



RESTAURANT SERIES GAS BAKERY DEPTH CONVECTION OVENS

SERIES: BPCV-G



Bakers Pride® BPCV-G series convection ovens feature single and double-stacked models with natural or LP gas operation. These ovens feature a patented two-speed, wheel-within-a-wheel fan that enhances air flow for consistent cooking. The synchronized doors are fully insulated and feature cool-touch handles. This model is serviceable from the front and includes stainless steel front, top, sides, and doors. The lighted oven chamber has a porcelain enamel interior for easy maintenance and will accept five 18" x 26" sheet pans. Standard rotary controls are simple to use and include a cool-down function and continuous-ring timer.

FEATURES AT A GLANCE

- 90,000 BTUH per oven
- Natural or LP gas
- Porcelain enamel oven interior
- Eleven-position removable rack guides
- Durable two-speed, 1/2 hp fan motor with cool-down mode
- Double-pane, thermal glass door windows
- 50/50 split synchronized doors
- Stainless steel front, sides, top, legs, and door seals
- Interior oven light
- 60-minute, continuous-ring timer
- 150–550°F (65–287°C) temperature range
- Five heavy-duty, chrome-plated wire racks with stop
- Accepts five 18" x 26" (457 x 660 mm) sheet pans (left or right or front to back)
- One-year limited warranty

OPTIONS & ACCESSORIES

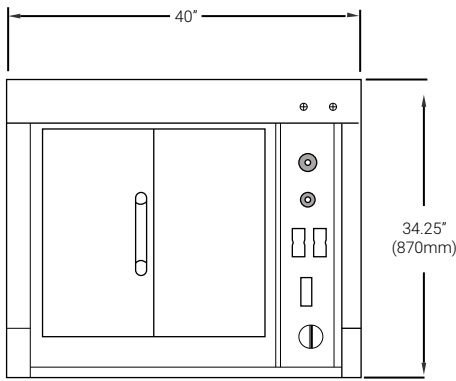
- Solid doors
- Oven racks
- Stacking kit with casters
- Stacking kit with legs
- 26" (660 mm) legs with casters
- 26" legs (single unit only)
- 26" stainless steel legs, shelf and rack guides
- 26" stainless steel legs with casters, shelf and rack guides



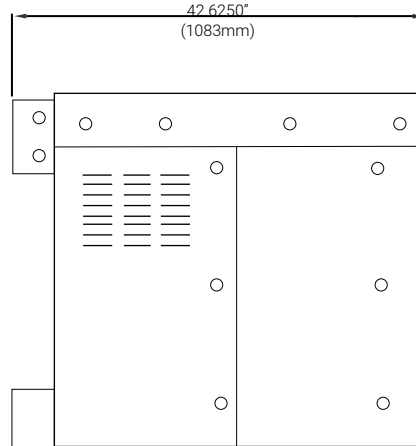
RESTAURANT SERIES GAS BAKERY DEPTH CONVECTION OVENS

SERIES: BPCV-G

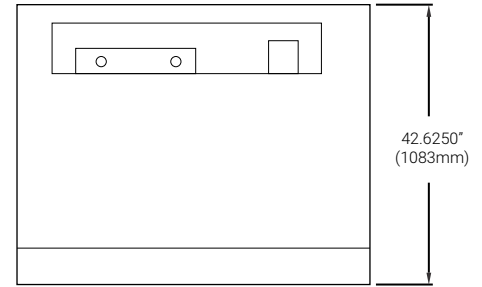
EQUIPMENT DIMENSIONS



Front View



Side View



Top View

MECHANICAL SPECIFICATIONS

| Model # | BTUH | Electrical Requirements | Overall Dim (W x H x D)** | Interior Dimensions (W x D)* | Carton Dim (W x H x D) | Cubic Feet | Cubic Meter | Ship Wt. |
|---------|---------|--|--|-------------------------------|------------------------|------------|-------------|-----------------|
| BPCV-G1 | 90,000 | •120 V, 1ph 60hz 6.5 amps max (per oven) | 40" x 62" x 42.62" (1016 x 1575 x 1083) | 26.62" x 26.5" (676 x 673) | | | | 500 (227kg) |
| BPCV-G2 | 180,000 | •Two speed motor 1/2 h.p. 1725/1140 RPM. | 40" x 74.5" x 42.62" (1016 x 1892 x 1083) | 26.62" x 26.5" (676 x 673) | | | | 1000 (454kg) |

*Includes rack supports.

**Height includes legs

REQUIRED CLEARANCES

| | Combustible |
|-------|--------------|
| Left | 10" (254 mm) |
| Right | 10" (254 mm) |
| Back | 4" (254 mm) |

GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas o 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 Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 110
FOB: Allen, 75013

10.2.2018

