

RESTAURANT SERIES RANGES – 60”



60-BP-6B-G24-S26

**Shown with optional casters and
Bakers Pride Salamander*

Standard Features

- 4 Position wire guides for 2 standard wire racks
- Ribbed bottom creates 5th operating position
- Standard 40,000 BTU anti-clogging burner
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility
- Oven is porcelainized on five contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, sides, landing ledge, backguard and shelf
- 7" wide stainless steel landing ledge

Design Features

- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 1" Thick Griddle Option
- 5 Rack Positions
- Cooking Chamber sizes include 30" wide oven and 15" high oven; allows operators to use the entire width of the oven
- 7" stainless steel landing ledge provides a functional working area
- Reinforced Oven Door with ribbed guides
- 6" adjustable legs
- Oven is porcelainized on five contact surfaces, bottom, sides, back and door liner
- Grate design allows pots to slide from section to section

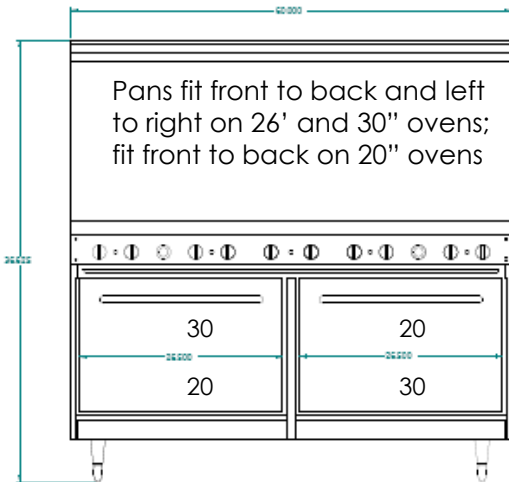
Options & Accessories

- Additional Racks
- Gas Conversion kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose
- Left Hand Griddle (Standard right)
- Convection Oven

Certifications



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PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes sides, rear, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance:

For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

Bakers Pride has a fully configurable offering; the 3 models identified below are considered standard units:

- 60-BP-10B-S26
10 burner, (2) 26 standard oven, 480,000 BTU
- 60-BP-6B-RG24-S26
6 burner, 24" Raised Griddle, (2) 26" standard oven, 380,000 BTU
- 60-BP-6B-G24-S26
6 burner, 24" Griddle, (2) 26" standard oven, 360,000 BTU

Overall Dimensions:

- 60-BP-10B-S26 60"W x 31"D x 56 5/8" H
- 60-BP-6B-RG24-S26 60"W x 31"D x 56 5/8" H
- 60-BP-6B-G24-S26 60"W x 31"D x 56 5/8" H

Inside Dimensions:

- 26" Oven 26.5"D x 15"H x 26.5"W
- 30" Oven 26.5"D x 15"H x 30"W

Shipping:

- 60-BP-10B-S26 995 lbs
- 60-BP-6B-RG24-S26 1100 lbs
- 60-BP-6B-G24-S26 1100 lbs

Freight Class: 110

FOB: Allen, TX 75013

