



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

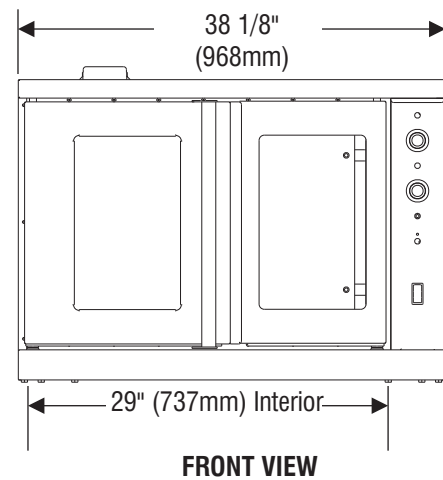
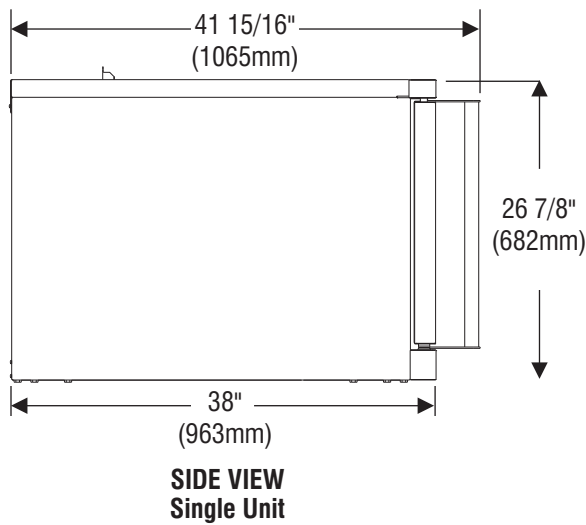
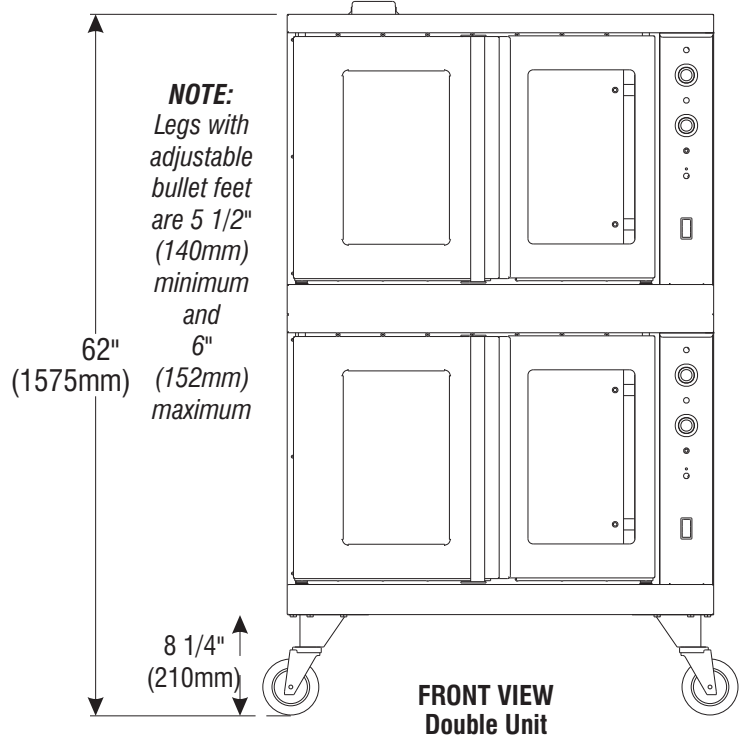
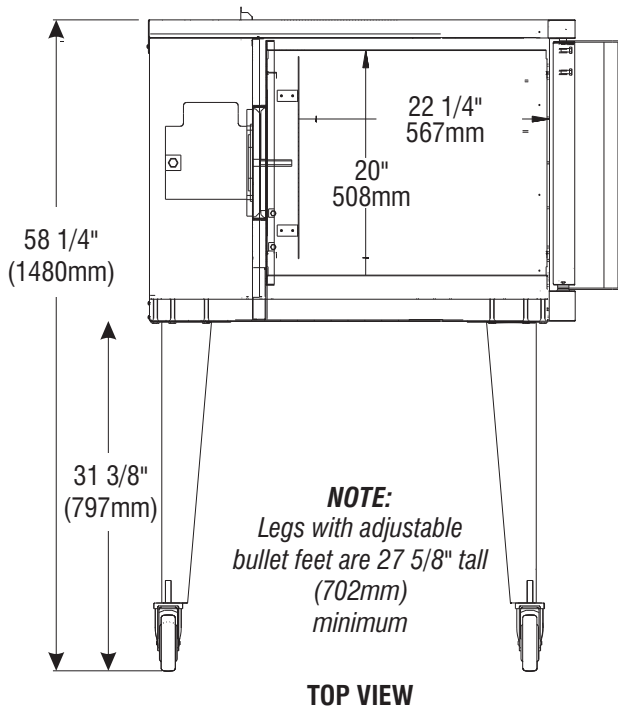
- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports and solid stainless steel under shelf (wire racks sold separately)
- Stainless steel undershelf (single 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.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



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 | 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 |
| | 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

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

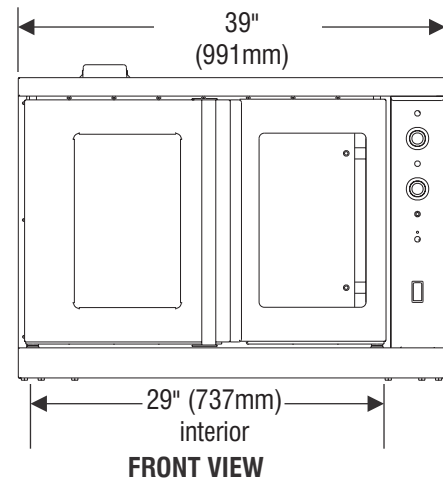
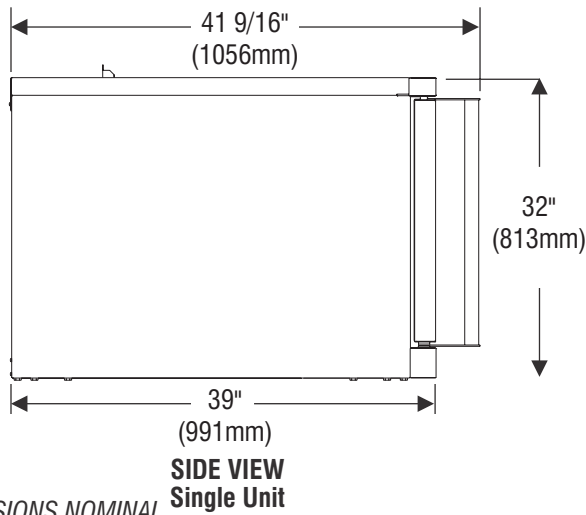
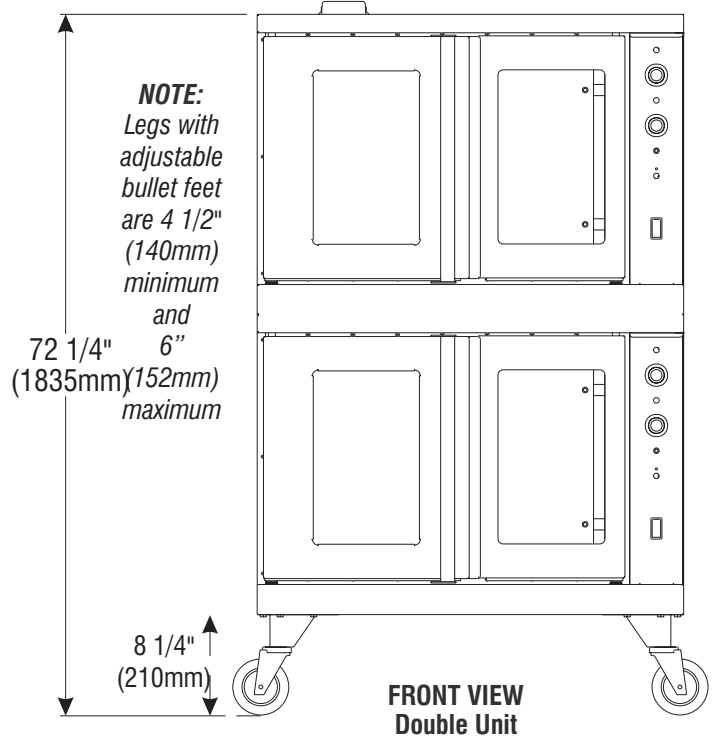
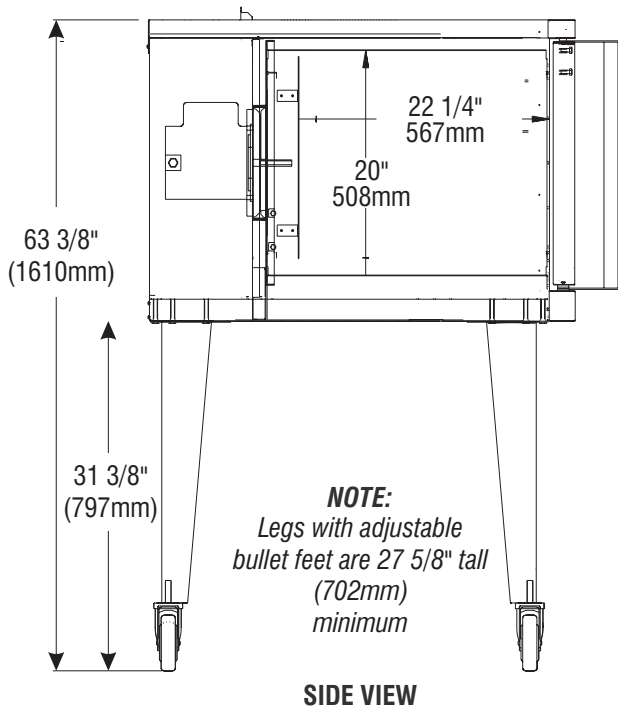
- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional oven racks
- Heavy-duty caster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

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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

| | MINIMUM CLEARANCES | | | |
|-------|--------------------|----|----------------|----|
| | 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



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