



HEARTHBAKE SERIES COUNTERTOP GAS OVENS

SERIES: GP



Bakers Pride® GP series ovens are designed for baking pizza, pretzels, flat breads, or other bakery items and offers a wide range of options suit any need. Models are available with your choice of standard or high-performance burners, two or four baking chambers, and either Cordierite or brick-lined decks in two sizes.

The lower deck is perfect for rapid baking while the upper deck offers precision for slower baking. For more flexibility, the upper decks can be easily removed to create a single 12" tall deck. Doors are bottom-hinged with field-reversible handles for left- or right-hand operation. You also have the option of ordering single doors in lieu of double doors.

These ovens can be double-stacked or stacked with the Cyclone series for the ultimate cooking and baking solution. This series comes standard with stainless steel exterior and 4" adjustable legs and is available for use with natural gas or liquid propane. A standard combination valve incorporates a manual gas valve, pilot safety, and gas regulator.

FEATURES AT A GLANCE

- 40,000 or 45,000 BTUH burners
- 60,000 BTUH burners on HP models
- Natural gas or liquid propane (CE for natural gas only)
- Energy-efficient, modulating thermostat and
- Combination gas control valve with pilot safety and gas regulator
- 300–650°F (149–650°C) temperature range
- Two aluminized steel baking chambers
- Cordierite decks
- Brick Line (-BL) units available
- Stackable
- 5" (127 mm) upper deck height; 6" (152 mm) lower deck height
- Bottom-hinged doors with field-reversible handles (right or left)
- 4" (102 mm) adjustable chrome-plated legs
- All stainless steel exterior
- Slide-out flame diverter
- Front-mounted, hinged control-valve access panel
- One-year limited warranty

OPTIONS & ACCESSORIES

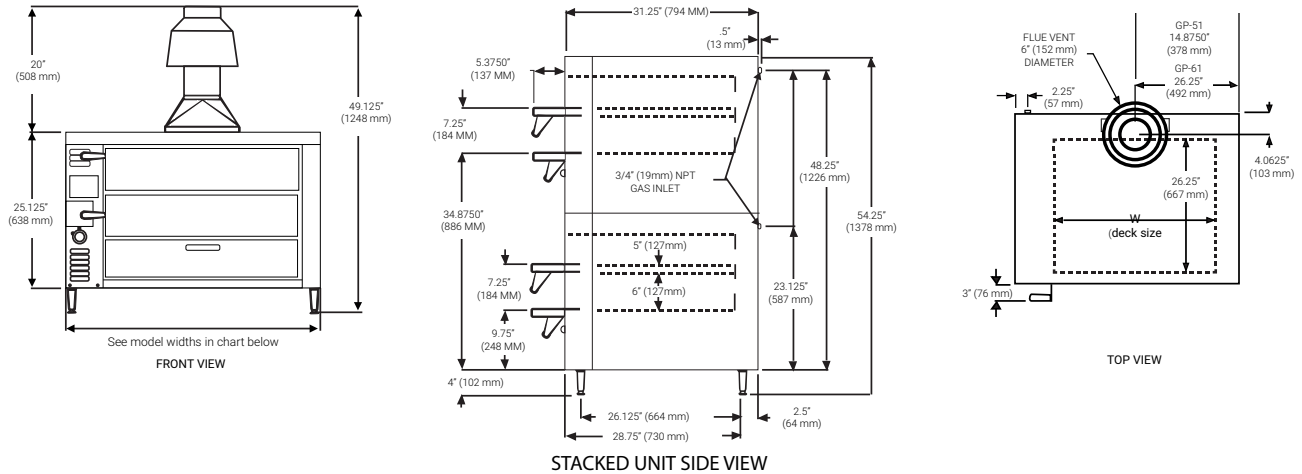
- 16" (406 mm) legs or casters (grey)
- 16" (406 mm) legs or casters (stainless steel)
- 30" (762 mm) legs or casters (grey)
- 30" (762 mm) legs or casters (stainless steel)
- 550°F (287°C) baking thermostat
- Single door in lieu of double doors
- Direct vent flue diverter
- Stainless steel undershelf for 30" (762 mm) legs
- Standard flue
- Automatic oven starter
- Lightsone stone
- Stacking kits
- 48" (1219 mm) quick disconnect gas hose



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EQUIPMENT DIMENSIONS



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.
GP51 GP51-BL	32.62" x 25.12" x 31.25" (829 x 638 x 794)	6" (152)/ 5" (127)	20.62" x 26.25" (524 x 667)	2	2	300°-650°F (149-343°C)	52" x 36" x 39" (1321 x 915 x 991)	43.8	1.2	414 (188kg)
GP52 GP52-BL	32.62" x 50.25" x 31.25" (829 x 1276 x 794)	6" (152)/ 5" (127)	20.62" x 26.25" (524 x 667)	4	4	300°-650°F (149-343°C)	52" x 36" x 39" (1321 x 915 x 991)	43.8	1.2	828 (376kg)
GP61 GP61-HP	41.62" x 25.12" x 31.25" (1057 x 638 x 794)	6" (152)/ 5" (127)	29.62" x 26.25" (752 x 667)	2	2	300°-650°F (149-343°C)	52" x 36" x 39" (1321 x 915 x 991)	43.8	1.2	493 (224kg)
GP62 GP62-HP	41.62" x 50.25" x 31.25" (1057 x 1276 x 794)	6" (152)/ 5" (127)	29.62" x 26.25" (752 x 667)	4	4	300°-650°F (149-343°C)	52" x 36" x 39" (1321 x 915 x 991)	43.8	1.2	986 (447kg)

*Height excludes legs

REQUIRED CLEARANCES

	Non-Combustible Construction	Combustible Construction
Left	0" (0 mm)	1" (25 mm)
Right	2" (51 mm)	2" (51 mm)
Back	2" (51 mm)	5" (127 mm)

GAS SUPPLY

Model #	BTUH	kW
GP51	40,000	11.72
GP52	80,000	23.44
GP61	45,000	13.19
GP62	90,000	26.37
GP61-HP	60,000	17.58
GP62-HP	120,000	35.16

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

