

# VANTAGE SERIES GAS DECK OVEN

### Specifications

Bakers Pride Vantage Series gas Deck Ovens are designed for high volume pizza and all-purpose operations.

Ovens may be stacked two high. Oven exteriors are all heavygauge. Aluminized sides are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures.

Oven interiors are manufactured of high-heat resistant 16gauge aluminized steel. Doors are fully insulated, spring balanced with tubular steel handles and will remain open or closed until moved.

Vantage Series features a 300°-650°F (149°-343°C) throttling snap action thermostat, 8" (203mm) interior deck height with 2" (51mm) FibraMent hearth decks and are supported by a 1/4" (6mm) angle iron frame.

Manual gas valve, pilot safety and pressure regulator. A 3/4" (19mm) NPT gas connection is located on left rear of oven.

Heavy gauge stand is standard and finished with durable Bakertone.

1 Year limited parts and labor warranty standard.

# **Standard Features**

- ■120,000 BTUH per deck, natural or LP gas
- ■300°-650°F (149°-343°C) throttling thermostat
- Combination gas controls with valve, regulator & pilot safety
  8" (203mm) interior deck heights with 2" (51mm) FibraMent hearth decks
- Stainless steel front
- Aluminized steel interiors
- Spring balanced, fully insulated door
- Rear gas connection
- Fully insulated throughout

## Gas Deck Ovens

- Model V600 Single
- Model V602 Double
- Model V800 Single
- Model V802 Double



## **Options & Accessories**

- Stand with casters
- Brick lined interior
- Draft flue for direct vent (not available on CE units)

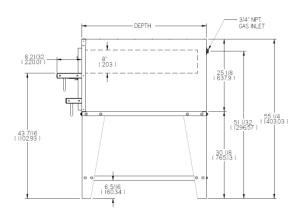
# Certifications



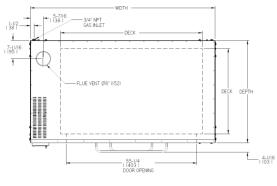
#### NJ Restaurant Equipment



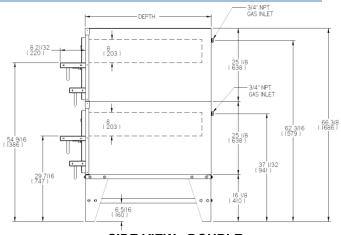
# VANTAGE SERIES GAS DECK OVEN



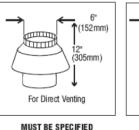
SIDE VIEW - SINGLE



**TOP VIEW** 



SIDE VIEW - DOUBLE



AT TIME OF ORDER



STAND AR D

#### ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
	Shipping Weight		Carton Dimensions						Crate Size	
			Width Depth		Height		Cubic	Cubic		
Model	Lbs	Kilos	Inches	mm	Inches	mm	Inches	mm	Feet	Meter
V600			31	787	53	1364	82	2083	76	2.4
V800			31	787	60	1365	86	2184	78	2.8

GAS SUPPLY								
Model	BTUH	KW	Connection					
V600	120,000	35.15	3/4"					
V602	240,000	70.30	3/4"					
V800	120,000	35.15	3/4"					
V802	240,000	70.30	3/4"					

Each oven ships separately

HearthDecks and legs ship in separate cartons.

SPECIFIC/	SPECIFICATIONS								
	Deck Sizes			Width		Depth		Height	
Model	Inches	mm	# Decks	Inches	mm	Inches	mm	Inches	mm
V600	36x60	914x1524	1	78-1/8	1984	43-3/16	1097	55-1/4	1403
V602	35x60	914x1524	2	78-1/8	1984	43-3/16	1097	66-3/8	1676
V800	44x66	1118x1676	1	84-1/8	1237	51-3/16	1300	55-1/4	1403
V802	44x66	1118x1676	2	84-1/8	1237	51-3/16	1300	66-3/8	1676

MIMINUM CLEARANCES								
	Noncon Const	ibustible ruction	Combustible Construction					
	Inches	mm	Inches	mm				
Right	0	0	1	25				
Left	0	0	3	76				
Rear	2	51	3	76				

Bakers Pride Food Service Equipment • 1307 N. Watters Rd, Suite 180 • Allen, Texas 75013 • 800.431.2745 www.bakerspride.com

### NJ Restaurant Equipment