

## HEARTHBAKE SERIES COUNTERTOP ELECTRIC OVENS SERIES: P22S & P22-BL



Bakers Pride® P22 series ovens are a great choice for fresh-dough pizza, prebaked crust, pretzels, flat breads, and other bakery products. Bake directly on the deck or on screens, pans, or baking sheets. This series features one baking chamber with two decks and your choice of Cordierite (3.25" deck height) or brick-lined Cordierite (2.75" deck height).The brick-lined model has a Cordierite ceiling, which offers the benefit of increased temperatures and recovery times. They may be easily installed at the factory or in the field.

All models feature stainless steel exteriors, 4" adjustable legs, and a 15-minute electric timer with continuous-ring alarm and manual shut-off. International voltages are available.



#### FEATURES AT A GLANCE

- 208 V or 220/240 V @ 3600 watts, single or three phase
- Independent top and bottom controlled incoloy heating elements
- Cordierite or brick-lined
- 300–650°F (149–343°C) temperature range
- 15-minute electric timer with continuous-ring alarm and manual shut-off
- Single baking chamber
- 2.75" (70 mm) or 3.25" (83 mm) deck height
- Two 20.75" (527 mm) sq. decks
- All stainless steel exterior
- High-heat, fully welded, aluminized steel baking chamber
- Fully insulated
- 6' (1829 mm) cord and plug
- 4" (102 mm) adjustable legs
- One-year limited warranty

#### **OPTIONS & ACCESSORIES**

- Stainless steel stand (with or without casters)
- International voltages
- Brick-lined conversion kit (standard on P22BL)
- Glass window in doors
- Deck brush and scraper
- Stacking kits
- Steel deck

1307 N. Watters Rd. Suite 180 Allen TX, 75013

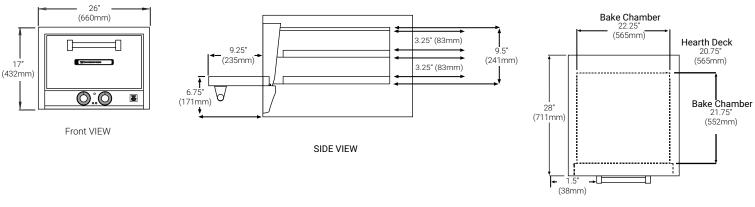
Lightstone deck





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## EQUIPMENT DIMENSIONS



#### TOP VIEW

**REQUIRED CLEARANCES** 

3" (76 mm)

3" (76 mm) 3" (76 mm)

In European Community Countries and North America. In NON-COMBUSTABLE

In European Community Countries only in COMBUSTIBLE locations. NOT for North

Left

Right

Back

locations only.

America.

## MECHANICAL SPECIFICATIONS

Model #	Overall Dim (W x H x D)*	Deck Height	Deck Size (W x D)	Decks	Baking Chambers	Thermostat Range	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
P22S	26" x 17" x 28" (660 x 432 x 711)	3.25" (83)	20.75" x 20.75" (527 x 527)	2	1	300°-650°F (149-343°C)	32" x 22.5" x 30.5" (813 x 572 x 775)	12.7	.37	160 (73kg)
P22-BL	26" x 17" x 28" (660 x 432 x 711)	2.75" (70)	20.75" x 20.75" (527 x 527)	2	1	300°-650°F (149-343°C)	32" x 22.5" x 30.5" (813 x 572 x 775)	12.7	.37	165 (75kg)

\*Height excludes legs

#### **POWER SUPPLY**

Model #	Watts	Voltage	Phase	Amps	Plug Style				
					USA	Canada	UK	Europe	
P22S P22-BL	3600	208	1	17.3	6-20P	6-30P	N/A	CEE7-VIII	
			3	12.1					
P22S P22-BL	3600	220/240	1	17.1	6-20P	6-20P	N/A	CEE7-VIII	
			3	12.0					



5-15P







6-15P

5-20P BS1363 A CEE 7-VII

Freight Class: 110 FOB: Allen, 75013 Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.





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