

# ELECTRIC

slide-out wire baking rack  
**PX-14, PX-16**  
**3" DECK HEIGHT**

1-DECK, 1-CHAMBER  
 ⚡ 120v, 208/240v



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

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

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

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

3-DECKS, 2-CHAMBERS  
 ⚡ 208v, 220/240v



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



# GAS

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

Cordierite Brick-Lined  
**GP51, GP51-BL**  
**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 Brick-Lined  
**GP52, GP52-BL**  
**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 OVENS

## HEARTHBAKE SERIES COUNTERTOP OVENS

### 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

**BAKERS PRIDE**

*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

