



## SUPER DECK D-DSP SERIES GAS DECK OVENS



**D-125 DSP**

shown without top riser  
and without skirts

### SPECIFICATIONS

BAKERS PRIDE D Series DSP Deck Ovens are ideal for display cooking and exhibition kitchens. These ovens are designed and engineered to be "built-in" behind brick stone or tile applied directly to ovens exterior or finished and trimmed in brass, copper, stainless or powder-coated trim.

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) heavy-duty 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 to remain open or closed until moved and are finished in black powder coat with hard wood handles.

All models feature independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results.

D Series features a 300°-650° F (149°-343°C) throttling thermostat, 10 3/4" (273mm) interior deck height with 1 1/2" (38mm) thick hearth stone decks (steel decks optional) and are supported by a 1/4" (6mm) angle iron frame.

Combination gas control incorporates a manual gas valve, safety pilot and pressure regulator. Easily removable, slide-out, heavy-duty flame diverters distribute the burner flame uniformly in the burner chamber. A 3/4" (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 gray paint.

2 Year limited part and labor warranty standard.

Job \_\_\_\_\_ Item # \_\_\_\_\_

### GAS DECK OVENS



- ☐ Model D-125 DSP Single
- ☐ Model D-250 DSP Double

### STANDARD FEATURES

- ☐ D Series @ 125,000 BTUH per deck natural gas or 105,000 BTUH in LP gas (LP gas not CE certified)
- ☐ 300°-650° F (149°-343°C) throttling thermostat
- ☐ Top & bottom heat control dampers & micro-slides
- ☐ Combination gas controls with valve, regulator & safety pilot
- ☐ Heavy-duty, slide-out flame diverters
- ☐ 10 3/4" (273mm) interior deck heights with 1 1/2" (38mm) thick stone hearth decks
- ☐ All stainless steel exteriors
- ☐ Aluminized steel interiors
- ☐ Spring balanced, fully insulated doors finished in black powder coat with custom hard wood handles or stainless steel with tubular steel handles
- ☐ Front or side mounted controls with large, hinged access cover in black powder coat or stainless steel
- ☐ Riser top - removable for field installation
- ☐ Front & side skirts
- ☐ Left side or rear gas connections on models with front mounted controls - rear gas connection only on models with side mounted controls
- ☐ 7-Gauge legs
- ☐ Fully insulated throughout
- ☐ 2 Year limited part and labor warranty

### OPTIONS & ACCESSORIES

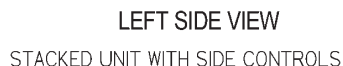
- ☐ Steel decks
- ☐ 150°-550° F (65°-288°C) bake thermostat
- ☐ Set of 4 casters - two with locks - not for use with skirts
- ☐ Stainless steel leg covers
- ☐ Special height legs
- ☐ Automatic oven starter
- ☐ Draft flue for direct vent (not available on CE units)
- ☐ Black powder coated doors with hard wood handles
- ☐ Black powder coated hinged control access door panel
- ☐ Without dome and/or without skirts

### CERTIFICATIONS



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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*



### STACKED UNIT WITH FRONT CONTROLS

## SHIPPING INFORMATION

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

\* Overall height excludes dome top

## GAS SUPPLY

CE certification not available in LP gas

