

SUPER DECK Y SERIES GAS DECK OVENS



Restaurant Series Stock Pot Ranges

Bakers Pride Super Deck Y-Series 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) heavyduty 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.

Combination gas control incorporates a manual gas valve, pilot safety and pressure regulator. Easily removable, slide-out, heavy-duty flame diverters distribute the burner flame uniformly in the burner chamber. A ¾" (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.

1 year limited parts and labor warranty standard.

Standard Features

- Y Series @ 120,000 BTUH per deck, natural or LP gas
- 300°-650° F (149°-343°C) throttling thermostat
- Top and bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & pilot safety
- Heavy-duty, slide-out flame diverters
- 8" (203mm) interior deck heights with 1 ½" (38mm) thick Cordierite hearth decks
- All stainless steel exteriors
- · Aluminized steel interiors
- Spring balanced, fully insulated doors
- Side or rear gas connections
- 7 gauge legs
- · Fully insulated throughout
- 1 year limited parts and labor warranty

Options & Accessories

- 140,000 BTUH
- Side-mounted controls
- Steel decks
- 150°-550° F (65°-288°C) thermostat
- 350°-700° F (149°-371°C) thermostat
- · Set of 4 casters two with locks
- Stainless steel legs
- Special height legs
- Steam injection
- · Automatic oven starter
- Draft flue for direct vent (not available on CE units)
- Fire brick hearth decks (Y600/602 only)

Certifications



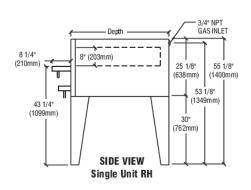


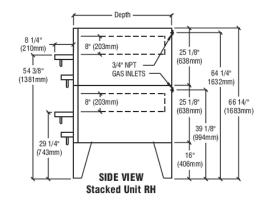


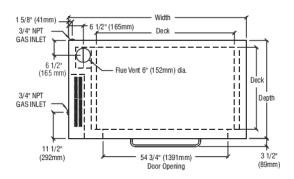


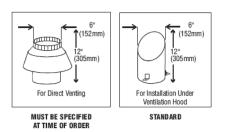


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TOP VIEW

All Dimensions Nominal

SHIPPING	INFORMATION						
	Shipping Weights		Carton Dimensions Crate Size				
Model	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter
Y-600	1385	626	31 / 787	53 / 1364	82 /2083	76	2.4
Y-800	1600	726	31 / 787	60 / 1365	82 / 2184	78	2.8

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

SPECIFICATIONS							
	Deck	Sizes			Overall Dimensions		
Model	ln.	(mm)	# Decks	Width inches / (mm)	Depth inches / (mm)	Height Inches / (mm)	
Y-600	60 x 36	1524 x 914	1	78 / 1981	43 / 1092	55 1/8 / 1400	
Y-602	60 x 36	1524 x 914	2	78 / 1981	43 / 1092	66 1/4 / 1683	
Y-800	66 x 44	1676 x 1118	1	84 / 2134	51 / 1295	55 1/8 / 1400	
Y-802	66 x 44	1676 x 1118	2	84 / 2134	51 / 1295	66 1/4 / 1683	

GAS SUPPLY					
Model	втин	ĸw	CONNECTION		
Y-600	120,000	35.15	3/4"		
Y-602	240,000	70.3	3/4"		
Y-800	120,000	35.15	3/4"		
Y-802	240,000	70.3	3/4"		

MINIMUM CLEARANCES				
	Noncumbistable Construction	Combustible Construction		
	Inches MM	Inches MM		
Right	0/0	1 / 25		
Left	0/0	3 / 76		
Rear	2 / 51	3/76		