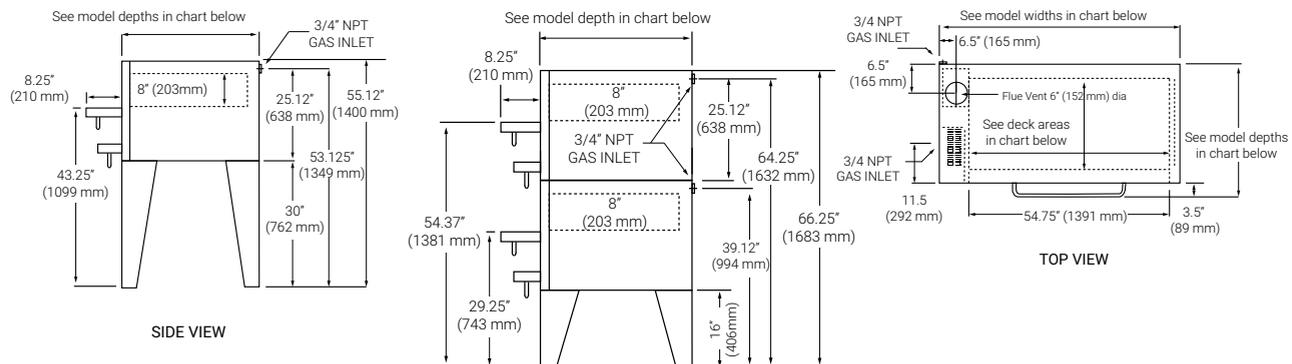


EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH***	kW***	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt. •
Y-600	78" x 55.12" x 43" (1981 x 1400 x 1092)	120,000	35.15	8" (203)	60" x 36" (1524 x 914)	1	1	300°-650°F (149-343)	1338 (607kg)
Y-602	78" x 66.25" x 43" (1981 x 1683 x 1092)	240,000	70.3	8" (203)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343)	2676 (1214kg)
Y-800	84" x 55.12" x 51" (2134 x 1400 x 1295)	120,000	35.15	8" (203)	66" x 44" (1676 x 1118)	1	1	300°-650°F (149-343)	1542 (699kg)
Y-802	84" x 66.25" x 51" (2134 x 1683 x 1295)	240,000	70.3	8" (203)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343)	3084 (1399kg)

*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 16" (406 mm) on stacked units.

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

ACCESSORIES

- 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
- Cordierite decks
- Steel decks



SUPERDECK SERIES 8" DECK HEIGHT DECK OVENS
SERIES: Y



HIGH VOLUME PRODUCTION

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

Powerful. Up to 120,000 total BTUH with natural or LP gas.

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

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

Two deck sizes. Choose from 60" x 36" or 66" x 44" deck areas.

Heavy-duty doors. Spring-balanced, fully insulated doors.

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

Bakers Pride® Y series pizza ovens are the best-selling deck ovens in the world. Each oven chamber features one Lightstone fibrament deck with an 8" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. Choose from two different deck areas and overall oven widths (48" or 66") to suit your needs.

This series is constructed with heavy-duty angle iron frame, which is fully welded to allow for double-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.

800.431.2745

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