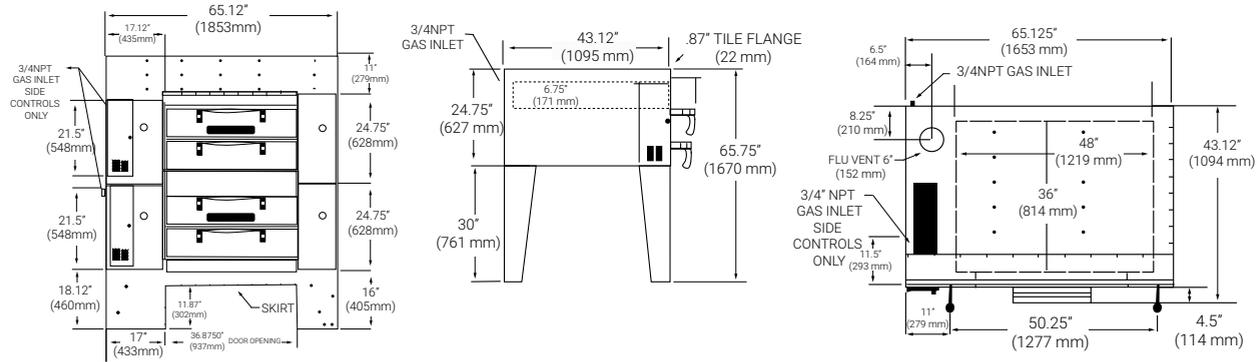




DS SERIES 6.75" DECK HEIGHT DECK OVENS

10.11.2019

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH***	kW***	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt. •
DS-805 DS-805-DSP	65.25" x 54.87" x 43" (1657 x 1394 x 1092)	70,000	20.5	6.75" (171)	48" x 36" (1219 x 914)	1	1	300°-650°F (149-343)	1073 (487kg)
DS-990 DS-990-DSP	65.25" x 65.75" x 43" (1657 x 1670 x 1092)	140,000	41	6.75" (171)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	*

•Each oven ships in separate carton as do the legs. Refer to the single unit for carton specs. Shipping weight shown includes all decks and legs.

**Height includes 30" (762 mm) legs on single units and 12" (305 mm) on stacked units. Height excludes dome accent.

***CE certification not available in LP gas

GAS CONNECTIONS

3/4"
CE certification not available with LP gas
Each deck requires a separate gas connection

REQUIRED CLEARANCES

	Non-Combustible
Left	0" (0 mm)
Right	0" (0 mm)
Back	2" (51 mm)
	Combustible
Left	1" (25 mm)
Right	3" (76 mm)
Back	3" (76 mm)

ACCESSORIES

- Steel deck
- Stainless steel leg covers (per pair)
- Special-height legs (per set of four)
- 150–550°F bake thermostat
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Side-mounted controls (Specify when ordering.)
- Deck brush and scraper (48" long with wood handle)
- Stainless Steel wood chip box
- Legs with casters
- Lightstone decks



SUPERDECK SERIES 6.75" DECK HEIGHT DECK OVENS SERIES: DS



Freight Class: 77.5
FOB Allen 75013



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HIGH VOLUME. FLEXIBLE.



Top and bottom controlled heat dampers. Achieve perfect results with precise control of top and bottom heat.

Old World Style. Choose from stainless steel or trimmed with black-powder-coated control panels and hardwood door handles.

Powerful. Up to 140,000 total BTUH with natural or LP gas.

Flexibility. Front- or side-mounted gas controls with valve, regulator, and pilot safety.

Durable. Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

Built-in design. Front and side skirts allow for mounting tile or stone for a true built-in look.

Stackable. Choose from a single or double-stacked oven.

Bakers Pride® DS series pizza ovens offer a perfect way to add ambiance to your high-volume pizza and baking operation.

These ovens are designed to be built in behind a decorative façade of brick, stone, or tile for a traditional, old-world look. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch. This series allows you to double-stack or combine with an Il Forno Classico model to create the look of a traditional brick oven for the ultimate pizza-cooking station.

Each oven chamber features one Cordierite deck with a 6.75" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. These models are 65.25" wide and constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for stacking. Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.

Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and special-height legs.



TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

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