



HEARTHBAKE & CYCLONE GP SERIES GAS BAKING CENTERS



Model GP-51 and CO11-G
with optional casters

Job _____ Item # _____

GAS BAKING CENTERS

UPPER OVEN (choose one)

- GP-51
- GP-61
- GP-61HP

LOWER OVEN (choose one)

- BCO-G1
- GDCO-G1
- CO11-G1

- GPBC Stacking Kit

STANDARD FEATURES

- GP series gas counter top oven stacked on full-size Cyclone gas convection oven in natural or LP gas
- Stacking brackets included
- Choose any model GP oven and any model Cyclone gas convection oven combination
- GP ovens available in 40,000 to 60,000 BTUH in natural or LP gas — LP ovens not available for CE
- Cyclone convection ovens available in 60,000 BTUH in natural or LP gas — model CO11-G is CE approved
- Specify model GPBC stacking kit and your choice of GP and Cyclone ovens — each priced separately
- See individual specification sheets for greater detail

SPECIFICATIONS

Stack any model GP gas counter top ovens on any one of our full-size gas Cyclone convection ovens to create a flexible bake and roast center for high production in a small footprint.

Choose any GP model and any full-size gas Cyclone of your choice.

Ovens and stacking brackets ship separately for field installation. Separate utility connections required for each oven.

The GP gas counter top ovens feature 2 each hearth stone decks and are designed for general baking and pizza either directly on the hearth stone deck or on screens, in pans or on trays.

Cyclone convection ovens are full-sized and feature 60,000 BTUH, two-speed, high-low fan with cool-down, interior oven lights, all stainless steel exteriors, porcelain-enamel interiors, dual, double-pane thermo glass windows in both doors and a 60-minute timer with audible continuous ring alarm with manual shut-off.

Check individual specification sheets for greater detail.

OPTIONS & ACCESSORIES

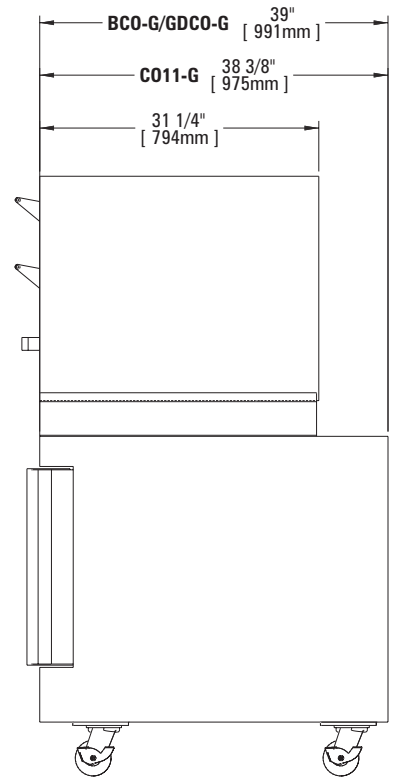
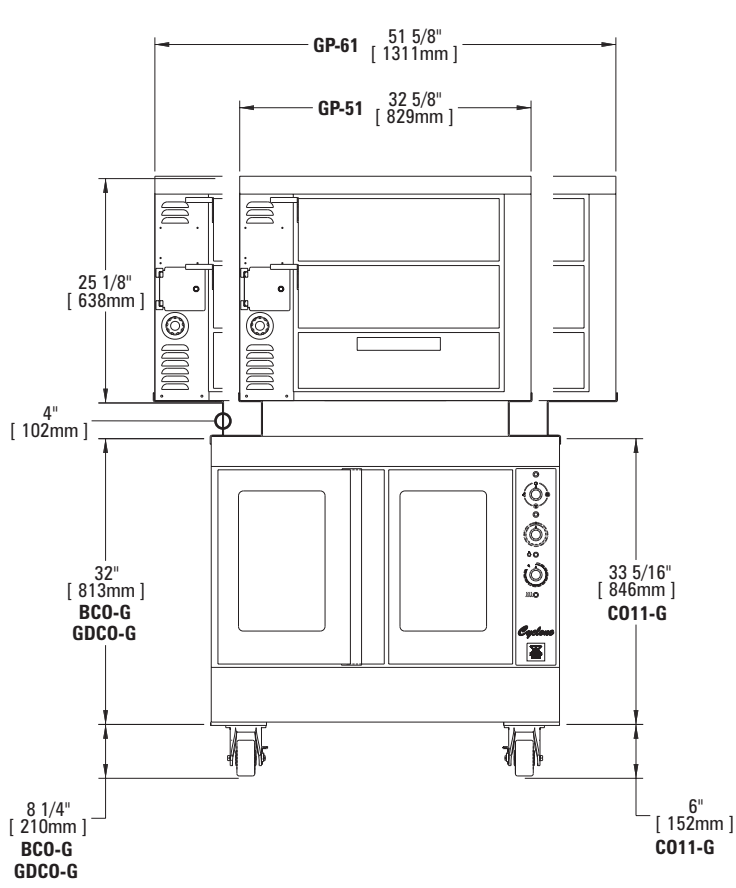
- Single door on GP oven in lieu of double doors
- Direct vent flue diverter for GP ovens
- Automatic oven starter for GP ovens
- Quick disconnect gas hoses on all models
- Solid doors on Cyclone ovens
- Steam injection on Cyclone ovens
- Set of 4 casters
- Additional oven racks
- Computer controls for Cyclone ovens

CERTIFICATIONS



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



ALL DIMENSIONS NOMINAL

PLEASE REFER TO INDIVIDUAL PRODUCT SPEC SHEETS FOR MORE DETAILS

Model	Shipping Weight		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
			Inches	mm	Inches	mm	Inches	mm		
GP-51	405	205	52	1321	39	991	36	915	43.80	1.23
GP-61	525	483	52	1321	39	991	36	915	43.80	1.23
BCO-G1	565	256	43	1092	48.25	1226	38.25	972	39.25	1.11
GDCO-G1	565	256	43	1092	48.25	1226	38.25	972	39.25	1.11
CO11-G1	660	349	43.50	1105	46	1168	37.50	952	43.80	1.23

Shipping Class # 70

Each oven ships in a separate carton
Stacking kits, legs or casters ship separately

	Combustible Construction					Non-Combustible Construction						
	LEFT		RIGHT		REAR	LEFT		RIGHT		REAR		
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm		
GP-51	1	25	2	51	5	127	1	25	2	51	5	127
GP-61	1	25	2	51	5	127	1	25	2	51	5	127
BCO-G1	3	76	1	25	3	76	1	25	1	25	3	76
GDCO-G1	3	76	1	25	3	76	1	25	1	25	3	76
CO11-G1	3	76	1	25	3	76	1	25	1	25	3	76

Suitable for installation on combustible floors when used on factory-supplied legs or casters
Check with factory for Direct Vent options

Model	BTUH	KW	Hz	Voltage	Phase	NPT Connection
GP-51	40,000	11.72	NA	NA	NA	3/4"
GP-61	45,000	13.19	NA	NA	NA	3/4"
GP-61-HP	60,000	17.58	NA	NA	NA	3/4"
BCO-G1	60,000	17.58	50 or 60	120	1 or 3	1/2"
GDCO-G1	60,000	17.58	50 or 60	120	1 or 3	1/2"
CO11-G1	60,000	17.58	50 or 60	120	1 or 3	1/2"

Each oven requires separate utility connections
See individual specification sheets for more detail