

COUNTERTOP DECK OVENS

OVERVIEW OF BAKERS PRIDE COUNTERTOP DECK OVENS 10

MENU ITEM COOK TIMES (BY OVEN TYPE) 11

ELECTRIC

PX-14 & PX-16 WARMING/FINISHING/PAR-BAKED, SLIDE-OUT 3" WIRE RACK	12
P18S PIZZA/PRETZEL/BAKERY, CORDIERITE 3 1/4" DECK	13
P22S PIZZA/PRETZEL/BAKERY, CORDIERITE 3 1/4" DECK	14
P22-BL PIZZA/PRETZEL/BAKERY, BRICK-LINED 2 3/4" DECK	14
P24S PIZZA/PRETZEL/BAKERY, CORDIERITE 7 1/2" DECK	15
P24-BL PIZZA/PRETZEL/BAKERY, BRICK-LINED 7" DECK	15
P44S BAKE/ROAST, CORDIERITE 3 1/4" DECK	16
P44-BL BAKE/ROAST, BRICK-LINED 2 3/4" DECK	16
DP-2 ALL-PURPOSE, CORDIERITE 5 1/2" DECK	17
DP-2BL ALL-PURPOSE, BRICK-LINED 5" DECK	17
P46S COMBO: PIZZA/PRETZEL AND BAKE/ROAST, CORDIERITE 7 1/2" & 3 1/4" DECK	18
P46-BL COMBO: PIZZA/PRETZEL AND BAKE/ROAST, BRICK-LINED 7" & 2 3/4" DECK	18
P48S BAKE/ROAST, CORDIERITE 7 1/2" DECK	19
P48-BL BAKE/ROAST, BRICK-LINED 7" DECK	19
EP-1-2828, EP-2-2828 ALL-PURPOSE, CORDIERITE 5 1/4" DECK	20

GAS

GP51, GP52 PIZZA/PRETZEL/BAKERY, CORDIERITE 5/6" DECKS, GAS (LP OR NAT)	21
GP51-BL, GP52-BL PIZZA/PRETZEL/BAKERY, BRICK-LINED 5/6" DECKS, GAS (LP OR NAT)	21
GP61, GP62 PIZZA/PRETZEL/BAKERY, CORDERITE 5/6" DECKS, GAS (LP OR NAT)	22
GP61-HP, GP62-HP PIZZA/PRETZEL/BAKERY, CORDERITE 5/6" DECKS, HP GAS (LP OR NAT)	22

ACCESSORIES FOR BAKERS PRIDE COUNTERTOP DECK OVENS 23

REPLACEMENT DECKS FOR BAKERS PRIDE COUNTERTOP DECK OVENS 24

CONTROL FEATURES INFO FOR BAKERS PRIDE COUNTERTOP DECK OVENS 25

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" + 2 3/4" (2) UPPER DECKS
7 1/2" + 7" (1) LOWER DECK
DECK HEIGHTS

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)



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



Menu diversity

Breads	Brownies
Cakes	Quiche
Muffins	Pork
Pastries	Fish Fillets
Pies	Pot Roast
Pizzas	Breadsticks
Soufflés	Appetizers
Chicken	Bagels
Pretzels	Sandwiches
Cookies	Wings
Ham	Sushi
Calzones	Pizza Slices
Cobblers	Warming Plates



**BAKERS
PRIDE**



HEARTHBAKE SERIES COUNTERTOP OVENS

PX-14 WARMING/FINISHING **1-DECK, 1-CHAMBER** (RACK **13⁵/₈" W x 13⁷/₈" D**)

PX-16 WARMING/FINISHING **1-DECK, 1-CHAMBER** (RACK **17⁵/₈" W x 17⁵/₈" D**)

Hearthbake "PX Series" ovens are designed for warming and finishing a variety of precooked items, such as hot wings, pretzels, and pizza with prebaked crust. Models are available in two different widths and offer a 3" deck height.

Features include independent top and bottom heat control, a slide-out wire baking rack, and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. Models come with stainless steel exteriors and 1" legs. All models come with 6' cord and plug. International voltages are available.



PX-14



PX Series (PX-14, PX-16)

3" Deck Height Pizza & Finishing Electric Ovens

Model	Part Number	Electrical	Decks	Baking Chambers	Rack Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
PX-14	314P1410	120V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$2,996
PX-14	314P1430	208/240V, 1500W	1	1	13 5/8 x 13 7/8 (346 x 352)	19 1/2" x 9 1/2" x 16 1/2" (495 x 241 x 419)	284-680 (140-360)	45 (20)	\$2,996
PX-16	316P1610	120V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24" x 9 1/2" x 20 1/2" (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$3,307
PX-16	316P1630	208/240V, 1800W	1	1	17 5/8 x 17 5/8 (448 x 448)	24" x 9 1/2" x 20 1/2" (610 x 241 x 521)	284-680 (140-360)	65 (30)	\$3,307

* Height includes legs/feet 1 1/4" (32 mm)



PX-16



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



PAR-BAKED PIZZA IN
5 MINUTES

HEARTHBAKE SERIES COUNTERTOP OVENS

P18S PIZZA/PRETZEL 2-DECK, 1-CHAMBER (DECK 17 1/2" W x 17 3/4" D)

HearthBake "P18S" single compartment, 3 1/4" Deck Height ovens feature two ceramic hearth baking decks and are designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, on screens, or on baking sheets.

120V not recommended for fresh dough pizza. A 15-minute electric timer with continuous ring alarm and manual shut-off is standard.

All models feature stainless exteriors and 4" adjustable legs. All models come with 6' cord and plug. International voltages available. Windows are not an option on these models. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P18S



P18S

3 1/4" Deck Height Single Compartment Pizza/Pretzel Ovens

Model	Part Number	Electrical	Decks	Baking Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P18S	324P1810	120V, 1800W	2	1	17 1/2 x 17 3/4 (445 x 451)	23" x 17" x 25" (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$6,870
P18S	324P1830	208/240V, 2850W	2	1	17 1/2 x 17 3/4 (445 x 451)	23" x 17" x 25" (584 x 432 x 635)	284-680 (140-360)	183 (83)	\$6,870

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



P18S



**6-10
MINUTES**



**6-8
MINUTES**

HEARTHBAKE SERIES COUNTERTOP OVENS

P22S PIZZA/PRETZEL 2-DECK, 1-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

P22-BL PIZZA/PRETZEL 2-DECK, 1-CHAMBER, BRICK LINED

P22S features single bake chamber with two ceramic hearth decks and are designed for fresh dough pizza, par-baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck or on screens, pans or baking sheets. 15 minute electric timer with continuous ring alarm and manual shut-off standard.

P22-BL features brick-lined ceilings and is designed for quicker recovery and additional top heat intensity.

P22-BL is ideal for thin crust pizza in high volume operations.

All models feature stainless steel exterior and 4" adjustable legs. International voltages available. Ovens are stackable. Brick Lined ceilings may be field installed. FOB Bakers Pride Dock, Freight Class 110.



P22S
CE UL NSF

PIZZA
PRETZEL

⚡ 2 3/4" and 3 1/4" Deck Height Single Compartment Pizza & Pretzel Electric Ovens

P22S (3 1/4" Deck Height), P22-BL (2 3/4" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P22S	343P2220	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2223P	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22S	343P2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	\$8,520
P22-BL	343BL2220	208V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2223	208V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295
P22-BL	343BL2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	\$9,295



P22S

P22S

fresh dough pizza,
par-baked crust, pretzels,
flat breads & bakery products



P22-BL
IDEAL FOR
HIGH-VOLUME

THIN CRUST PIZZA

HEARTHBAKE SERIES COUNTERTOP OVENS

P24S BAKE/ROAST OVEN 1-DECK, 1-CHAMBER (DECK 20 3/4" W x 20 3/4" D)

P24-BL BAKE/ROAST OVEN 1-DECK, 1-CHAMBER, BRICK LINED

P24S single compartment bake & roast ovens feature a 7" Deck Height, one ceramic hearth deck for baking and roasting and are designed for use with trays, sheets or pans. The P24S features a 20 3/4" square (527mm) ceramic hearth bake deck. 60 minute electric timer with continuous ring alarm and manual shut-off is standard. P24-BL features brick lined ceilings and is designed for quicker recovery and additional top heat intensity.

All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. Steel decks are optional at N/C. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P24S
CE UL NSF

BAKE
AND **ROAST**

7" Deck Height Single Compartment Bake/Roast Electric Ovens

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P24S	345P2420	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2423P	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2440	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24S	345P2443P	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	135 (61)	\$6,792
P24-BL	345BL2421P	208V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	345BL2423P	208V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	345BL2440	220/240V, 1Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592
P24-BL	Contact CS	220/240V, 3Ph, 2150W	1	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	140-550 (60-288)	140 (64)	\$9,592



P24S

**16-20
MINUTES**



**12-14
MINUTES**



**5
MINUTES**



HEARTHBAKE SERIES COUNTERTOP OVENS

P44S PIZZA/PRETZEL 4-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

P44-BL PIZZA/PRETZEL 4-DECK, 2-CHAMBER, BRICK LINED

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads & bakery products baked directly on the hearth deck, on screens, or on baking sheets. Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm, manual shut-off is standard.

Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. All models feature stainless exteriors and 4" adjustable legs. International voltages available.

3-phase models are hard-wired; single phase models come with a 6" cord and plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P44-BL



PIZZA 
PRETZEL 

⚡ 2 3/4" and 3 1/4" Deck Height Double Compartment Pizza/Pretzel Electric Ovens

P44S (3 1/4" Deck Height), P44-BL (2 3/4" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P44S	353P4420	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4423P	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44S	353P4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	\$15,448
P44-BL	353BL4420	208V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4423P	208V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987
P44-BL	353BL4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	\$16,987



P44-BL
IDEAL FOR
HIGH-VOLUME
THIN CRUST PIZZA

HEARTHBAKE SERIES COUNTERTOP OVENS

DP-2 ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

DP-2BL ALL PURPOSE 2-DECK, 2-CHAMBER, BRICK LINED

Preferred by master chefs and restaurant chains, the DP-2 is the most flexible and versatile oven in the entire BAKERS PRIDE® HearthBake Series.

The DP-2 is the ideal, all-purpose general bake oven, or specialty oven for desserts, souffles, muffins, pan-pizza, pies, cobblers, danish or roasting meats. Standard features include dual, independently controlled compartments each with a 21" square hearth deck and 5" deck heights for flexibility and high volume. Additional power delivers quicker pre-heat and faster recovery while standard interior lights make the DP-2 most user friendly. Optional features include top and bottom heat control for perfectly balanced results for nearly every menu item, and optional digital electronic timers for ease of operation and superior precision. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø available. FOB Bakers Pride Dock, Freight Class 110.



DP-2



**ALL PURPOSE
GENERAL
BAKE**

5" Deck Heights All Purpose Electric Ovens

Part Number	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
DP-2	370DP210	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP213P	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP230	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2	370DP233	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	260 (118)	\$12,898
DP-2BL	370BLDP210	208V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP213P	208V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP234	220/240V, 1Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769
DP-2BL	370BLDP233	220/240V, 3Ph, 5050W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28" x 28" (660 x 711 x 711)	284-680 (140-360)	270 (123)	\$13,769

* Height includes 4" (102 mm) adjustable legs.



HEARTHBAKE SERIES COUNTERTOP OVENS

P46S COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER
(DECK EA. 20³/₄" W x 20³/₄" D)

P46-BL COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER, BRICK LINED

COMBINATION PIZZA & BAKE AND ROAST



P46S
CE UL US NSF

P46S/P46-BL Combination Pizza & Bake/Roast ovens have two independently controlled baking compartments.

UPPER DECK: upper compartment has (two) 3.25" H ceramic hearth baking decks with a 284°-680° F (140°-360° C) thermostat, and a 15-min timer. ("BL" BRICK-LINED MODELS: (2) 2.75" H)

LOWER DECK: lower compartment has (one) 7.5" H ceramic hearth baking deck with a 140°-550° F (60°-288° C) thermostat, and a 60 minute timer. ("BL" BRICK-LINED MODELS: (1) 7.5" H)

Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C. All stainless exterior and 4" adjustable legs. 1Ø or 3Ø. 3-phase models are hardwired; single phase models come with 6" cord & plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

3 1/4" and 7" Deck Height COMBINATION - Pizza AND Baking/Roasting Electric Oven

Part Number	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P46S	355P4620	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4623P	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46S	355P4643P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	\$14,858
P46-BL	355BL4621P	208V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL4623P	208V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297
P46-BL	355BL46403P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	\$16,297

HEARTHBAKE SERIES COUNTERTOP OVENS

P48S BAKE/ROAST OVEN 2-DECK, 2-CHAMBER (DECK EA. 20³/₄" W x 20³/₄" D)

P48-BL BAKE/ROAST OVEN 2-DECK, 2-CHAMBER, BRICK LINED CEILING

The 7 1/2" Deck Height ovens feature ceramic hearth decks for baking and roasting and are designed for use with trays, sheets or pans. Steel decks are optional at N/C.

Model P48S features individual controls for each cooking chamber with 60 minute electric timers, continuous ring alarms and manual shut-off. All models feature stainless exteriors and 4" adjustable legs. International voltages available. 1Ø or 3Ø P48S available. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



**BAKE
AND ROAST**

P48S
CE UL US NSF

⚡ 7 1/2" Deck Height Double Compartment Bake/Roast Electric Ovens

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
P48S	358P4820	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4823P	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4840	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48S	358P4843P	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	309 (140)	\$14,608
P48-BL	358BL4820P	208V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	358BL4823P	208V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	358BL4840	220/240V, 1Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122
P48-BL	Contact CS	220/240V, 3Ph, 4300W	2	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	150-550 (65-288)	319 (145)	\$17,122

COUNTERTOP OVENS

HEARTHBAKE SERIES COUNTERTOP OVENS

EP-1-2828 ALL PURPOSE 1-DECK, 1-CHAMBER (DECK EA. 28" W x 28" D)

EP-2-2828 ALL PURPOSE 2-DECK, 2-CHAMBER (DECK EA. 28" W x 28" D)



EP-1-2828



EP-2-2828



The EP-1-2828 and EP-2-2828 ovens are designed for high volume pizza, baking, roasting and all-purpose operations. Each oven features 28" square (711mm) Cordierite hearth decks, each with separate tilt-up doors, 5" deck heights (133mm) and interior lights.

Each deck features independent, operator-controlled top & bottom heat for perfectly balanced results and 200°-700°F thermostats (100°-400°C), and a 15-minute electric timer with continuous ring audible alarm and manual shut-off. Standard features include all stainless steel exteriors, glass windows in tilt-up doors and are available in 208V or 240V, 1Ø or 3Ø. All units are hardwired. Ovens may be stacked in any combination to create triple & quad configurations; ovens include 4" adjustable legs. One year limited parts and labor warranty. FOB Bakers Pride Dock, Freight Class 110.

Pizza, Pretzel & Flat Breads - 15 Minute Timers



⚡ All Purpose 5 3/4" Deck Height Pizza, Baking/Roasting Electric Ovens

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
EP-1-2828	221P28120	208V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28123	208V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28140	240V, 1Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-1-2828	221P28143	240V, 3Ph, 4725W	1	1	28 x 28 (711 x 711)	42" x 15 3/4" x 33" (1067 x 400 x 838)	200-700 (100-400)	310 (141)	\$19,166
EP-2-2828	220P28120	208V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28123	208V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28130	240V, 1Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893
EP-2-2828	220P28133	240V, 3Ph, 9500W	2	2	28 x 28 (711 x 711)	42" x 29" x 33" (1067 x 737 x 838)	200-700 (100-400)	600 (273)	\$27,893

PRICING EFFECTIVE APR 1, 2022



countertop oven contents page

HEARTHBAKE SERIES COUNTERTOP OVENS

GP51 2-DECK, 2-CHAMBER, **GAS** (DECK EA. 21" W x 26 1/4" D)
GP51-BL 2-DECK, 2-CHAMBER, **BRICK LINED, GAS**

GP52 **GAS** (NAT OR LP) 4-DECK, 4-CHAMBER, **GAS** (DECK EA. 21" W x 26 1/4" D)
GP52-BL **GAS** (NAT OR LP) 4-DECK, 4-CHAMBER, **BRICK LINED, GAS**



The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans.

Models GP51 and GP52 accommodate one full size sheet pan per deck — two per oven. 550°F Bake thermostat available at no charge. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

GP Series - 6" & 5" Deck Height GAS Pizza/Baking Gas Ovens

Model	Part Number	Gas Type	BTUH	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
GP51	201GP51N	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$20,074
GP51	201GP51L	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$20,074
GP51-BL	201BL51N	NAT	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$25,497
GP51-BL	201BL51L	LP	40,000	2	2	21 x 26 1/4 (533 x 667)	32 5/8" x 29 1/8" x 31 1/2" (829 x 740 x 794)	300-650 (149-343)	414 (188)	\$25,497
GP52	201GP52N	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$39,783
GP52	201GP52L	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$39,783
GP52-BL	201BL52N	NAT	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$50,992
GP52-BL	201BL52L	LP	80,000	4	4	21 x 26 1/4 (533 x 667)	32 5/8" x 54 1/4" x 31 1/2" (829 x 1378 x 794)	300-650 (149-343)	828 (376)	\$50,992

GP52



HEARTHBAKE SERIES COUNTERTOP OVENS

GP61 2-DECK, 2-CHAMBER, , **GAS** (DECK EA. 30" W x 26 1/4" D)

GP62 4-DECK, 4-CHAMBER, **GAS**, BRICK LINED



The GP Gas Countertop Ovens feature 2 each, 1" thick ceramic hearth baking decks per chamber and are designed for general baking and pizza either directly on the hearth deck, on screens, sheets, trays or pans. 550°F Bake thermostat available at no charge. All gas types available. Factory calibration for high elevation available -specify when ordering. Both models stainless exterior and 4" adjustable legs. Upper deck is easily removed to create a 12" deck height. Single door in lieu of double doors available no charge. High Performance (HP) models available. Direct vent flue available N/C, specify when ordering. Door handles are reversible. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

GP Series - 6" & 5" Deck Height GAS Pizza/Baking Gas Ovens

Model	Part Number	Gas Type	BTUH	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Price
GP61	202GP61N	NAT	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,312
GP61	202GP61L	LP	45,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 29 1/8" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,312
GP62	202GP61N	NAT	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,178
GP62	202GP61L	LP	90,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,178
GP61-HP	202GP61HPN	NAT	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,672
GP61-HP	202GP61HPL	LP	60,000	2	2	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 740 x 794)	300-650 (149-343)	493 (224)	\$24,672
GP62-HP	202GP61HPN	NAT	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,888
GP62-HP	202GP61HPL	LP	120,000	4	4	30 x 26 1/4 (762 x 667)	41 5/8" x 54 1/4" x 31 1/4" (1057 x 1378 x 794)	300-650 (149-343)	986 (447)	\$48,888

GP62

