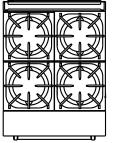


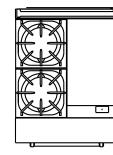
RESTAURANT SERIES RANGES SERIES: BP-24"

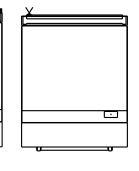


Bakers Pride[®] 24" range feature a 30,000 BTUH oven and the choice three different stovetop configurations: a fourburner range, a single griddle, or two burners with one 12" griddle. Cleaning is easy thanks to the lift-off burner heads and removeable oven door. The cast-iron section grates are designed to allow pots to slide from section to section and are engineered with an anti-clogging shield for long-lasting performance. In the oven, a unique burner baffle distributes heat evenly throughout the oven, which is also porcelainized on five contact surfaces. Available for use with natural gas or liquid propane.

VANTAGE STOVETOP CONFIGURATION







FEATURES AT A GLANCE

- 40,000 BTUH burners
- Lift-off burner heads
- Natural or LP gas
- One 20" (508 mm) wide, 30,000 BTUH oven
- Rack guides have four positions for two standard wire racks (Ribbed bottom is fifth position.)
- 7" (178 mm) landing ledge
- 6" (152 mm) adjustable legs
- Oven is porcelainized on bottom, sides, back, and door liner
- 12" (305 mm) sq. cast-iron section grates
- Removable oven door
- Unique burner baffle design
- Stainless steel front, sides, landing ledge, back guard, and shelf
- Aluminized sides
- 1" (25 mm) thick griddle (on specific models)
- Burner for every 12" (305 mm) of griddle surface
- Anti-clogging grate shields
- One-year limited warranty





OPTIONS & ACCESSORIES

- Left-hand griddle (Right is standard.)
- Raised griddle

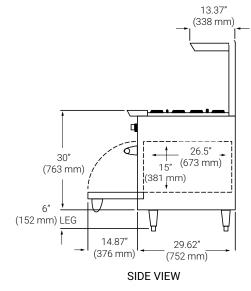
AKERS PRIDE

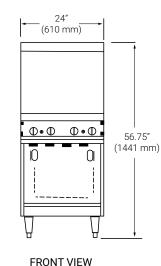
- Additional oven racks
- · Casters (set of four)
- Gas conversion kits
- Thermostatic griddle
- Stub back

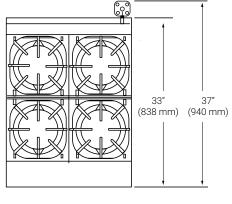


RESTAURANT SERIES RANGES SERIES: BP-24"

EQUIPMENT DIMENSIONS







24" TOP VIEW

MECHANICAL SPECIFICATIONS

| Model # | BTU | # 12" sq. Grates | Griddle Width | Oven Width | Overall Dim (W x H x D)* | Carton Dim (W x H x D) | Cubic Feet | Cubic Meter | Ship Wt. |
|------------------|---------|---------------------|------------------|---------------|--|---------------------------|---------------|----------------|-------------|
| 24-BP-4B-S20 | 190,000 | 4 | n/a | 20" (508) | 24" x 56.75" x 37" (610 x 1441 x 940) | | | | 480 (218kg) |
| 24-BP-2B-G12-S20 | 130,000 | 2 | 12" (305) | 20" (508) | 24" x 56.75" x 37" (610 x 1441 x 940) | | | | 480 (218kg) |
| 24-BP-0B-G24-S20 | 70,000 | n/a | 24" (610) | 20" (508) | 24" x 56.75" x 37" (610 x 1441 x 940) | | | | 480 (218kg) |

*Height includes 6" legs. Depth includes 4" gas regulator.

OVEN INTERIOR DIMENSIONS REQUIRED CLEARANCES GAS CONNECTIONS Manifold pressure is 5.0" W.C. or natural gas o 10.0" for propane gas. 20.5" x 15" x 26.5" Combustible Manifold size is 3/4" NPT. (521 x 381 x 673) Left 10" (254 mm) 3/4" pressure regulator supplied with equipment to be installed at time of connection. Right 10" (254 mm) Must specify type of gas and elevation if over 2000 ft. when ordering. Back 4" (102 mm)



Freight Class: 110 FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal. Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.







