



# Cyclone SERIES



**Model GDCO-E1  
with optional casters**

## SPECIFICATIONS

Full-size electric, forced air, single and double deck convection type oven. Standard specifications include 10.5 KW per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and heating elements off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the heating elements are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 38 1/8" wide (968mm) by 38" deep without handle (963mm) and 41 15/16" deep with handle (1065mm) by 26 7/8" (683mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet and finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and a single left mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation. Interior oven lights are standard.

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

## ELECTRIC CONVECTION OVENS

- Model GDCO-E1 Single
- Model GDCO-E2 Double

## STANDARD FEATURES

- Energy efficient 10.5 KW oven direct forced air heat system
- 208v or 220v-240v, 60hz; 50hz, 1 or 3 phase
- Electronic temperature control
- Double-pane thermal glass door windows
- Interior oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Elements-on and temperature-ready indicator lights
- Porcelain enamel oven interior with cove corners
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split synchronized doors, with single left mounted handle
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 2-year parts, labor & door warranty

## OPTIONS & ACCESSORIES

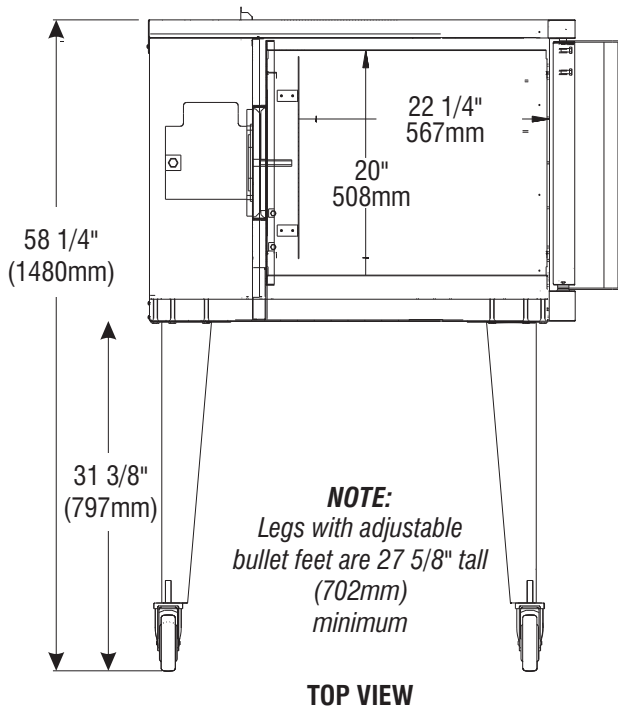
- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports and solid stainless steel under shelf (wire racks sold separately)
- Stainless steel undershelf (single ovens only)
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel
- Solid doors
- Stainless steel legs with or without casters
- International voltages, 50hz

## CERTIFICATIONS

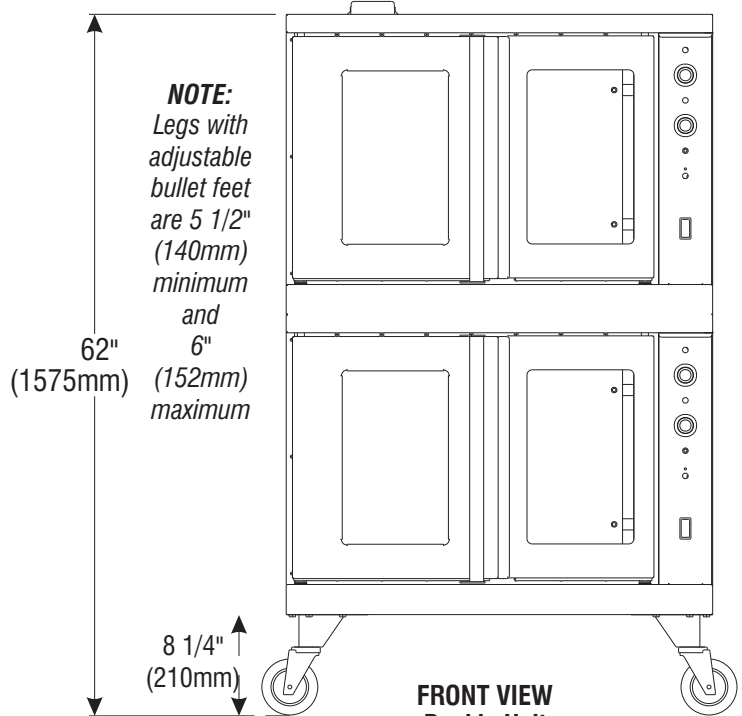


BAKERS PRIDE OVEN COMPANY, INC.  
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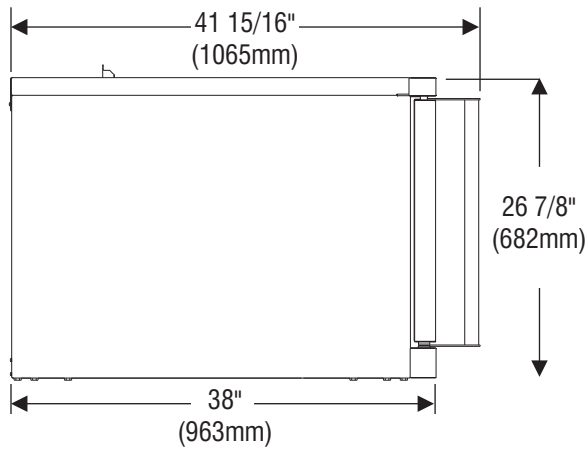
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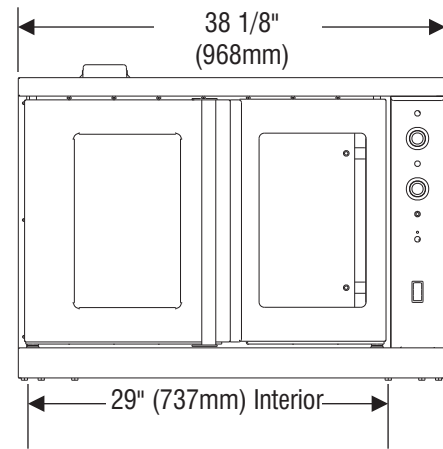
**TOP VIEW**



**FRONT VIEW  
Double Unit**



**SIDE VIEW  
Single Unit**



**FRONT VIEW**

ALL DIMENSIONS NOMINAL

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
					Inches	mm	Inches	mm	Inches	mm
GDCO-E1	514	234	45.93	1.29	43	1092	48 1/4	1226	34	864
GDCO-E2	DOUBLE Shipped in two cartons as per above specifications									

Model	KW	Voltage	Phase	Amps			Fan — 50 HZ		Fan — 60 HZ	
				Line 1	Line 2	Line 3	RPM-low	RPM-high	RPM-low	RPM-high
GDCO-E1	10.5	208	3	30	30	28	748	1425	850	1725
	10.5	220-240	3	26	26	24	748	1425	850	1725
	10.5	208	1	48	48	—	748	1425	850	1725
	10.5	220-240	1	44	44	—	748	1425	850	1725

Each oven requires separate electrical connections

	MINIMUM CLEARANCES				
	Vent Hood	Inches		mm	
		Direct Venting	Inches	mm	Inches
Right	1	25	NA	NA	NA
Left	1	25	NA	NA	NA
Rear	3	76	NA	NA	NA

Suitable for installation on combustible floors when installed on factory supplied legs or casters



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# Cyclone SERIES



**Model GDCO-G1  
with optional casters**

## SPECIFICATIONS

Full-size gas, forced air, single and double deck convection type oven. Standard specifications include 60,000 BTUH per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and burners off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the burners are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 39" wide (991mm) by 39" deep without handles (991mm) and 41 3/8" deep with handles (1051mm) by 32" (813mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and single mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

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

## GAS CONVECTION OVENS



- Model GDCO-G1 Single
- Model GDCO-G2 Double

## STANDARD FEATURES

- Energy efficient 60,000 BTUH oven combination direct/indirect forced air heat system in natural or LP gas
- 120v, 60hz controls
- Electronic temperature control
- Double-pane thermal glass door windows
- Oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Burners-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split synchronized operation and single handle
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 2-year parts, labor & door warranty

## OPTIONS & ACCESSORIES

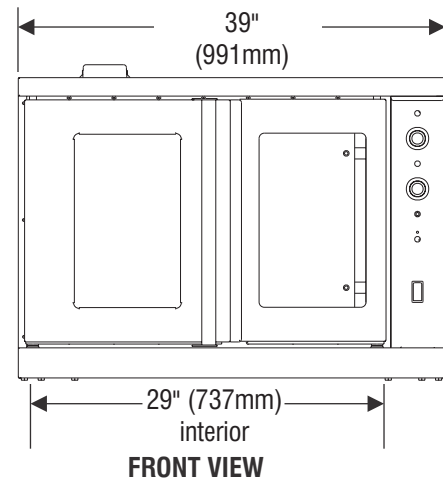
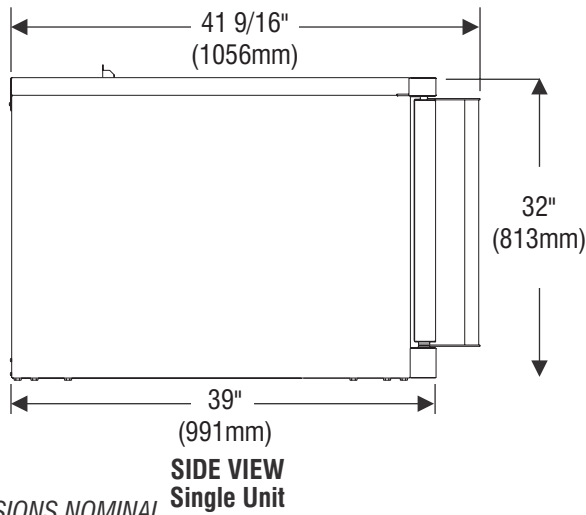
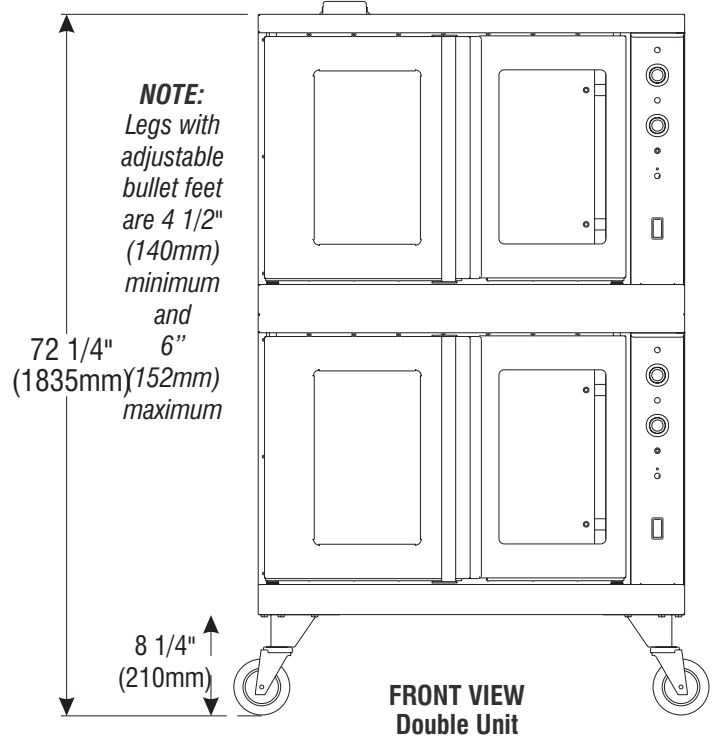
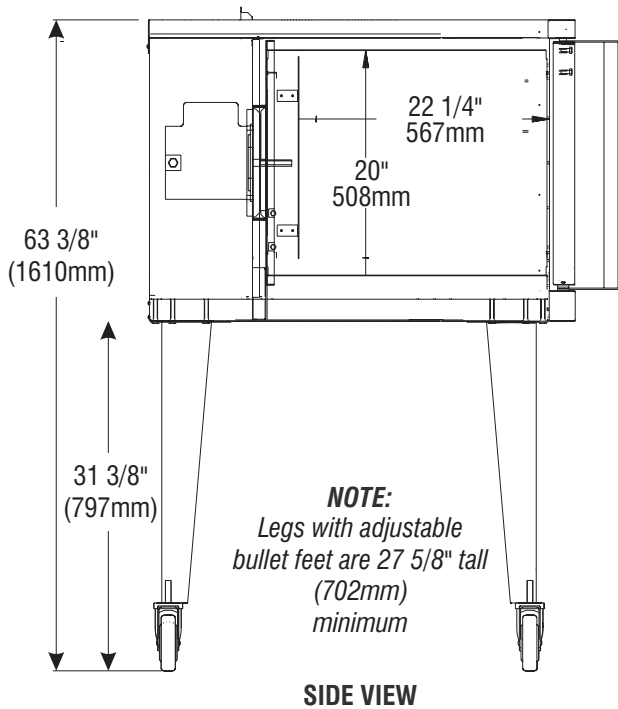
- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel
- Solid doors
- Stainless steel legs with or without casters
- International voltages, 50hz

## CERTIFICATIONS



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ALL DIMENSIONS NOMINAL

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
					Inches	mm	Inches	mm	Inches	mm
GDCO-G1	565	256	45.93	1.29	43	1092	48 1/4	1226	38 1/4	972
GDCO-G2	DOUBLE Shipped in two cartons as per above specifications									

Gas Type	Manifold Pressure		Inlet Pressure	
	WC	Mbar	WC	Mbar
Natural	3.5"	9 min	7"	17.5 min
Propane	10"	25 max	11"	27.0 min

*Separate gas connections or external manifold required for stacked ovens*

Model	BTUH	KW	HZ	Voltage 1Ø	Amps	Wire	Phase	RPM-low	RPM-high
GDCO-G1	60,000	17.58	60	120	3.5	2	1	900	1,725

*Separate gas and electric connections required for stacked ovens*

	Vent Hood		Direct Venting	
	Inches	mm	Inches	mm
Right	1	25	1	25
Left	1	25	3	76
Rear	3	76	3	76

*Suitable for installation on combustible floors when installed on factory supplied legs or casters*