



COUNTER TOP ELECTRIC PIZZA & PRETZEL OVENS

Job _____ Item # _____

ELECTRIC DECK OVENS

- Model P44S
- Model P44S-BL Brick Lined



Model P44S

STANDARD FEATURES

- 7200 Watts in 208v or 220-240v
- 300°-650°F Temperature range (149°-343°C)
- Electric 15-Minute timer with continuous ring alarm and manual shut-off
- Two independently controlled cook/baking chambers
- Four Cordierite hearth decks per oven with 3 1/4" (83mm) deck heights
- All stainless steel exterior
- Unitized, welded, aluminized steel interior
- Fully insulated
- 6' (1830mm) Cord & plug
- Limited 1-Year parts and labor warranty

SPECIFICATIONS

The P44S and P44S-BL with brick lined option electric counter top ovens feature two independently controlled baking chambers, each with two Cordierite hearth decks and 3 1/4" (83mm) deck height.

Designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, screens, pans or baking sheets.

The brick lined option adds top heat intensity, speeds recovery and increases production. The brick lined option may be easily installed in the standard P44S either in the field or factory. Cordierite hearth decks are easily removable for cleaning or replacement.

Controls feature a 15 minute electric timer with continuous ring alarm and manual shut-off, and a 300° - 650° F (149° - 343° C) thermostat.

The exterior front, sides and top and doors are fabricated of heavy gauge type 430 stainless steel with a #4 finish. Door handle is constructed of tubular stainless steel. Exterior measures 26" (660mm) wide by 28" (711mm) deep by 28 1/2" (724mm) tall overall.

The interiors are constructed of high heat aluminized steel, welded to form a single unitized body. The entire oven is insulated with 1 1/2" (38mm) thick industrial grade insulation. Each Cordierite hearth deck measures 20 3/4" (527mm) by 20 3/4" (527mm).

Incoloy, tubular heating elements provide top and bottom heat with up to 7200 watts in 208v or 220-240v, single or three phase. 6' Cord and plug provided on single-phase models. International voltages available. 1-Year limited parts and labor warranty included.

OPTIONS & ACCESSORIES

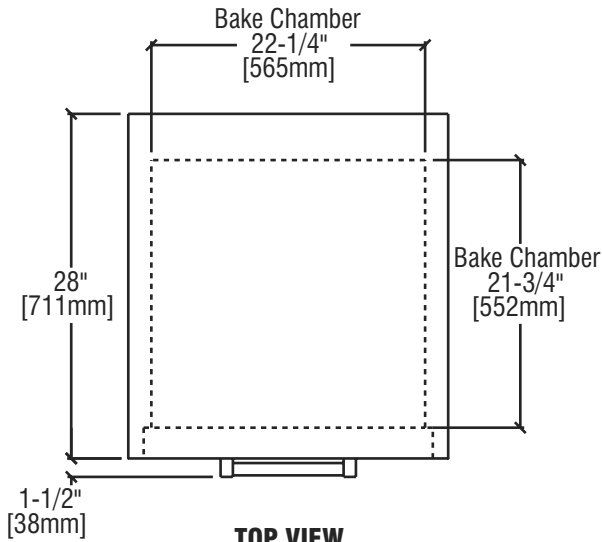
- 4" (102mm) Adjustable legs
- Stainless steel stand with or without casters
- Brick lined conversion kit (standard with P44S-BL)
- International voltages
- Peel & deck scraper brush
- Stacking kit

CERTIFICATIONS

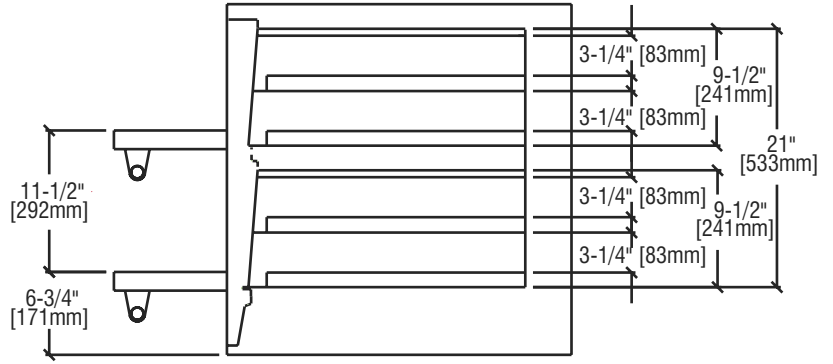


BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605

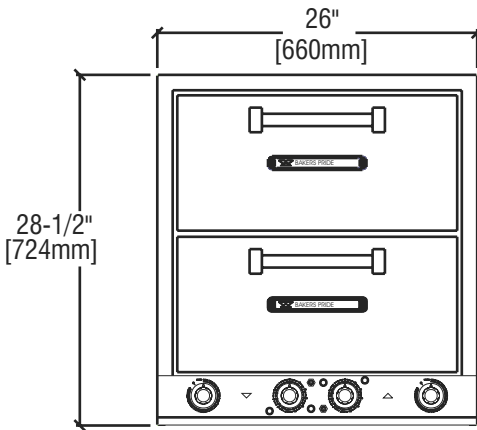
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



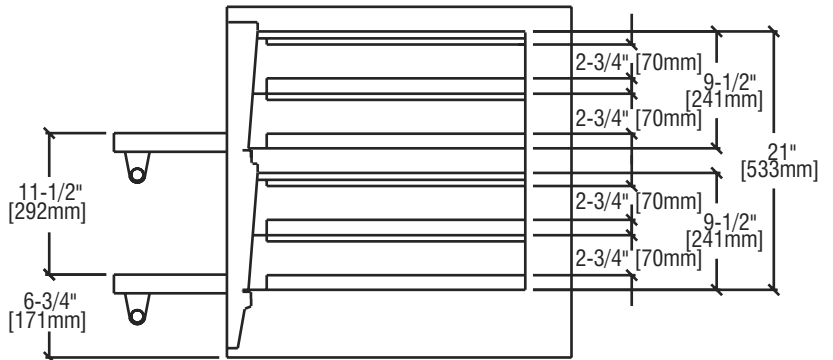
TOP VIEW



RH SIDE VIEW P44S



FRONT VIEW



RH SIDE VIEW P44S-BL

ALL DIMENSIONS NOMINAL

Model	Shipping Wt		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Width		Depth	Height		Cubic Feet	Cubic Meter	
	Inches	mm	Inches	mm	Inches	mm				
P44S	296	134	33	838	35 1/2	902	35	889	23.7	.68
P44S-BL	306	139	33	838	35 1/2	902	35	889	23.7	.68

Under 500 lbs = Shipping Class # 70

Model	POWER SUPPLY								
	WATTS	VOLTAGE	PHASE	AMPS		NEMA Plug #			
				w/o Lights	w Lights	USA	Canada	UK	Europe
P44S/BL	7200	208	1	34.6	35.4	6-50P	6-50P	—	—
				24.3	25.0	—	—	—	—
P44S/BL	7200	220-240	1	31.3	32.1	6-50P	6-50P	—	—
				22.0	22.7	—	—	—	—

Each oven requires a separate electrical connection — 3 Phase and Export Voltages No Line Cord

Model	Deck Size		# Decks	# Cook Chambers	Overall Dimensions					
	Inches	mm			Width		Depth*	Height*		
	Inches	mm			Inches	mm	Inches	mm		
P44S	20 3/4	527	4	2	26	660	28	711	28 1/2	724

	MINIMUM CLEARANCES			
	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	3	76	3	76
Right Side	3	76	3	76
Rear	3	76	3	76

* In European Community Countries and North America. In NON-COMBUSTIBLE locations only.
 ** In European Community Countries only in COMBUSTIBLE locations. NOT for North America.



6-50P



BAKERS PRIDE OVEN COMPANY, INC.
 30 Pine Street, New Rochelle, NY 10801
 914/576-0200 • 1-800-431-2745 • fax 914/576-0605

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification

TS:07/03