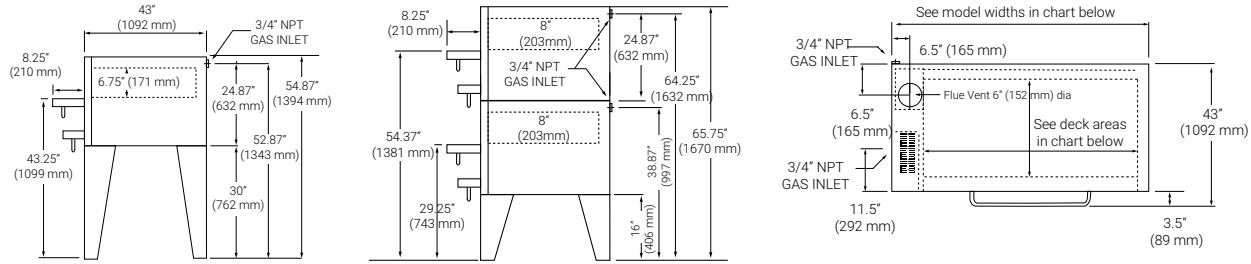




GS SERIES 6.75" DECK HEIGHT DECK OVENS

10.11.2019

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH***	kW***	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt. •
GS-805	53.25" x 54.87" x 43" (1365 x 1394 x 1092)	60,000	17.6	6.75" (171)	36" x 36" (914 x 914)	1	1	300°-650°F (149-343)	905 (411kg)
GS-990	53.25" x 65.75" x 43" (1365 x 1670 x 1092)	120,000	35.2	6.75" (171)	36" x 36" (914 x 914)	2	2	300°-650°F (149-343)	1073 (487kg)

•Each oven ships in separate carton as do the legs. Shipping weight shown includes all decks and legs.

••Height includes 30" (762 mm) legs on single units and 16" (406 mm) on stacked units. Height excludes dome accent.

***CE certification not available in LP gas

GAS CONNECTIONS

3/4"
CE certification not available with LP gas
Each deck requires a separate gas connection

REQUIRED CLEARANCES

Direction	Non-Combustible	Combustible
Left	0" (0 mm)	1" (25 mm)
Right	0" (0 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)

ACCESSORIES

- Stainless steel leg covers (per pair)
- Special-height legs (per set of four)
- 150-550°F bake thermostat
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Deck brush and scraper (48" long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone decks or steel decks



SUPERDECK SERIES 6.75" DECK HEIGHT DECK OVENS SERIES: GS



Freight Class: 77.5
FOB Allen 75013

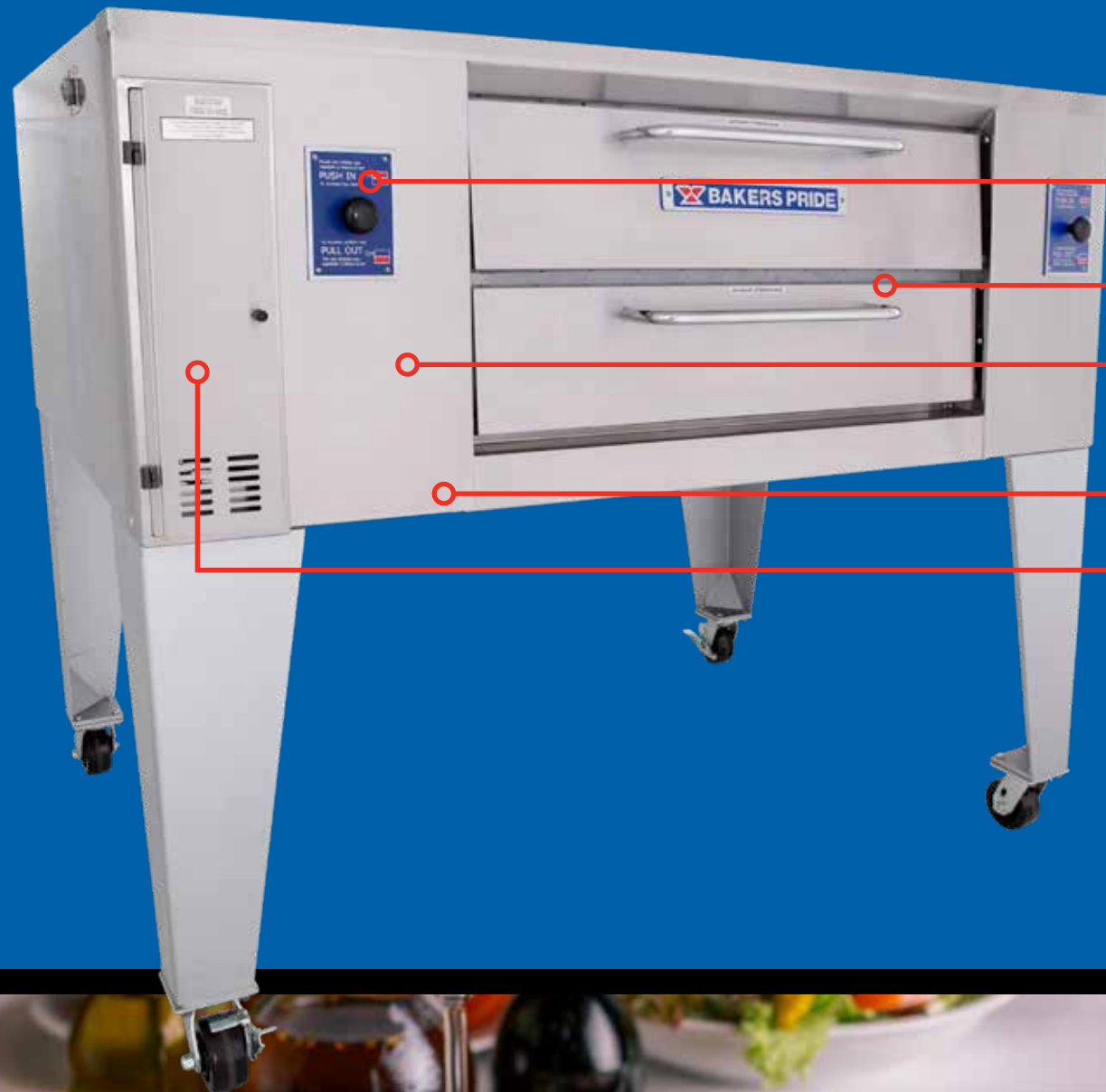
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HIGH VOLUME, PRECISE CONTROL.



Top and bottom controlled heat dampers. Achieve perfect results with precise control of top and bottom heat.

Powerful. Up to 120,000 total BTUH with natural or LP gas.

Durable. Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

Stackable. Choose from a single or double-stacked oven.

Flexibility. Front- or side-mounted gas controls with valve, regulator, and pilot safety.

Bakers Pride® GS series pizza ovens are designed for high-volume pizza and all-purpose baking operations. Each oven chamber features one Cordierite deck with 6.75" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. These models are 53.25" wide and constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for double-stacking. Oven exteriors are all heavy-duty, stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.

Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and custom-height legs.



TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

800.431.2745

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