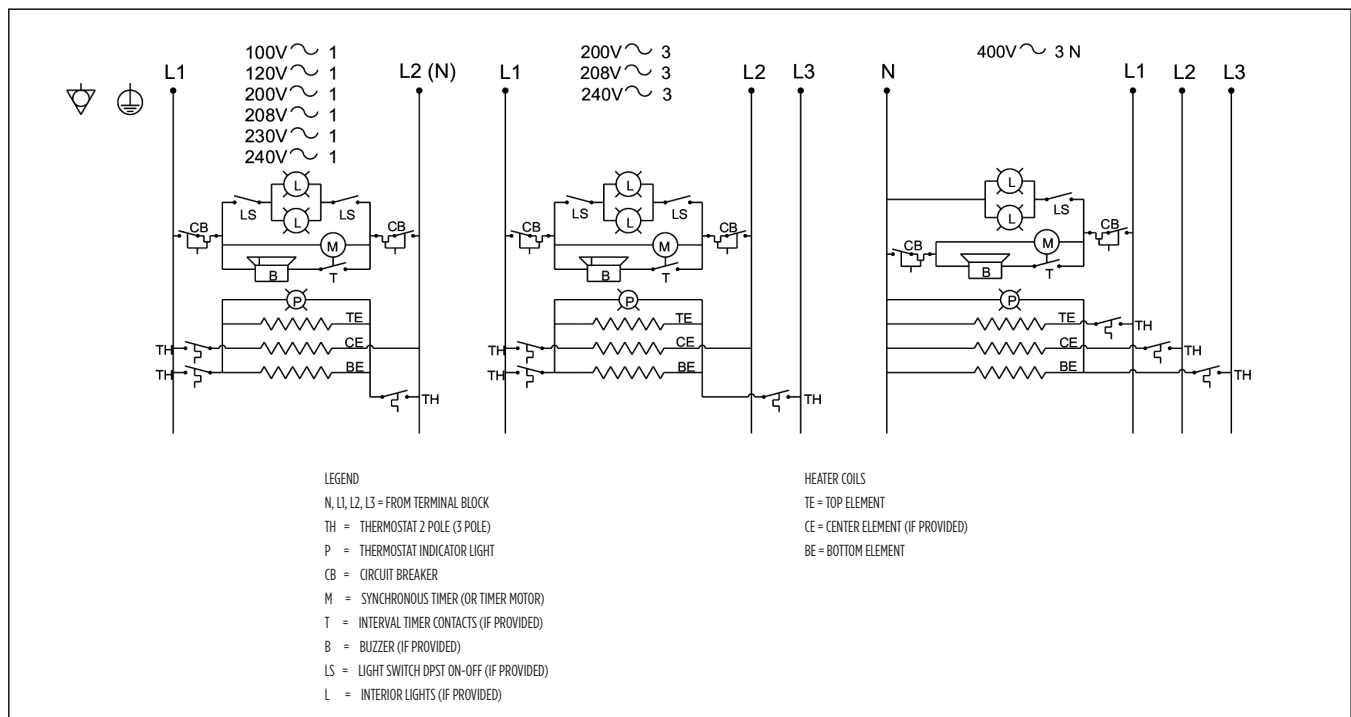
P-Series 1-Chamber 1 PH, 2W or 3 PH, 3W - Electrical Wiring Diagram & Tables

			3 Phase 3 Wire						1 PH 2 Wire		Plug Configuration & Number				
Model	Volt A/C		AMP – No Light			AMP – W. Light			Ampere		USA	CAN	JAPAN	UK	EUROPE
	UNIT	COILS	L1	L2	L3	L1	L2	L3	NO L.	W. L.					
P18S-1											5-15P	5-20P	5-20P	N/A	N/A
	100	100							18.0	18.8				N/A	N/A
	120	120							15.0	N/A					
P18S-2	200	200	14.3	5.0	9.3	14.7	5.4	9.3	14.3	14.7	5-15P	5-20P	5-20P		
	208	208	13.7	4.8	8.9	14.1	5.2	8.9	13.7	14.1					
	240	230	13.5	4.7	8.8	13.9	5.1	8.8	13.5	13.9					
P24S	200	200	10.8	0.0	10.8	11.0	0.2	10.8	10.8	11.0				BS1363A	CEE7-VII
	208	208	10.3	0.0	10.3	10.5	0.2	10.3	10.3	10.5					
	240	230	10.2	0.0	10.2	10.4	0.2	10.2	10.2	10.4					
P22S	200	200	18.0	7.2	10.8	18.4	7.7	10.8	18.0	18.4	6-15P	6-15P	6-15P	BS1363A	CEE7-VII
	208	208	17.3	7.0	10.3	17.7	7.4	10.3	17.3	17.7				N/A	N/A
	240	230	17.1	6.9	10.2	17.4	7.2	10.2	17.1	17.4	6-20P	6-30P	6-20P		
P22SH	200	200	19.9	7.2	12.6	20.3	7.7	12.6	19.9	20.3					
	208	208	19.1	7.0	12.1	19.5	7.4	12.1	19.1	19.5				N/A	N/A
	240	230	18.8	6.9	12.0	19.2	7.2	12.0	18.8	19.2	6-20P	6-30P	6-20P		

## WIRING DIAGRAMS

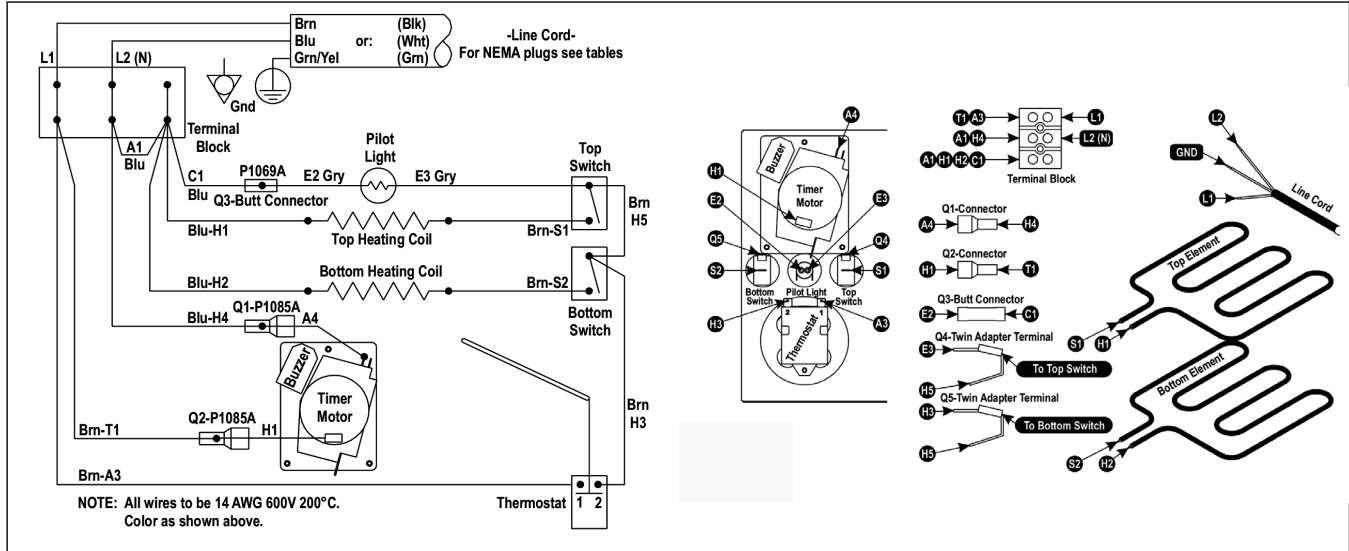


P-Series 2 Chambers – Electrical Wiring & Tables











P-Series 1 Chamber – Electrical Wiring Schematics

## WIRING DIAGRAMS











PX-14 & PX-16 – Electrical Wiring Diagram Tables

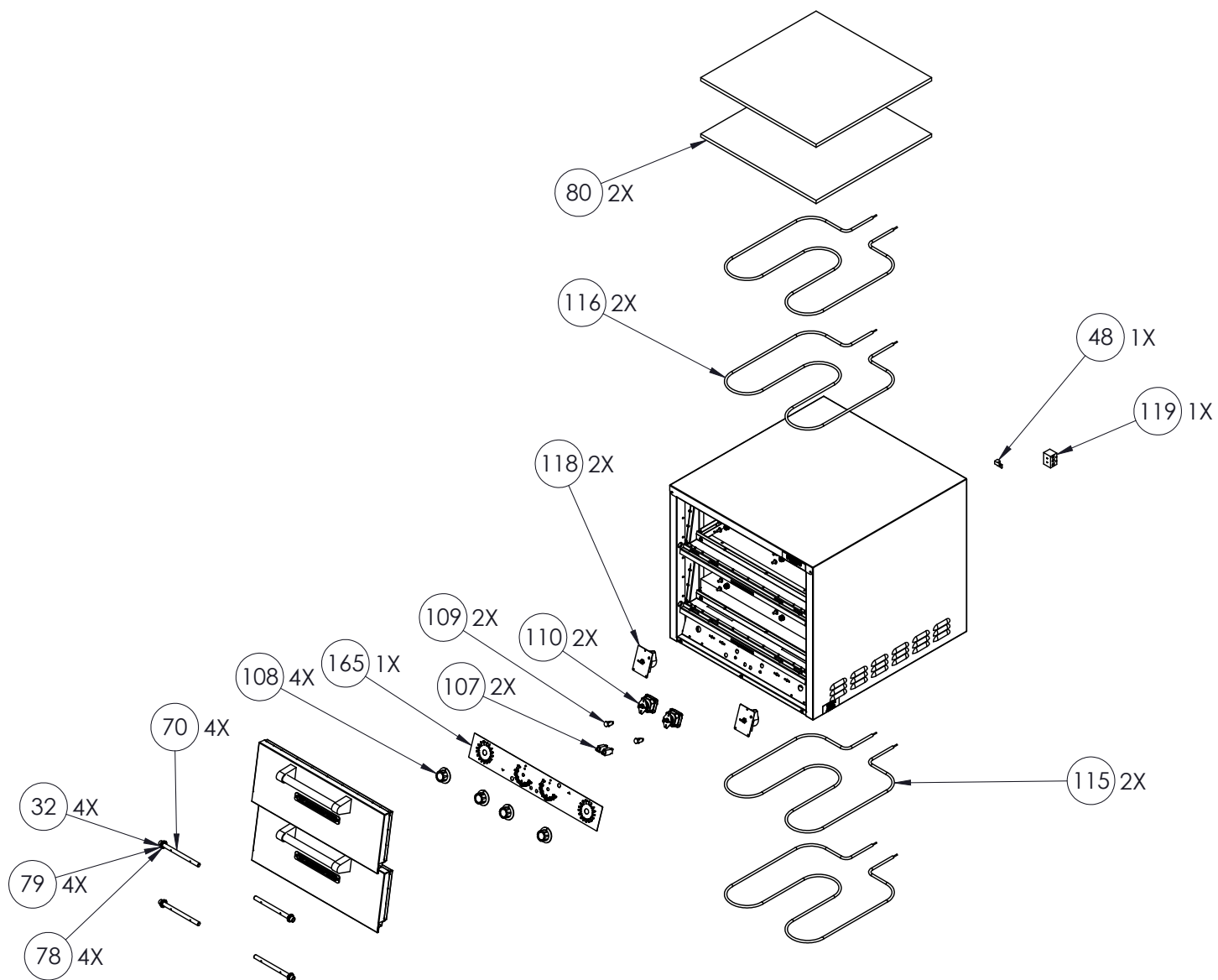
### PX-14

Volts A/C/Phase	AMP	NEMA Plug Configuration & Number					Heating Coils Watts/Volts	Timer Motor Volts/Hz
		USA	CANADA	UK	EUROPE	JAPAN		
100/1	15						750/100	120/60
						5-15P		
120/1	12.5						750/100	120/60
		5-15P	5-20P					
200/1	7.5						750/200	250/60
						6-15P		
208-240/1	8.1						750/220	250/60
		6-15P	6-15P					
220-240/1	8.1						750/220	250/60
				BS 1363A	CEE7-VII			

### PX-16

Volts A/C/Phase	AMP	NEMA Plug Configuration & Number					Heating Coils Watts/Volts	Timer Motor Volts/Hz
		USA	CANADA	UK	EUROPE	JAPAN		
100/1	18						900/100	125/60
120/1	15						900/100	125/60
		5-20P	5-20P					
200/1	9						900/200	250/60
						6-15P		
208-240/1	9.7						900/220	250/60
		6-15P	6-15P					
220-240/1	9.7						900/220	250/60
				BS 1363A	CEE7-VII			

## EXPLODED VIEWS & PARTS LISTS DP2



Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.





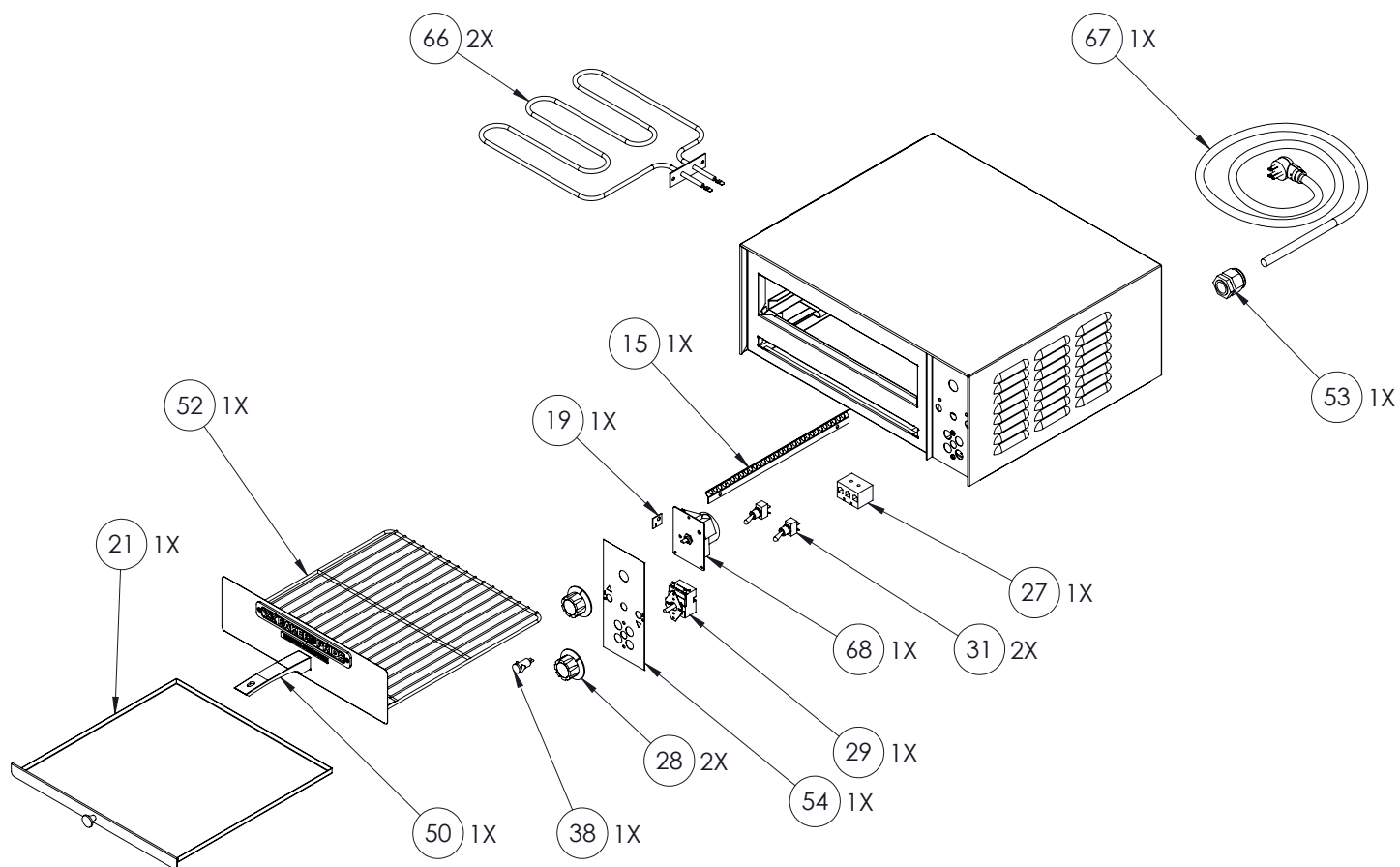
## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### EXPLODED VIEWS & PARTS LISTS DP2

"ITEM NO."	"PART NUMBER"	DESCRIPTION	QTY.
32	2K-S3019A	BUSHING; 0.52/0.62/0.88X0.44[COC/SML-EI]	4
48	2E-P1025A	GROUND LUG, ELECTRIC	1
70	2A-S3001A	DOOR ROD; 1/2DIA X 7 O/P	4
78	2C-Q3001A	WASHER; 19/32 X 1 X 1/8 FLAT BLK	4
79	2C-Q3002A	WASHER; 19/32 X 1 X 1/16 FLAT PL	4
80	2F-T1121A	BAKING DECK; CERAMIC [P20/40]	2
107	2E-M1330A	CIRCUIT BREAKER :3AMP MFR P/N TR11-C-X-63-B-O-C-3	2
108	2R-8704600	KNOB, THERMOSTAT	4
109	2E-P1167A	INDICATOR LAMP; AMBER 1/2; 250V; 1/3W	2
110	2T-M1098A	THERMOSTAT;680°F ; 380V ; 3PH [EGO]	2
115	2N-L1072A	ELEMENT; 208V-1075W [P22/P44]	2
116	2N-L1071A	ELEMENT; 208V-1450W [P22/P44]	2
117	2M-U1405A	OVERLAY; E6;15MN TMR;60HZ [DP2/P44][DM]	1
118	2P-M1384A	TIMER, MECH 15 MIN 24OV [EP28/P PZ OVN]	2
119	2E-P1003A	TERMINAL, BLOCK	1
*NI	2E-P6449L	WIRING KIT; 200-240;1/3PH [P48-DP2]	1
*NI	2E-P6385A	CORD; POWER SUPPLY; 250V [P46/48]	1
*NI	2W-D4040Z	FRESH DOUGH BAFFLE:PRF #22G 20.81X 20[DP2]	2

Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.

## EXPLODED VIEWS & PARTS LISTS PX14, PX16



Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.



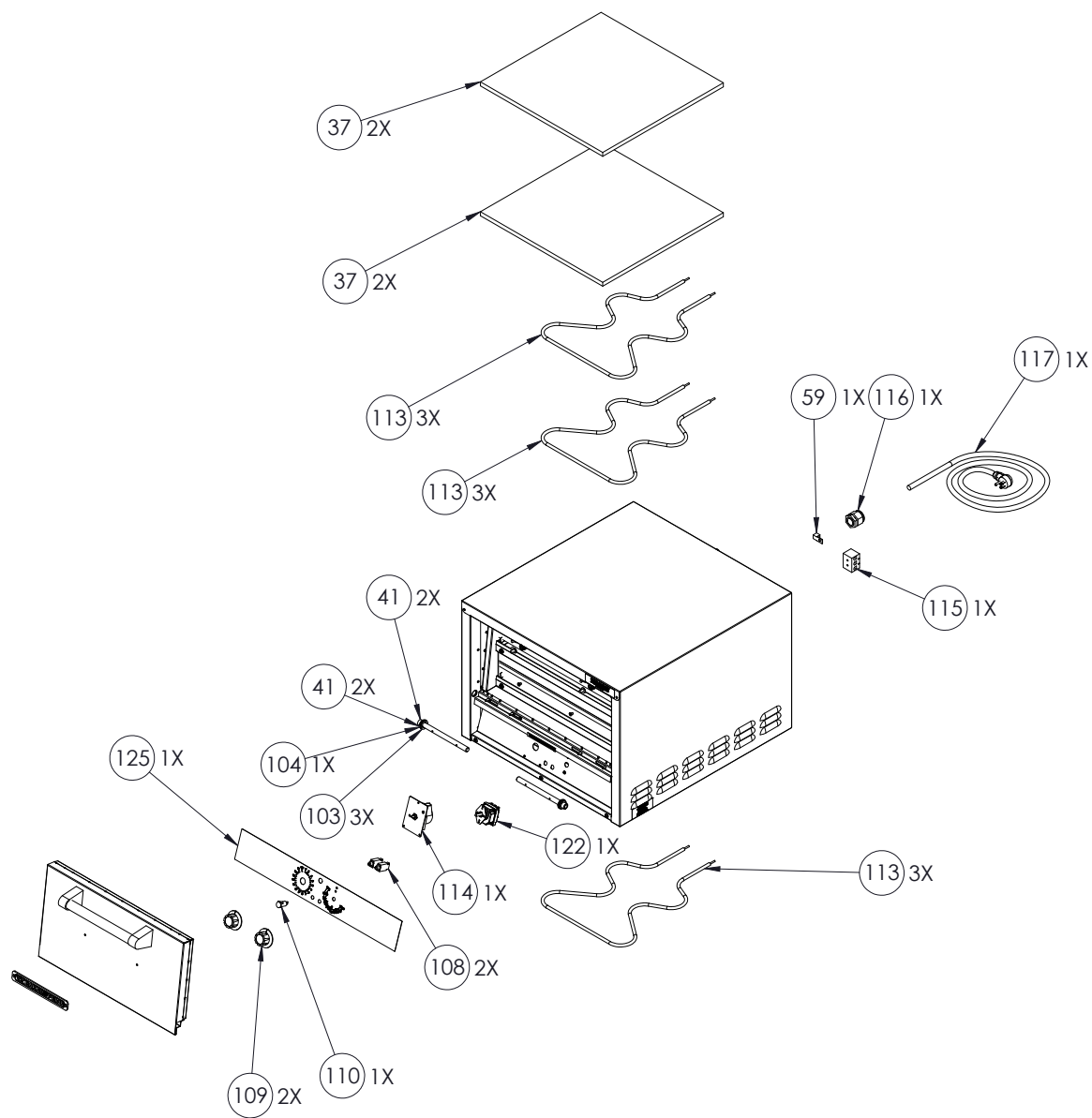
## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### EXPLODED VIEWS & PARTS LISTS PX14, PX16

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.	VOLT.	MODEL
15	N4-D5043K	CAPILLARY RETAINER	1		
19	N4-D5153K	COVER CAPILLARY TUBE	1		
21	N4-D5023K	CRUMB PAN [PX14]	1		PX14
	N4-D5123K	CRUMB PAN [PX16]	1		PX16
27	2E-P1003A	TERMINAL, BLOCK	1		
28	2R-8704600	KNOB, THERMOSTAT	2		
29	2T-M1119A	THERMOSTAT; 300-650; EGO [PX]	1		
31	2E-M1037A	SWITCH ; TOGGLE SPST; ON / OFF; C/W NUT	2		
38	2E-P1167A	INDICATOR LAMP; AMBER 1/2; 250V; 1/3W	1		
50	N4-D5037U	PEEL TRAY ASSY W/HANDLE [PX14]	1		PX14
52	N4-D5141U	PEEL TRAY ASSY W/HANDLE PX16	1		PX16
53	2K-P1156A	STRAIN RELIEF; NYLON [MEDIUM]	1		
54	2M-U1398A	OVERLAY; 15MN;60HZ [PX14/16][DM]	1		
66	2N-L1065A	ELEMENT; 110V-750W [PX14]	2	120V	PX14
	2N-L1066A	ELEMENT; 220V-750W [PX14]	2	208/240V	PX14
	2N-L1148A	ELEMENT; 120V-900W[PX16]	2	120V	PX16
	2N-L1149A	ELEMENT; 220V-900W [PX16]	2	208/240V	PX16
67	2E-P6004A	CORD; POWER SUPPLY; 125V; 15A BLK STR GRD	1	120V	PX14
	2E-P6005A	Cord; Power Supply; 250V; 15A;BLK;STR GRD	1	208/240V	PX14,PX16
	2E-55310	CORDSET 14/3 300V .440 DIA SJTOW 5-20P	1	120V	PX16
68	2T-M1383A	TIMER; 15MIN; MECH; 120V; 60HZ	1		
*NI	2E-U4089L	WIRING KIT ; ELEC [PX]	1		

Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.

## EXPLODED VIEWS & PARTS LISTS P18



Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.



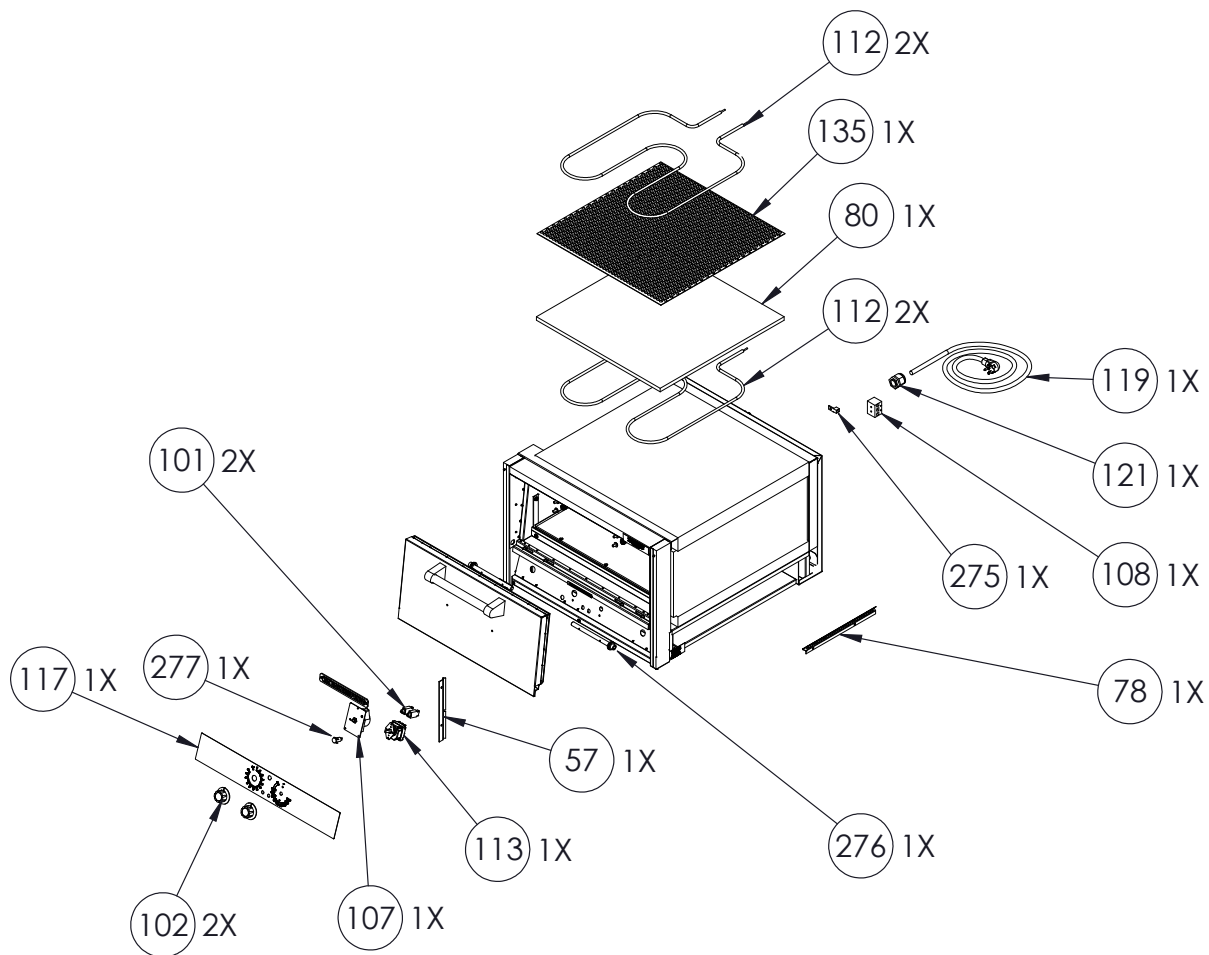
## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### EXPLODED VIEWS & PARTS LISTS P18

"ITEM NO."	"PART NUMBER"	DESCRIPTION	QTY.	MODEL
37	2F-T1120A	BAKING DECK; CERAMIC [P18]	2	
41	2K-S3019A	BUSHING; 0.52/0.62/0.88X0.44[COC/SML-EI]	2	
59	2E-P1025A	GROUND LUG, ELECTRIC	1	
103	2C-Q3001A	WASHER; 19/32 X 1 X 1/8 FLAT BLK	3	
104	2C-Q3002A	WASHER; 19/32 X 1 X 1/16 FLAT PL	1	
108	2E-M1330A	CIRCUIT BREAKER :3AMP MFR P/N TR11-C-X-63-B-O-C-3	2	
109	2R-8704600	KNOB, THERMOSTAT	2	
110	2E-P1167A	INDICATOR LAMP; AMBER 1/2; 250V; 1/3W	1	
113	2N-L1024A	ELEMENT; 115V-600W [P18/MO]HB	3	120V
	2N-L1025A	Element; 240v-850w; Top [ P18/BK18/MO]	1	208/240V
	2N-L1026A	Element; 240v-1000w [MO/B OC]	2	208/240V
114	2P-M1383A	TIMER; 15MIN; MECH; 120V; 60HZ	1	
115	2C-P1003A	TERMINAL, BLOCK	1	
116	2K-P1156A	STRAIN RELIEF; NYLON [MEDIUM]	1	
117	2E-P6004A	CORD; POWER SUPPLY; 125V; 15A BLK STR GRD	1	120V
	2E-P6005A	Cord; Power Supply; 250V; 15A;BLK;STR GRD		208/240V
122	2T-M1098A	THERMOSTAT;680°F ; 380V ; 3PH [EGO]	1	
125	2M-U1400A	OVERLAY;E6;15MN TMR; 60HZ[P18/P22][DM]	1	

Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.

## EXPLODED VIEWS & PARTS LISTS P22, P24



Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.





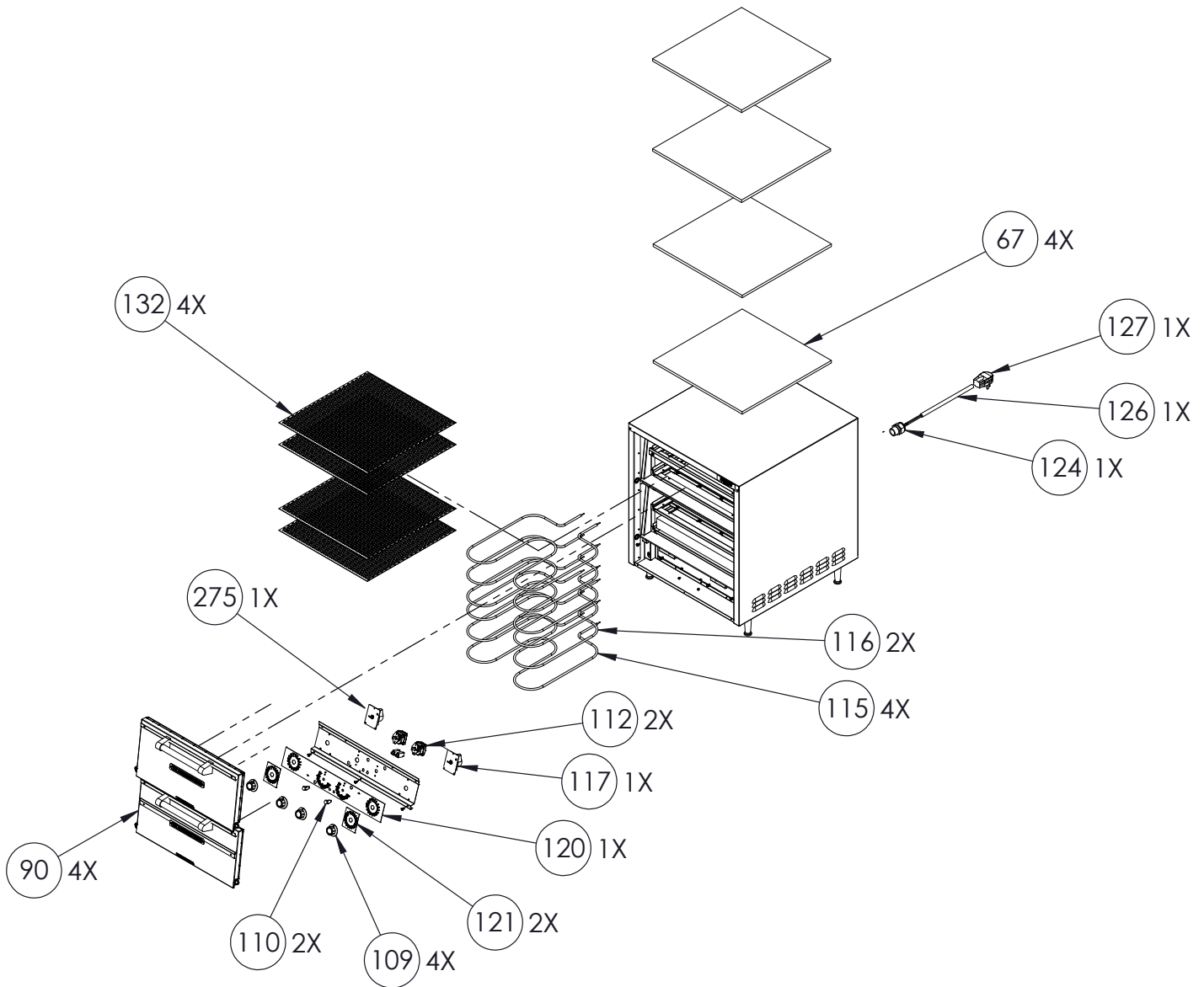
## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### EXPLODED VIEWS & PARTS LISTS P22, P24

"ITEM NO."	"PART NUMBER"	DESCRIPTION	QTY.	MODELS
57	N4-D1134K	CAPILLARY COVER [P18/21/42]	1	
78	N4-D4070K	SHIELD; THERMOSTAT BULB [P/DP]	1	
80	2F-T1349A	STONE HEARTH; AWMCO [DP2/P]	1	P22
101	2E-M1330A	"CIRCUIT BREAKER :3AMP MFR P/N TR11-C-X-63-B-O-C-3"	2	
102	2R-8704600	KNOB, THERMOSTAT	2	
107	2P-1400170	"TIMER MECHANICAL 60MIN 230V 60HZ"	1	
108	2E-P1003A	TERMINAL, BLOCK	1	
112	2N-L1072A	ELEMENT; 208V-1075W [P22/P44]	2	
113	2T-M1369A	"THERMOSTAT; 140-550°F;300V;16A;3POLE[EG]"	1	
117	2M-U1403A	"OVERLAY;E5;60MN TMR; 60HZ[P18/24]"	1	
119	2E-P6005A	"CORD; POWER SUPPLY; 250V; 15A; BLK; STR GRD"	1	
121	2K-P1156A	STRAIN RELIEF; NYLON [MEDIUM]	1	
135	2W-D4040Z	FRESH DOUGH BAFFLE	1	
275	2E-P1025A	GROUND LUG, ELECTRIC	1	
276	2A-S3001A	DOOR ROD; 1/2 DIA X 7 O/P	2	
277	2E-P1167A	INDICATOR LAMP; AMBER 1/2;250V; 1/3W	1	
*NI	2E-P6416L	"PH, WIRING KIT WO/L; ELEC[BK18,P24]"	1	

Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.

## EXPLODED VIEWS & PARTS LISTS P44, 46, 48



Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.



## COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

### EXPLODED VIEWS & PARTS LISTS P44, 46, 48

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.	MODEL
67	2F-T1121A	BAKING DECK; CERAMIC [P20 /40]	4	
90	N4-D1106U	DOOR ASSY WO/WNDW [P21/P4 2]	2	
108	2E-M1330A	CIRCUIT BREAKER :3AMP	2	
109	2R-8704600	KNOB, THERMOSTAT	4	
110	2E-P1167A	Indicator Lamp; Amber 1/2 ;250v;1/3w	2	
112	2T-M1098A	THERMOSTAT;680°F ; 380V ; 3PH [EGO]	2	P44
	2T-M1369A	THERMOSTAT; 140-550°F;300 V;16A;3 POLE[EG	2	P46,P48
115	2N-L1072A	ELEMENT; 208V-1075W [P22/P44]	4	
116	2N-L1071A	ELEMENT; 208V-1450W [P22/P44]	2	
117	2P-M1384A	Timer; 15 Min;Mech;240v[E P28/P Pz Ovn]	1	
120	2M-U1405A	OVERLAY; E6;15MN TMR;60HZ	1	
121	2M-U1470A	Overlay Patch; 18Mn Tmr;5 0Hz[P][Ex][AA]	2	
122	2E-P1003A	Terminal Block; 3 Pole;60 0v;85A;150c	1	
124	2K-P1157A	STRAIN RELIEF; NYLON [LARGE]	1	
127	2E-P6399A	Cord; Power Supply; 250v, 6-50P [P44]	1	
132	2W-D4040Z	FRESH DOUGH BAFFLE:PRF #22G	4	
275	2P-1400170	TIMER MECHANICAL 60 MIN 2 30V 60HZ	1	
*NI	2E-P6417L	WIRING KIT WO/L; 200-240V;	1	

Note: When ordering, always specify Part#, Model#, Serial# and Voltage/Phase.

## LIMITED EQUIPMENT WARRANTY

Baker's Pride warrants to the original purchaser of new Baker's Pride products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Bakers Pride and upon proper installation and start-up in accordance with the instructions supplied with each Bakers Pride unit. Baker's Pride obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Baker's Pride discretion have the parts replaced or repaired by Baker's Pride or a Baker's Pride-authorized service agency.

## THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an Bakers Pride authorized service agency. Baker's Pride will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Baker's Pride-authorized service agency must be used. Baker's Pride will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

## CONTACT

Should you require any assistance regarding the operation or maintenance of any Baker's Pride Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

[www.bakerspride.com](http://www.bakerspride.com)

## WARRANTY EXCLUSIONS

### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Baker's Pride sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Baker's Pride is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Baker's Pride approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

## ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

**The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.**

### IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

Model Number

Serial Number

Date Purchased

## NOTES



265 Hobson St. • Smithville, TN 37166  
Phone 800.527.2100 | [bakerspride.com](http://bakerspride.com)

Be sure to keep up with new product  
announcements and events on social media!



2M-U4008A REV E (09-25)