



INSTALLATION AND OPERATING INSTRUCTIONS

COUNTER TOP ELECTRIC OVENS

INTENDED FOR OTHER THAN HOUSEHOLD USE

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE
OVEN MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES



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



WARNING: *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. Initial heating of oven may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.*



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

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



P/N U4008A 1/08

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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

INSTALLATION INSTRUCTIONS

Minimum Clearance for Installation

From combustible or non-combustible construction:

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

1. LOCATION

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

2. 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, BK-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.

3. 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. through g.

- a. Remove the outer shipping carton and paper and place the oven on the floor or other flat surface.
- b. Remove legs, baking decks and any other materials from inside the unit.
- c. With sufficient help, tilt the unit back far enough to mount the two front legs and tighten with an adjustable wrench.
- d. 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.
- e. Using the proper lifting equipment, move the unit to its final location.
- f. Adjust the bottom portion of legs to make level.
- g. Slide baking decks into each shelf. (View on Page 7)

4. 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.

CAUTION: OVEREXPOSURE TO SMOKE OR FUMES MAY CAUSE NAUSEA AND DIZZINESS.

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 ½ hours.

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

OPERATING INSTRUCTIONS

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

1. GENERAL BAKING

Models: P-18, BK-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.

2. 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 specifically designed for this is 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.

3. 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.

Note: TIMER DOES NOT CONTROL THE OVEN.

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.

4. CLEANING

Periodic cleaning is suggested to keep your oven in good shape.

ALWAYS CLEAN THE OVEN WHEN IT IS COLD.

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.

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 ½ hour with the door closed.
- Allow the oven to cool down.
- Brush the residue from deck.

Note: DO NOT USE WATER TO CLEAN DECKS. CRACKING MAY RESULT.

Stainless steel surfaces should be cleaned with BAKERS PRIDE STAINLESS STEEL CLEANER.

5. SERVICE AND TROUBLE SHOOTING

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.
- 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.

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

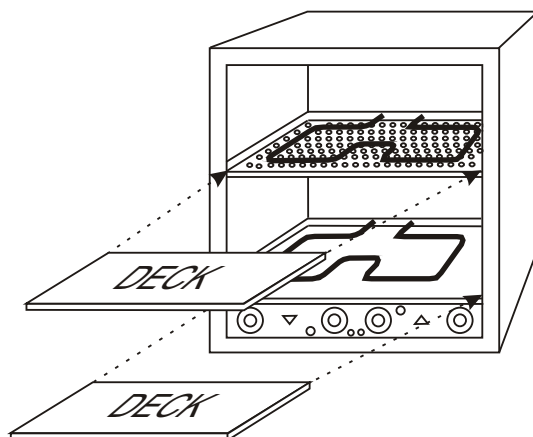
A system wiring diagram is a part of this manual and is provided on the back of the unit.

For further information and to purchase the deck scraper/brush, or stainless steel cleaner, call BAKERS PRIDE at: (914) 576-0200.

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.
	Top Infinite switch set too low. (DP-2 w/Infinite Switches only)	Increase setting.
Pies cook unevenly	Area's adjacent to oven walls are generally hotter.	Rotate pies (180°), once during each bake or keep to the center of oven.

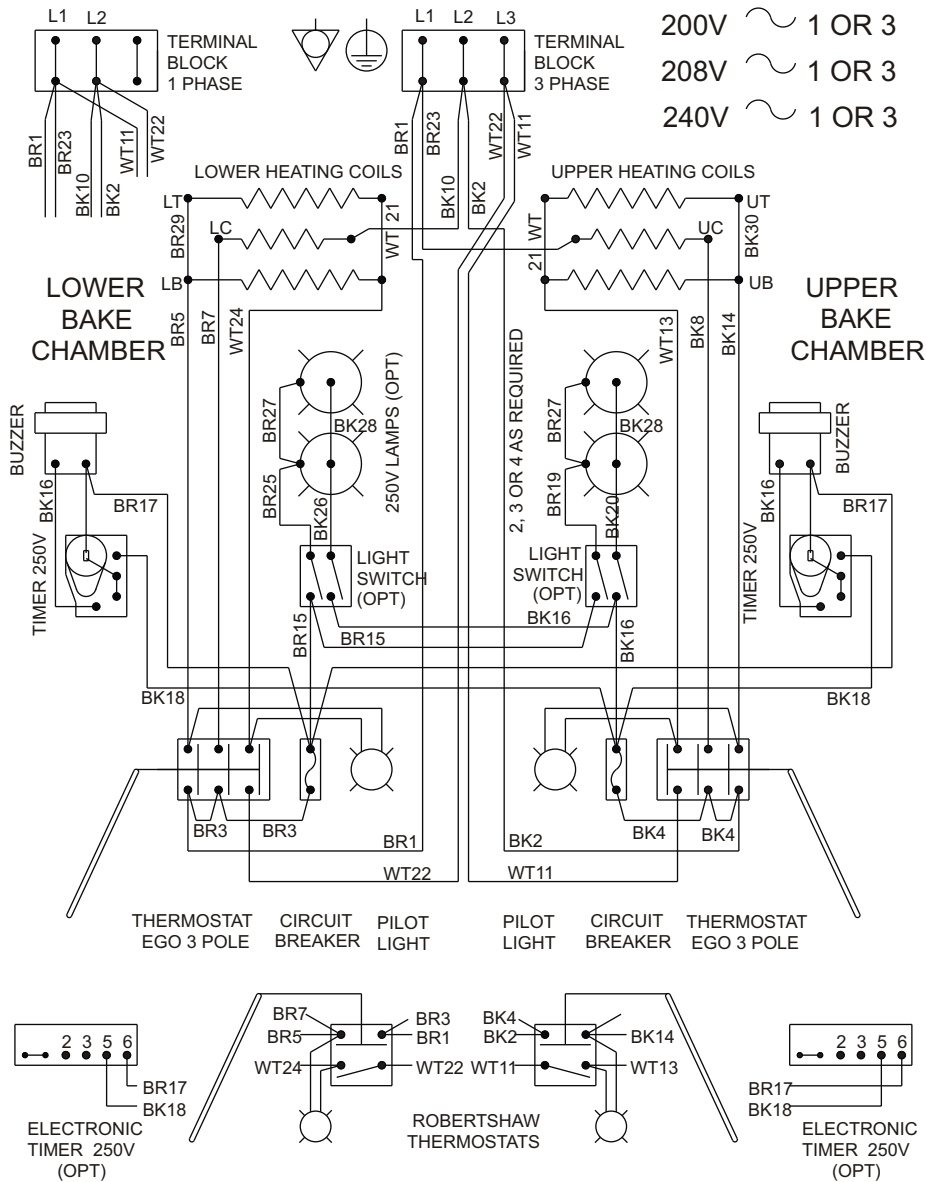
6. INSTALLATION OF DECKS



ELECTRICAL WIRING DIAGRAMS, SCHEMATICS AND TABLES

P-SERIES 2 CHAMBER - 1 PH, 2 W OR 3 PH, 3 W - ELECTRICAL WIRING DIAGRAM & TABLES

DWG. 1012-120 10/09/00



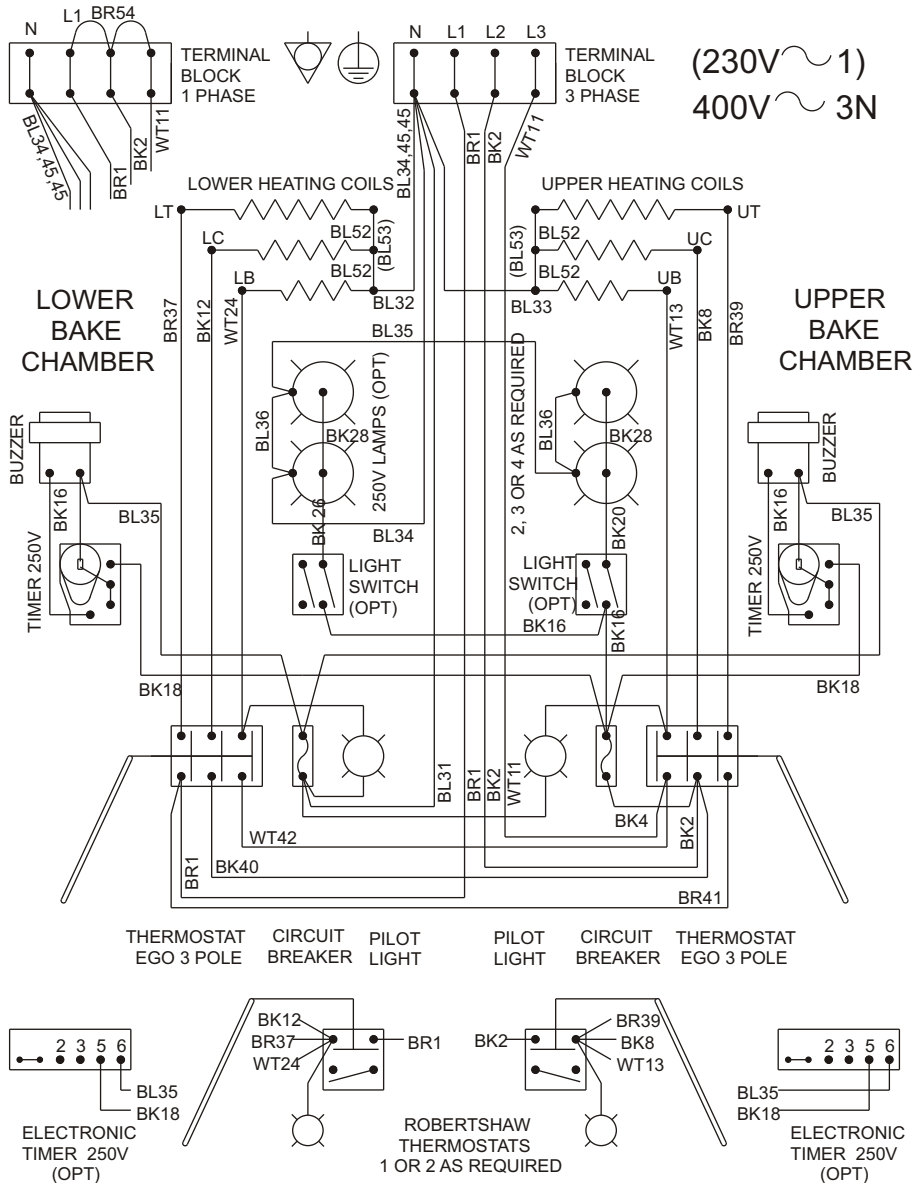
MODEL	I PHASE - 2 WIRE						3 PHASE - 3 WIRE					
	VOLT A/C		AMPERE		PLUG & NO.		AMP - NO LIGHT			AMP - W. LIGHT		
	UNIT	COILS	NO L.	W. L.	USA	CAN	L1	L2	L3	L1	L2	L3
DP2	200	200	25.3	25.7	⊖	⊖	12.6	12.6	25.3	13.0	13.0	25.3
	208	208	24.3	24.7	⊖	⊖	12.1	12.1	24.3	12.5	12.5	24.3
	240	230	22.0	22.3	6-30P	6-30P	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	6-30P	6-30P	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	6-30P	6-50P	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	6-50P	6-50P	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	6-50P	6-50P	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 BOTT	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 BOTT	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



P-SERIES 2 CHAMBER - 3 PH, 4 W - STAR - ELECTRICAL WIRING DIAGRAM & TABLES

DWG. 1012-124 10/11/00



MODEL	VOLT A/C		AMPERE - NO LIGHT				AMPERE - 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	---	---	25.0	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	---	---	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	---	---	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

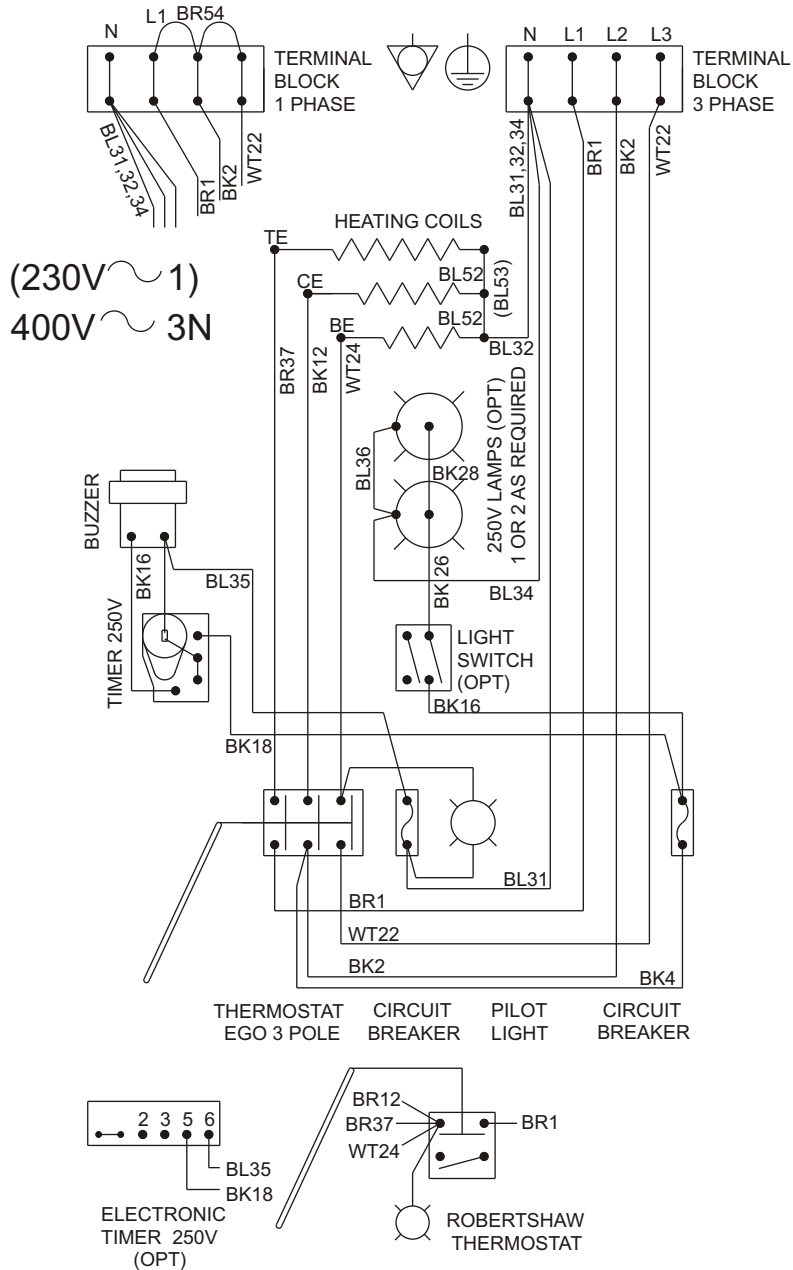
COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT				
	DP2	P48S	P46S	P44S	P44SH
UT - UPPER TOP	1,075	1,075	1,075	1,075	1,075
UC - UPPER CTR	---	---	1,450	1,450	1,450
UB - UPPER BOTT	1,450	1,075	1,075	1,075	1,450
LT - LOWER TOP	1,075	1,075	1,075	1,075	1,075
LC - LOWER CTR	---	---	---	1,450	1,450
LB - LOWER BOTT	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



P-SERIES 1 CHAMBER - 3 PH, 4 W - STAR - ELECTRICAL WIRING DIAGRAM & TABLES

DWG. 1012-128 10/11/00

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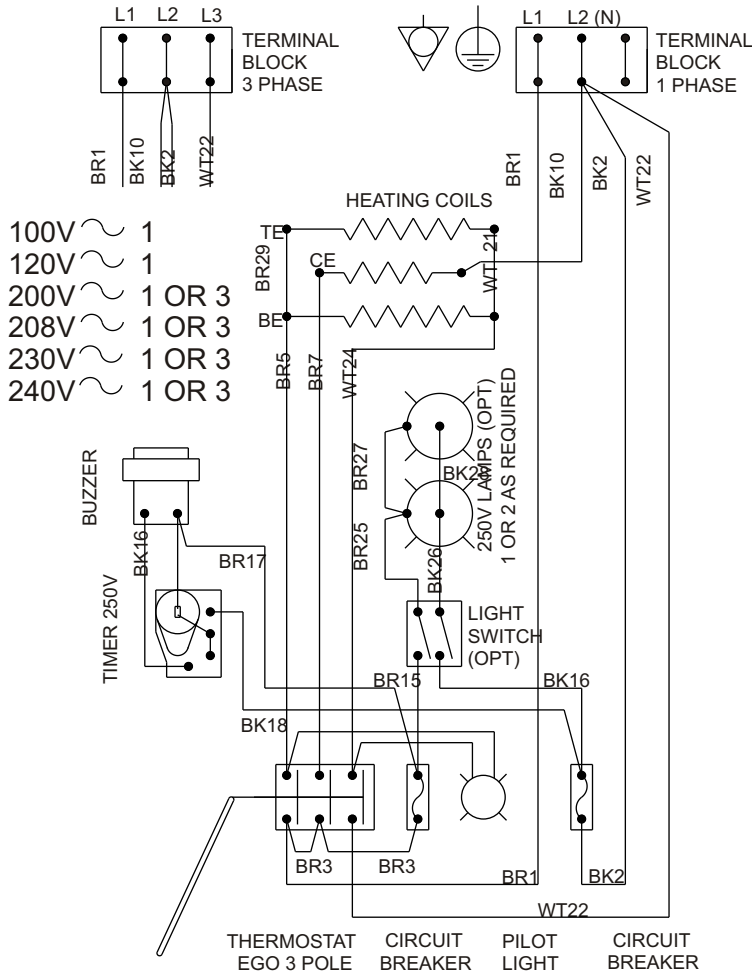
MODEL	VOLT A/C		AMPERE - NO LIGHT				AMPERE - W. LIGHT			
	UNIT	COILS	L1	L2	L3	N	L1	L2	L3	N
BK18	230	230	7.4	---	---	7.4	7.6	---	---	7.6
	230/400	230	3.7	0.0	3.7	0.0	3.7	0.2	3.7	0.2
P18S	230	230	12.4	---	---	12.4	12.7	---	---	12.7
	230/400	230	3.7	4.3	4.3	0.6	3.7	4.7	4.3	1.0
P24S	230	230	9.3	---	---	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	WATT PER HEATING COIL & TOTAL WATT PER UNIT				
	BK18	P18S	P24S	P22S	P22SH
TE - TOP ELEMENT	850	850	1,075	1,075	1,075
	---	1,000	---	1,450	1,450
BE - BOT ELEMENT	850	1,000	1,075	1,075	1,450
TOTAL NO LIGHT	1,700	2,850	2,150	3,600	3,975
TOTAL W. LIGHT	1,715	2,880	2,165	3,630	4,005



P-SERIES 1 CHAMBER - 1 PH, 2 W or 3 PH, 3 W - ELECTRICAL WIRING DIAGRAM & TABLES

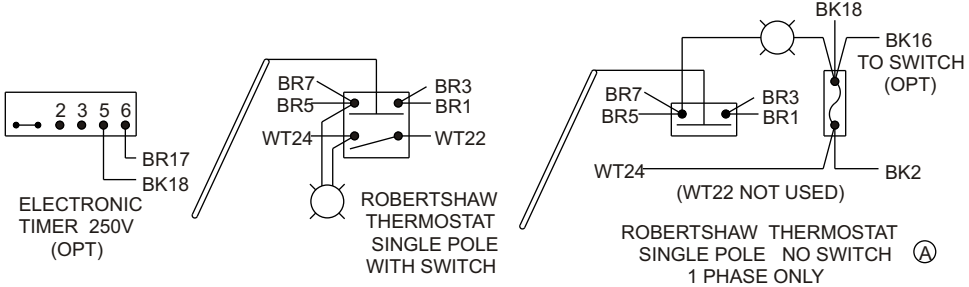
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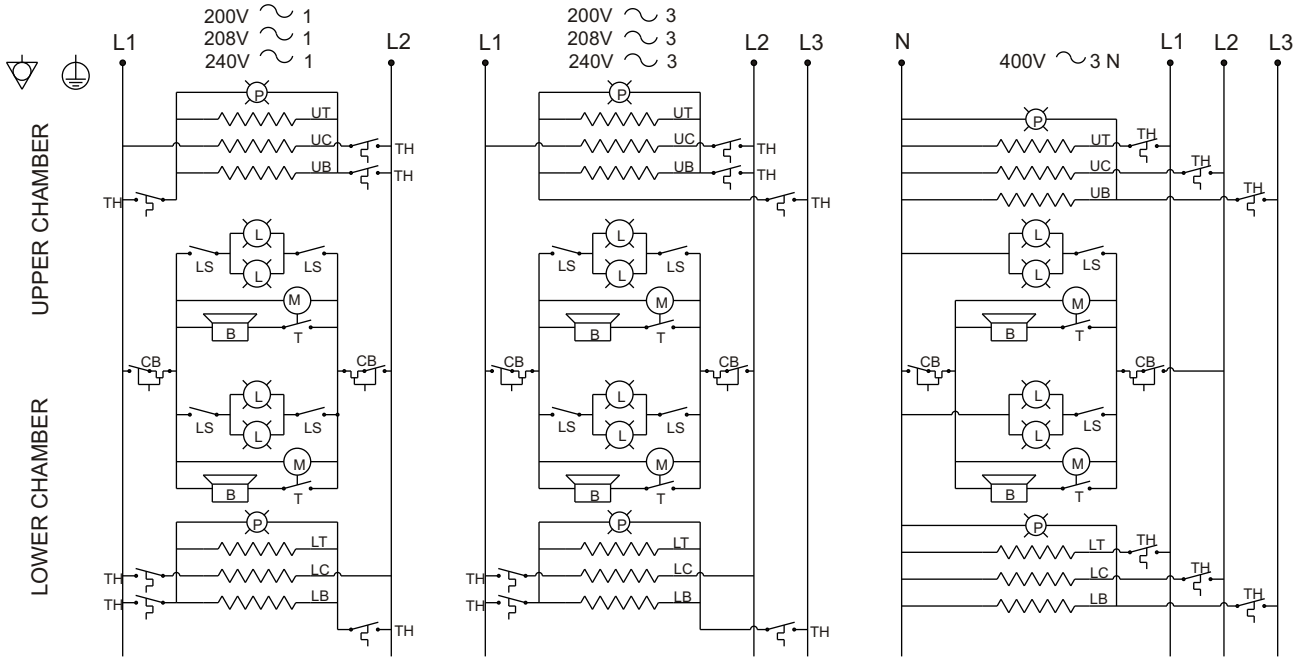
MODEL	3 PHASE - 3 WIRE								
	VOLT A/C		AMP - NO LIGHT			AMP - W. LIGHT			L3
	UNIT	COILS	L1	L2	L3	L1	L2	L3	
BK18	100	100							
	120	120							
	200	200	8.5	0.0	8.5	8.7	0.2	8.5	
	208	208	8.2	0.0	8.2	8.4	0.2	8.2	
	240	230	8.1	0.0	8.1	8.2	0.1	8.1	
P18S-1	100	100							
	120	120							
P18S-2	200	200	14.3	5.0	9.3	14.7	5.4	9.3	
	208	208	13.7	4.8	8.9	14.1	5.2	8.9	
	240	230	13.5	4.7	8.8	13.9	5.1	8.8	
P24S	200	200	10.8	0.0	10.8	11.0	0.2	10.8	
	208	208	10.3	0.0	10.3	10.5	0.2	10.3	
	240	230	10.2	0.0	10.2	10.4	0.2	10.2	
P22S	200	200	18.0	7.2	10.8	18.4	7.7	10.8	
	208	208	17.3	7.0	10.3	17.7	7.4	10.3	
	240	230	17.1	6.9	10.2	17.4	7.2	10.2	
P22SH	200	200	19.9	7.2	12.6	20.3	7.7	12.6	
	208	208	19.1	7.0	12.1	19.5	7.4	12.1	
	240	230	18.8	6.9	12.0	19.2	7.2	12.0	

1 PH - 2 W		PLUG CONFIGURATION & NUMBER				
AMPERE		USA	CAN	JAPAN	UK	EUROPE
NO L.	W. L.					
17.0	17.4				N/A	N/A
14.2	14.5	5-15P	5-20P	5-20P		
8.5	8.7					
8.2	8.4	6-15P	6-15P	6-15P		CEE 7-VII
8.1	8.2	6-15P	6-15P	6-15P		
18.0	18.8				N/A	N/A
15.0	N/A	5-15P	5-20P	5-20P		
14.3	14.7					
13.7	14.1	6-15P	6-20P	6-15P	BS 1363A	CEE 7-VII
13.5	13.9	6-15P	6-20P	6-15P		
10.8	11.0					
10.3	10.5	6-15P	6-15P	6-15P	BS 1363A	CEE 7-VII
10.2	10.4	6-15P	6-15P	6-15P		
18.0	18.4		6-30P		N/A	N/A
17.3	17.7	6-20P	6-20P	6-20P		
17.1	17.4	6-20P	6-20P	6-20P		
19.9	20.3				N/A	N/A
19.1	19.5	6-20P	6-30P	6-20P		
18.8	19.2	6-20P	6-30P	6-20P		

COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT					
	BK18	P18S-1	P18S-2	P24S	P22S	P22SH
TE - TOP ELEMENT	850	600	850	1,075	1,075	1,075
CE - CTR ELEMENT	---	600	1,000	---	1,450	1,450
BE - BOT ELEMENT	850	600	1,000	1,075	1,075	1,450
TOTAL NO LIGHT	1,700	1,800	2,850	2,150	3,600	3,975
TOTAL W. LIGHT	1,715	1,830	2,880	2,165	3,630	4,005



P-SERIES - 2 CHAMBERS - ELECTRICAL WIRING SCHEMATICS DWG. 1012-126 10/11/00



LEGEND

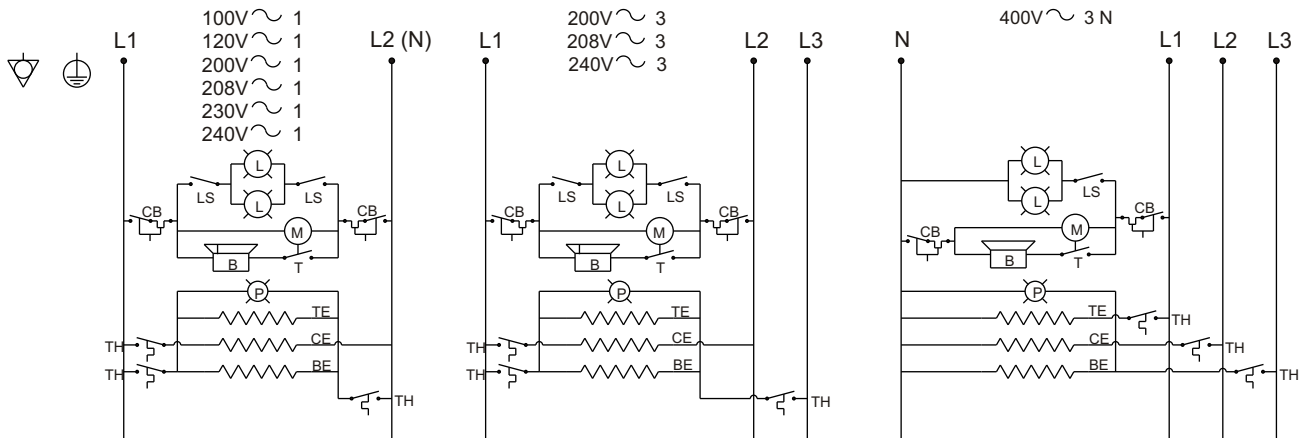
- N, L1, L2, L3 = FROM TERMINAL BLOCK
- TH = THERMOSTAT 2 POLE (3 POLE)
- P = THERMOSTAT INDICATOR LIGHT
- CB = CIRCUIT BREAKER
- M = SYNCHRONOUS TIMER (OR TIMER MOTOR)
- T = INTERVAL TIMER CONTACTS (IF PROVIDED)
- B = BUZZER (IF PROVIDED)
- LS = LIGHT SWITCH DPST ON-OFF (IF PROVIDED)
- L = INTERIOR LIGHTS (IF PROVIDED)

HEATER COILS

- UT = UPPER CHAMBER, TOP ELEMENT
- UC = UPPER CHAMBER, CENTER ELEMENT (P44 & P46 ONLY)
- UB = UPPER CHAMBER, BOTTOM ELEMENT
- LT = LOWER CHAMBER, TOP ELEMENT
- LC = LOWER CHAMBER, CENTER ELEMENT (P44 ONLY)
- LB = LOWER CHAMBER, BOTTOM ELEMENT



P-SERIES - 1 CHAMBER - ELECTRICAL WIRING SCHEMATICS DWG. 1012-129 10/11/00



LEGEND

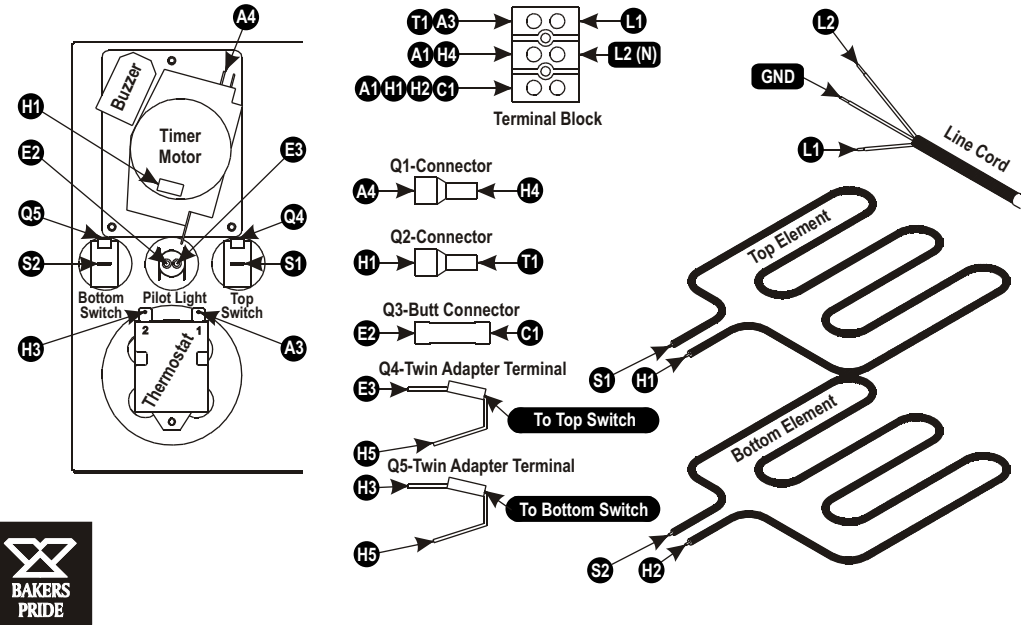
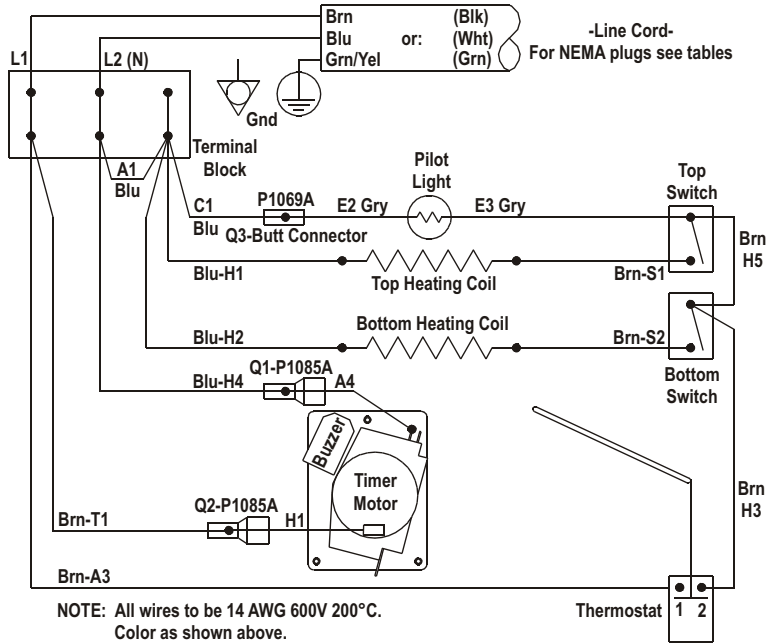
- N, L1, L2, L3 = FROM TERMINAL BLOCK
- TH = THERMOSTAT 2 POLE (3 POLE)
- P = THERMOSTAT INDICATOR LIGHT
- CB = CIRCUIT BREAKER
- M = SYNCHRONOUS TIMER (OR TIMER MOTOR)
- T = INTERVAL TIMER CONTACTS (IF PROVIDED)
- B = BUZZER (IF PROVIDED)
- LS = LIGHT SWITCH DPST ON-OFF (IF PROVIDED)
- L = INTERIOR LIGHTS (IF PROVIDED)

HEATER COILS

- TE = TOP ELEMENT
- CE = CENTER ELEMENT (IF PROVIDED)
- BE = BOTTOM ELEMENT



PX-14 & PX-16 WIRING DIAGRAM & TABLES



PX-14

PX-16

Volts A/C / Phase	Amp	NEMA Plug Configuration & Number					Heating Coils Watts / Volts	Timer Motor Volts / Hz	Volts A/C / Phase	Amp	NEMA Plug Configuration & Number					Heating Coils Watts / Volts	Timer Motor Volts / Hz
		USA	Canada	UK	Europe	Japan					USA	Canada	UK	Europe	Japan		
100/1	15					5-15P	750/100	120/60	100/1	18					5-15P	900/100	125/60
120/1	12.5	5-15P	5-20P				750/110	120/60	120/1	15	5-15P	5-20P				900/100	125/60
200/1	7.5					6-15P	750/200	250/60	200/1	9					6-15P	900/200	250/60
208-240/1	8.1	6-15P	6-15P				750/220	250/60	208-240/1	9.7	6-15P	6-15P				900/220	250/60
220-240/1	8.1			BS 1363A	CEE7-VII		750/220	250/60	220-240/1	9.7			BS 1363A	CEE7-VII		900/220	250/60

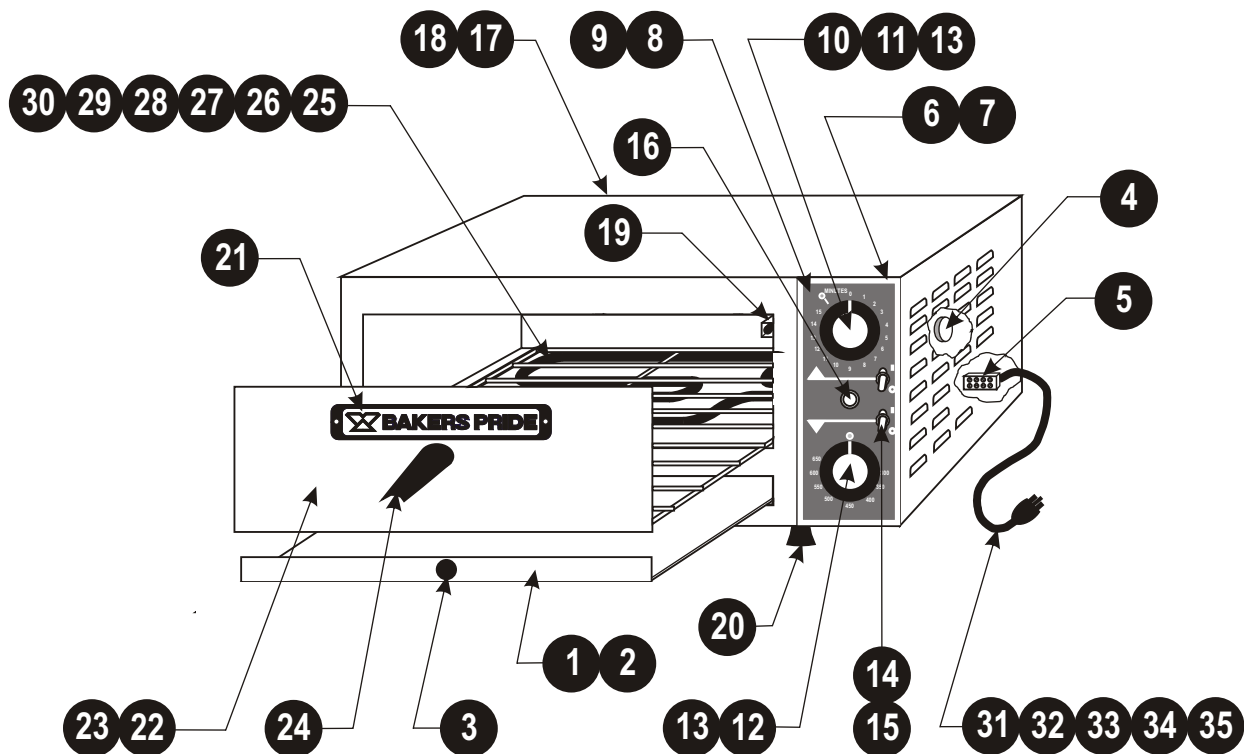
PARTS LISTS & EXPLODED VIEWS

PX-14/16

Electric Counter Top Oven (New Style)

PX-14 Beginning: Serial #4633, 12/09/99 (120V) or Serial #6547, 11/22/99 (208/240V)

PX-16 Beginning: Serial #959, 11/11/99 (120V) or Serial #1783, 12/01/99 (208/240V)

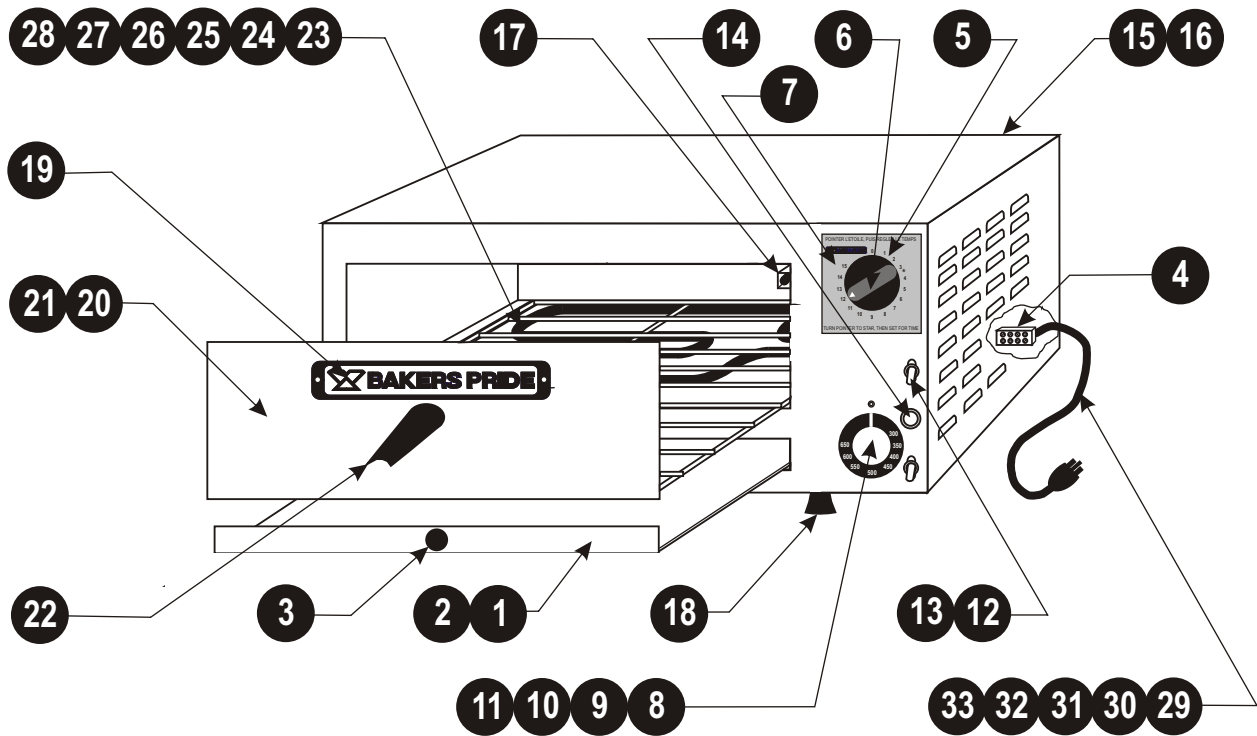


Item	Part #	Description	Item	Part #	Description
1	D5023X	Crumb Pan Assy w/Knob (PX-14)	19	D5043U	Capillary Retainer Assy
2	D5123X	Crumb Pan Assy w/Knob (PX-16)	20	S1392A	Leg, each
3	S1153X	Knob (Crumb Pan)	21	U1044X	Bakers Pride Nameplate, 8"
4	M1335X	Audio Alarm	22	D5037U	Peel Tray Assy w/Wire Rack & Hdl (PX-14)
5	P1003X	Terminal Block, 3 Pole	23	D5141U	Peel Tray Assy w/Wire Rack & Hdl (PX-16)
6	D5027U	Control Panel Assy, Front (PX-14)	24	S1031X	Handle, w/Nut & Bolt
7	D5127X	Control Panel Assy, Front (PX-16)	25	L1065X	Element, PX-14, 120V/750W (2)
8	U1308A	Control Panel Overlay, 60hz	26	L1148X	Element, PX-16, 120V/900W (2)
9	U1309A	Control Panel Overlay, 50hz	27	L1066X	Element, PX-14, 220V/750W (2)
10	M1383A	Timer, Electro-Mechanical, 15 Minutes, 120V	28	L1149X	Element, PX-16, 220V/900W (2)
11	M1384A	Timer, Electro-Mechanical, 15 Minutes, 220V	29	L1067X	Element, PX-14, 100V/750W (2) Japan
12	M1119X	Thermostat, EGO, 300-650 deg (No Knob)	30	L1156X	Element, PX-16, 200V/900W (2) Japan
13	S1311X	Knob (Thermostat & Timer)	31	P6004X	Line Cord, 125V/15A
14	M1037X	Switch, Toggle, On/Off	32	P6383A	Line Cord, 125V/20A (Canada)
15	S1038X	Rubber Boot, On/Off Switch (Export)	33	P6005X	Line Cord, 250V/15A
16	P1127X	Pilot Light, Amber	34	P6006X	Line Cord, CEE7-VII (Europe)
17	D5038U	Rear Panel Assy, (PX-14)	35	P6343X	Line Cord w/Fuse, 13A/240V (U.K.)
18	D5138U	Rear Panel Assy, (PX-16)			

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

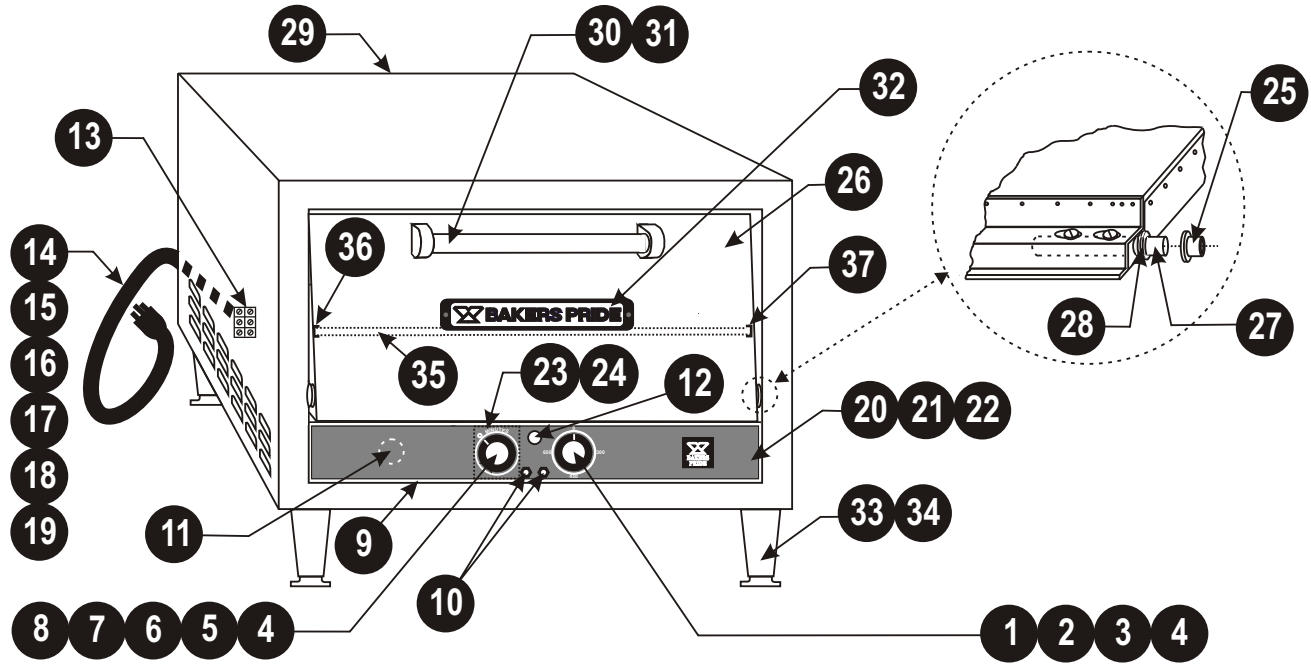
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PX-14 Before: Serial #4633, 12/09/99 (120V) or Serial #6547, 11/22/99 (208/240V)
 PX-16 Before: Serial #959, 11/11/99 (120V) or Serial #1783, 12/01/99 (208/240V)



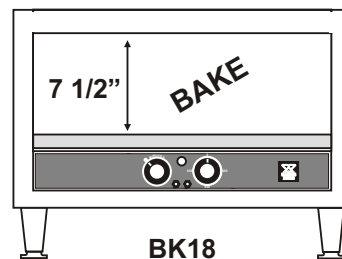
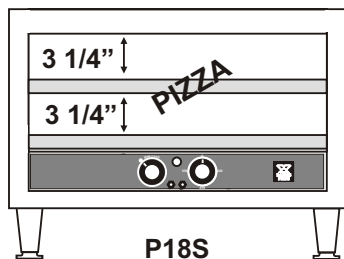
Item	Part #	Description	Item	Part #	Description
1	D5023X	Crumb Pan Assy w/Knob (PX-14)	18	S1392A	Leg, each
2	D5123X	Crumb Pan Assy w/Knob (PX-16)	19	U1044X	Bakers Pride Nameplate, 8"
3	S1153X	Knob (Crumb Pan)	20	D5037U	Peel Tray Assy w/Wire Rack (PX-14)
4	P1003X	Terminal Block, 3 Pole	21	D5141U	Peel Tray Assy w/Wire Rack (PX-16)
5	M1017X	Timer, Mech, 15 Minutes (w/Knob/Plate)	22	S1031X	Handle, w/Nut & Bolt
6	S1052X	Knob, Timer	23	L1065X	Element, PX-14, 120V/750W (2)
7	S1025X	Plate, Timer	24	L1148X	Element, PX-16, 120V/900W (2)
8	M1120X	Thermostat, EGO, 650F deg (w/Knob)	25	L1066X	Element, PX-14, 220V/750W (2)
9	M1119X	Thermostat, EGO, 370C deg (w/Knob)	26	L1149X	Element, PX-16, 220V/900W (2)
10	S1155X	Knob, Thermostat (650F)	27	L1067X	Element, PX-14, 100V/750W (2) Japan
11	S1154X	Knob, Thermostat (370C)	28	L1156X	Element, PX-16, 200V/900W (2) Japan
12	M1037X	Switch, Toggle, On/Off	29	P6004X	Line Cord, 125V/15A
13	S1038X	Rubber Boot, On/Off Switch (Export)	30	P6383A	Line Cord, 125V/20A (Canada)
14	P1127X	Pilot Light, Amber	31	P6005X	Line Cord, 250V/15A
15	D5038U	Rear Panel Assy, (PX-14)	32	P6006X	Line Cord, CEE7-VII (Europe)
16	D5138U	Rear Panel Assy, (PX-16)	33	P6343X	Line Cord w/Fuse, 13A/240V (U.K.)
17	D5043U	Capillary Retainer Assy			

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

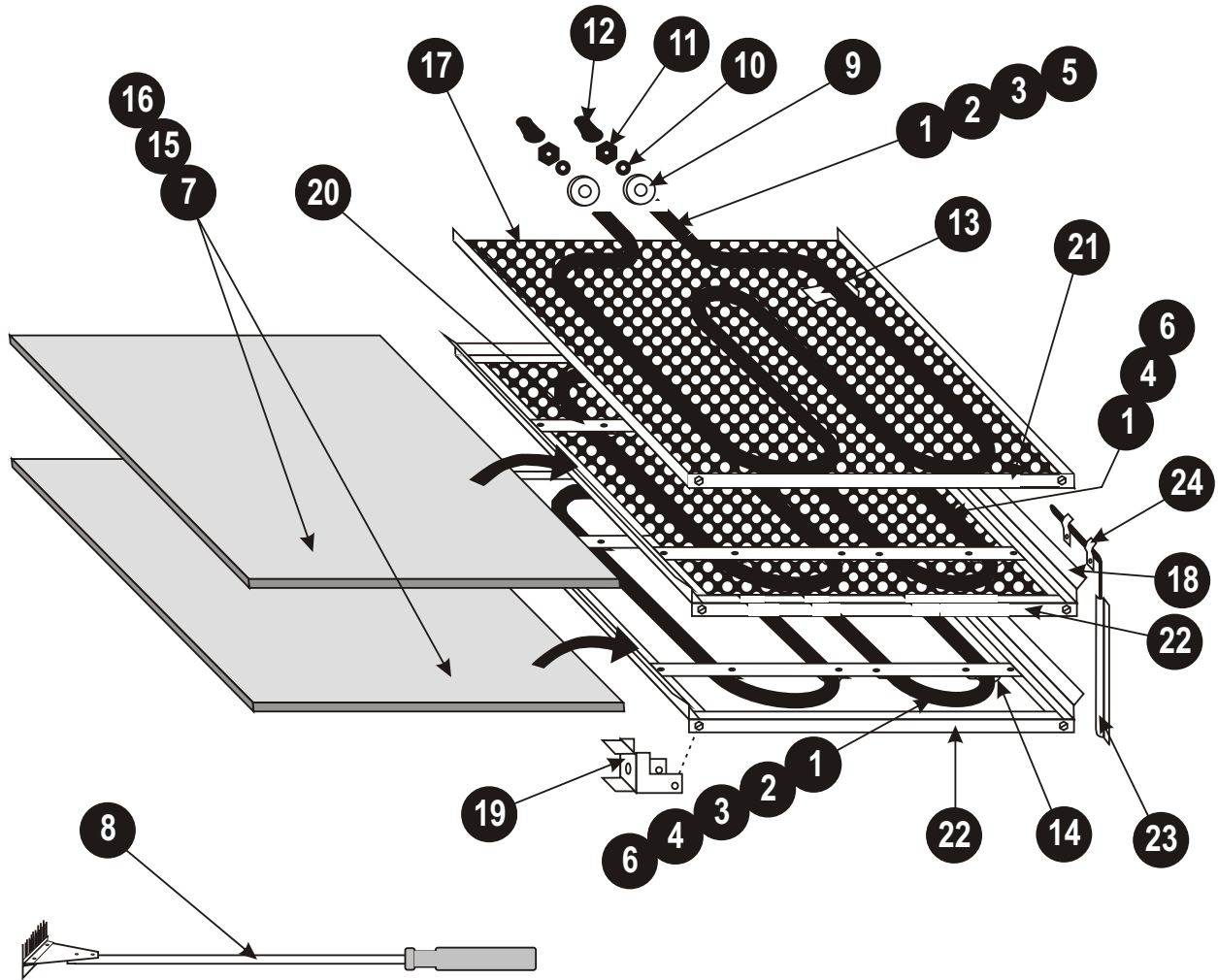


Item	Part #	Description	Item	Part #	Description
1	M1098X	Thermostat w/Knob, EGO (Standard) P-18	20	U1302X	Control Panel Overlay, EGO (P-18)
2	M1192X	Thermostat w/Knob, EGO (High Heat) P-18	21	U1307A	Control Panel Overlay, EGO Hi-Heat (P-18)
3	M1110X	Thermostat w/Knob, KA-72, 550deg (BK-18)	22	U1314A	Control Panel Overlay (BK-18)
4	S1311X	Knob (Thermostat & Timer)	23	U1297A	18 Minute Timer Overlay (50 cycles)
5	M1381A	Timer, Elec-Mech, 60 Min, 120V (BK-18)	24	U1296A	72 Minute Timer Overlay (50 cycles)
6	M1382A	Timer, Elec-Mech, 60 Min, 220V (BK-18)	25	S3019X	Bushing, Door
7	M1383A	Timer, Elec-Mech, 15 Min, 120V (P-18)	26	D3106X	Door Assy w/Handle
8	M1384A	Timer, Elec-Mech, 15 Min, 220V (P-18)	27	S3001X	Door Rod
9	D3157K	Control Panel	28	Q3021X	Door Rod Spacer Kit (1 Kit per Door)
10	M1330A	Circuit Breaker, 3 Amp	29	D3105K	Outer Back
11	M1335X	Audio Alarm (Discontinued)	30	S1316U	Door Handle Assy, 10"
12	P1127X	Pilot Light, Amber	31	Q2041A	Screw, 1/4-20 x 1/2 Rd Hd (Door Handle)
13	P1089A	Terminal Block, 3 Pole	32	U1044X	Bakers Pride Nameplate, 8"
14	P6004X	Line Cord 125V/15A (US) P & BK	33	S1014X	4" Adjustable Leg (Set/4)
15	P6005X	Line Cord 250V/15A (US & Japan) P & BK	34	S1014Y	4" Adjustable Leg (each)
16	P6383X	Line Cord 125V/20A (Canada)	35	T3150A	Intermediate Wire Rack (Option, BK18)
17	P6009X	Line Cord 250V/20A (Canada)	36	D3162U	Wire Rack Support Assy, Left (Option)
18	P6006X	Line Cord, 230V/16A "C" Type (CE)	37	D3163U	Wire Rack Support Assy, Right (Option)
19	P6343X	Line Cord, 230V/13A (UK)	N/S	D2069X	Stacking Kit

DECK ARRANGEMENT BY MODEL

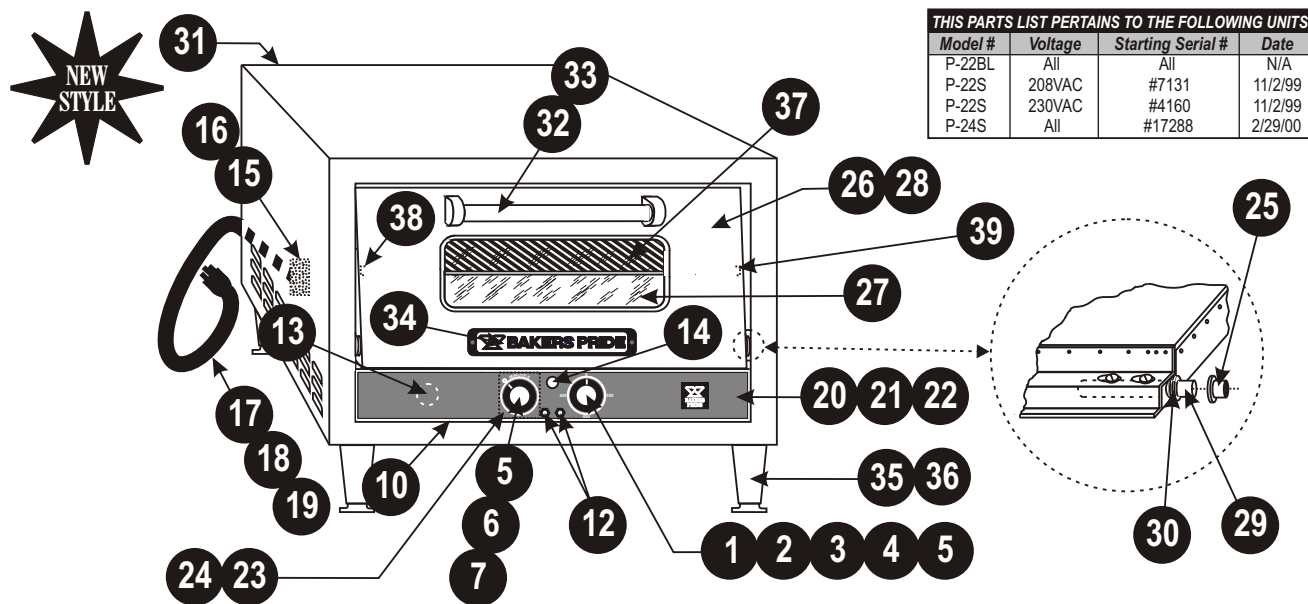


Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase.



Item	Part #	Description	Item	Part #	Description
1	L1024X	Element 115V/600W (US/Can) P-18, T,C & B	13	K1355X	Baffle & Top Elem. Clips (5) BK
2	L1171X	Element 115V/850W (US/Can) BK-18, T & B	14	P1042A	Element Clip, 5/16", Center & Bottom
3	L1025X	Element 208-240V/850W (US/Can/CE)P Top, BK T&B	15	T1120Y	Ceramic Deck, 17 1/2 x 17 3/4 x 1/2 (each)
4	L1026X	Element 208-240V/1KW (US/Can/CE) P-18 C & B	16	T1120X	Ceramic Deck, 17 1/2 x 17 3/4 x 1/2 (set/2)
5	L1112X	Element 200V/850W (Japan) P-18 Top	17	D3140Z	Fresh Dough Baffle
6	L1113X	Element 200V/1000W (Japan) P-18 C & B	18	D3152T	Hearth Frame Assy
7	T5118X	Steel Bake Deck (BK18 Only)	19	D4039K	Deck Support
8	T5107Y	Deck Scraper Brush	20	D3151K	Element Support
9	P1019X	Porcelain Spacer	21	D3131K	Baffle Trim
10	Q3016A	Washer, Star, #6	22	D3142K	Deck Trim
11	Q1002A	Nut, 6-32	23	D1134K	Capillary Cover
12	S1061X	6-32 Terminal Cap	24	Q4021X	Clip 3/16", Temp Sensor (2)

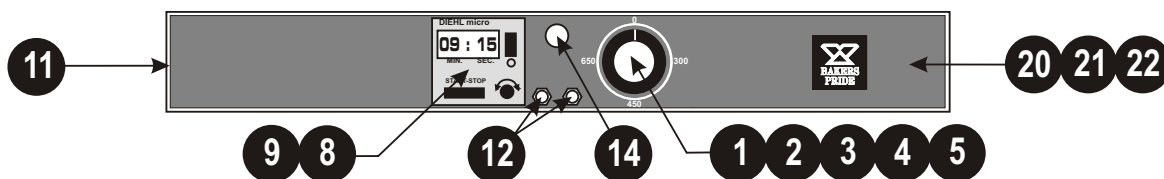
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase.



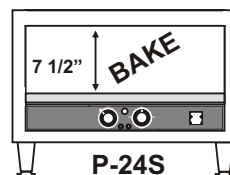
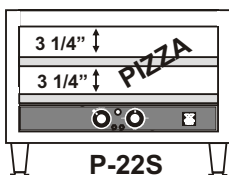
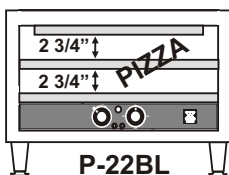
THIS PARTS LIST PERTAINS TO THE FOLLOWING UNITS:

Model #	Voltage	Starting Serial #	Date
P-22BL	All	All	N/A
P-22S	208VAC	#7131	11/2/99
P-22S	230VAC	#4160	11/2/99
P-24S	All	#17288	2/29/00

CONTROL PANEL WITH DIGITAL TIMER (OPTIONAL)

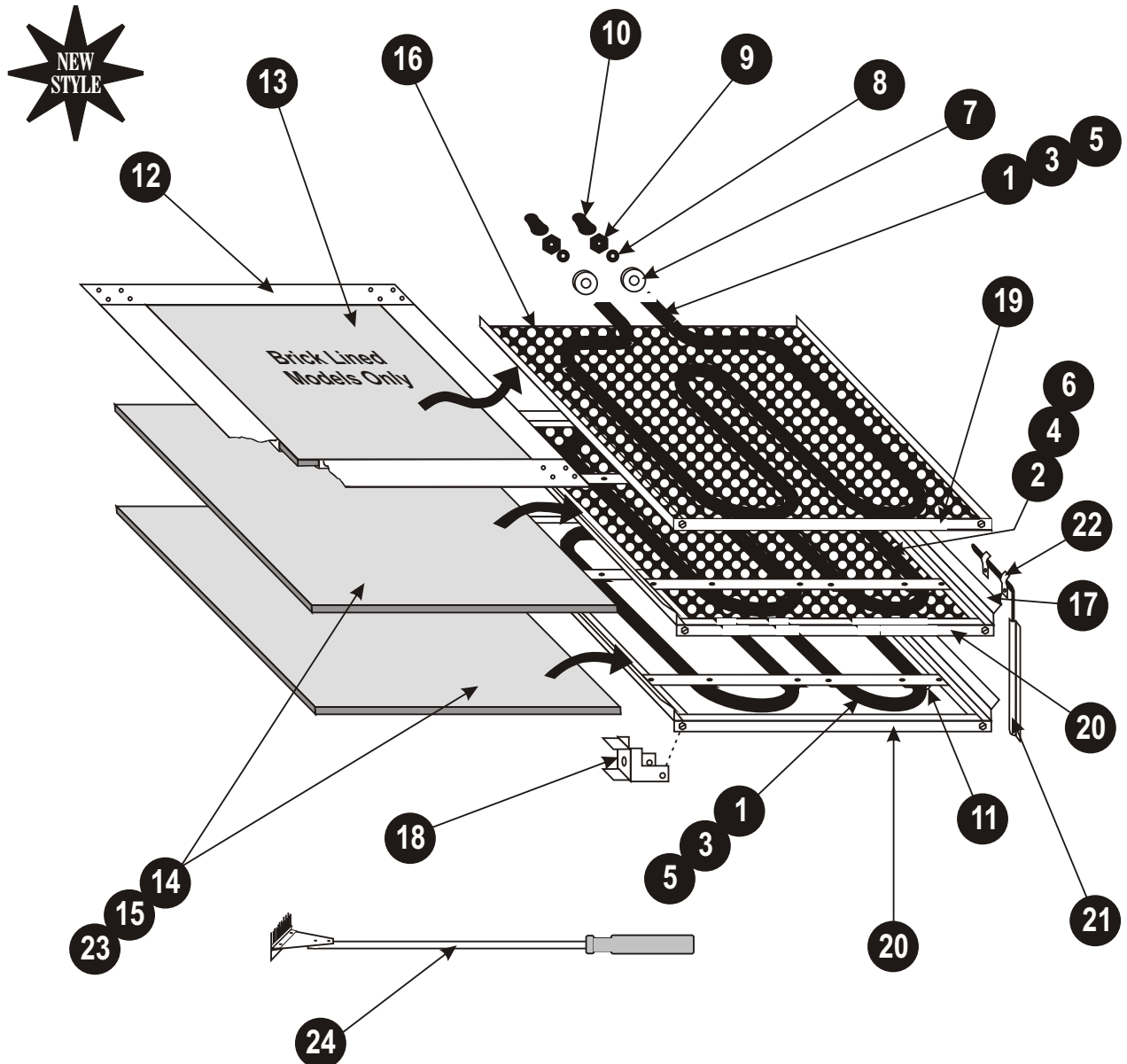


DECK ARRANGEMENT BY MODEL



Item	Part #	Description	Item	Part #	Description
1	M1098X	Thermostat w/Knob, 650F (EGO)	21	U1307A	Control Panel Overlay, Hi Heat, 22S & 22BL
2	M1192X	Thermostat w/Knob, CE "430C" (High Heat)	22	U1314A	Control Panel Overlay, P-24S
3	M1110X	Thermostat w/Knob, 550F, KA-72 (P-24S)	23	U1297A	18 Minute Timer Overlay (50 cycle)
4	M1342X	Thermostat Kit w/Knob, 250F (Special)	24	U1296A	72 Minute Timer Overlay (50 cycle)
5	S1311X	Knob (T-stat "F", 15 Min Timer: Rot-Elec)	25	S3019X	Door Bushing
6	M1384A	Timer, Electro-Mech, 15 Min, (P-22S & P-22BL)	26	D1106X	Door Assy (No Window)
7	M1382A	Timer, Electro-Mech, 60 Min (P-24S)	27	S1020X	Window Assy (Door)
8	M1275X	Timer, Electronic (Digital Readout) 60 cycle	28	D1143U	Door Assy (w/Window)
9	M1274X	Timer, Electronic (Digital Readout) 50 cycle	29	S3001X	Door Rod
10	D1157K	Control Panel (Rot/Elect Timer)	30	Q3021X	Door Rod Spacer Kit (1 Kit per Door)
11	D1156K	Control Panel (Electronic Timer)	31	D1105K	Outer Back
12	M1330A	Circuit Breaker, 3A	32	S1316U	Door Handle
13	M1335X	Audio Alarm (Discontinued)	33	Q2041A	Screws, 1/4-20 x 1/2 RH (Door Handle)
14	P1127X	Pilot Light, Amber	34	U1044X	Bakers Pride Nameplate, 8"
15	P1003X	Terminal Block, 3 Pole, 1 Phase	35	S1014X	4" Adjustable Leg (Set/4)
16	P1004X	Terminal Block, 4 Pole, 3 Phase	36	S1014Y	4" Adjustable Leg (each)
17	P6009X	Line Cord, 250V/20A (USA & Canada)	37	T3139X	Intermediate Wire Rack (Option, P-24)
18	P6385A	Line Cord, 250V/30A (Can. 208V only) P22S/BL	38	D1162U	Wire Rack Support Assy, Left (Option)
19	P6005X	Line Cord, 250V/15A (P-24S)	39	D1163U	Wire Rack Support Assy, Right (Option)
20	U1302X	Control Panel Overlay, 22S & 22BL	40	D2069X	Stacking Kit

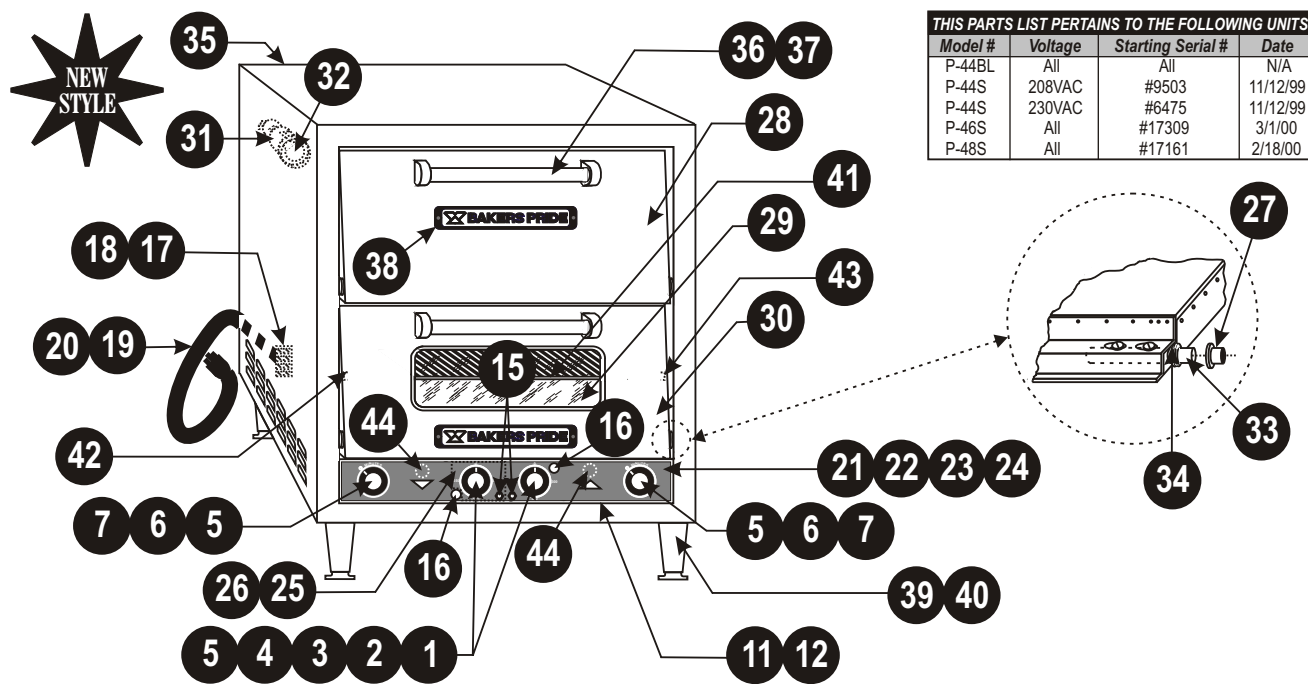
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase.



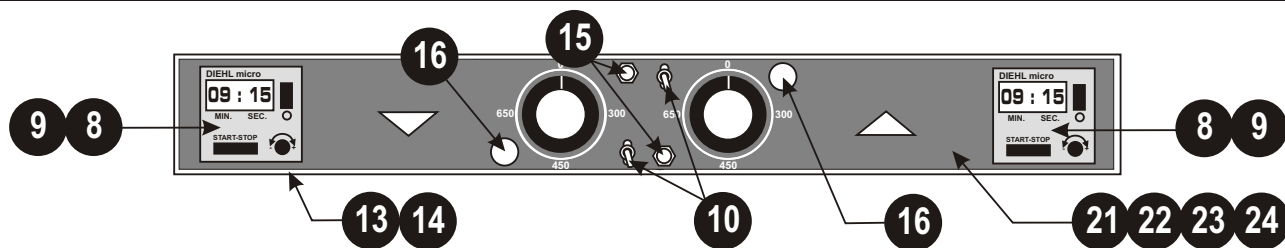
Item	Part #	Description	Item	Part #	Description
1	L1072X	Element, 208V/1075W, Top & Bottom	13	T1120Y	Deck, ea 17 3/4 x 17 1/2 x 1/2 (P-22BL Only)
2	L1071X	Element, 208V/1450W, Center	14	T1121Y	Deck, 20 13/16 x 20 13/16 x 1/2 (each)
3	L1035X	Element, 230V/1075W, Top & Bottom	15	T1121X	Deck, 20 13/16 x 20 13/16 x 1/2 (set/2)
4	L1034X	Element, 230V/1450W, Center	16	D4040X	Fresh Dough Baffle
5	L1116X	Element, 200V/1075W, Top & Bottom (Japan)	17	D1152T	Hearth Frame Assy (No Element)
6	L1117X	Element, 200V/1450W, Center (Japan)	18	D4039K	Deck Support
7	P1019A	Porcelain Spacer	19	D4031X	Baffle Trim
8	Q3016A	Washer, Star, #6	20	D1142K	Hearth Trim
9	Q1002A	Nut, 6-32	21	D1134K	Capillary Cover
10	S1061X	Terminal Cap, 6-32	22	Q4021X	Clip, 3/16"
11	K1355X	Element Clip	23	T1222K	Steel Bake Deck (Optional)
12	D1158U	Ceramic Top Frame Assy (B/L Only)	24	T5107Y	Deck Scraper Brush

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

P-44S, P-44BL, P-46S, P-48S EXTERIOR/DOOR/CONTROLS (No Lights, Electro-Mechanical Timers)



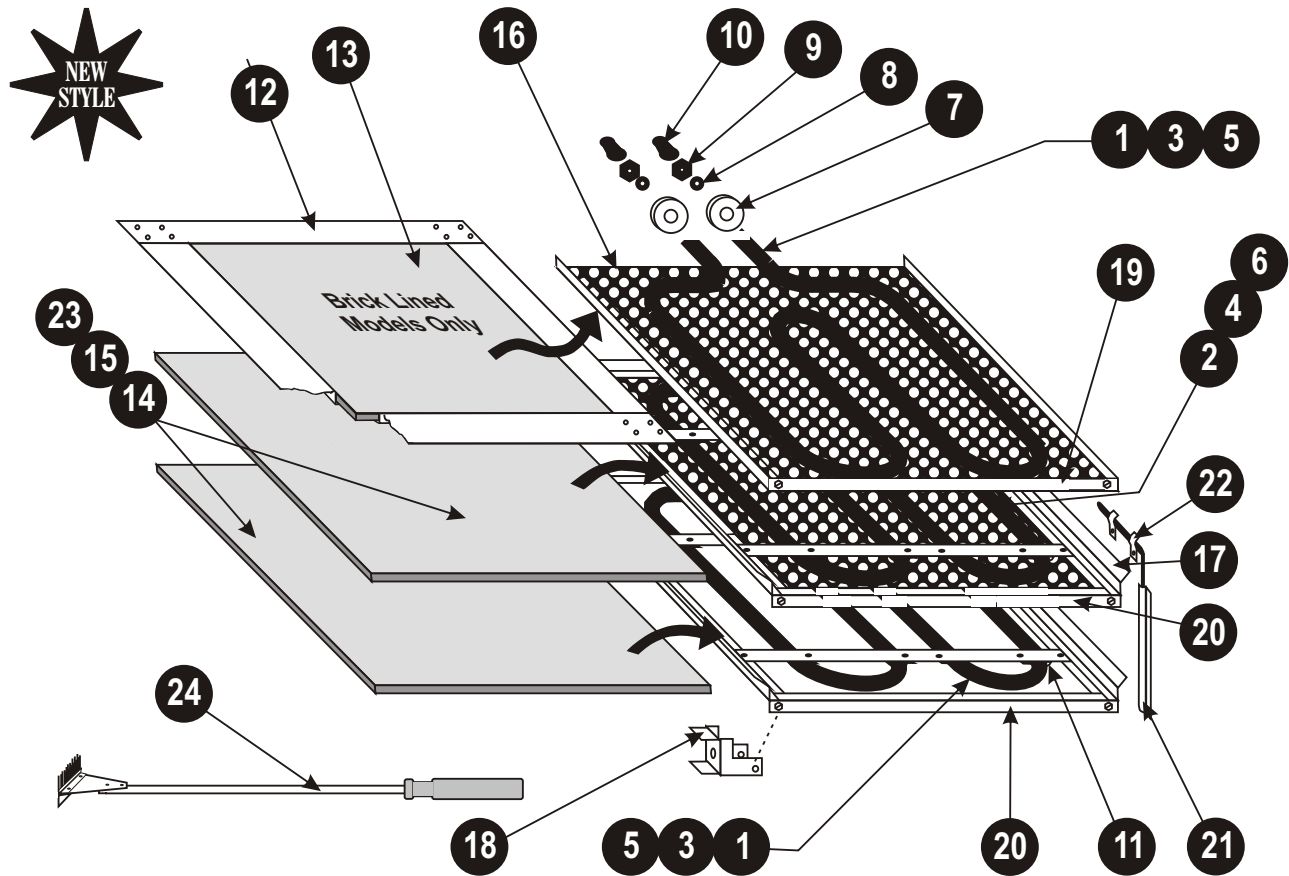
CONTROL PANEL WITH LIGHTS & DIGITAL TIMERS (OPTIONAL)



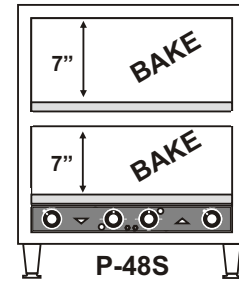
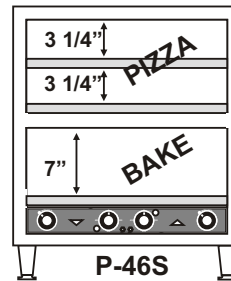
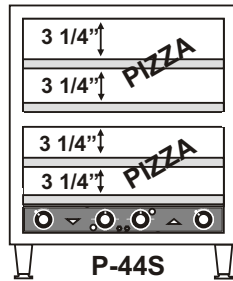
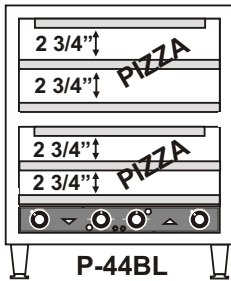
Item	Part #	Description	Item	Part #	Description
1	M1098X	Thermostat w/Knob, 650F EGO, 44(2) 46(1)	25	U1297A	18 Minute Timer Overlay (50 cycles)
2	M1192X	Thermostat w/Knob, CE "430C" High Heat 44	26	U1296A	72 Minute Timer Overlay (50 cycles)
3	M1342X	Thermostat Kit w/Knob, 250F (Special)	27	S3019X	Door Bushing
4	M1110X	Thermostat w/Knob, 550F KA72, 46 (1), 48 (2)	28	D1106U	Door Assy (No Window)
5	S1311X	Knob (T-stat "F", 15 Min Timer: Rot-Elec)	29	S1020X	Window Assy (Door)
6	M1384A	Timer, Elec-Mech, 15 Min, 44(2) 46(1)	30	D1143U	Door Assy (w/Window)
7	M1382A	Timer, Elec-Mech, 60 Min, 46(1) 48(2)	31	P1145X	Light Fixture (w/240V,15W Bulb)
8	M1275X	Timer, Electronic (Digital Readout) 60 cycle		P1129X	Light Fixture (Old Style, 3" Diameter)
9	M1274X	Timer, Electronic (Digital Readout) 50 cycle	32	P1147X	Light Bulb, 240V/15W
10	M1259X	Toggle Switch (Lights, On/Off)		P1020X	Light Bulb, (Old Style, 115V)
11	D2157K	Control Panel (Rot/Elect Timer-No Lights)		P1122X	Light Bulb, (Old Style, 250V)
12	D2101K	Control Panel (Rot/Elect Timer-w/Lights)	33	S3001X	Door Rod
13	D2156K	Control Panel (Electronic Timer-No Lights)	34	Q3021X	Door Rod Spacer Kit (1 Kit per Door)
14	D2102K	Control Panel (Electronic Timer-W/Lights)	35	D2105K	Outer Back
15	M1330A	Circuit Breaker, 3A	36	S1316U	Door Handle
16	P1127X	Pilot Light, Amber	37	Q2041A	Screws, 1/4-20 x 1/2 RH (Door Handle)
17	P1003X	Terminal Block, 3 Pole, 1 Phase	38	U1044X	Bakers Pride Nameplate, 8"
18	P1004X	Terminal Block, 4 Pole, 3 Phase	39	S1014X	4" Adjustable Leg (Set/4)
19	P6399A	Line Cord, 125/250V, 50A	40	S1014Y	4" Adjustable Leg (each)
20	P6385A	Line Cord, 250V, 30A (P-46 & P-48)	41	T3139A	Intermediate Wire Rack (Option 46 & 48)
21	U1304A	Control Panel Overlay (44 & 44BL)	42	D1162U	Wire Rack Support Assy, Left (Option)
22	U1310A	Control Panel Overlay, Hi Heat (44 & 44BL)	43	D1163U	Wire Rack Support Assy, Right (Option)
23	U1316A	Control Panel Overlay (P-46)	44	M1335A	Audio Alarm (Discontinued)
24	U1318A	Control Panel Overlay (P-48)	45	D2069X	Stacking Kit

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

10/05

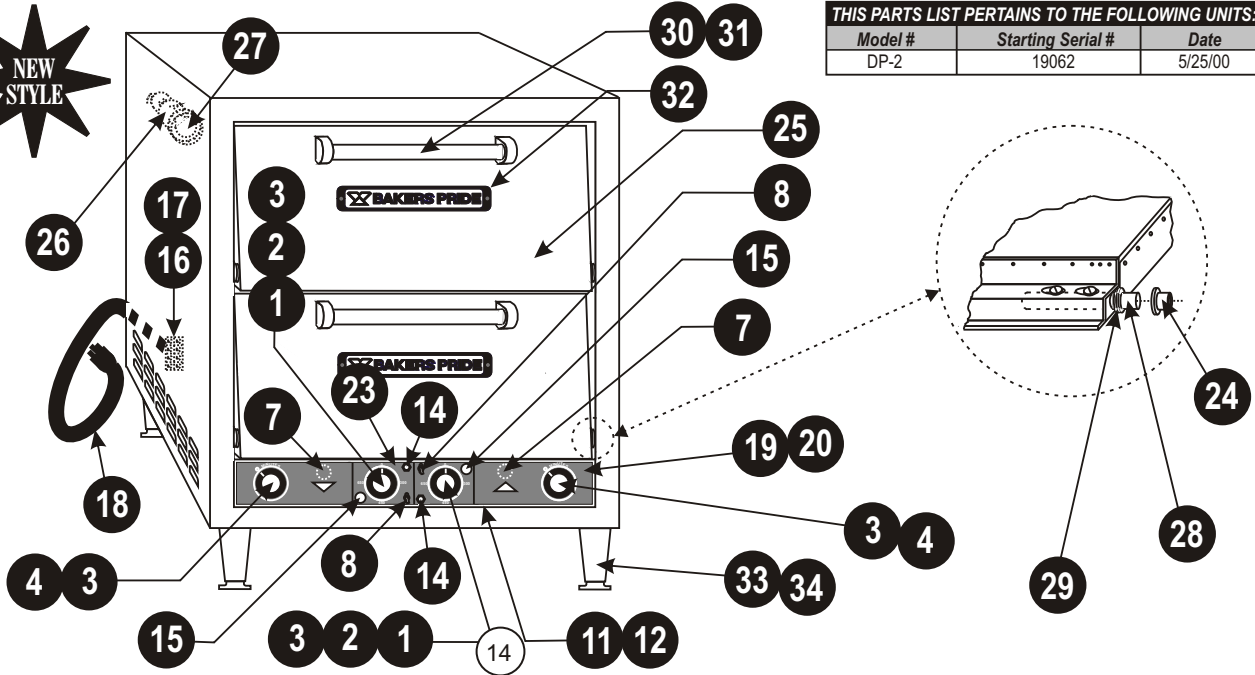


DECK ARRANGEMENT BY MODEL



Item	Part #	Description	Item	Part #	Description
1	L1072X	Element, 208V/1075W, Top & Bottom	13	T1120Y	Deck, ea 17 3/4 x 17 1/2 x 1/2 (P-44BL Only)
2	L1071X	Element, 208V/1450W, Center	14	T1121Y	Deck 20 13/16 x 20 13/16 x 1/2 (each)
3	L1035X	Element, 230V/1075W, Top & Bottom	15	T1121X	Deck 20 13/16 x 20 13/16 x 1/2 (Set/2)
4	L1034X	Element, 230V/1450W, Center	16	D4040X	Fresh Dough Baffle
5	L1117X	Element, 200V/1075W, Top & Bottom (Japan)	17	D1152T	Hearth Frame Assy (No Element)
6	L1116X	Element, 200V/1450W, Center (Japan)	18	D4039K	Deck Support
7	P1019A	Porcelain Spacer	19	D4031K	Baffle Trim
8	Q3016A	Washer, Star, #6	20	D1142K	Hearth Trim
9	Q1002A	Nut, 6-32	21	D1134K	Capillary Cover
10	S1061X	Terminal Cap, 6-32	22	Q4021X	Clip, 3/16"
11	K1355X	Element Clip	23	T1222K	Steel Deck (Optional)
12	D1158U	Ceramic Top Frame Assy (P-44BL Only)	24	T5107Y	Deck Scraper Brush

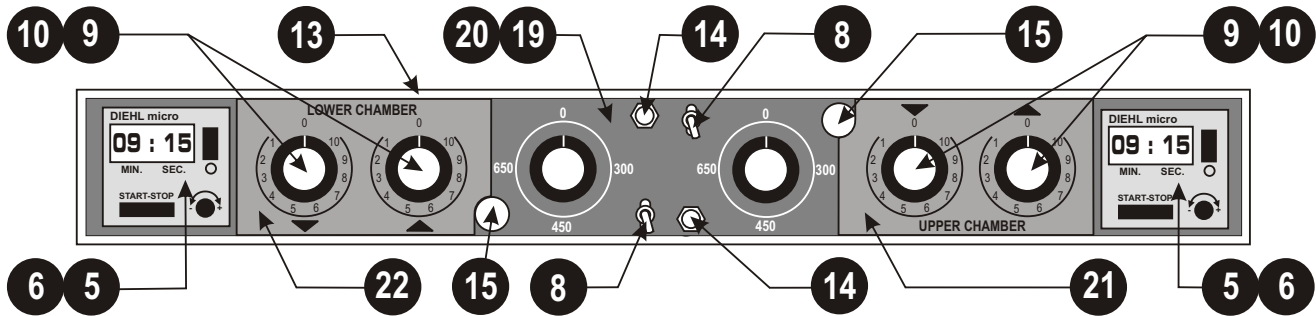
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase.



THIS PARTS LIST PERTAINS TO THE FOLLOWING UNITS:

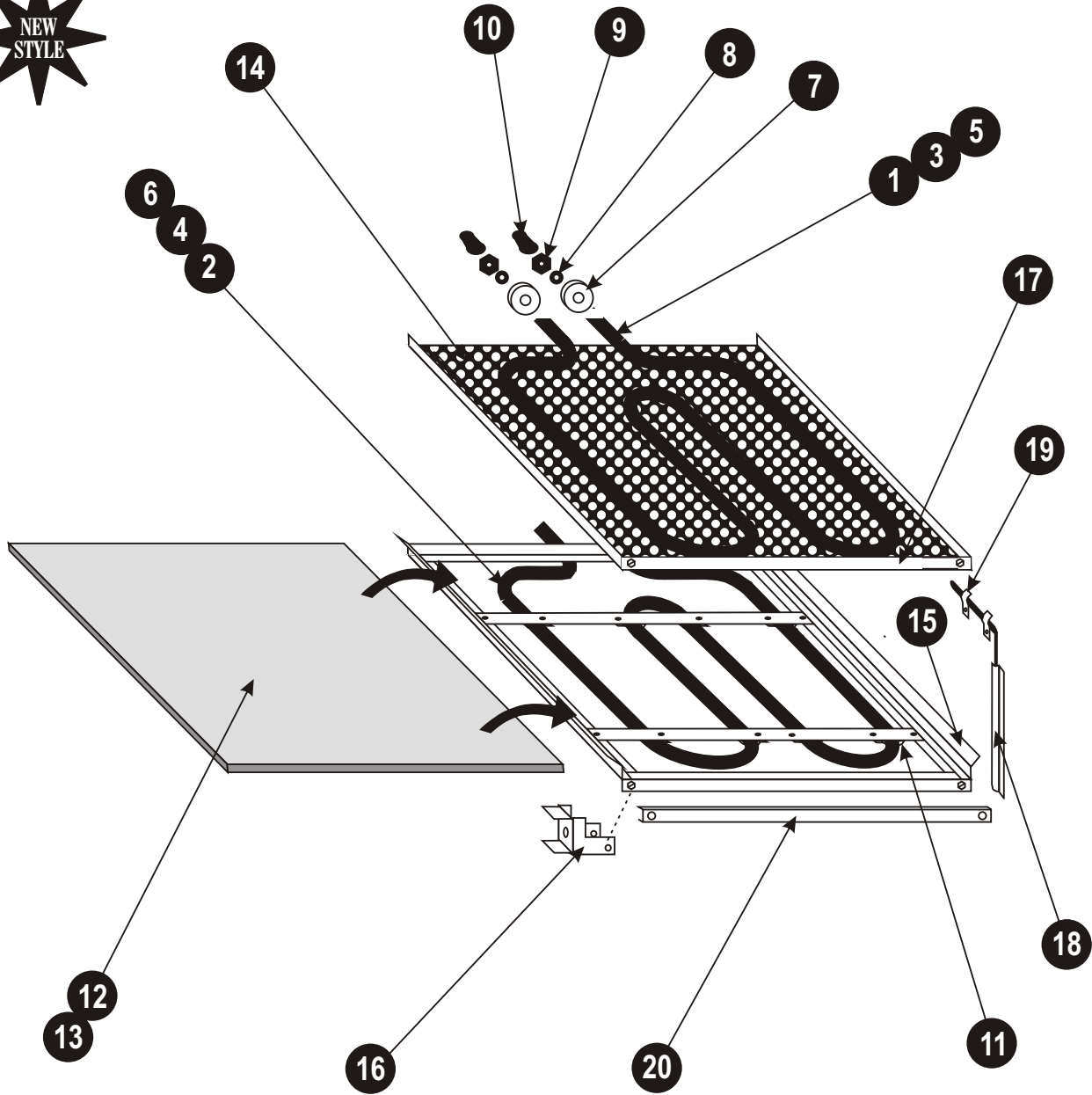
Model #	Starting Serial #	Date
DP-2	19062	5/25/00

CONTROL PANEL WITH DIGITAL TIMERS & INFINITE SWITCHES (OPTIONAL)



Item	Part #	Description	Item	Part #	Description
1	M1098X	Thermostat w/Knob, EGO	18	P6385A	Line Cord, 250V/30A
2	M1192X	T-stat w/Knob, CE "430C" (High Heat)	19	U1304A	Control Panel Overlay
3	S1311X	Knob (Thermostat & Timer)	20	U1310A	Control Panel Overlay (High-Heat)
4	M1384A	Timer, Elec-Mech, 15 Min (220V)	21	U1289A	Overlay, Top Infinite Controls
5	M1275X	Timer, Electronic, 60Hz (Domestic)	22	U1288A	Overlay, Bottom Infinite Controls
6	M1274X	Timer, Electronic, 50Hz (CE)	23	U1297A	18 Minute Timer Overlay (50 cycles)
7	M1335X	Audio Alarm (Discontinued)	24	S3019X	Door Bushing
8	M1259X	Toggle Switch (Lights, On/Off)	25	D4006X	Door Assembly
9	M1367A	Infinite Switch, 208V	26	P1145X	Light Fixture (w/240V, 15W Bulb)
	M1368A	Infinite Switch, 240V	27	P1147X	Light Bulb, 240V/15W
10	S1205X	Knob, Infinite Switch	28	S3001X	Door Rod
11	D2101U	Control Panel (Rot-ElecTimer)	29	Q3021X	Door Rod Spacer Kit (1 Kit per Door)
12	D4046U	Control Panel (Rot-ElecTimer/Infinite Sw.)	30	S1316U	Door Handle
13	D4045U	Control Panel (ElectronicTimer/Infinite Sw.)	31	Q2041A	Screws, 1/4-20 x 1/2 RH (Door Handle)
14	M1330A	Circuit Breaker, 3A	32	U1044X	Bakers Pride Nameplate, 8"
15	P1127X	Pilot Light, Amber	33	S1014Y	4" Adjustable Leg (each)
16	P1003X	Terminal Block, 3 Pole (Domestic)	34	S1014X	4" Adjustable Leg (Set/4)
17	P1004X	Terminal Block, 4 Pole (CE)	N/S	D2069X	Stacking Kit

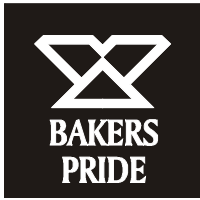
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase.



Item	Part #	Description	Item	Part #	Description
1	L1072X	Element, 208V/1075W, Top	11	K1355X	Element Clip
2	L1071X	Element, 208V/1450W, Bottom	12	T1121Y	Hearth Deck 20 13/16 x 20 13/16 x 1/2 (each)
3	L1034X	Element, 230V/1075W, Top	13	T1121X	Hearth Deck 20 13/16 x 20 13/16 x 1/2 (Set/2)
4	L1035X	Element, 230V/1450W, Bottom	14	D4040X	Fresh Dough Baffle
5	L1117X	Element, 200V/1075W, Top (Japan)	15	D1152T	Hearth Frame Assy
6	L1116X	Element, 200V/1450W, Bottom (Japan)	16	D4039K	Deck Support
7	P1019X	Porcelain Spacer	17	D4031K	Baffle Trim
8	Q3016A	Washer, Star, #6	18	D4034K	Capillary Cover
9	Q1002A	Nut, 6-32	19	Q4021X	Clip, 3/16" (Capillary)
10	S1061X	Terminal Cap, 6-32	20	D1142K	Deck Trim

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

10/05



BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801
914 / 576 - 0200 ♦ US & Canada: 1 - 800 - 431 - 2745 ♦ fax 914 / 576 - 0605

- WHAT IS COVERED** This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:
- ♦ The equipment has not been accidentally or intentionally damaged, altered or misused;
 - ♦ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
 - ♦ The serial number rating plate affixed to the equipment has not been defaced or removed.
- WHO IS COVERED** This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.
- COVERAGE PERIOD** Full size gas and electric deck ovens: Two (2) year limited parts and labor; Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; CO II Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor.
Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.
- WARRANTY COVERAGE** This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, PI8, and BK-18.
- EXCEPTIONS** All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.
- EXCLUSIONS**
- ♦ Negligence or acts of God,
 - ♦ Thermostat calibrations after (30) days from equipment installation date,
 - ♦ Air and Gas adjustments,
 - ♦ Light bulbs,
 - ♦ Glass doors and door adjustments,
 - ♦ Fuses,
 - ♦ Char-broiler work decks and cutting boards,
 - ♦ Tightening of conveyor chains,
 - ♦ Adjustments to burner flames and cleaning of pilot burners,
 - ♦ Tightening of screws or fasteners,
 - ♦ Failures caused by erratic voltages or gas supplies,
 - ♦ Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
 - ♦ Damage in shipment,
 - ♦ Alteration, misuse or improper installation,
 - ♦ Thermostats and safety valves with broken capillary tubes,
 - ♦ Accessories - spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
 - ♦ Freight - other than normal UPS charges,
 - ♦ Ordinary wear and tear.
- INSTALLATION** Leveling and installation of decks, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.
- REPLACEMENT PARTS** BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Form #U4177A 1/07



BAKERS PRIDE OVEN CO., INC.

30 Pine Street
New Rochelle, NY 10801

(914) 576-0200 Phone
(914) 576-0605 Fax

(800) 431-2745 US & Canada
www.bakerspride.com WebAddress