



# INSTALLATION AND OPERATING INSTRUCTIONS

## COUNTER TOP ELECTRIC OVENS

INTENDED FOR OTHER THAN HOUSEHOLD USE

Models: PX-14, PX-16, P-18, BK-18, P-22S, P-22BL,  
P-24S, P-44S, P-44BL, P-46S, P-48S, DP-2

RETAIN THIS MANUAL FOR FUTURE REFERENCE  
OVEN MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.

Initial heating of oven may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

**Note:** Only *Pizza* or *Bread* can have direct contact with ceramic decks. All other food products must be placed in a pan or container to avoid direct contact with ceramic decks.

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



**BAKERS PRIDE OVEN CO., INC.**

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11/00 Form #U4008A

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## OPERATING INSTRUCTIONS

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## **INSTALLATION INSTRUCTIONS**

### **Minimum Clearance for Installation**

From combustible or non-combustible construction:

Right side, Left side and Back: 3" (76mm)

### **LOCATION**

Due to the heat a counter-top oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top of any oven.

### **ELECTRICAL CONNECTIONS**

Suitable means, which will disconnect all ungrounded conductors of the circuit simultaneously, must be provided by the installer.

Make sure electrical supply corresponds with that specified on the rating plate located in the rear of the oven.

When installed, the unit must be connected by an earthing cable to all other units within the complete installation and thence to an independent earth connection.

Use copper conductors only, rated at 90° C.

If a line cord is used for the installation of the unit in Europe, it should be a minimum of H07RN-F type conforming to EN60 335-1 and/or local codes.

Use minimum conductor size as below:

For models PX-14, PX-16, P-18, BK-18 and P-24S:

14 Gauge (1.5mm) for 220-240V, single phase supply.

For models P-22S, P-22BL, P-44S, P-44BL, P-46S, P-48S and DP-2:

10 Gauge (2.5mm) for 220-240/380-415V, 3 phase supply.

### **REQUIREMENTS FOR INSTALLATION**

For portable units (Model PX-14 and PX-16) there are no special requirements.

For shipping purposes the 4" (100mm) legs are not mounted. For mounting legs, follow steps a. through g.

- a. Remove the outer shipping carton and paper and place the oven on the floor or other flat surface.
- b. Remove legs, baking decks and any other materials from inside the unit.
- c. With sufficient help, tilt the unit back far enough to mount the two front legs and tighten with an adjustable wrench.

- d. After the front legs are tight, lift rear of unit approximately 5" (125mm) off the surface and block in position using wood or some other solid material. Now mount the two rear legs and tighten.

Using the proper lifting equipment, move the unit to its final location.

Adjust the bottom portion of legs to make level.

Slide baking decks into each shelf. (View on Page 7)

#### 4. INITIAL START UP

After the electrical connections have been made, the oven will need approximately 2 to 3 hours to burn off. Initial heating of the oven may generate smoke or fumes and must be done in a well ventilated area.

**CAUTION: OVEREXPOSURE TO SMOKE OR FUMES MAY CAUSE NAUSEA AND DIZZINESS.**

For initial heating of the new oven, follow the steps below:

Place the oven in a well ventilated area.

Open the oven doors and remove any instructions or samples shipped within the unit. **Make sure the oven cavity is empty and the baking decks are properly installed.**

With the oven doors open, turn the temperature knobs to 400° F (205° C) for one hour.

Close the oven door. Increase the temperature to 500° F (260° C) for at least 1 ½ hours.

This procedure will dry out the insulation and deck material and will help to insure optimum baking results thereafter.

## OPERATING INSTRUCTIONS

Note: Only *Pizza* or *Bread* can have direct contact with ceramic decks. All other food products must be placed in a pan or container to avoid direct contact with ceramic decks.

### GENERAL BAKING

Models: P-18, BK-18, P-22S, P-22BL, P-24S, P-44S, P-44BL, P-46S, P-48S, PX-14 and PX-16

Preheat the oven by setting the thermostat to the desired temperature. When the thermostat light goes out and has cycled three times, the oven is ready for use.

These ovens have been designed to bake both fresh and frozen products. Frozen fruit pies should be taken directly from the freezer and placed into the oven. Cooking time will vary with the size of the pie, but under normal conditions a frozen pie should bake approximately in the same time as a fresh pie.

These ovens work well for toasting, melting cheese, baking frozen entrees, roasting small meat items, etc.

The temperature range for pizza baking is usually between 500° F (260° C) and 575° F (300° C) depending on the individual product.

Allow the pizza to bake until the cheese bubbles and the bottoms are evenly brown. (Rotate if necessary)

The design of the PX-14 and PX-16 is such that normal baking temperature may be too high for good results. Set the thermostat approximately 25° F (15° C) BELOW normal setting. Adjust temperature as needed.

Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning.

As demand increases, temperature should be raised for faster recovery.

Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

### GENERAL BAKING TIPS

Pizza crusts should be fully defrosted before baking.

Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.

For fresh dough pizza, flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.

Increasing bake temperature during heavy production assists in maintaining temperature. After the rush is over, reduce temperature to prevent burning.

Heavily topped pizzas require longer bake times at lower temperatures.

Placing a screen under pizza will allow the top to cook without overcooking the bottom.

Frequently scrape and brush off decks to remove burned residue which can cause an off flavor to the product. Residue build-up can slow bake times. A deck scraper/brush specifically designed for this is available from BAKERS PRIDE.

Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every six months. **DO NOT USE WATER TO CLEAN THE DECKS** as this could cause the decks to crack.

Using shiny pans or screens will produce products with light bottom color. We strongly suggest that all pans and screens be seasoned before use.

### **SPECIAL FEATURES**

**Timer:** An electric timer is provided to give an audible, continuous signal at the end of a preset time up to 15 minutes (18 minutes with 50Hz supply) on pizza ovens, or 60 minutes (72 minutes with 50Hz supply) on bake ovens,

**Optional Electronic Timer:** A Digital electronic 99 minute timer can be provided on all models to give an audible signal at the end of a pre-set time.

**Note: TIMER DOES NOT CONTROL THE OVEN.**

For PX-14 and PX-16 only: Individual switches are provided to turn off the top or the bottom heating element. This allows baking items that do not require direct top or bottom heat.

For DP-2 only: Optional infinite control switches can be provided for fine balancing of top and bottom heat.

### **CLEANING**

Periodic cleaning is suggested to keep your oven in good shape.

**ALWAYS CLEAN THE OVEN WHEN IT IS COLD.**

**WHEN CLEANING STAINLESS STEEL, ALWAYS WIPE IN THE DIRECTION OF THE GRAIN.** Scrapers, brushes and stainless steel cleaner can be ordered from BAKERS PRIDE for this purpose.

From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

Turn the thermostat up to the highest setting and let the oven run for ½ hour with the door closed.

Allow the oven to cool down.

Brush the residue from deck.

**Note: DO NOT USE WATER TO CLEAN DECKS. CRACKING MAY RESULT.**

Stainless steel surfaces should be cleaned with BAKERS PRIDE STAINLESS STEEL CLEANER.

## SERVICE AND TROUBLE SHOOTING

The ovens are designed to be as trouble free as possible. Keeping the oven clean is all that is normally required. All servicing should be performed by a factory authorized technician only.

However, if your oven stops operating, please check the following:

Power supply cord is plugged into the supply receptacle.

Power supply fuse/circuit breaker has not tripped.

If the oven still does not operate, take the following steps:

Disconnect the power supply to the unit by removing the supply cord and/or turning off the main switch.

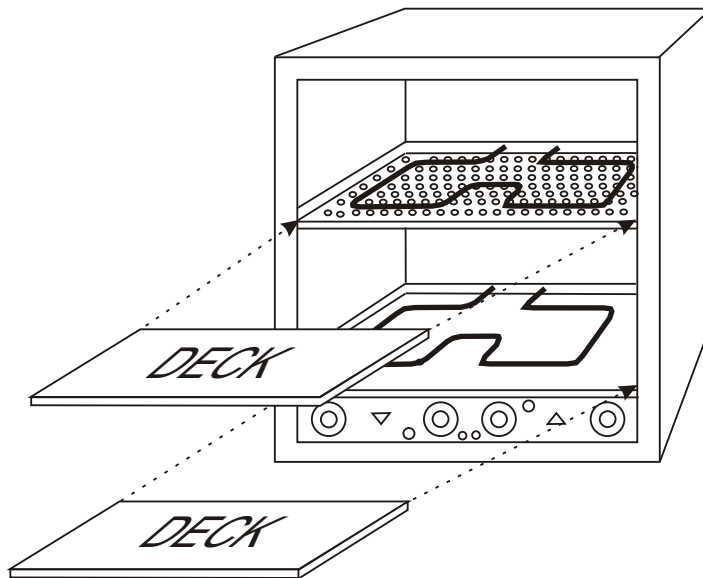
b. Contact the factory, factory representative or an authorized service agency.

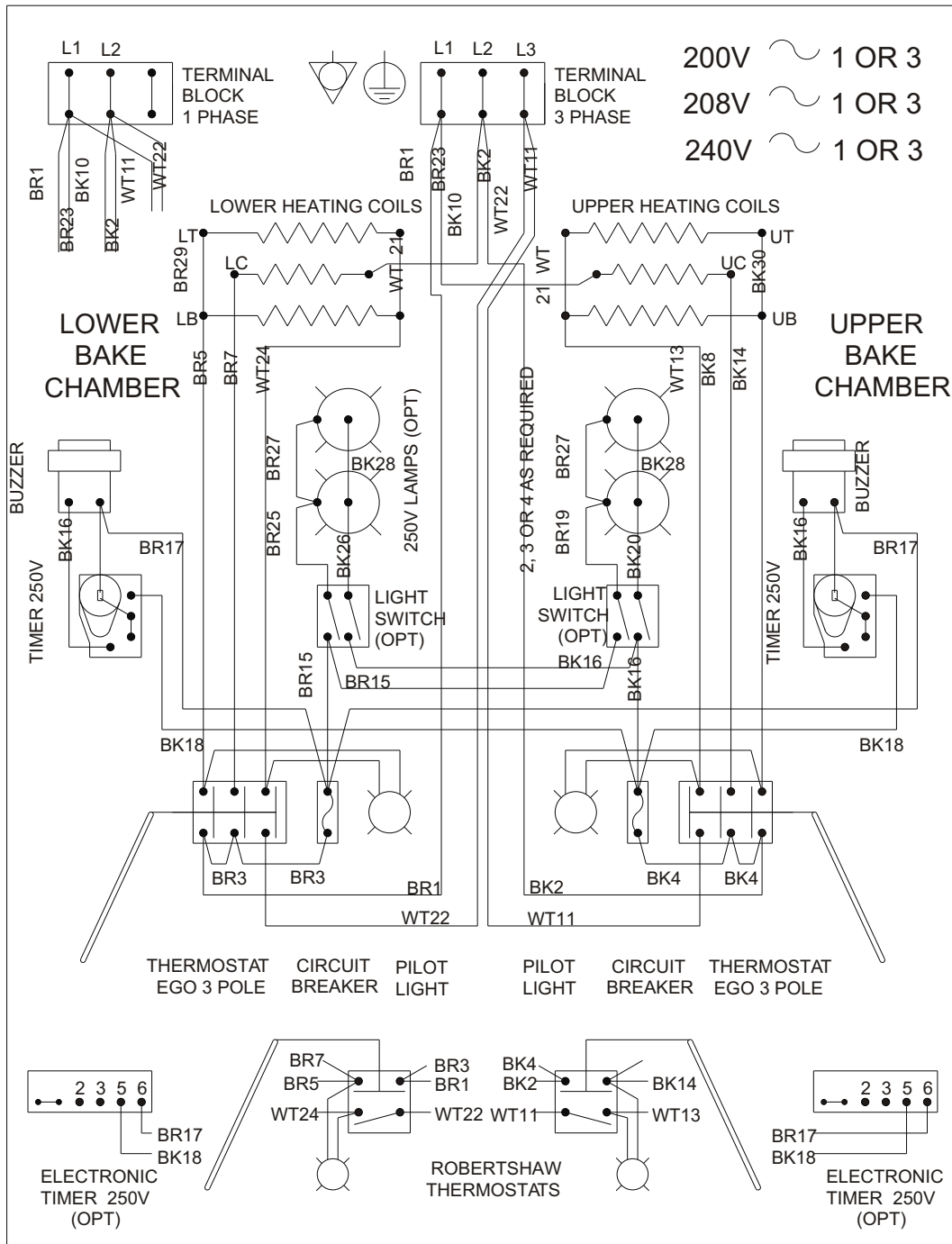
Note: Infinite control switches must be in a set position (other than off) in model DP-2 with optional infinite switches, for elements to operate.

A system wiring diagram is a part of this manual and is provided on the back of the unit.

For further information and to purchase the deck scraper/brush, or stainless steel cleaner, call BAKERS PRIDE at: (914) 576-0200.

## 6. INSTALLATION OF DECKS





REV.	DESCRIPTION OF CHANGE	DATE	BY	APP'D

MODEL	I PHASE - 2 WIRE						3 PHASE - 3 WIRE					
	VOLT A/C		AMPERE		PLUG & NO.		AMP - NO LIGHT			AMP - W. LIGHT		
	UNIT	COILS	NO L	W. L	USA	CAN	L1	L2	L3	L1	L2	L3
DP2	200	200	25.3	25.7	⊖	⊖	12.6	12.6	25.3	13.0	13.0	25.3
	208	208	24.3	24.7	⊖	⊖	12.1	12.1	24.3	12.5	12.5	24.3
	240	230	22.0	22.3	6-30P	6-30P	11.0	11.0	22.0	11.4	11.4	22.0
P48S	200	200	21.5	21.9	⊖	⊖	10.8	10.8	21.5	11.2	11.2	21.5
	208	208	20.7	21.1	⊖	⊖	10.3	10.3	20.7	10.7	10.7	20.7
	240	230	18.7	19.0	6-30P	6-30P	9.3	9.3	18.7	9.7	9.7	18.7
P46S	200	200	28.8	29.4	⊖	⊖	18.0	18.0	21.5	18.6	18.6	21.5
	208	208	27.6	28.2	⊖	⊖	17.3	17.3	20.7	17.9	17.9	20.7
	240	230	25.0	25.5	6-30P	6-50P	15.7	15.7	18.7	16.2	16.2	18.7
P44S	200	200	36.0	36.8	⊖	⊖	25.3	25.3	21.5	26.1	26.1	21.5
	208	208	34.6	35.4	⊖	⊖	24.3	24.3	20.7	25.0	25.0	20.7
	240	230	31.3	32.1	6-50P	6-50P	22.0	22.0	18.7	22.7	22.7	18.7
P44SH	200	200	39.8	40.6	⊖	⊖	27.1	27.1	25.3	27.9	27.9	25.3
	208	208	38.2	39.0	⊖	⊖	26.1	26.1	24.3	26.9	26.9	24.3
	240	230	34.6	35.3	6-50P	6-50P	23.6	23.6	22.0	24.3	24.3	22.0

COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT				
MODEL NO:	DP2	P48S	P46S	P44S	P44SH
UT - UPPER TOP	1,075	1,075	1,075	1,075	1,075
UC - UPPER CTR	---	---	1,450	1,450	1,450
UB - UPPER BOTT	1,450	1,075	1,075	1,075	1,450
LT - LOWER TOP	1,075	1,075	1,075	1,075	1,075
LC - LOWER CTR	---	---	---	1,450	1,450
LB - LOWER BOTT	1,450	1,075	1,075	1,075	1,450
TOTAL NO LIGHT	5,050	4,300	5,750	7,200	7,950
TOTAL W. LIGHT	5,080	4,330	5,795	7,260	8,010

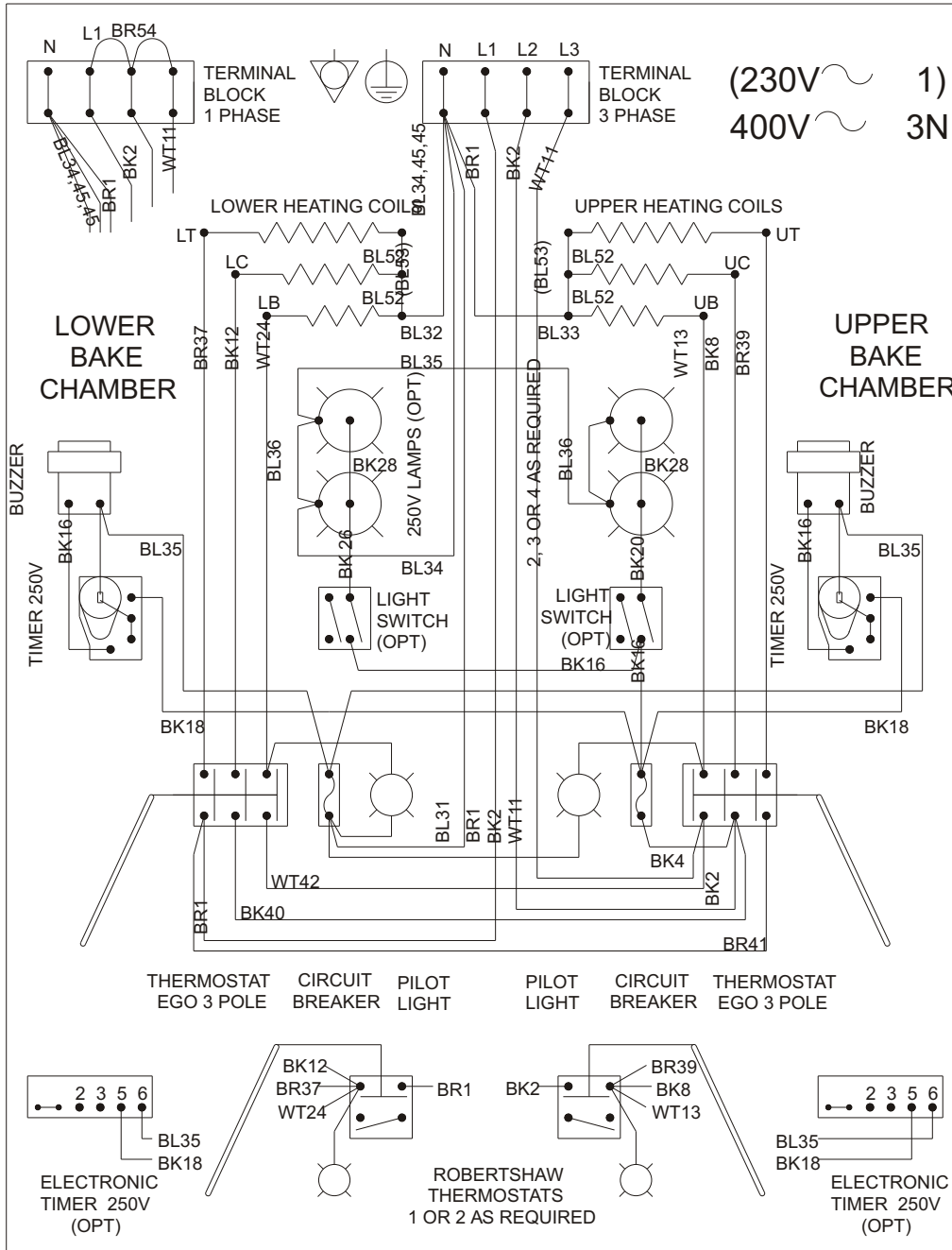


## ELECTRICAL WIRING DIAGRAM & TABLES

### P-SERIES - 2 CHAMBER - 1 PH 2 W OR 3 PH - 3 W

UNLESS OTHERWISE NOTED, TOLERANCES ARE: 3 DEC. (.000) ± .015" FRACTIONS: ± 1/32" BEND ANGLES ± 1°	AP BY:	DRAWING NO.	REV.
	DR BY: MODESCO	1012-120	.
SCALE: N.T.S.	DATE: 00-10-09		





REV.	DESCRIPTION OF CHANGE	DATE	BY	APP'D

MODEL	VOLT A/C UNIT	COILS	AMPERE - NO LIGHT				AMPERE - W. LIGHT			
			L1	L2	L3	N	L1	L2	L3	N
DP2	230	230	22.0	---	---	22.0	22.3	---	---	22.3
	230/400	230	9.3	0.0	12.6	3.3	9.7	0.0	12.6	2.9
P48S	230	230	18.7	---	---	18.7	19.0	---	---	19.0
	230/400	230	9.3	0.0	9.3	---	9.7	0.0	9.3	0.4
P46S	230	230	25.0	---	---	25.0	25.5	---	---	25.5
	230/400	230	9.3	6.3	9.3	3.0	9.9	6.3	9.3	3.6
P44S	230	230	31.3	---	---	31.3	32.0	---	---	32.0
	230/400	230	9.3	12.6	9.3	3.3	10.0	12.6	9.3	3.3
P44SH	230	230	34.6	---	---	34.6	35.3	---	---	35.3
	230/400	230	9.3	12.6	12.6	3.3	10.0	12.6	12.6	2.6

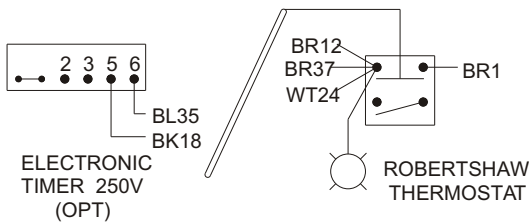
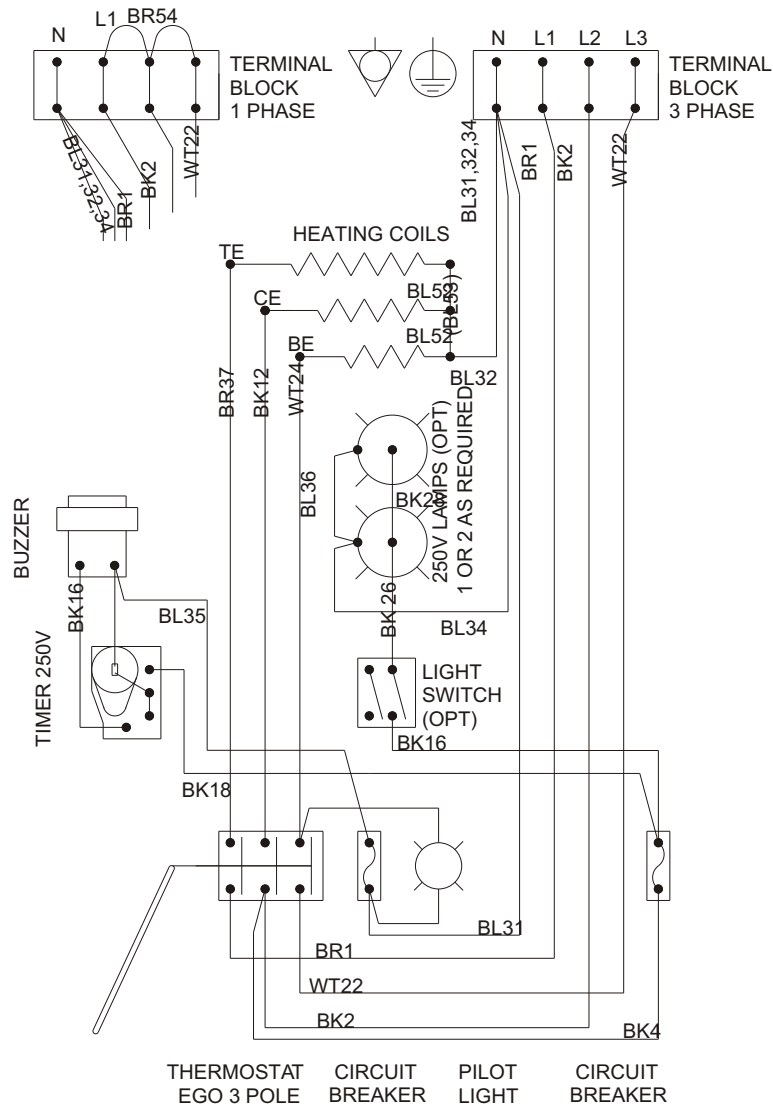
COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT				
	MODEL NO: DP2	P48S	P46S	P44S	P44SH
UT - UPPER TOP	1,075	1,075	1,075	1,075	1,075
UC - UPPER CTR	---	---	1,450	1,450	1,450
UB - UPPER BOTT	1,450	1,075	1,075	1,075	1,450
LT - LOWER TOP	1,075	1,075	1,075	1,075	1,075
LC - LOWER CTR	---	---	---	1,450	1,450
LB - LOWER BOTT	1,450	1,075	1,075	1,075	1,450
TOTAL NO LIGHT	5,050	4,300	5,750	7,200	7,950
TOTAL W. LIGHT	5,080	4,330	5,795	7,260	8,010



## ELECTRICAL WIRING DIAGRAM & TABLES

### P-SERIES - 2 CHAMBER - 3 PH - 4 W - STAR

UNLESS OTHERWISE NOTED, TOLERANCES ARE: 3 DEC.(,000): ± .015" FRACTIONS: ± 1/32" BEND ANGLES ± *1	AP BY:	DRAWING NO.	REV.
	DR BY: MODESCO	<b>1012-124</b>	.
SCALE: N.T.S.	DATE: 00-10-11		



(230V ~ 1)  
 400V ~ 3N

REV.	DESCRIPTION OF CHANGE	DATE	BY	APP'D
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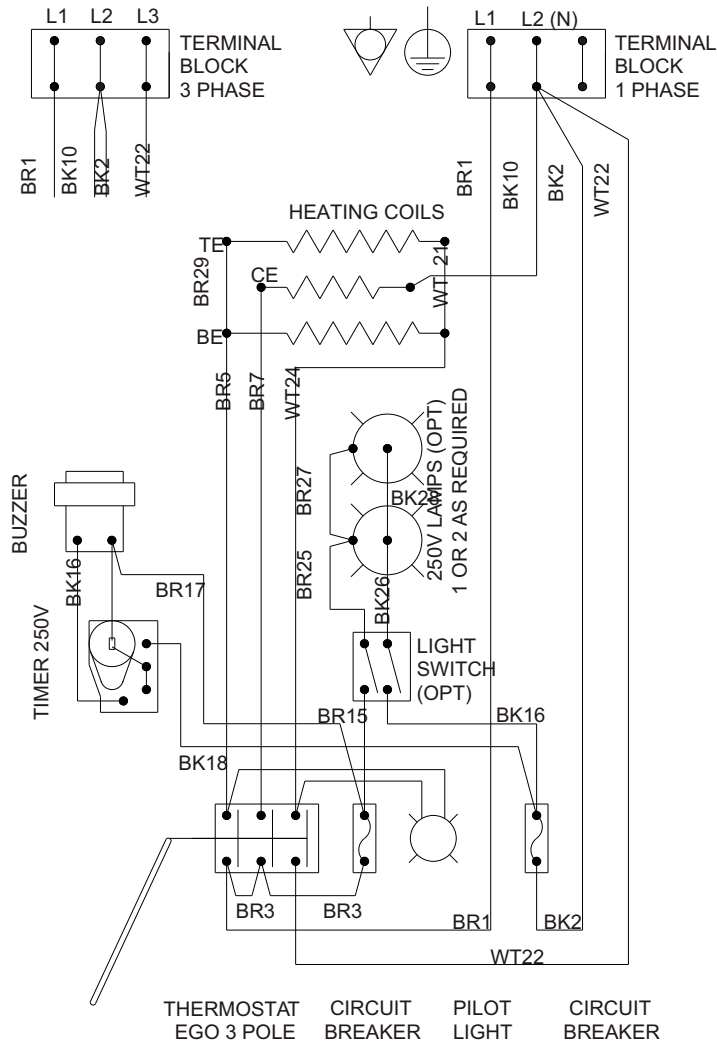
MODEL	VOLT A/C		AMPERE - NO LIGHT				AMPERE - W. LIGHT			
	UNIT	COILS	L1	L2	L3	N	L1	L2	L3	N
BK18	230	230	7.4	---	---	7.4	7.6	---	---	7.6
	230/400	230	3.7	0.0	3.7	0.0	3.7	0.2	3.7	0.2
P18S	230	230	12.4	---	---	12.4	12.7	---	---	12.7
	230/400	230	3.7	4.3	4.3	0.6	3.7	4.7	4.3	1.0
P24S	230	230	9.3	---	---	9.3	9.5	---	---	9.5
	230/400	230	4.7	0.0	4.7	0.0	4.8	0.2	4.8	0.2
P22S	230	230	15.7	---	---	15.7	16.0	---	---	16.0
	230/400	230	4.7	6.3	4.7	1.4	4.7	6.7	4.7	2.0
P22SH	230	230	17.3	---	---	17.3	17.6	---	---	17.6
	230/400	230	4.7	6.3	6.3	1.6	4.7	6.7	6.3	2.0

COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT				
	MODEL NO: BK18	P18S	P24S	P22S	P22SH
TE - TOP ELEMENT	850	850	1,075	1,075	1,075
	---	1,000	---	1,450	1,450
BE - BOT ELEMENT	850	1,000	1,075	1,075	1,450
TOTAL NO LIGHT	1,700	2,850	2,150	3,600	3,975
TOTAL W. LIGHT	1,715	2,880	2,165	3,630	4,005



### ELECTRICAL WIRING DIAGRAM & TABLES P-SERIES - 1 CHAMBER - 3 PH - 4 W - STAR

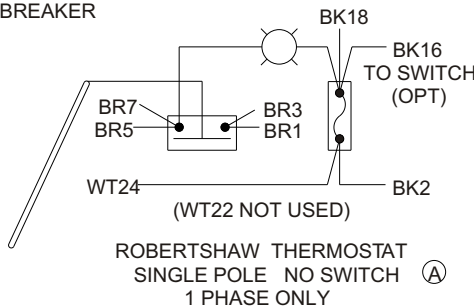
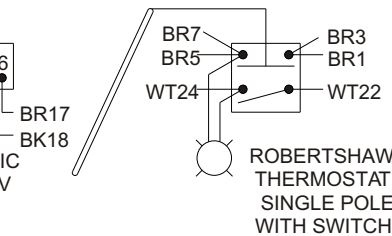
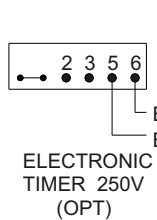
UNLESS OTHERWISE NOTED, TOLERANCES ARE: 3 DEC. (.000): ± .015" FRACTIONS: ± 1/32" BEND ANGLES ± .1	REP BY:	DRAWING NO.	REV.
	DR BY: MODESCO	1012-128	.
SCALE: N.T.S.	DATE: 00-10-11		



MODEL	3 PHASE - 3 WIRE									1 PH - 2 W		PLUG CONFIGURATION & NUMBER				
	VOLTA/C		AMP - NO LIGHT			AMP - W. LIGHT			AMPERE		USA	CAN	JAPAN	UK	EUROPE	
	UNIT	COILS	L1	L2	L3	L1	L2	L3	NO	L	W	L				
BK18	100	100							17.0	17.4				N/A	N/A	
	120	120							14.2	14.5				N/A	N/A	
	200	200	8.5	0.0	8.5	8.7	0.2	8.5	8.5	8.7						
	208	208	8.2	0.0	8.2	8.4	0.2	8.2	8.2	8.4						
	240	230	8.1	0.0	8.1	8.2	0.1	8.1	8.1	8.2						
P18S-1	100	100							18.0	18.8				N/A	N/A	
	120	120							15.0	N/A				N/A	N/A	
P18S-2	200	200	14.3	5.0	9.3	14.7	5.4	9.3	14.3	14.7						
	240	230	13.5	4.7	8.8	13.9	5.1	8.8	13.5	13.9						
P24S	200	200	10.8	0.0	10.8	11.0	0.2	10.8	10.8	11.0						
	240	230	10.2	0.0	10.2	10.4	0.2	10.2	10.2	10.4						
P22S	200	200	18.0	7.2	10.8	18.4	7.7	10.8	18.0	18.4				N/A	N/A	
	208	208	17.3	7.0	10.3	17.7	7.4	10.3	17.3	17.7				N/A	N/A	
P22SH	240	230	17.1	6.9	10.2	17.4	7.2	10.2	17.1	17.4				N/A	N/A	
	200	200	19.9	7.2	12.6	20.3	7.7	12.6	19.9	20.3				N/A	N/A	
P22SH	208	208	19.1	7.0	12.1	19.5	7.4	12.1	19.1	19.5				N/A	N/A	
	240	230	18.8	6.9	12.0	19.2	7.2	12.0	18.8	19.2				N/A	N/A	

- 100V ~ 1
- 120V ~ 1
- 200V ~ 1 OR 3
- 208V ~ 1 OR 3
- 230V ~ 1 OR 3
- 240V ~ 1 OR 3

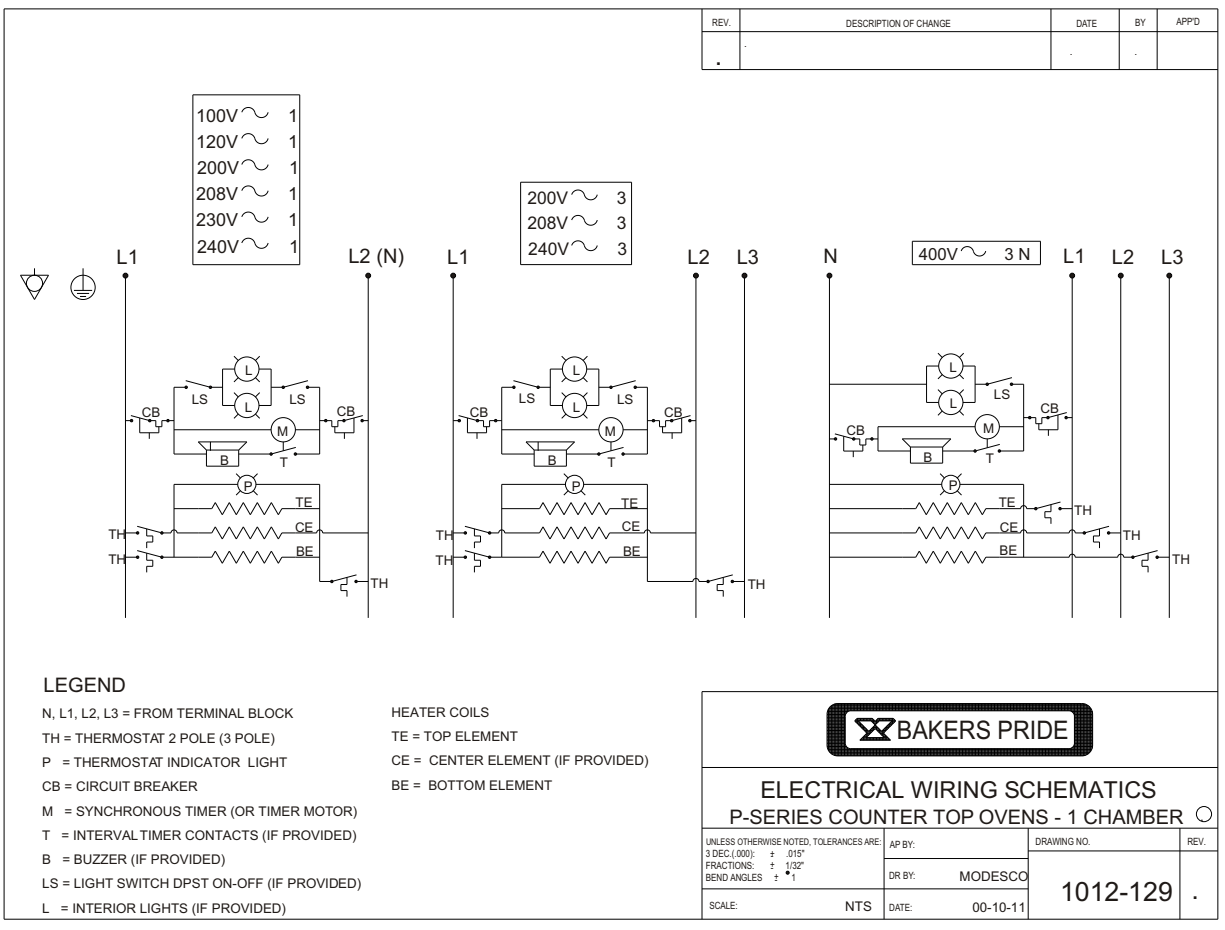
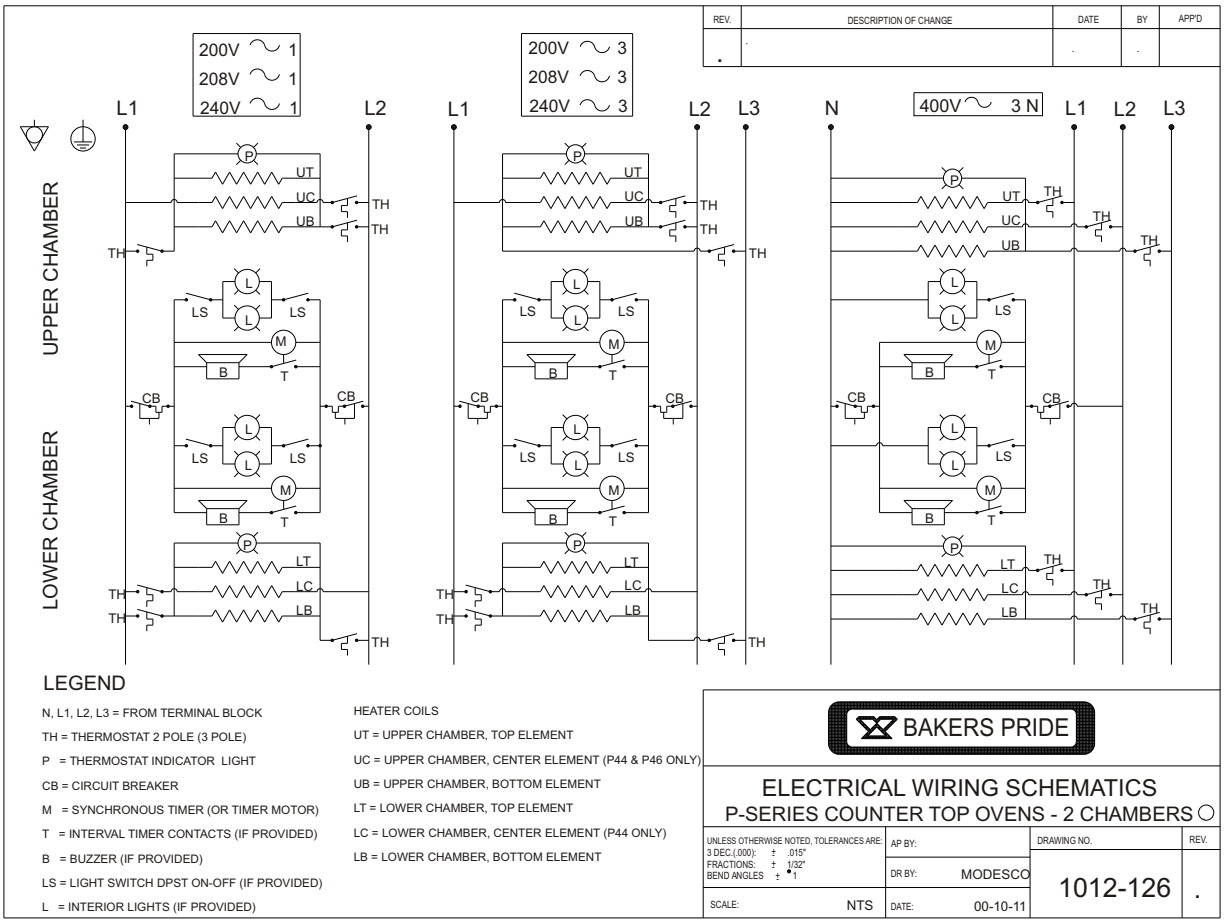
COIL LOCATION	WATT PER HEATING COIL & TOTAL WATT PER UNIT					
	MODEL NO: BK18	P18S-1	P18S-2	P24S	P22S	P22SH
TE - TOP ELEMENT	850	600	850	1,075	1,075	1,075
CE - CTR ELEMENT	---	600	1,000	---	1,450	1,450
BE - BOT ELEMENT	850	600	1,000	1,075	1,075	1,450
TOTAL NO LIGHT	1,700	1,800	2,850	2,150	3,600	3,975
TOTAL W LIGHT	1,715	1,830	2,880	2,165	3,630	4,005



## ELECTRICAL WIRING DIAGRAM & TABLES

### P-SERIES - 1 CHAMBER - 1 PH - 2 W OR 3 PH - 3 W

UNLESS OTHERWISE NOTED, TOLERANCES ARE: 3 DEC.(.000): ± .015" FRACTIONS: ± 1/32" BEND ANGLES ± 1°	AP BY:	DRAWING NO.	REV.
	DR BY: MODESCO	1012-127	A
SCALE: N.T.S.	DATE: 00-10-09		



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