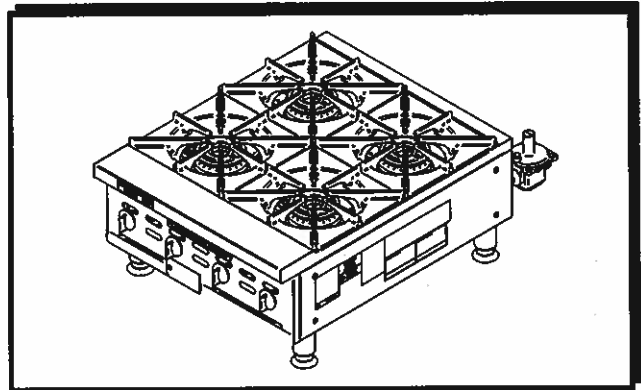


**INSTALLATION
AND
OPERATING
INSTRUCTIONS**



Heavy Duty Open Burner Ranges

MODELS:

**HDOB-212, HDOB-424, HDOB-636, HDOB-848,
HDOBS-212, HDOBS-424, HDOBS-636 & HDOBS-848**

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

_____ Model Number

_____ Serial Number

_____ Date Purchased



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or 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.



WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



P/N 8835510 1-09

BAKERS PRIDE OVEN CO., INC.

30 Pine Street
New Rochelle, NY 10801

(914) 576-0200 Phone
(914) 576-0605 Fax

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www.bakerspride.com Web Address

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LOCATION OF DATA PLATE

The data plate for the gas open burner range is located on the right side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department Bakers Pride Oven Co., Inc, 30 Pine Street, New Rochelle, NY 10801.

1. SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

Shut off gas flow through the appliance before cleaning or servicing unit.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows.



DANGER: This symbol warns of imminent hazard which will result in serious injury or death.



WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.



NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



GENERAL INFORMATION

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE



CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact Bakers Pride Oven Co.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



WARNING: For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)



NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.



NOTICE: This product is intended for commercial use only. Not for household use.



NOTICE: Instructions to be followed if anyone smells gas should be posted in a prominent place. These may be obtained from the gas supplier.



WARNING: Do not turn on gas valves without lighting pilot. A build up of gas and possible explosion could occur.



GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa). *NOTE:* Gas shutoff valve is supplied on CE models.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).

Congratulations on your purchase of Bakers Pride commercial cooking equipment. Bakers Pride takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

The countertop hot plate, models HDOB-212, HDOB-424, HDOB-636, HDOB-848, HDOBS-212, HDOBS-424, HDOBS-636 & HDOBS-848 provides countertop heating and cooking capabilities. These units incorporate 2, 4, 6 or 8 burners at 30,000 BTU/Hr each for fast, even cooking and heating.

2. GENERAL INSTALLATION INSTRUCTIONS:

Ensure gas supply and gas type, as shown on unit data plate agree. (Data plate is located on the right side panel of unit).

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA B149.1, or the Propane Installation Code, CSA B149.2 as applicable and in accordance with local codes.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

Pipe gas supply to unit.

Pipe threading compound must be resistant to the action of liquefied petroleum gases.

These units are suitable for installation on non-combustible surfaces.

Unit must have adequate clearances for servicing. (Sides = 0", Rear = 0", Floor = 4").



Warning: DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.



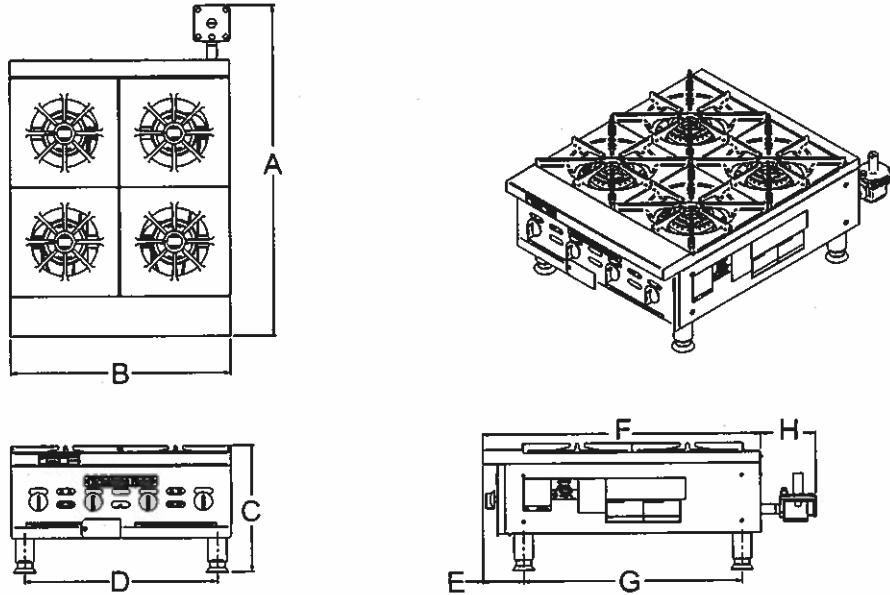
3. SPECIFICATIONS AND DIMENSIONS

MODEL	WIDTH IN.(MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/Kw PER	BTU/Kw PER	TOTAL	TOTAL	W.C. IN.	W.C. IN.
					NATURAL GAS	PROPANE	BTU/KW HOUR NATURAL GAS	BTU/KW HOUR PROPANE	(“MBAR”) NATURAL GAS	(“MBAR”) PROPANE
HDOB-212	12" (305)	30.09" (764)	13.8" (351)	2	30,000 (8.79)	25,000 (8.32)	60,000 (17.6)	50,000 (14.64)	5 (12.4)	10 (24.9)
HDOB-424	24" (610)	30.09" (764)	13.8" (351)	4	30,000 (8.79)	25,000 (8.32)	120,000 (35.2)	100,000 (29.29)	5 (12.4)	10 (24.9)
HDOB-636	36" (914)	30.09" (764)	13.8" (351)	6	30,000 (8.79)	25,000 (8.32)	180,000 (52.7)	150,000 (43.93)	5 (12.4)	10 (24.9)
HDOB-848	48" (1219)	30.09" (764)	13.8" (351)	8	30,000 (8.79)	25,000 (8.32)	240,000 (70.3)	200,000 (58.57)	5 (12.4)	10 (24.9)
HDOBS-212	12" (305)	30.09" (764)	16.8" (427)	2	30,000 (8.79)	25,000 (8.32)	60,000 (17.6)	50,000 (14.64)	5 (12.4)	10 (24.9)
HDOBS-424	24" (610)	30.09" (764)	16.8" (427)	4	30,000 (8.79)	25,000 (8.32)	120,000 (35.2)	100,000 (29.29)	5 (12.4)	10 (24.9)
HDOBS-636	36" (914)	30.09" (764)	16.8" (427)	6	30,000 (8.79)	25,000 (8.32)	180,000 (52.7)	150,000 (43.93)	5 (12.4)	10 (24.9)
HDOBS-848	48" (1219)	30.09" (764)	16.8" (427)	8	30,000 (8.79)	25,000 (8.32)	240,000 (70.3)	200,000 (58.57)	5 (12.4)	10 (24.9)

HDOB

Model	A	B	C	D	E	F	G	H
HDOB-212	35" (889mm)	12" (305mm)	13.08" (332mm)	9" (229mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOB-424	35" (889mm)	24" (610mm)	13.08" (332mm)	21" (533mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOB-636	35" (889mm)	36" (914mm)	13.08" (332mm)	33" (838mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOB-848	35" (889mm)	48" (1219mm)	13.08" (332mm)	45" (1143mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)

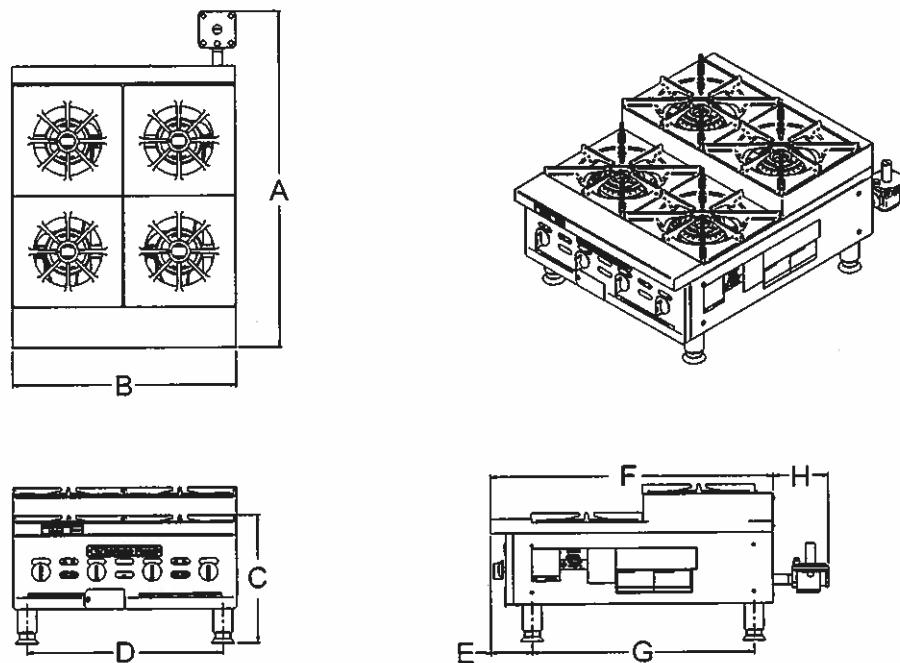
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HDOBS

Model	A	B	C	D	E	F	G	H
HDOBS-212	35" (889mm)	12" (305mm)	16.08" (408mm)	9" (229mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOBS-424	35" (889mm)	24" (610mm)	16.08" (408mm)	21" (533mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOBS-636	35" (889mm)	36" (914mm)	16.08" (408mm)	33" (838mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)
HDOBS-848	35" (889mm)	48" (1219mm)	16.08" (408mm)	45" (1143mm)	4.45" (113mm)	30.09" (764mm)	23.58" (599mm)	4.93" (125mm)

21834100



4. LIGHTING INSTRUCTIONS

HDOB and HDOBS Gas Open Burner Ranges are furnished with either a pilot safety valve or a standing pilot (not available in the European Community). Please follow the instructions for your unit.

Pilot Operation Flame Failure Gas Valve:

Operation of the gas valve pilot:

- 1 Turn knob on the main gas valve to the pilot position
- 2 Depress knob to start gas flow to the pilot valve
- 3 Light pilot valve
 - a. Using a match or taper
- 4 Hold in knob for 15 to 30 seconds to heat up the thermocouple
- 5 Release knob and turn to the desired gas flow position
 - a. If pilot goes out repeat steps 1-4, some thermocouples will take longer to heat up

Standing Pilot Lighting Instructions: (Not Available in the European Community)

The pilot lights on the broilers have been set at the factory. A screwdriver may be required for the first lighting to adjust the flame for your elevation.

- 1 Turn off the manual shut off valve and wait 5 minutes to clear the gas.
- 2 Turn all knobs to the "OFF" position.
- 3 The valve can be accessed through an opening in the front panel or remove the cooking grates and light the pilot from above.
- 4 Turn the manual shut off valve on.
- 5 Hold an ignition source (match) to both openings on the pilot tube. When the flames are established, remove the ignition source.
- 6 Turn the burner knobs to "HI". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "HI".

RELIGHTING PILOT

If the pilot light should go out for any reason:

- Promptly shut off all gas at the manual shut off valve.
- Turn off all knobs and pilot valves; wait 5 minutes to clear gas.
- Relight following steps 4 through 6 under **Standing Pilot Lighting Instructions**.

LIGHTING MAIN BURNER:

Since the burner is lit from constantly burning pilot, turn knobs to "HI" to put the unit in operation; then adjust to any desired position between "LO" and "HI".

- To light burner, turn knob to "max." then back off to the desired flame level. The range of adjustment is virtually infinite between high and off. (At the small flame, there is a pre-set low).
- When the broiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.
- Turn knobs off and let cool
- For first cooking, set the grates at maximum tilt position and preheat before broiling. You will have to experiment with knob settings and grate position for each particular item.
- Keep the grease/water pan with sufficient water to cover the entire bottom.
- Clean regularly. Grates may be removed for washing in the sink. Brush out carbonized particles. Thoroughly wash the grease/water pan.

CAUTION

Never attempt to move a grill section while cooking. An unexpected flare could cause severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove. The space between the legs at the bottom admits combustion air. **DO NOT BLOCK THIS SPACE.**

Main burner air supply:

For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.

Loosen the screws on the front of the burner, and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

European Community:

If adjustment becomes necessary in the field, it should be done by a factory authorized and trained technician who should seal the screw after the adjustment to safeguard against un-authorized tampering by the end user.

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

5. MAINTENANCE



CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation. Do Not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

**Daily:**

1. Thoroughly clean back, sides, top and front of unit.
2. Clean grates daily.

Weekly:

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.
2. To clean the drip pan: Remove the drip pan by grabbing the handle and pulling it out of the opening in the front panel. To replace the pan, reverse this procedure.
3. Burner air shutter openings must be kept clean.
4. Main burner ports must be kept clean. To clean burners, boil them in a strong solution of lye water for 15 to 20 minutes. Then either brush with a wire brush or clean gas ports with a sharp-pointed metal instrument to insure open ports.

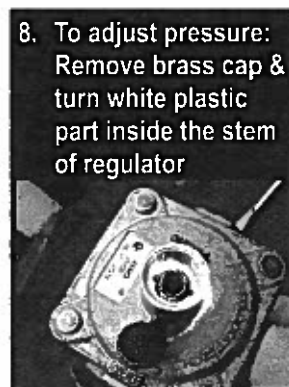
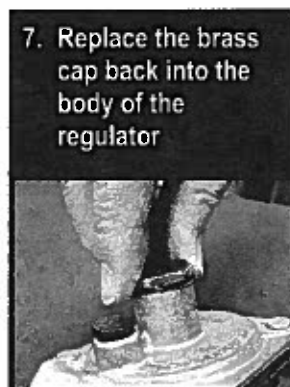
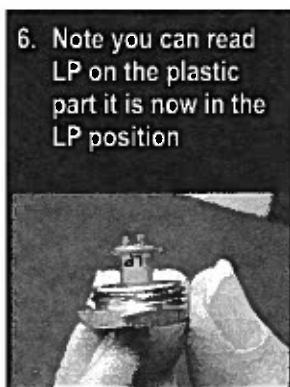
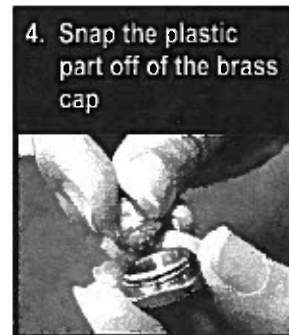
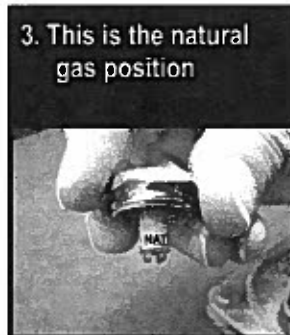
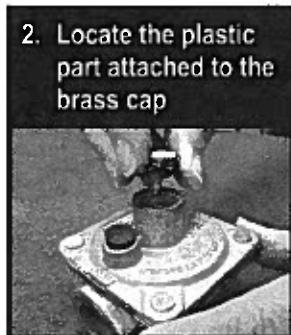


CAUTION: Clean the regulator at least once a month. Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

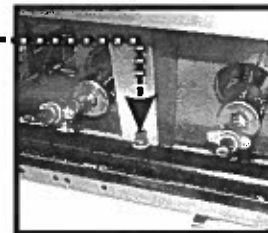


6. CONVERSION

- Instructions are for conversion from Natural Gas to Propane (L.P.) on all models HDOB and HDOBS.
- The conversion should be done before connecting the unit to the gas supply.
- Units are shipped from the factory equipped for use on natural gas. Orifices necessary for LP (propane) are provided in a bag tied to the valve on the front panel.
 1. Remove the knobs and front panel.
 2. Remove the orifice fittings from the valve. Change the orifices to the size recommended for propane (L.P.).
 3. Replace the orifice fittings into the valve.
- To change the regulator:



- Connect the regulator to the unit, connect gas and check for leaks. **WARNING:** Do not use an open flame to check for leaks.
- Check the system pressure. With the front panel removed remove the plug from the manifold.
- Place a fitting in the plug opening and connect a manometer.
- For Natural gas the pressure in the manifold should be 5" water column or 12.4 millibar. For LP the pressure in the manifold should be 10" water Column of 24.9 millibar.
- To adjust the pressure remove the brass cap and turn the white plastic part inside the stem of the regulator. See picture regulator 8.
- Take a wide straight screw driver and place it in the two notches shown in picture regulator 7 turn clockwise to increase pressure and counter-clockwise to reduce pressure. See picture regulator 8.
- Once the pressure has been adjusted replace the brass cap.
- Note the blue cap on the regulator, this is the vent there are openings below the top rim. **NEVER** block these openings your regulator will fail to operate correctly. On at least a monthly basis blow off any dust or grease which may accumulate around this cap. The openings must remain open for the regulator to function. Clean more often in a very greasy atmosphere.

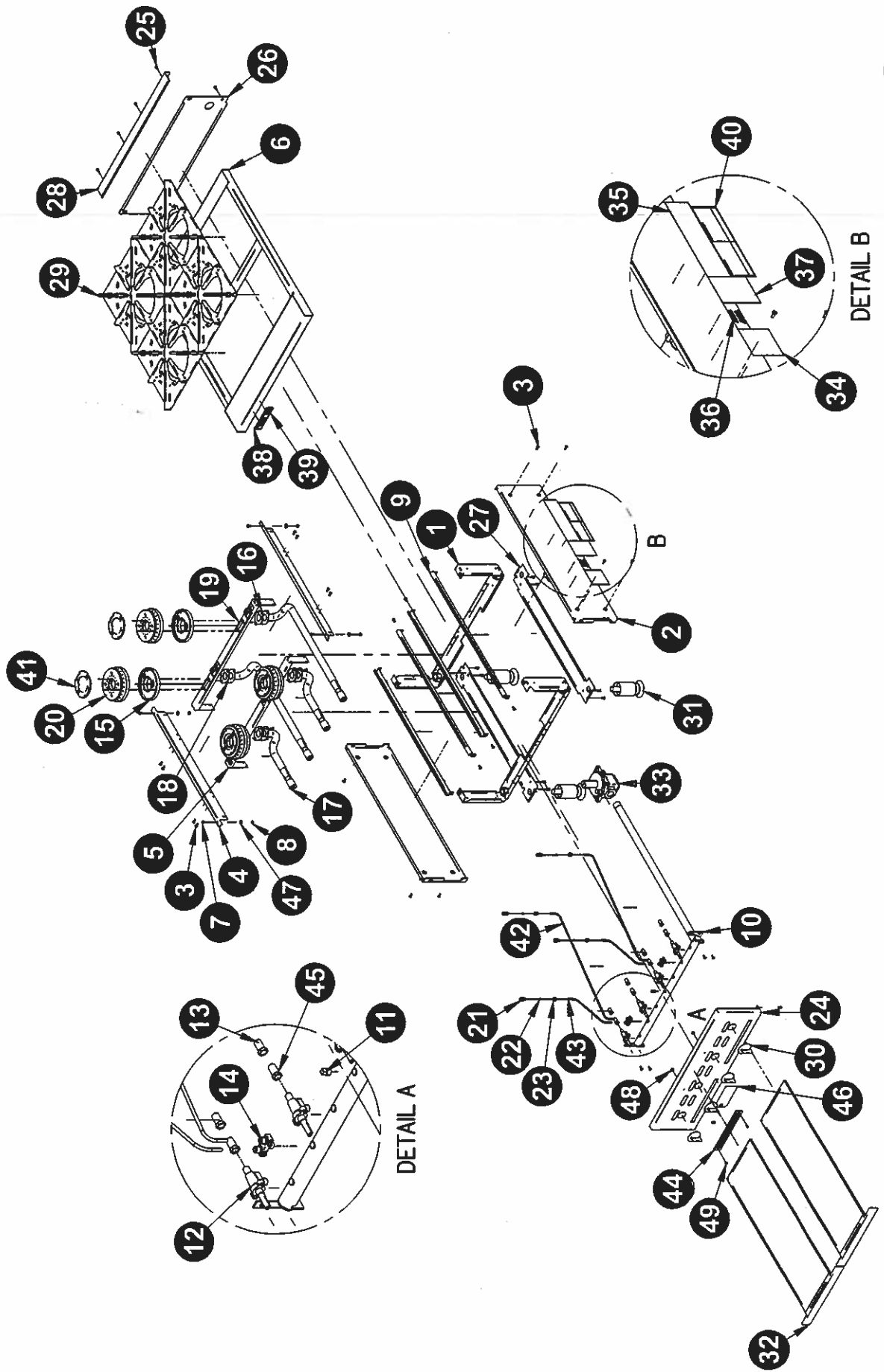


NOTES:

Lined writing area with 28 horizontal lines and three binder holes on the left side.

7. REPLACEMENT PARTS LISTS & EXPLODED VIEWS

EXPLODED VIEW HDOB

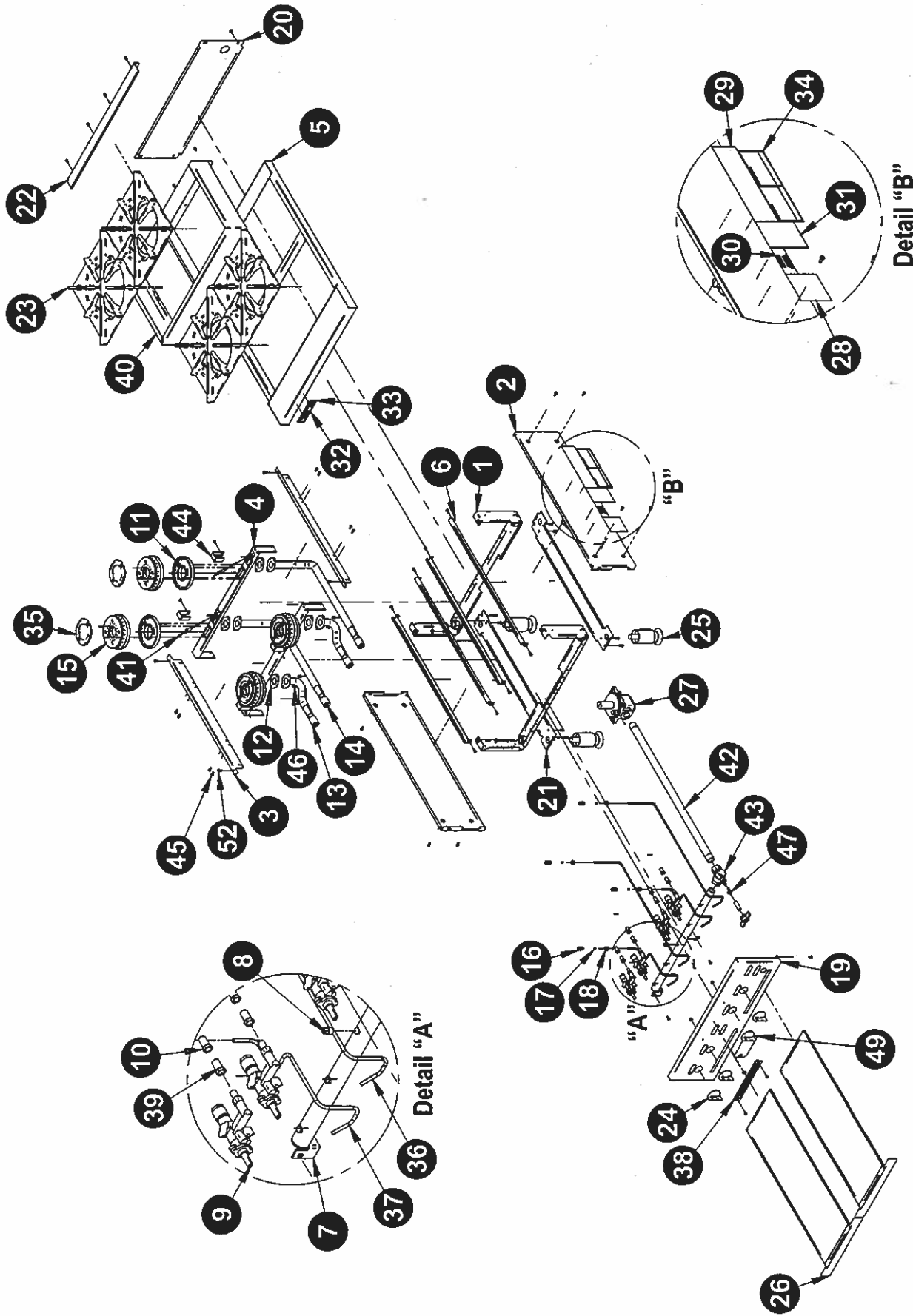


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PARTS LIST - HDOB

Item	P/N	Description	Quantity				Item	P/N	Description	Quantity			
			-212	-424	-626	-828				-212	-424	-626	-828
1	21827053	Support, Leg 12"	2				24	21833115	Panel, Control -212	1			
	21825053	Support, Leg 24"		2				21833215	Panel, Control -424		1		
	21825153	Support, Leg 36"			2			21833515	Panel, Control -636			1	
	21825253	Support, Leg 48"				2		21833719	Panel, Control -848				1
2	21825054	Side Panel, LH & RH	2	2	2	2	25	8153100	#8-32 X 3/8 Type T	4	6	8	10
3	8170700	Screw, 10-32 x 1/2	34	38	42	46	26	21833134	Back Panel -212	1			
4	21827028	Support, Burner Side	2	2	2	2		21833234	Back Panel -424		1		
5	21827029	Support, Burner/Pilot 12"	2					21833534	Back Panel -636			1	
	21827129	Support, Burner/Pilot 24"		2				21833732	Back Panel -848				1
	21827229	Support, Burner/Pilot 36"			2		27	21825031	Brace, Leg	2			
	21827729	Support, Burner/Pilot 48"				2	28	21827528	Panel, Stop 12"	1			
6	21833120	Weldment, Top -212	1					21827128	Panel, Stop 24"		1		
	21833220	Weldment, Top -424		1				21827228	Panel, Stop 36"			1	
	21833520	Weldment, Top -636			1			21827728	Panel, Stop 48"				1
	21833720	Weldment, Top 848				1	29	2201615	Grate, Hvy Duty Hdob	2	4	6	8
7	8175900	Screw, 10-32 X 1/2	4				30	8706400	Knob, Metal Cookline .375 D Shaft	2	4	6	8
8	8417100	Nut, Hex, KEPS 10-32	4	4	4	4	31	8633700	Leg, Heavy Duty 2" Dia. W/Foot Flange	4	4	4	4
9	21827026	Support, Drip Pan	2	4	6	8	32	21827030	Weldm't, Drip Pan	1	2	3	4
10	21833125	Manifold, 3/4" Pipe -212	1				33	2067600	Regulator, Higher Flow Rate Hvy Dty	1	1	1	1
	21833225	Manifold, 3/4" Pipe -424		1			34	8861000	Label, Spec	1	1	1	1
	21833525	Manifold, 3/4" Pipe -636			1		35	8837130	Decal, Oper. Instr.	1	1	1	1
	21833725	Manifold, 3/4" Pipe -848				1	36	8825300	Decal, Leg	1	1	1	1
11	2092517	Plug, 1/8 NPTM	1	1	1	1	37	8809920	Decal, Improper Install	1	1	1	1
12	2068500	Valve, Gas, On-Off	2	4	6	8	38	43813103	Label, Wrn, Hot Surf	1	1	1	1
13	2066839	Hood, Orifice #39	2	4	6	8	39	43813149	Label, Wrn, Hot Surf (French)	1	1	1	1
14	2065641	Valve, Pilot 1/8" NPT Dual 3/16"	1	2	3	4	40	8837124	Label, Orifice Size	1	1	1	1
15	2065500	Base, Hot Plate Burner	2	4	6	8	41	2065510	Cover, Burner Ports	4	8	12	16
16	2065916	Gasket, Burner	2	4	6	8	42	21827315	Tube, Rear Pilot	1	2	3	4
17	2065520	Venturi, Front Hvy Duty	1	2	3	4	43	21827316	Tube, Front Pilot	1	2	3	4
18	2065515	Venturi, 19.817" Lg.	1	2	3	4	44	8808900	Logo, Bakers Pride	1	1	1	1
	2065525	Venturi, Back Stepped	1	2	3	4	45	20668-52	Hood, Orifice, # 52	2	4	6	8
19	8158500	10-24 X 3/8 Tr Hd	4	8	12	16	46	8837190	Tag, Orifice Location	1	1	1	1
20	2065505	Burner, Hot Plate	2	4	6	8	47	8507600	Washer, Flat 1/4"	4	4	4	4
21	2066154	Pilot, Top	2	4	6	8	48	8408300	Nut, Keps 8-32	2	2	2	2
22	2065635	Sleeve, Compression For 3/16"	2	4	6	8	49	8135700	Machine Screw 8-32 x 3/8 SS	2	2	2	2
23	2065634	Nut, Compression 3/8-24 Brass	2	4	6	8							

EXPLODED VIEW HDOBS (CE VERSION)



PARTS LIST - HDOBS (CE VERSION)

Item	P/N	Description	Quantity				Item	P/N	Description	Quantity			
			-212	-424	-626	-828				-212	-424	-626	-828
1	21827053	Support, Leg 12"	2				21833534	Back Panel HDOB-636 CE			1		
	21825053	Support, Leg 24"	2				21833732	Back Panel HDOB-848 CE				1	
	21825153	Support, Leg 36"			2	21	21825031	Brace, Leg	2				
	21825253	Support, Leg 48"			2	22	21827528	Panel, Stop 12"	1				
2	21825054	Side Panel, LH & RH	2	2	2	2	21827128	Panel, Stop 24"		1			
3	21827028	Support, Burner Side	2	2	2	2	21827228	Panel, Stop 36"			1		
4	21827029	Support, Burner/Pilot 12"	2				21827728	Panel, Stop 48"				1	
	21827129	Support, Burner/Pilot 24"	2			23	2201615	Grate, Hvy Duty HDOB	2	4	6	8	
	21827229	Support, Burner/Pilot 36"			2	24	8706400	Knob, Metal Cookline .375 D Shaft	2	4	6	8	
	21827729	Support, Burner/Pilot 48"			2	25	8633700	Leg, Heavy Duty 2" Dia. w/Foot Flange	4	4	4	4	
5	21833120	Weldment, Top HDOB-212	1				26	21827030	Weldm't, Drip Pan	1	2	3	4
	21833220	Weldment, Top HDOB-424	1				27	2067600	Regulator, Higher Flow Rate Hvy Dty	1	1	1	1
	21833520	Weldment, Top HDOB-636			1		28	8861000	Label, Spec	1	1	1	1
	21833720	Weldment, Top HDOB-848			1		29	8837130	Decal, Oper. Instr.	1	1	1	1
6	21827026	Support, Drip Pan	2	4	6	8	30	8825300	Decal, Leg	1	1	1	1
7	21833135	Manifold, 3/4" Pipe HDOB-212 CE	1				31	8809920	Decal, Improper Install	1	1	1	1
	21833235	Manifold, 3/4" Pipe HDOB-424 CE	1				32	43813103	Label, Wrng, Hot Surf	1	1	1	1
	21833535	Manifold, 3/4" Pipe HDOB-636 CE			1		33	43813149	Label, Wrn Hot Surf (French)	1	1	1	1
	21833735	Manifold, 3/4" Pipe HDOB-848 CE			1		34	8837124	Label, Orifice Size	1	1	1	1
8	2092517	Plug, 1/8 NPTM	1	1	1	1	35	2065510	Cover, Burner Ports	4	8	12	16
9	2068300	Valve, Gas, CE On-Off	2	4	6	8	36	21827313	Tube, Rear Pilot HDOB CE	1	2	3	4
10	2066839	Hood, Orifice #39	2	4	6	8		21834117	Tube, Rear Pilot Stepped HDOB CE	1	2	3	4
11	2065500	Base, Hot Plate Burner	2	4	6	8	37	21827314	Tube, Front Pilot HDOB	1	2	3	4
12	2065916	Gasket, Burner	2	4	6	8	38	8808900	Logo, Bakers Pride	1	1	1	1
13	2065521	Venturi, Front Hvy Duty CE	1	2	3	4	39	2066852	Hood, Orifice, # 52	2	4	6	8
14	2065516	Venturi, 19.817" Lg. CE	1	2	3	4	40	21827050	Step, Hot Plate 12"	1			
	2065517	Venturi, Back Stepped CE	1	2	3	4		21827550	Step, Hot Plate 24"		1		
15	2065505	Burner, Hot Plate	2	4	6	8		21827650	Step, Hot Plate 36"			1	
16	2066154	Pilot, Top	2	4	6	8		21827550	Step, Hot Plate 48"				
17	2065635	Sleeve, Compression For 3/16"	2	4	6	8	41	1473700	Thermocouple	2	4	6	8
18	2065634	Nut, Compression 3/8-24 Brass	2	4	6	8	42	2092629	Pipe, Inlet	1	1	1	1
19	21833141	Panel, Control HDOB-212 CE	1				43	2069700	Valve, Ball 3/4" 90°	1	1	1	1
	21833241	Panel, Control HDOB-424 CE			1		44	21827722	Guard, Pilot	2	4	6	8
	21833541	Panel, Control HDOB-636 CE			1		45	880670	Label, Delivery CE Gas Units (N/S)	1	1	1	1
	21833741	Panel, Control HDOB-848 CE			1		46	8806075	Label, Packaging CE Gas Units (N/S)	1	1	1	1
20	21833134	Back Panel HDOB-212	1				47	8806080	Label, CE Ventilation (N/S)	1	1	1	1
	21833233	Back Panel HDOB-424 CE		1									



BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801
914 / 576 - 0200 ♦ US & Canada: 1 - 800 - 431 - 2745 ♦ fax 914 / 576 - 0605

- WHAT IS COVERED** This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:
- ♦ The equipment has not been accidentally or intentionally damaged, altered or misused;
 - ♦ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
 - ♦ The serial number rating plate affixed to the equipment has not been defaced or removed.
- WHO IS COVERED** This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.
- COVERAGE PERIOD** Full size gas and electric deck ovens: Two (2) year limited parts and labor; Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; CO II Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor.
Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.
- WARRANTY COVERAGE** This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, and BK-18.
- EXCEPTIONS** All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.
- EXCLUSIONS**
- ♦ Negligence or acts of God,
 - ♦ Thermostat calibrations after (30) days from equipment installation date,
 - ♦ Air and Gas adjustments,
 - ♦ Light bulbs,
 - ♦ Glass doors and door adjustments,
 - ♦ Fuses,
 - ♦ Char-broiler work decks and cutting boards,
 - ♦ Tightening of conveyor chains,
 - ♦ Adjustments to burner flames and cleaning of pilot burners,
 - ♦ Tightening of screws or fasteners,
 - ♦ Failures caused by erratic voltages or gas supplies,
 - ♦ Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
 - ♦ Damage in shipment,
 - ♦ Alteration, misuse or improper installation,
 - ♦ Thermostats and safety valves with broken capillary tubes,
 - ♦ Accessories - spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
 - ♦ Freight - other than normal UPS charges,
 - ♦ Ordinary wear and tear.
- INSTALLATION** Leveling and installation of decks, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.
- REPLACEMENT PARTS** BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Form #U4177A 1/07



BAKERS PRIDE OVEN CO., INC.

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New Rochelle, NY 10801

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