



SUPER DECK GS/DS SERIES GAS DECK OVENS



DS -805
with optional casters

SPECIFICATIONS

BAKERS PRIDE Super Deck GS/DS gas Deck Ovens are designed for high volume pizza and all-purpose operations.

Ovens may be stacked two high. Oven exteriors are all heavy-gauge, type 403 stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures.

Interior oven frame is constructed of 1/4" (6mm) heavy-duty angle iron frame, completely welded to form a single, unitized section. The oven body and lining are then welded to the framework.

Oven interiors are manufactured of high-heat resistant 16-gauge aluminized steel. Doors are fully insulated, spring balanced with tubular steel handles and will remain open or closed until moved.

All models feature independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results.

GS/DS Series features a 300°-650° F (149°-343°C) throttling thermostat, 6 3/4" (171mm) interior deck height with 1 1/2" (38mm) thick Cordierite hearth stone decks (steel decks optional) and are supported by a 1/4" (6mm) angle iron frame.

Combination gas control incorporates a manual gas valve, pilot safety and pressure regulator. Easily removable, slide-out, heavy-duty flame diverters distributes the burner flame uniformly in the burner chamber. A 3/4" (19mm) NPT gas connection is located on the left side and left rear of oven - operator/installer may choose.

Heavy-duty, 7-gauge hot rolled steel legs are standard and finished with durable Bakertone Gray.

2 Year limited part and labor warranty standard.

Job _____ Item # _____

GAS DECK OVENS



- Model GS-805 Single
- Model GS-990 Double

- Model DS-805 Single
- Model DS-990 Double

STANDARD FEATURES

- GS Series @ 60,000 BTUH per deck and DS Series @ 70,000 BTUH per deck, natural or LP gas — LP not available on CE models
- 300°-650° F (149°-343°C) throttling thermostat
- Top & bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & pilot safety
- Heavy-duty, slide-out flame diverter
- 6 3/4" (171mm) interior deck heights with 1 1/2" (38mm) thick hearth stone decks
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, fully insulated doors
- Side or rear gas connections — installers choice
- 7-Gauge legs finished in Bakertone Gray
- Fully insulated throughout
- 2 Year limited part and labor warranty

OPTIONS & ACCESSORIES

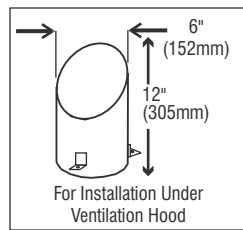
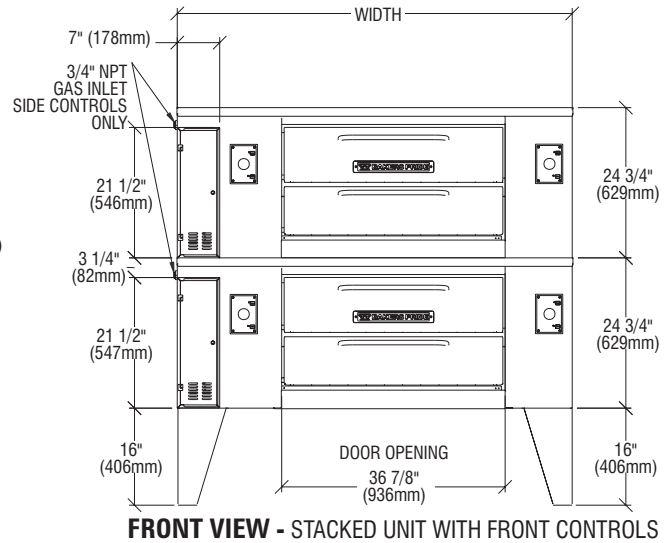
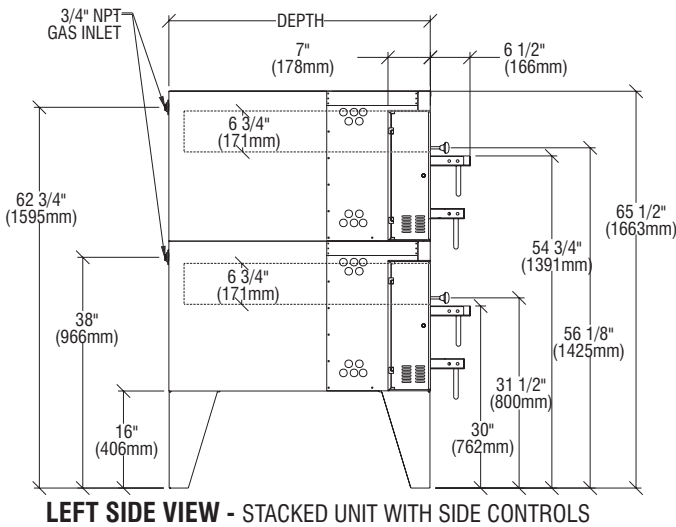
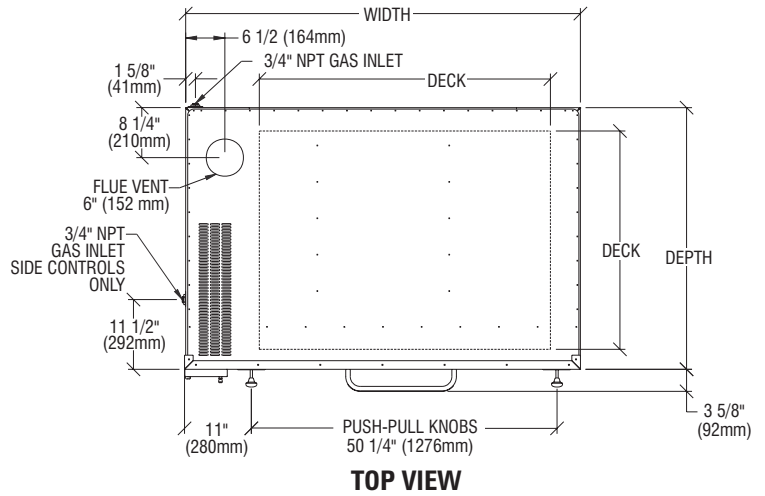
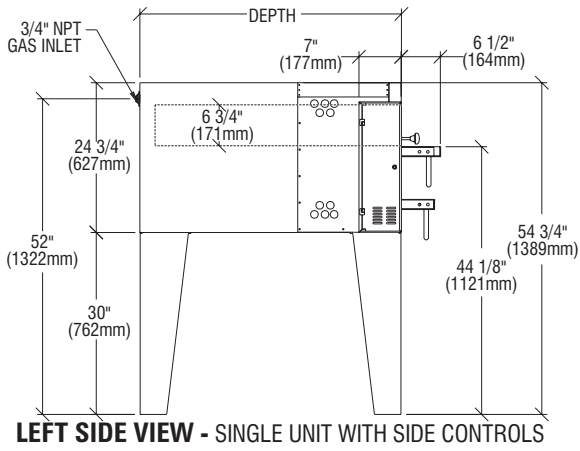
- Steel decks in lieu of hearth stone decks
- 150°-550° F (65°-288°C) thermostat
- Set of 4 casters - two with locks
- Stainless steel leg covers
- Special height legs
- Automatic oven starter
- Draft flue for direct vent (not available on CE units)
- Light stone decks

CERTIFICATIONS

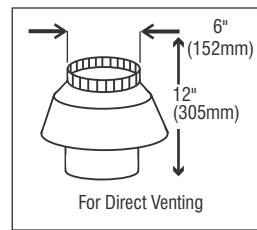


BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

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



STANDARD



MUST BE SPECIFIED AT TIME OF ORDER

ALL DIMENSIONS NOMINAL

Model	Shipping Weight		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Inches	mm	Inches	mm	Inches	mm		
GS-805	905	410	31	787	53	1364	82	2083	76	2.4
DS-805	1073	487	31	787	60	1365	86	2184	78	2.8

Each oven ships separately
Hearth Decks and Legs ship in separate cartons

Model	BTUH	KW	CONNECTION
GS-805	60,000	17.6	3/4"
GS-990	120,000	35.2	3/4"
DS-805	70,000	20.5	3/4"
DS-990	140,000	41.0	3/4"

CE certification not available in LP gas

Model	Deck Sizes			Overall Dimensions					
	in.	mm	# Decks	Inches	mm	Inches	mm	Inches	mm
GS-805	36 x 36	914 x 914	1	53 1/4	1353	43	1092	54 3/4	1389
GS-990	36 x 36	914 x 914	2	53 1/4	1353	43	1092	65 1/2	1663
DS-805	48 x 36	1219 x 914	1	65 1/4	1651	43	1092	54 3/4	1389
DS-990	48 x 36	1219 x 914	2	65 1/4	1651	43	1092	65 1/2	1663

	Noncombustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Right	0	0	1	25
Left	0	0	3	76
Rear	2	51	3	76



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

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

TSW:10/06