

# TECHNICAL DIAGRAMS



SERIES: P44S & P44-BL

01706 353 633

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## HEARTHBAKE SERIES COUNTERTOP ELECTRIC OVENS

### SERIES: P44S & P44-BL



Bakers Pride® P44 series ovens are a great choice for fresh-dough pizza, prebaked crust, pretzels, flatbreads, and other bakery products. Bake directly on the deck or on screens, pans, or baking sheets. These ovens feature two baking chambers with two decks per chamber and your choice of Cordierite (3.25" deck height) or brick-lined Cordierite (2.75" deck height). The brick-lined model has a Cordierite ceiling, which offers the added benefit of increased temperatures and recovery times. They may be easily installed at the factory or in the field.

Each chamber has an independent thermostat and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. All models feature stainless steel exteriors and 4" adjustable legs. International voltages are available. Ovens are stackable.

#### FEATURES AT A GLANCE

- 208 V or 220/240 V @ 7200 watts, single or three phase
- 300–650°F (149–343°C) temperature range
- Two 15-minute, electric timers with continuous-ring alarm and manual shut-off
- Two baking chambers
- Four decks
- Independent top and bottom controlled incoloy heating elements
- 2.75" (70 mm) & 3.25" (83 mm) deck heights
- Four 20.75" (527 mm) sq. decks
- Cordierite or brick-lined
- All stainless steel exterior
- High-heat, fully welded, aluminized steel baking chamber
- Fully insulated
- 6' (1829 mm) cord and plug on single-phase units
- 4" (102 mm) adjustable legs
- One year limited warranty

#### OPTIONS & ACCESSORIES

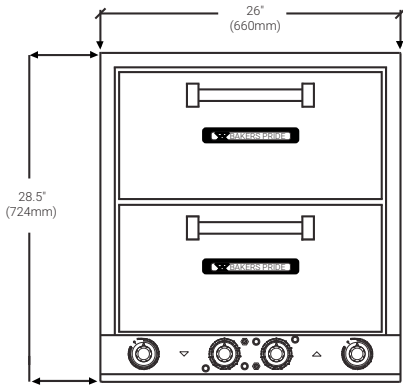
- Stainless steel stand (with or without casters)
- International voltages
- Deck brush and scraper
- Stacking kits
- Electric timers with 60-minute alarms
- Glass window in doors
- Steel deck
- Brick-lined conversion kit (standard on P44-BL)
- Lightstone deck



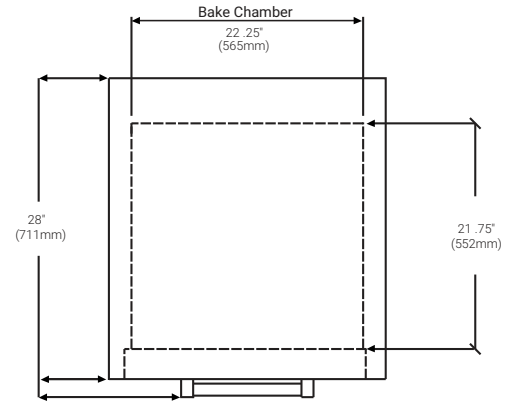
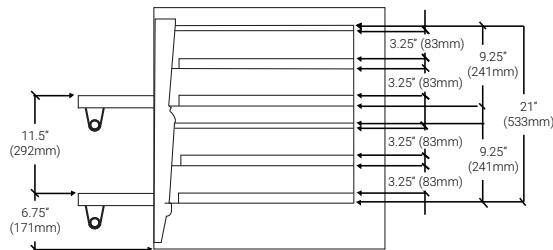
# HEARTHBAKE SERIES COUNTERTOP ELECTRIC OVENS

## SERIES: P44S & P44-BL

### EQUIPMENT DIMENSIONS



FRONT VIEW



TOP VIEW

### MECHANICAL SPECIFICATIONS

Model #	Overall Dim (W x H x D)*	Deck Height	Deck Size (W x D)	Decks	Baking Chambers	Thermostat Range	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
P44S	26" x 28.5" x 28" (660 x 724 x 711)	3.25" (83)	20.75" x 20.75" (527 x 527)	4	2	284°-680°F (140-360°C)	33" x 35" x 35.5" (838 x 889 x 902)	23.7	.68	296 (134kg)
P44-BL	26" x 28.5" x 28" (660 x 724 x 711)	2.75" (70)	20.75" x 20.75" (527 x 527)	4	2	284°-680°F (140-360°C)	33" x 35" x 35.5" (838 x 889 x 902)	23.7	.68	306 (139kg)

\*Height excludes legs

### POWER SUPPLY

Model #	Watts	Voltage	Phase	Amps	Plug Style			
					USA	Canada	UK	Europe
P44S	7200	208	1	34.6	6-50P	6-50P	N/A	N/A
P44-BL			3	24.3				
P44S	7200	220/240	1	31.3	6-50P	6-50P	N/A	N/A
P44-BL			3	22.0				

### REQUIRED CLEARANCES

Left 3" (76 mm)  
Right 3" (76 mm)  
Back 3" (76 mm)

In European Community Countries and North America. In NON-COMBUSTABLE locations only.  
In European Community Countries only in COMBUSTIBLE locations. NOT for North America.



6-50P



Freight Class: 110  
FOB: Allen, 75013

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





FOODSERVICE EQUIPMENT SPARES LTD

UNIT 4 SANDBROOK PARK, SANDBROOK WAY, ROCHDALE, OL11 1RY

01706 353 633

SALES@FOODSERVICESPARES.COM



WWW.FOODSERVICESPARES.COM