



## INSTALLATION AND OPERATING INSTRUCTIONS

# Open Burner Range

**Models: XOB-212, -424, -636, -848**

**INTENDED FOR OTHER THAN HOUSEHOLD USE**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### WARNING

Improper installation, adjustment, alteration, service or Maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



**BAKERS PRIDE OVEN CO., INC.**

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New Rochelle, NY 10801

P/N U4192A 6/04

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(914) 576-0605 Fax

(800) 431-2745 US & Canada  
[www.bakerspride.com](http://www.bakerspride.com) Web Address

## **IMPORTANT FOR FUTURE REFERENCE**

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

\_\_\_\_\_ **Model Number**

\_\_\_\_\_ **Serial Number**

\_\_\_\_\_ **Date Purchased**

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### GAS SPECIFICATIONS

<b>Model Number</b>	<b>Propane Gas BTU/HR @ 10" W.C.</b>	<b>Natural Gas BTU/HR @ 3.5" W.C.</b>
XOB-212	60,000	60,000
XOB-424	120,000	120,000
XOB-636	180,000	180,000
XOB-848	240,000	240,000

# 1. INSTALLATION INSTRUCTIONS

## A. SAFETY PRECAUTIONS

FOR YOUR SAFETY, THE FOLLOWING SAFETY PRECAUTIONS SHOULD BE FOLLOWED AND ENFORCED.

IF YOU SMELL GAS:

- SHUT OFF GAS SUPPLY TO APPLIANCE
- EXTINGUISH OPEN FLAMES
- IMMEDIATELY CALL YOUR GAS SUPPLIER

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

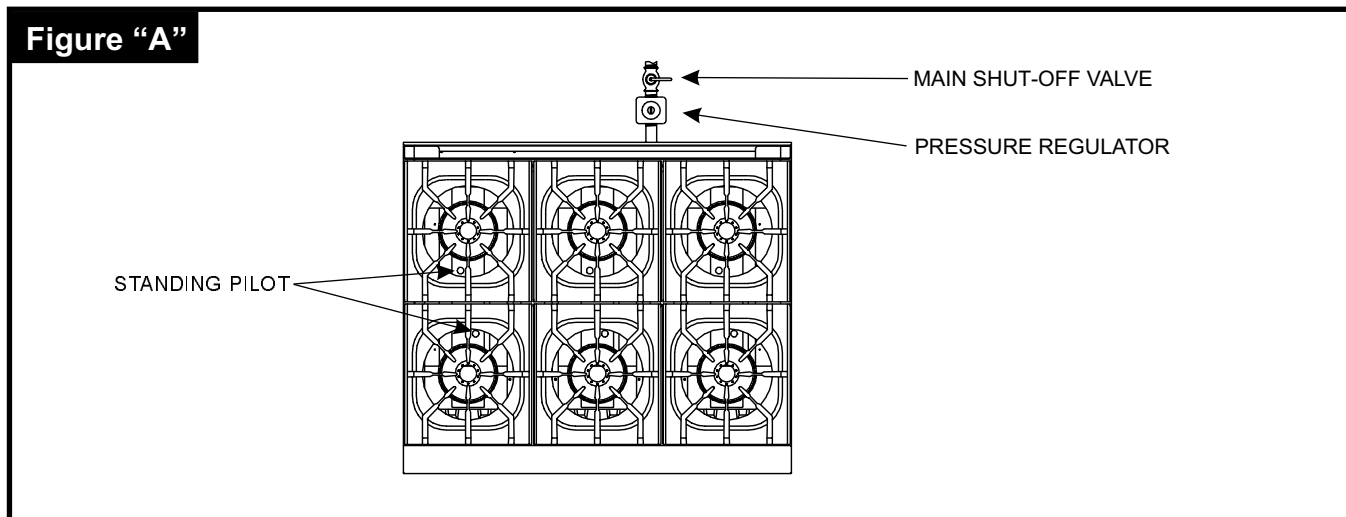
1. A separate gas shut-off valve must be installed in the gas line ahead of the unit, as required by codes.
2. LIGHTING: Follow the instructions on page 4.
3. At least 24 inches must be provided at the front of for servicing.
4. When installing, never enclose the bottom area of the unit with a raised curb or other construction that would obstruct the flow of air into the unit.
5. This unit may be operated with 0" (sides and back) minimum clearance to non-combustible construction in areas that are non-combustible locations only.
6. This installation must conform to local codes, or in absence of local codes to the *National Fuel Gas Code ANSI Z223.1/NFPA 54*, latest edition. In Canada it must conform to current *Natural Gas Installation Code CAN/CGA B 149.1* (natural gas) or *CAN/CGA B 149.2 Propane Installation Code for Gas Burning Appliances & Equipment*.
7. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).
8. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).
9. This appliance must be installed under a ventilation hood.
10. Do not obstruct the flow of combustion and ventilation air.
11. The area around this and any other gas appliance must always be kept free and clear from combustibles.

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

## B. UNPACKING INSTRUCTIONS:

Carefully unpack the open burner range and inspect immediately for shipping damages. Your open burner range was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

## C. GAS CONNECTIONS



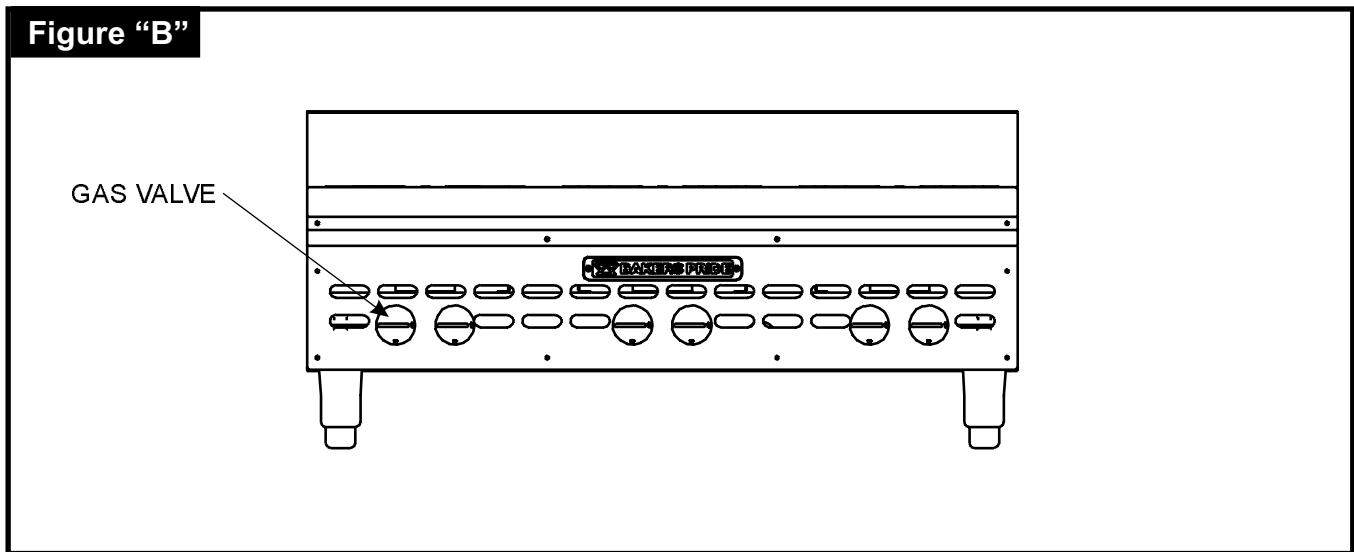
## 2. LIGHTING INSTRUCTIONS

### A

1. Turn off all gas valves and main Shut-off valve and wait 5 minutes.
2. Turn the main gas valve to ON position and light standing pilots adjacent to each main burner. (FIG. A & B)
3. Repeat the above step for all standing pilots. There should be slight yellow tip on the pilot flame. Make sure all the pilots are lit. Pilot should be approximately  $\frac{1}{2}$ " -  $\frac{3}{4}$ " in height. Adjust as required by turning the pilot adjusting screw located on the manifold pipe.
4. Turn the main burner valve to the ON position.
5. To relight follow steps 1-4.

### B. SHUTDOWN INSTRUCTIONS

For complete shut down turn all the main burner valves and main gas valve to OFF position.



## 3. MAINTENANCE INSTRUCTIONS

### A. CLEANING INSTRUCTIONS

- Clean the unit regularly after use. Burner ports and burner rest should be thoroughly cleaned. Top grates are easily removable. After cleaning rinse with clean water and dry with a dry cloth.
- Heavy sputtering or spills may require cleaning with a mild oven cleaner.
- Use mild soap or detergent to clean chassis and stainless steel parts.
- To service burners or pilots TURN OFF GAS SUPPLY and remove top grates.

### B. MAINTENANCE INSTRUCTIONS

To provide proper operation and insure the safety of the user, this equipment must be maintained and serviced by a trained maintenance person or an authorized service agency at regular intervals.

1. Burner ports must be thoroughly cleaned. Venturi must be free from grease and lint.
2. All places where oil, grease or food can accumulate must be kept clean all the time.
3. Pilot light must be kept clean and adjusted at the proper flame height to assure constant ignition and to prevent fire flash-outs caused by delayed ignition.
4. Carelessness, abusive handling, or altering equipment can shorten the life of the equipment and jeopardize the limited warranty offered by Baker's Pride.

**If you have any questions concerning the installation, operation, maintenance or service of this product please contact  
Technical Service Department at (800) 431-2745 US & Canada**



# XOB

**-212, -424, -636, -848**  
Open Burner Range

30 Pine Street • New Rochelle • New York • 10801

914 / 576 - 0200

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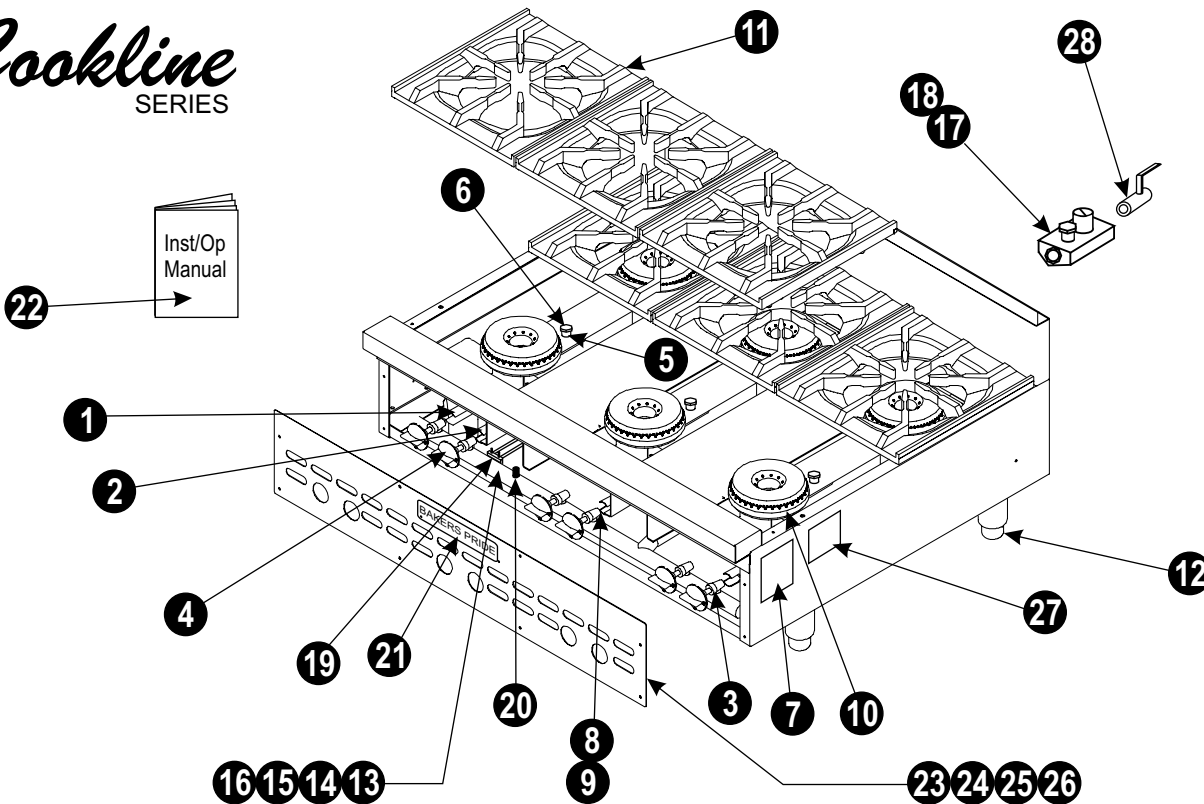
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**Models: XOB-212, -424, -636, -848**

## PARTS LIST & EXPLODED VIEW

*Cookline*  
SERIES



Item	Part Number	Description	Item	Part Number	Description
1	R3203A	Front Venturi	15	R1149A	Manifold 24"
2	R3204A	Rear Venturi	16	R1148A	Manifold 12"
3	R3032X	Gas Valve	17	M1008A	Pressure Reg, Nat 3.5" WC
4	S1094A	Knob	18	M1009A	Pressure Reg, LP 10" WC
5	N5803A	Aluminum Tubing 3/16"	19	R3020A	Pilot Valve, Dual
6	M1460A	Pilot Burner	20	N3023A	1/8 Plug, Brass
7	U1358A	Rating Plate	21	U1044X	BP Nameplate, 8"
8	R3205A	Orifice, Nat #38	22	U4192A	Inst/Op Manual
9	R3222P	Orifice, LP #52	23	G7018K	Front Panel, 12"
10	L5105A	Burner, Cast Iron	24	G7019K	Front Panel, 24"
11	T1247A	Grate 12" x 13", Cast Iron	25	G7020K	Front Panel, 36"
12	S1395A	Leg 6"	26	G7010K	Front Panel, 48"
13	R1151A	Manifold 48"	27	U1381A	Plate, Lighting Instructions
14	R1150A	Manifold 36"	28	R3206A	Valve, Gas Shut-Off

<b>Model Number - Width</b>		<b>Serial Number</b>	<b>Type of Gas</b>
XOB-212 <input type="checkbox"/> 12"	XOB-636 <input type="checkbox"/> 36"	_____	Natural <input type="checkbox"/>
XOB-424 <input type="checkbox"/> 24"	XOB-848 <input type="checkbox"/> 48"		L.P. <input type="checkbox"/> Other <input type="checkbox"/>





## 4. BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801  
914 / 576 - 0200 • US & Canada: 1 - 800 - 431 - 2745 • fax 914 / 576 - 0605

- WHAT IS COVERED** This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:
- ◆ The equipment has not been accidentally or intentionally damaged, altered or misused;
  - ◆ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
  - ◆ The serial number rating plate affixed to the equipment has not been defaced or removed.
- WHO IS COVERED** This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.
- COVERAGE PERIOD** Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.  
GDCC Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.  
CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.  
All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.
- WARRANTY COVERAGE** This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.
- EXCEPTIONS** All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.  
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.  
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.
- EXCLUSIONS**
- ◆ Negligence or acts of God,
  - ◆ Thermostat calibrations after (30) days from equipment installation date,
  - ◆ Air and Gas adjustments,
  - ◆ Light bulbs,
  - ◆ Glass doors and door adjustments,
  - ◆ Fuses,
  - ◆ Char-broiler work decks and cutting boards,
  - ◆ Tightening of conveyor chains,
  - ◆ Adjustments to burner flames and cleaning of pilot burners,
  - ◆ Tightening of screws or fasteners,
  - ◆ Failures caused by erratic voltages or gas supplies,
  - ◆ Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
  - ◆ Damage in shipment,
  - ◆ Alteration, misuse or improper installation,
  - ◆ Thermostats and safety valves with broken capillary tubes,
  - ◆ Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
  - ◆ Freight — other than normal UPS charges,
  - ◆ Ordinary wear and tear.
- INSTALLATION** Leveling and installation of decks, as well as proper installation and check out of all new equipment — per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.
- REPLACEMENT PARTS** BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Form #U4177A 3/04