

SUPER DECK Y SERIES GAS DECK OVENS



Model Y-600
with optional casters

Super Deck Y Series Gas Deck Ovens

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

Ovens may be stacked two high. Oven exteriors are all heavy-gauge, type 403 stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures

Interior oven frame is constructed of ¼" (6mm) heavy-duty angle iron frame, completely welded to form a single, unitized section. The oven body and lining are then welded to the framework.

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

All models feature independent, operator-controlled top & bottom heat control dampers and micro-slides for perfectly balanced results.

Combination gas control incorporates a manual gas valve, pilot safety and pressure regulator. Easily removable, slide-out, heavy-duty flame diverters distribute the burner flame uniformly in the burner chamber. A ¾" (19mm) NPT gas connection is located on the left side and left rear of oven – operator/installer may choose.

Heavy-duty, 7 gauge hot rolled steel legs are standard and finished with durable Bakertone.

2 year limited parts and labor warranty standard.

Standard Features

- Y Series @ 120,000 BTUH per deck, natural or LP gas
- 300°-650° F (149°-343°C) thermostat
- Top and bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & pilot safety
- Heavy-duty, slide-out flame diverters
- 8" (203mm) interior deck heights with 2" (50.80mm) thick Fibrament hearth decks
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, fully insulated doors
- Side or rear gas connections
- 7 gauge legs
- Fully insulated throughout
- 2 year limited parts and labor warranty

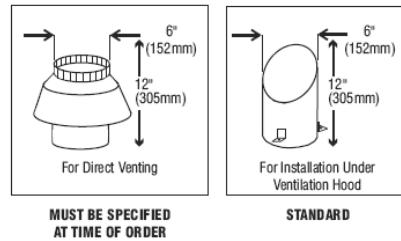
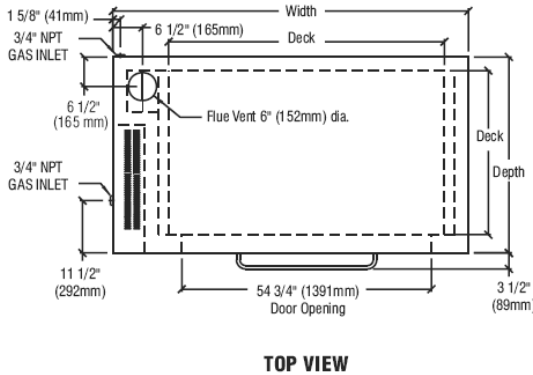
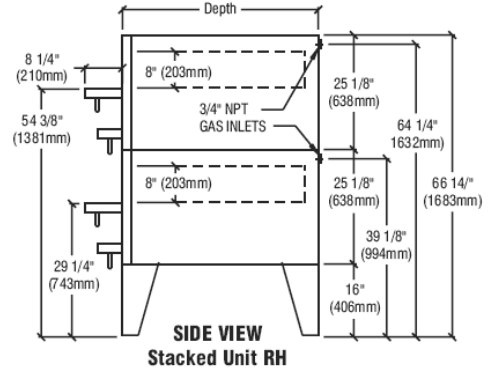
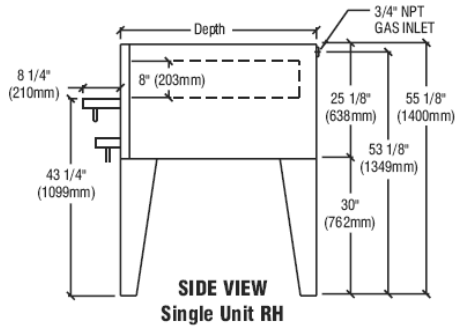
Options & Accessories

- Side-mounted controls
- Steel decks
- 150°-550° F (65°-288°C) Bake thermostat
- Set of 4 casters – two with locks
- Stainless steel legs covers
- Special height legs
- Steam injection
- Automatic oven starter
- Draft flue for direct vent (not available on CE units)

Certifications



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All Dimensions Nominal

Model	Shipping Weights		Carton Dimensions			Crate Size	
	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter
Y-600	1385	626	31 / 787	53 / 1364	82 / 2083	76	2.4
Y-800	1600	726	31 / 787	60 / 1365	82 / 2184	78	2.8

Each oven ships separately
Hearth Decks and Legs ship in separate cartons

Model	Deck Sizes			Overall Dimensions		
	In.	(mm)	# Decks	Width inches / (mm)	Depth inches / (mm)	Height Inches / (mm)
Y-600	60 x 36	1524 x 914	1	78 / 1981	43 / 1092	55 1/8 / 1400
Y-602	60 x 36	1524 x 914	2	78 / 1981	43 / 1092	66 1/4 / 1683
Y-800	66 x 44	1676 x 1118	1	84 / 2134	51 / 1295	55 1/8 / 1400
Y-802	66 x 44	1676 x 1118	2	84 / 2134	51 / 1295	66 1/4 / 1683

Model	BTUH	KW	CONNECTION
Y-600	120,000	35.15	3/4"
Y-602	240,000	70.3	3/4"
Y-800	120,000	35.15	3/4"
Y-802	240,000	70.3	3/4"

	Noncombustible Construction		Combustible Construction	
	Inches	MM	Inches	MM
Right	0 / 0		1 / 25	
Left	0 / 0		3 / 76	
Rear	2 / 51		3 / 76	