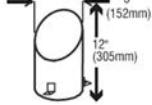
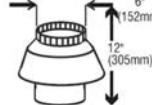


Selecting A Deck Oven

Bakers Pride® Deck Oven Capacity

Selecting a best deck oven for your operational requirements is accomplished by first choosing the utility type (natural gas, LP gas or electric), the combination of features which deliver the appropriate benefits for your needs and then selecting the correct deck size/number of decks to meet your production requirements.

Deck Type	notes
Ceramic Hearth Bricks	Promotes even bottom heat distribution and crispy old world style finish and quick recovery
Steel Baking Decks	Recommended for roasting and applications causing excessive grease splatter and spillage
Deck Height	notes
6 $\frac{7}{8}$ " to 8" Deck Heights	Highest intensity of top heat — excellent for pizza, breads and most baked goods
10" Deck Heights	Provides greater access to rear deck area for roasting — suitable for pizza, breads and baking
12" to 16" Deck Heights	Recommended for roasting and exceptionally tall products
Deck Depth	notes
24" Stubby/Shallow Depth	Ideal for space conservation and narrow cook lines — ovens are only 33" deep overall
30" to 44" Standard Depth	Increased capacity and volume, greater access, accepts larger pans
Thermostats	notes
Bake Thermostats	<u>GAS OVENS</u> : 150° to 550°F range (65° to 288°C) — calibrated for optimal baking performance <u>ELECTRIC OVENS</u> : 140° to 550°F range (60° to 288°C) — calibrated for optimal baking performance
Pizza Thermostats	<u>GAS OVENS</u> : 300° to 650°F range (149° to 343°C) — ideal for pizza, higher temperature and consistency <u>ELECTRIC OVENS</u> : 284° to 680°F range (140° to 360°C) — ideal for pizza, higher temperature and consistency
Venting	notes
Standard Flue 	Standard Flue - for exhausting into canopy hood (standard) R3115X
Direct Vent Flue 	Direct Vent Flue - for direct venting into a chimney — optional R3002Y



IL FORNO
FC-616




BAKERS
PRIDE

Selecting A Deck Oven

Bakers Pride® Deck Oven Capacity

BAKERS PRIDE® Deck Ovens are recognized world wide as the industry leader with models to suit every production need. Designed to offer flexibility, quality performance and deliver consistent results, our unique heat flow controls and heat diverter panels allow the baker to control both top and bottom heat without the use of tools for the perfect product every time.

Deck Ovens are built to last for years of trouble free operation featuring solid unitized frames constructed of heavy-duty, hand welded angle iron for structural integrity. Burners are fabricated from $1\frac{1}{4}$ " & $1\frac{1}{2}$ " heavy steel pipe with up to 140K BTUH per deck, while our exclusive pre-stressed, spring-loaded, feather-touch doors eliminate warpage and misalignment.

And, BAKERS PRIDE Deck Ovens are energy efficient featuring thick, industrial insulation and a proprietary heat baffling system for quicker pre-heat and efficient, rapid heat recovery. With the exception of the IL Forno Classico, all models feature stainless steel exteriors and painted legs. Gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per deck.

Production Per Hour / Per Deck Formula:

Example: 16" Pizza; Model Y-602 Double; 8 minute Bake Time

Pizzas Per Oven × 60-min **X # of Decks = Pizza Per Hour/Per Deck**
Bake Time

*NOTE: Double capacity for double stacked ovens. Triple capacity for triple stacked ovens

Deck Oven Capacity

model	PIZZAS (Per Oven)			BAKING PAN CAPACITY			PRODUCTION Per Hour (Per Deck)
	10"	16"	18"	13"x18"	18"x26"	12"x20"	
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251 / 204	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45
EP-1-2828	4	2	1	2	1	2	15
EP-2-2828	8	4	2	4	2	4	30