



Bakers Pride Ranges





**RANGES ARE THE CORNERSTONE OF A COMMERCIAL KITCHEN, THEY NEED TO BE POWERFUL AND RELIABLE TO KEEP A RESTAURANT HUMMING.**

**BAKERS PRIDE® VANTAGE AND RESTAURANT SERIES RANGES ARE BUILT WITH STAINLESS STEEL, ALUMINIZED STEEL, HEAVY-DUTY CAST IRON GRATES, AND PORCELAINIZED OVENS THAT PROVIDE YEARS OF RELIABLE SERVICE.**

**RANGES CAN BE CONFIGURED WITH UP TO TWELVE 40,000 BTU BURNERS OR ADD A GRIDDLE PLATE OR GRILL TO EXPAND MENU OFFERINGS AND STREAMLINE THE COOKING PROCESS. OUR OVENS ARE OFFERED IN 20", 26.5", OR 30" WIDTHS AND CAN BE CONVERTED TO CONVECTION.**

**NO MATTER HOW YOU COOK IT, YOU CAN RELY ON BAKERS PRIDE EQUIPMENT.**



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# Bakers Pride Vantage Series Ranges

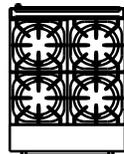
## Vantage Series Commercial Ranges

The Vantage Series provides as standard many of the optional upgrades normally offered at a premium on other range lines. The standard include a stainless steel front, ledge, back guard and shelf with aluminized sides. The oven is Porcelainized on two contact surfaces; bottom and door liner. 28,000 BTUH lift-off burner heads for performance cooking and easy cleaning. Includes 5" stainless steel landing ledge, 10" back shelf and 6" adjustable legs.



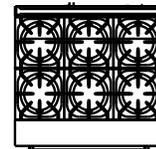
24-BPV-4B-S20

Burners: Four  
Griddle: N/A  
Oven: One 20" oven  
Total BTU: 142,000  
Overall Size: 24" W x 56.75" H x 37" D



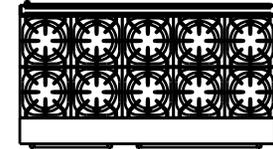
36-BPV-6B-S30

Burners: Six  
Griddle: N/A  
Oven: One 30" oven  
Total BTU: 206,000  
Overall Size: 36" W x 56.75" H x 37" D



60-BPV-10B-S26

Burners: Ten  
Griddle: N/A  
Oven: Two 26.5" ovens  
Total BTU: 356,000  
Overall Size: 60" W x 56.75" H x 37" D



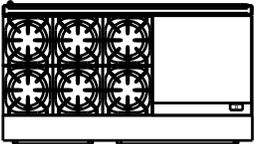


## VANTAGE SERIES STANDARD FEATURES



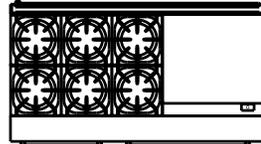
**60-BPV-6B-G24-S26**

Burners: Six  
Griddle: 24"  
Oven: Two 26.5" ovens  
Total BTU: 284,000  
Overall Size: 60" W x 56.75" H x 37" D



**60-BPV-6B-RG24-S26**

Burners: Six  
Raised Griddle with cheesemelter: 24"  
Oven: Two 26.5" ovens  
Total BTU: 284,000  
Overall Size: 60" W x 56.75" H x 37" D



- 28,000 BTUH per burner
- 30,000 BTUH 20" oven
- 38,000 BTUH per 26.5" and 30" ovens
- Natural gas or liquid propane
- 12" sq. cast-iron section grates
- Lift-off burner heads
- Oven has 150–500° F holding range
- Oven is porcelainized on bottom and door liner
- Unique burner baffle design
- One oven rack with two rack guides
- Standard pans fit front to back in oven
- Removable oven door
- 5" landing ledge
- 10" back shelf
- 6" adjustable legs
- Stainless steel front, landing ledge, and back guard
- Aluminized sides
- One-year limited warranty



# Bakers Pride Restaurant Series

## RESTAURANT SERIES STANDARD FEATURES

- 40,000 BTUH burners
- 30,000 BTUH 20" ovens
- 40,000 BTUH 26.5" & 30" ovens
- 20,000 BTUH griddle burners
- Griddles are 1" thick
- Natural or LP gas
- 12" sq. cast-iron section grates
- Lift-off burner heads
- Anti-clogging grate shields
- Oven is porcelainized on bottom, sides, back, and door liner
- Unique burner baffle design
- Rack guides have four positions for two standard wire racks; ribbed bottom is fifth position
- Removable oven door
- 7" landing ledge
- 6" adjustable legs
- Stainless steel front, sides, landing ledge, back guard, and shelf
- One-year limited warranty

## RESTAURANT SERIES OPTIONS & ACCESSORIES

- Thermostatic Griddle
- 12" Raised Griddle
- 24" Raised Griddle
- 26.5" & 30" Convection Ovens
- Storage Base Versus Oven Base
- 48" Flex Hose
- 60" Flex Hose
- Stub Back
- Oven Racks
- Casters
- Sauté Burner Head
- Hot Plates



# 24" Restaurant Series Ranges

## BP 24" Restaurant Series Ranges

The 24" Restaurant series ranges feature all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, one 20" wide 30,000 BTUH oven, 7" front landing edge, 10" back shelf, and 6" adjustable legs. Multiple top configurations are available, from a four-burner range to a single griddle, to two burners with 12" griddle. Available for use with natural gas or liquid propane.



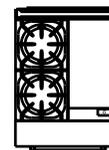
24-BP-4B-S20

Burners: Four  
Griddle: N/A  
Oven: One 20" oven  
Total BTU: 190,000  
Overall Size: 24" W x 56.75" H x 37" D



24-BP-2B-G12-S20

Burners: Two  
Griddle: 12" wide  
Oven: One 20" oven  
Total BTU: 130,000  
Overall Size: 24" W x 56.75" H x 37" D



24-BP-0B-G24-S20

Burners: N/A  
Griddle: 24" wide  
Oven: One 20" ovens  
Total BTU: 70,000  
Overall Size: 24" W x 56.75" H x 37" D





# 36" Restaurant Series Ranges

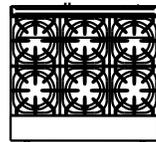
## BP 36" Restaurant Series Ranges

The BP 36" Restaurant series ranges feature all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, one 30" wide 40,000 BTUH oven, 7" front landing edge, 10" back shelf, and 6" adjustable legs. We offer a wide variety of configurations to suit your needs: Select a six-burner range or single 36" griddle, or combine burners with a 12" or 36" griddle or two hot tops. These ranges are also offered with either a large 36" charbroiler or a 24" charbroiler with a 12" griddle. Available for use with natural gas or liquid propane.



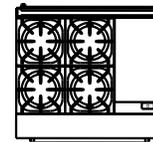
**36-BP-6B-S30**

Burners: Six  
Griddle: N/A  
Oven: One 30" oven  
Total BTU: 280,000  
Overall Size: 36" W x 56.75" H x 37" D



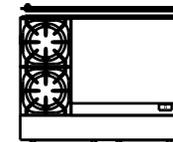
**36-BP-4B-G12-S30**

Burners: Four  
Griddle: 12" wide  
Oven: One 30" oven  
Total BTU: 220,000  
Overall Size: 36" W x 56.75" H x 37" D



**36-BP-2B-G24-S30**

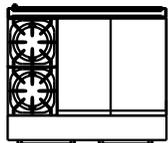
Burners: Two  
Griddle: 24" wide  
Oven: One 30" ovens  
Total BTU: 160,000  
Overall Size: 36" W x 56.75" H x 37" D





**36-BP-2B-2HT-S30**

Burners: Two  
Hot Tops: Two  
Oven: One 30" oven  
Total BTU: 280,000  
Overall Size: 36" W x 56.75" H x 37" D



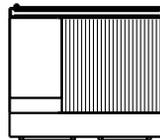
**36-BP-0B-G36-S30**

Burners: N/A  
Griddle: 36" wide  
Oven: One 30" oven  
Total BTU: 100,000  
Overall Size: 36" W x 56.75" H x 37" D



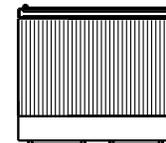
**36-BP-0B-BROLR24-G12-S30**

Burners: N/A  
Charbroiler: 24" wide  
Griddle: 12" wide  
Oven: One 30" ovens  
Total BTU: 130,000  
Overall Size: 36" W x 56.75" H x 37" D



**36-BP-0B-BROLR36-S30**

Burners: N/A  
Charbroiler: 36" wide  
Oven: One 30" ovens  
Total BTU: 280,000  
Overall Size: 36" W x 56.75" H x 37" D





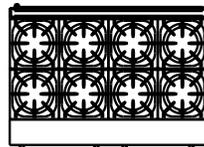
# 48" Restaurant Series Ranges

The 48" Restaurant series ranges feature all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, two 20" 30,000 BTUH wide ovens, a 5" front landing edge, 10" back shelf, and 6" adjustable legs. We offer multiple top configurations to suit your needs: Select an eight-burner range or a single 48" griddle, or combine burners with a 12", 24", or 36" griddle. Available for use with natural gas or liquid propane.



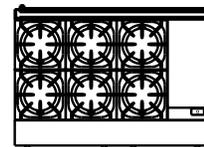
**48-BP-8B-S20**

Burners: Eight  
Griddle: N/A  
Oven: Two 20" ovens  
Total BTU: 380,000  
Overall Size: 48" W x 58.75" H x 33.5" D



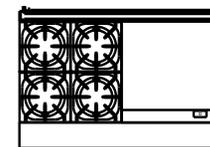
**48-BP-6B-G12-S20**

Burners: Six  
Griddle: 12" wide  
Oven: Two 20" ovens  
Total BTU: 320,000  
Overall Size: 48" W x 58.75" H x 33.5" D



**48-BP-4B-G24-S20**

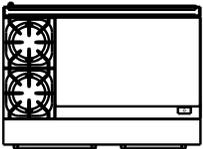
Burners: Four  
Griddle: 24" wide  
Oven: Two 20" ovens  
Total BTU: 260,000  
Overall Size: 48" W x 58.75" H x 33.5" D





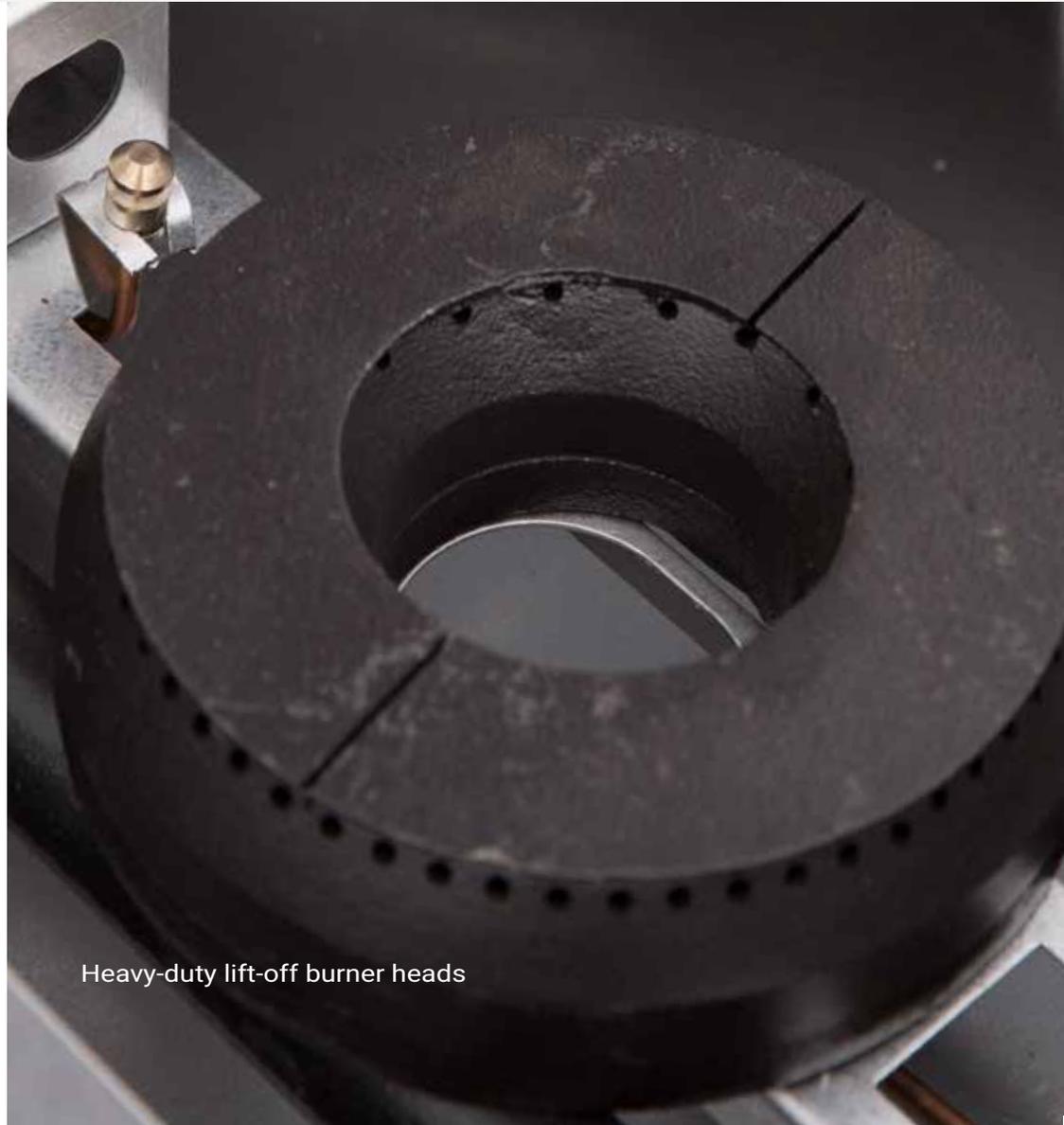
**48-BP-2B-G36-S20**

Burners: Two  
Griddle: 36" wide  
Oven: Two 20" ovens  
Total BTU: 200,000  
Overall Size: 48" W x 58.75" H x 33.5" D



**48-BP-0B-G48-S20**

Burners: N/A  
Griddle: 48" wide  
Oven: Two 20" ovens  
Total BTU: 140,000  
Overall Size: 48" W x 58.75" H x 33.5" D



Heavy-duty lift-off burner heads



# 60" Restaurant Series Ranges

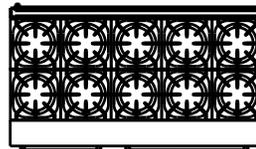
## BP 60" Restaurant Series Ranges

The 60" Restaurant series ranges feature all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, two 26.5" wide, 38,000 BTUH ovens, a 5" front landing edge, 10" back shelf, and 6" adjustable legs. We offer multiple configurations to suit your needs: Select a ten-burner range or a single 60" griddle, or combine burners with a 12", 24", 36", or 48" griddle. Available for use with natural gas or liquid propane.



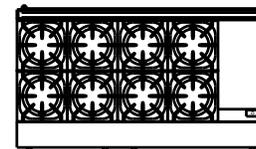
60-BP-10B-S26

Burners: Ten  
Griddle: N/A  
Oven: Two 26.5" ovens  
Total BTU: 480,000  
Overall Size: 60" W x 56.75" H x 37" D



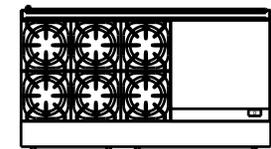
60-BP-8B-G12-S26

Burners: Eight  
Griddle: 12" wide  
Oven: Two 26.5" ovens  
Total BTU: 420,000  
Overall Size: 60" W x 56.75" H x 37" D



60-BP-6B-G24-S26

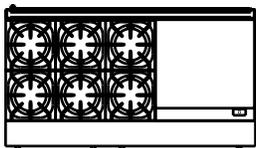
Burners: Six  
Griddle: 24" wide  
Oven: Two 26.5" ovens  
Total BTU: 360,000  
Overall Size: 60" W x 56.75" H x 37" D





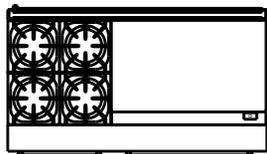
**60-BP-6B-RG24-S26**

Burners: Six  
Raised Griddle & cheesemelter: 24" wide  
Oven: Two 26.5" ovens  
Total BTU: 360,000  
Overall Size: 60" W x 56.75" H x 37" D



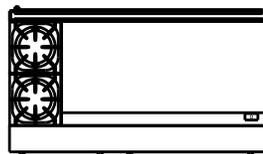
**60-BP-4B-G36-S26**

Burners: Four  
Griddle: 36" wide  
Oven: Two 26.5" ovens  
Total BTU: 300,000  
Overall Size: 60" W x 56.75" H x 37" D



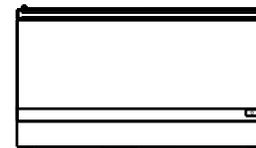
**60-BP-2B-G48-S26**

Burners: Two  
Griddle: 48" wide  
Oven: Two 26.5" ovens  
Total BTU: 240,000  
Overall Size: 60" W x 56.75" H x 37" D



**60-BP-0B-G60-S26**

Burners: N/A  
Griddle: 60" wide  
Oven: Two 26.5" ovens  
Total BTU: 180,000  
Overall Size: 60" W x 56.75" H x 37" D





# 72" Restaurant Series Ranges

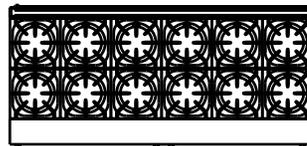
## BP 72" Restaurant Series Ranges

The 72" Restaurant series ranges feature all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, two 30" wide, 40,000 BTUH ovens, a 5" front landing edge, 10" back shelf, and 6" adjustable legs. We offer multiple top configurations to suit your needs: Select a twelve-burner range or combine burners with a 12", 24", 36", 48", or 60" griddle. Available for use with natural gas or liquid propane.



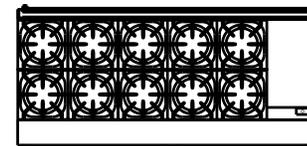
**72-BP-12B-S30**

Burners: Twelve  
Griddle: N/A  
Oven: Two 30" ovens  
Total BTU: 560,000  
Overall Size: 72" W x 56.75" H x 37" D



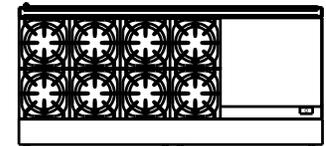
**72-BP-10B-G12-S30**

Burners: Ten  
Griddle: 12" wide  
Oven: Two 30" ovens  
Total BTU: 500,000  
Overall Size: 72" W x 56.75" H x 37" D



**72-BP-8B-G24-S30**

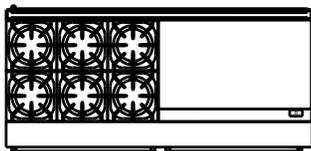
Burners: Eight  
Griddle: 24" wide  
Oven: Two 30" ovens  
Total BTU: 440,000  
Overall Size: 72" W x 56.75" H x 37" D





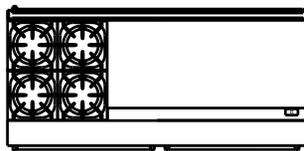
**72-BP-6B-G36-S30**

Burners: Six  
 Griddle: 36" wide  
 Oven: Two 30" ovens  
 Total BTU: 380,000  
 Overall Size: 72" W x 56.75" H x 37" D



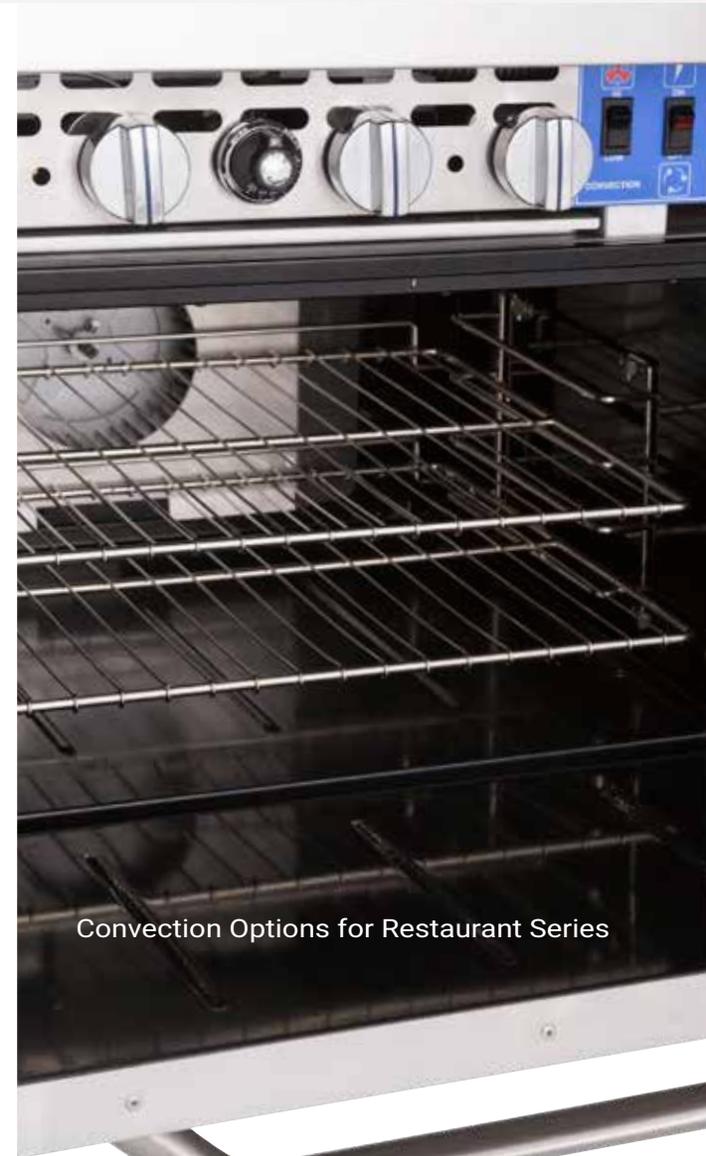
**72-BP-4B-G48-S30**

Burners: Four  
 Griddle: 48" wide  
 Oven: Two 30" ovens  
 Total BTU: 320,000  
 Overall Size: 72" W x 56.75" H x 37" D



**72-BP-2B-G60-S30**

Burners: Two  
 Griddle: 60" wide  
 Oven: Two 30" ovens  
 Total BTU: 260,000  
 Overall Size: 72" W x 56.75" H x 37" D



Convection Options for Restaurant Series



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