





BCO

Built tough & rugged like our more expensive models, the BCO models are our least expensive, full-size

convection ovens. They feature independent doors, a 1-year limited parts & labor warranty, and the fewest options & accessories.

Available in natural or LP gas or electric models in 208Vor 220-240V, 60hz, $1\emptyset$ or $3\emptyset$.





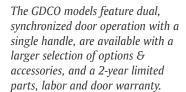
Stainless steel front, top, sides and doors

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- Porcelain enamel interiors
- Simple to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, independent doors with two "Cool Touch" handles
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 1∅ or 3∅
- 11-position, removable rack guide with 5 racks
- Limited 1-year parts, labor & door warranty

GDCO





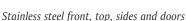
Electric models in 50hz or 60hz, domestic and international voltages, 1∅ or 3∅ while gas models are available in natural or LP.

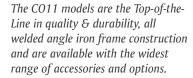




- Stainless steel front, top, sides and doors
- Porcelain enamel interiors
- Easy to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, synchronized doors with one "Cool Touch" handle
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 1∅ or 3∅
- 11-position, removable rack guide with 5 racks
- Limited 2-year parts, labor & 2-year door warranty

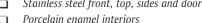
CO11

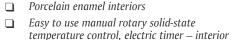




They feature a 2-year limited parts & labor warranty and a limited 5-year door warranty.

All voltages; any gas type available.





- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 55/45 fully-insulated, synchronized doors with one "Cool Touch" handle
- 60,000 BTUH in natural or LP gas

lights standard

- 10.5 KW in 208V or 220-240V, 1∅ or 3∅
- 11-position, removable rack guide with 5 racks
- Limited 2-year parts & labor and limited 5-year door warranty



GDCO-E1 with optional casters

CO11-G1 with optional casters











Powerful yet Gentle — Productive & Precise



COC-E

- Stainless steel front, top, sides and door
- Porcelain enamel interior with lights
- Single, fully-insulated door with double-pane thermal window
- 11-position, removable rack guide with 5 racks
- Simple to use manual rotary controls
- Cool down function and continuous-ring timer
- Completely serviceable from the front
- Full range of options and accessories
- Stackable

The COC models are our half-size, single and double, electric convection ovens. They have 9.5KW per oven and a patented two-speed, high-low fan-within-a-fan enhanced air flow system.

Unique 20" wide opening for easy viewing and sideways loading of half-size sheet pans.

Select left-hand hinge & right-side controls, or right-hand hinge & lefthand controls.











MSCO11

- Hinged, louvered, non-removable control panel cover with heavy-duty hasp
- Reinforced solid doors with hasp
- Stainless steel perforated rear cover
- Tamper-proof hardware & fasteners throughout
- Heavy-duty flanged feet
- Stainless steel panels which cover and protect vent, lights and thermocouple
- Welded eyelet for wall-mounted restraining cable keeps oven in place when using casters
- *Galvanized steel mesh cord grip protects* electrical components from vandalism

Maximum security models prevent the tampering of control and product settings, protect ovens and essential components from vandalism and abuse, eliminate hiding places for contraband and prohibit the removal of parts and components for weapon fabrication.

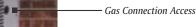












Galvanized Steel Mesh Cord Grip Protects Electrical Components from Vandalism

All Exposed Fasteners & Hardware are Tamper-Proof for Maximum Security

Welded Eyelet for Wall-Mounted Restraining Cable Keeps Oven In Place when Using Casters

Heavy Gauge Stainless Steel Perforated Panel Prohibits Access to Fan Motor & Interior Components



Extra heavy-duty 7-gauge legs feature welded flange feet for securing to floor to prevent vandalism.

Optional casters are available upon request.





Features & Benefits and Options & Accessories

				FEATURES & BENEFITS			
Features	ВСО	GDCO	CO11	MSCO11	COC		
Stainless Exterior	standard	standard	standard	standard	standard		
Doors	independent	synchronized	synchronized	synchronized	single		
Glass Windows	standard	standard	standard	optional n/c	standard		
Interior Lights	standard	standard	standard	optional n/c	standard		
2-Speed Fan	standard	standard	standard	standard	standard		
Cool-Down	standard	standard	standard	standard	standard		
Electric Timer with Alarm	standard	standard	standard	standard	standard		
Construction	panelized	panelized	angle-iron frame	angle-iron frame	angle-iron frame		
Options & Accessories	limited	full-range	full-range	full-range	full-range		
Limited Warranty	1-year parts & labor 1-year door	2-year parts & labor 2-year door	2-year parts & labor 5-year door	2-year parts & labor 5-year door	2-year parts & labor 2-year door		

	OPTIONS & ACCESSOR						
Features	ВСО	GDCO	CO11	MSCO11	COC		
Steam/Moisture Injection	N/A	√	√	✓	√		
Programmable Computer Controls	N/A	✓	✓	✓	\checkmark		
Alternative Voltages	N/A	✓	✓	✓	√		
Solid Doors	√	✓	✓	✓	✓		
Stainless Steel Rear Panel	✓	✓	✓	✓	✓		
Stainless Steel Interior	N/A	✓	✓	✓	✓		
Casters - Set of 4	✓	✓	✓	✓	N/A		
Rack Stand with Rack Guides	✓	✓	✓	N/A	N/A		
Additional Oven Racks	✓	✓	✓	✓	✓		
Single Connection Gas Manifold	✓	✓	✓	✓	✓		
Quick Disconnect Gas Hoses	✓	✓	✓	✓	N/A		

Some options & accessories may be available only when ordered and shipped with oven. Some options & accessories ship separately for field installation.

Simple, Reliable, User Friendly Controls

Standard Solid State Rotary Controls

Power-On Indicator Light

Let's you know at a glance that the oven is on.

Rotary Fan Controls

Easy to use 4-position rotary fan control features a position for every essential operation.

Low-Fan speed is ideal for delicate baking and holding, while the

High-Fan speed is perfect for roasting, a la carte and high volume cooking.

The Cool Down function lowers temperatures for quick menu changes or cleaning.

Temperature-Ready Indicator Light

Eliminates guesswork and ensures proper cooking temperatures are reached before starting the cook cycle.

The light goes off when set temperature is achieved.

Temperature Controls

Thermostatic temperature controls are accurate to \pm 5° F for precision baking.

Temperatures range from 150° F (65° C) to 550° F (288° C).

Oven Lights

This momentary switch with two lights allows a quick look inside without opening the oven thus maintaining temperature and moisture levels.



60-Minute Timer

Our audible continuous-ring timer with MANUAL shut-off saves you money by ensuring that product is not lost by overcooking in busy and noisy kitchens.

Steam/Moisture Injection

This optional feature is ideal for baking old-world crusty breads and bagels, oven baked french fries & chicken nuggets.

Computer Controls

Optional, electronic, programmable controls allow for basic time & temperature programming for predetermined menu items, cook & hold functions, plus manual override for a lá carte items and manually operated stem injection.





Doors

Dual doors are engineered for smooth operation and troublefree long life.

The full height "Cool Touch" door handle is mounted outside of the heat zone, keeping it cooler to the touch.

On the full size models, both doors swing wide open a full 170° for ultimate access.

A door interlock switch is standard and turns off the fan motor and burners while turning on the interior lights whenever the doors are opened.

Door exteriors are constructed of all stainless steel, inside and out, for strength, durability and ease of cleaning. Within, the doors are reinforced to ensure years of trouble-free operation and are insulated for cooler outer temperatures.

Stainless steel gaskets keep the heat and moisture in the oven and won't wear out.

Large double pane thermowindows are standard for viewing without opening the oven doors.

Oven Interiors & Exteriors



Oven Interior

Spacious oven interiors feature smooth porcelain enamel surfaces over durable steel for easy cleaning, strength and superior air flow for perfect results each and every time. Removable 11-position rack guides and 5 adjustable racks are constructed of heavy-duty nickel-plated wire for flexibility and larger load capacity. Generous rack spacing improves usable area and positive stops are provided for safety.

Oven Exterior

Tough and rugged stainless steel fronts, sides and tops are a standard feature on all BAKERS PRIDE convection ovens. And, not only are they durable, but they are quality designed for professional good looks.

Built to Last

BAKERS PRIDE builds the heaviest, strongest, most durable convection ovens available anywhere and are engineered to resist the continuous stresses of high temperatures and operator abuse.

Experienced professionals using only the highest quality aluminized steel, fabricate combustion chambers under the strictest control standards.

Between the cooking chamber and the outer top, sides and back is 2" of thick industrialgrade insulation for energy savings and cooler outer temperatures.

Innovative Design, Powerful, Convenient & Versatile

Combustion Chamber

BAKERS PRIDE convection ovens feature up to 60,000 BTUH per deck on our gas models and up to 10.5kw on our electric ovens, delivering quicker preheat, faster recovery and higher production.

Our reliable 4-second cycle hotsurface electronic ignition system is reliable and keeps gas oven temperatures consistent even when the doors are constantly opening and closing.



Serviceability

Innovative front-mounted hinged control panel allows quick and easy access to all control components.

The door switch, door rods, ignitor and combustion chamber is also easily accessible from the front of the oven.

This feature allows immediate access to the removable quadburners and electronic ignition system.

Even the blower wheel and fan motor are accessible through the oven chamber making service as simple as it gets.



Stackable

Double decks provide twice the productivity and capacity while providing greater flexibility.

Engineered with precision and manufactured under close tolerances to provide a nearly seamless fit, our double deck gas models are available with an optional external single gas connection manifold.

All similar models may be stacked.



Model COC-E Half-Size Ovens Shown Stacked on Optional Stainless Steel Utility Stand



Model CO11-G Full-Size Ovens Shown Stacked on Optional Casters

Wheel-Within-A-Wheel



BAKERS PRIDE's
revolutionary, patented
"Wheel Within a Wheel"
enhanced airflow
system,
with dual blower wheels,
distributes and balances
the airflow
evenly throughout
the entire oven.

Combined with our two-speed, high-low fans, our ovens deliver the most consistent, even-bake results in the commercial food service industry.