



INSTALLATION AND OPERATING INSTRUCTIONS

Open Burner Range

Models:

XOB-212	XOB-212SU
XOB-424	XOB-424SU
XOB-636	XOB-636SU
XOB-848	XOB-848SU

INTENDED FOR OTHER THAN HOUSEHOLD USE

RETAIN THIS MANUAL FOR FUTURE REFERENCE



For Your Safety: Do not store or use flammable liquids or vapors 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.

30 Pine Street
New Rochelle, NY 10801

P/N U4192A 1/08

(914) 576-0200 Phone
(914) 576-0605 Fax

(800) 431-2745 US & Canada
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

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

1. INSTALLATION INSTRUCTIONS

In MASSACHUSETTS: All gas products must be installed by a "Massachusetts" licensed plumber or gas fitter. Ventilation hoods must be installed in accordance with NFPA-96, current edition, with interlocks as described in that standard.

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 $\frac{1}{2}$ 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.

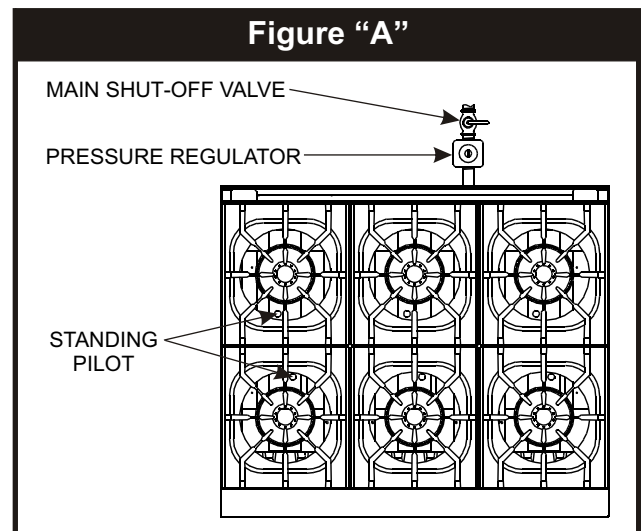
RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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

A separate gas shut off valve (supplied with unit) must be installed in the gas line ahead of the unit, as required by codes (see Fig. A). Gas supply line must be $\frac{3}{4}$ " or larger. If flexible semi rigid connections are used, the inside diameter must be the equivalent of $\frac{3}{4}$ " iron pipe or larger. All connections of the flexible and semi rigid type must be AGA listed and comply with applicable ANSI standards. Make sure gas piping is clean and free of dirt, piping compound and obstruction. To insure maximum operating efficiency, this appliance must be connected with a Gas Supply Line of solid pipe or with a Commercial Type Flexible Connector with I.D. (inside diameter) equal or larger than the gas pipe inlet on this appliance.



CAUTION: BEFORE LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE OPEN FLAME.

If the gas connections are leak-free, the unit is ready to use. Follow the lighting instructions.

2. LIGHTING INSTRUCTIONS

A. LIGHTING INSTRUCTIONS

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

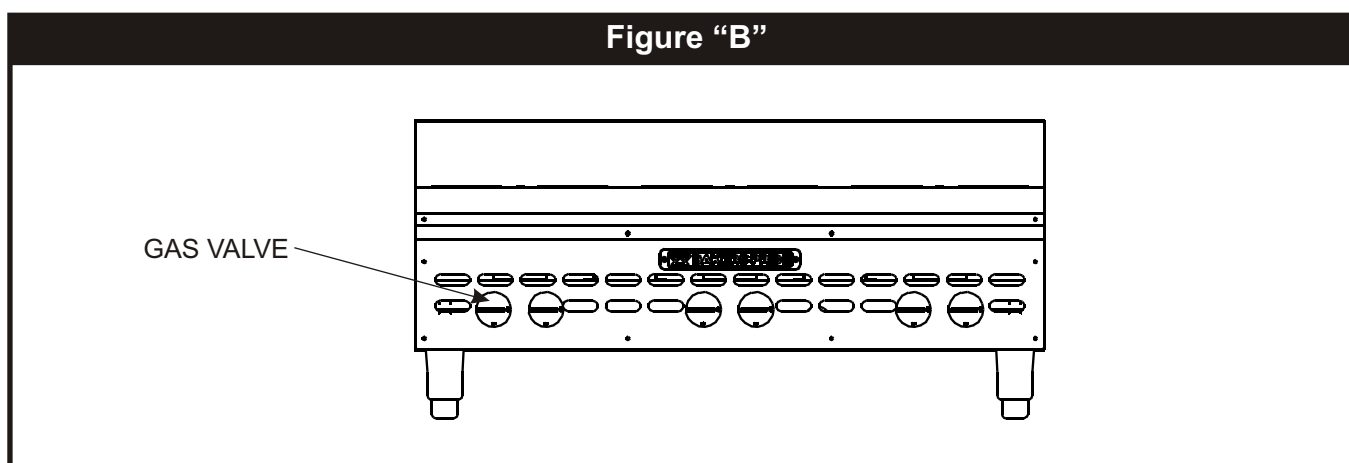
- Clean the unit regularly after use. Burner ports and burner rest should be thoroughly cleaned. Top grates are easily removable. After cleaning rinse with clean water and dry with a dry cloth.
- Heavy sputtering or spills may require cleaning with a mild oven cleaner.
- Use mild soap or detergent to 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



C. TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
Burners & pilots will not turn on	Main gas supply to range is not turned on.	Turn on main gas supply.
Burners produce excessive carbon deposits	Incorrect gas type.	Supply correct type gas.
	Incorrect gas supply pressure.	Call local gas supplier.
	Incorrect orifices.	Call Bakers Pride authorized service center.
	Primary air not adjusted properly.	Adjust air shutter.
Pilot will not remain lit.	Pilot flame adjusted incorrectly.	Adjust pilot flame.
	Draft condition.	Remove draft.
Burners don't seem hot enough	Orifices may be dirty/clogged.	When unit cools, check & clean orifices.
	Low gas pressure.	Increase gas pressure to 3.5" W.C. (Nat) or 10" W.C. (L.P.)
	Improper ventilation system.	Call an HVAC specialist.



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

30 Pine Street • New Rochelle • New York • 10801

1 - 914 / 576 - 0200

1 - 914 / 576 - 0605 fax

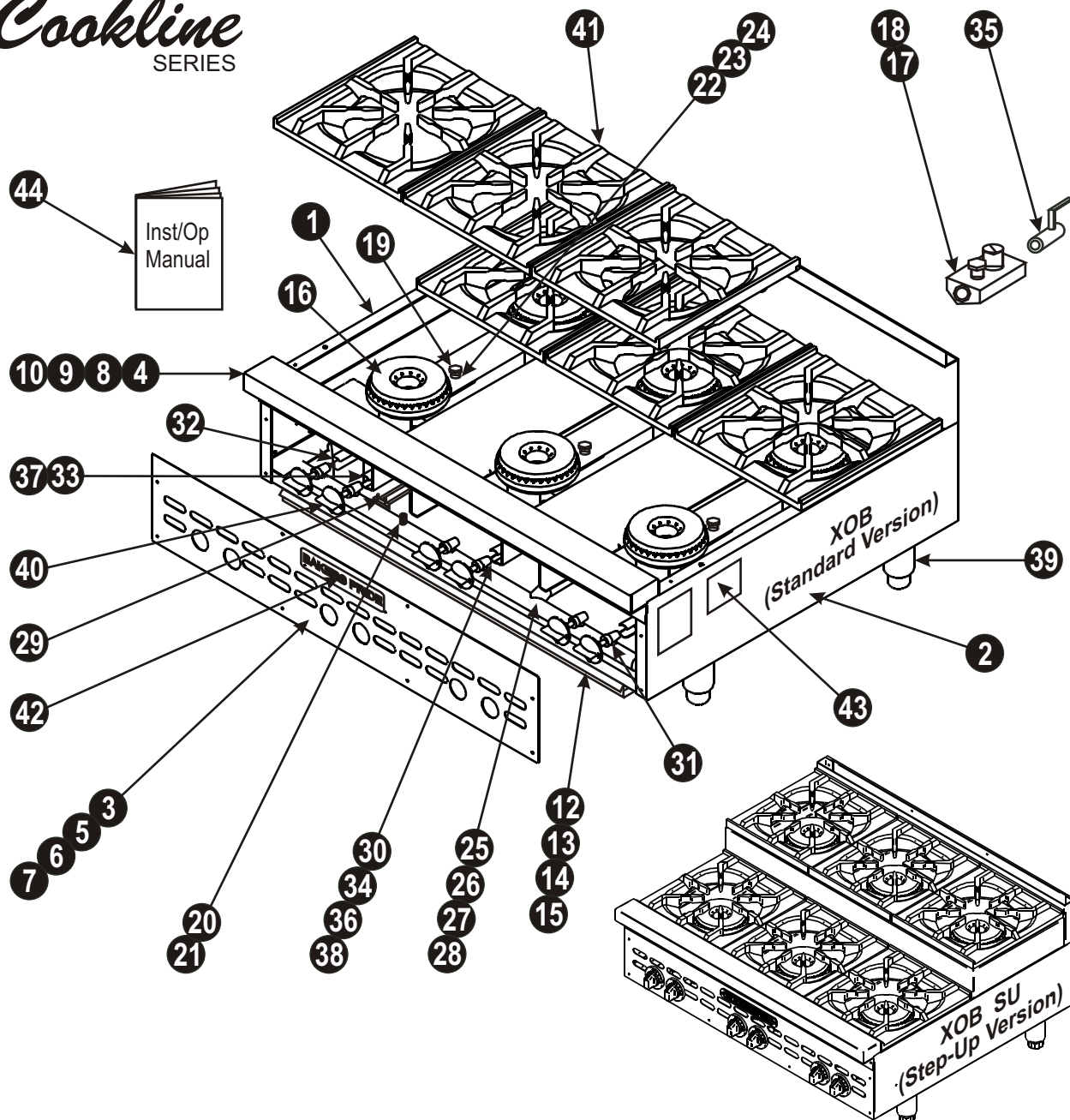
1 - 800 - 431 - 2745 US & Canada

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D. PARTS LIST & EXPLODED VIEW

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

Cookline
SERIES



Model Number - Width

XOB-212 ☐ 12"

XOB-636 ☐ 36"

XOB-424 ☐ 24"

XOB-848 ☐ 48"

Type

STD ☐

SU ☐

Serial Number

Type of Gas

Natural ☐

L.P. ☐

Other ☐

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage/Phase & type of Gas.

U6020A 5/07



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

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Item	P/N	Description	Item	P/N	Description
1	G7002K	Outer Side, Left	25	R1148P	Manifold Assy, 12"
2	G7003K	Outer Side, Right	26	R1149P	Manifold Assy, 24"
3	G7010K	Front Panel, 48"	27	R1150P	Manifold Assy, 36"
4	G7011K	Front Trim, 48"	28	R1151P	Manifold Assy, 48"
5	G7018K	Front Panel, 12"	29	R3020A	Valve, Pilot-Dual, 1/8-27 x 3/16"
6	G7019K	Front Panel, 24"	30	R3023A	Orifice, Blank
7	G7020K	Front Panel, 36"	24	N5880P	Pilot (SU, Rear) Not Shown
8	G7026K	Front Trim, 12"	31	R3032A	Valve, LML-15 1/8-27 X 3/8-27 Hood
9	G7027K	Front Trim, 24"	32	R3203A	Front Venturi
10	G7028K	Front Trim, 36"	33	R3204A	Venturi, Rear, Std
11	G7046K	Pilot Clip (Not Shown)	34	R3205A	Orifice #38, Nat Gas
12	G7051K	Crumb Tray, 48"	35	R3206A	Valve, Gas Shut-Off
13	G7052K	Crumb Tray, 36"	36	R3222P	Orifice #52, LP Gas
14	G7053K	Crumb Tray, 24"	37	R3249A	Venturi, Rear, Step-Up
15	G7054K	Crumb Tray, 12"	38	R3250P	Orifice #53, But/Prop Gas
16	L5105A	Burner, Open Top Burner (CI)	39	S1395A	Leg, 6"
17	M1009A	Pressure Regulator, 3/4", 10.0 WC, LP	40	S1416A	Knob, Gas Valve, On-Off
18	M1184A	Pressure Regulator, 3/4", 3.5 WC, Nat	41	T1247A	Grate, 12' x 13", Cast Iron
19	M1460A	Pilot Burner, Nat Gas	42	U1044X	Name-Plate, Bakers Pride Logo 8"(Small)
20	N3023A	Plug, 1/8" Brass	43	U1381A	Label, Lighting Instruction
21	N3068P	Pressure Tap Nozzle Assy	44	U4192A	Inst/Op Manual
22	N5856P	Pilot Tubing, S/S, 3/16" (Standard & SU, Front)	45	X1019A	Carton (12" & 24" Units) Not Shown
23	N5857P	Pilot Tubing, S/S, 3/16" (Standard & Rear)	46	X1046A	Carton (36" & 48" Units) Not Shown

HARDWARE (NOT SHOWN)

Item	P/N	Description	Item	P/N	Description
N/S	Q1406A	Screw, #10 x 1/2", Truss Hd, Slot	N/S	Q1502A	Screw, #10 x 1", Pan Hd, Php
N/S	Q1407A	Screw, #10 x 1/2", Hex Hd, Slot	N/S	Q2002A	Screw, 1/4-20 x 1/2", Truss Hd, Slot
N/S	Q1445A	Screw, 10 x 3/4", Hex Hd w/Washer	N/S	Q2046A	Nut, 1/4-20, Hex, Lock
N/S	Q1472A	Screw, 1/4-20 x 1/4", Button Hd S/S	N/S	Q2335A	Nut, 3/4-10, Hex, Heavy
N/S	Q1475A	Screw, 10-32 x 1/2", Truss Hd S/S	N/S	Q3044A	Washer, .437 0.260 I.D., .062 Thk Flat
N/S	Q1478A	Nut, 10-32, Hex Hd, Lock			N/S = Not Shown

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage/Phase & type of Gas.

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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	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none">♦ 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	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
COVERAGE PERIOD	<p>Full size gas and electric deck ovens: Two (2) year limited parts and labor; Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; CO II Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.</p> <p>All Other Products: One (1) Year limited parts and labor.</p> <p>Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.</p>
WARRANTY COVERAGE	<p>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, PI8, and BK-18.</p>
EXCEPTIONS	<p>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.</p> <p>All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.</p> <p>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.</p>
EXCLUSIONS	<div><ul style="list-style-type: none">♦ 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.</div> <div><ul style="list-style-type: none">♦ 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.</div>
INSTALLATION	<p>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.</p>
REPLACEMENT PARTS	<p>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.</p>

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 1/07