



## OPERATION MANUAL

RESTAURANT SERIES EQUIPMENT: SALAMANDER, CHEESEMELTER, & STOCKPOT

**SERIES: BPSBi, BPCMi, BPSP**



**BUILT BY CRAFTSMEN. TESTED BY TIME®**



## C-SERIES OPERATION MANUAL

### C-SERIES RESTAURANT EQUIPMENT

#### Models:

**BPSP – Stockpot**

**BPCMi – Cheese Melter**

**BPSBi – Salamander**

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

All gas operated Bakers Pride® cheese melters and salamanders are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

#### **⚠ WARNING**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### **⚠ WARNING**

**IMPORTANT INSTRUCTIONS:** After the gas supply has been connected to your unit, it is extremely important to check piping for possible leaks. To do this, use soap and water solution or solutions that are expressly made for this purpose. **DO NOT USE** matches, candles, flames, or other sources of ignition since these methods are extremely dangerous. Post in a prominent location instructions to be followed in the event you smell gas. Obtain these instructions from your local gas supplier.

#### **⚠ CAUTION**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

#### **NOTICE**

Instructions to be followed in the event the user smells gas must be posted in a prominent location in the kitchen area. This information shall be obtained from the local gas supplier.

Please retain this manual for future references.

This equipment is design engineered for commercial use only.

**BAKERS PRIDE OVEN COMPANY, LLC.**

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## RESTAURANT SERIES OPERATION MANUAL

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### INSTALLATION INSTRUCTIONS

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before Installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.

#### Shipping Damage Claim Procedure

The equipment is inspected and crated carefully by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify Transportation Company immediately and file "Concealed Damage" claim with the transportation carrier. This should be done within fifteen (15) days from the date delivery and receipt of goods. Retain container for inspection.

- Please observe all local and national codes and ordinances

- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the Propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45kpa).
- The appliance must be Isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45kpa)



## RESTAURANT SERIES OPERATION MANUAL

### OPERATING INSTRUCTIONS

#### Operating Instructions

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

#### Maintenance

To perform maintenance and repairs of the appliance, please contact the factory, the factory representative, or the nearest authorized local service company.

#### Rating Plate

Information on this plate includes the model, serial number, BTU / hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting for special parts or information, rating plate data is essential for proper identification.

#### **CAUTION**

Appliances must be connected only to the type of gas identified on the rating plate.

#### Clearances

The appliance area must be kept free and clear of all combustibles.

Equipment	Bakers Pride Model	Combustible		Non-Combustible	
		Rear	Sides	Rear	Sides
Manual Griddle	BPMG-C	8"	10"	0"	0"
Thermostatic Griddle	BPTG-C	8"	10"	0"	0"
Radiant Char Broiler	BPRB-C	N/A	N/A	0"	0"
Hot Plate	BPHP-C	8"	10"	0"	0"
Stock Pot Range	BPSP-C	17"	15"	0"	0"
Lava Rock Char Broiler	BPEB-C	8"	10"	0"	0"
Cheese Melter	BPCM	4"	4"	0"	0"
Salamander	BPSB	4"	4"	0"	0"

#### Air Supply And Ventilation

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained around the appliance for easy servicing.

Provision should be made for any commercial, heavy duty cooking appliance exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the local codes.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should

be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

#### Gas Connection

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. Appliances use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

#### Manual Shut Off Valve

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.



## OPERATING INSTRUCTIONS

### Pressure Regulator

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every gas appliance.

#### NOTICE

Failure to install the pressure regulator will void the appliance warranty.

The regulators supplied will have 3/4" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions. Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2" psi (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

### Connections

Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices. All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

### Initial Pilot Lighting

All appliances are adjusted and tested before leaving

#### ⚠ CAUTION

When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

### Lighting & Shutdown

- Turn all valves to OFF position.
- Wait for 5 minutes.
- Turn pilot valve(s) adjusting screw counter clockwise, then light standing pilot and adjust flame 1/4 inch high.
- Turn ON gas valve(s) to light main burner.
- For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) adjusting screw clockwise to shut off gas to the pilot(s).

### Before First Use

- Clean the griddle surface thoroughly with hot, soapy water to remove factory applied protective oil coating.
- Rinse with a mixture of 1/4 cup vinegar to one quart water.
- Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- Turn all griddle burners to medium and wait until the shortening begins to smoke, then turn the burners OFF.
- Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
- Allow the griddle to cool.
- When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.



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## MAINTENANCE INSTRUCTIONS

### Cleaning & Maintenance

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your appliance must be kept clean too on a daily basis.

### Daily Maintenance

#### Open Burners

1. Remove all top grates.
2. Lift off the burner heads and venturies by raising the head slightly, sliding to the rear of the range and lifting upwards.
3. Wash off the above in hot soapy water.
4. Re-install burner parts in the reverse order.

#### Griddles

1. Scrape with a nylon griddle scraper to remove the cooked spills. When absolutely necessary use a fine-grained stone to scrape.
2. Wipe away any griddle stone dust and food particles with burlap.
3. Wash with hot, soapy water, then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This could cause warping and griddle plate to crack.

### Stainless Steel

All Stainless Steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. DO NOT USE steel wool, abrasive cloth, or powders to clean Stainless surfaces. If it is necessary to scrape Stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape Stainless Steel. Scratches are almost impossible to remove.

- Wash with hot, soapy water, then rinse with vinegar and water.
- Rinse again with clear water.
- Re-oil with shortening or liquid frying compound.
- DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This could cause warping and griddle plate to crack.

### Ovens

- Remove the baking racks. Wash in hot soapy water, and replace after the oven is fully cleaned.
- Remove the oven bottom by lifting it out from the front, then sliding forward, out of the oven.
- Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
- Wash all the above with hot soapy water, then reassemble.
- Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
- Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
- After cleaning the oven, rinse well with 1/4 cup of vinegar to one quart of clean water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.





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## MAINTENANCE INSTRUCTIONS

### Periodic Cleaning

Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the

#### **WARNING**

Contact the factory, factory representative or a local service company to perform all Maintenance and Service Repairs.

oven door hinge where the right and left arms connect to the door. Use lubricating oil. Ensure your appliance is checked by a qualified technician once a year for efficient operation of the appliance.

### Stainless Steel

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. DO NOT USE steel wool, abrasive cloth, or powders to clean stainless surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.



## RESTAURANT SERIES OPERATION MANUAL

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### BAKERS PRIDE LIMITED WARRANTY

#### WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;
- The serial number rating plate affixed to the equipment has not been defaced or removed.

#### WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

#### COVERAGE PERIOD

Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.

GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.

CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.

All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.

#### WARRANTY

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service

#### COVERAGE

Representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.

#### EXCEPTIONS

All removable parts in Bakers Pride® commercial cooking equipment, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

#### EXCLUSIONS

- Negligence or acts of God,
- Failures caused by erratic voltages or gas supplies,
- Thermostat calibrations after (30) days from equipment installation date,
- Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,
- Air and Gas adjustments,
- Damage in shipment,
- Light bulbs,
- Alteration, misuse or improper installation,
- Glass doors and door adjustments,
- Thermostats and safety valves with broken capillary tubes,
- Fuses,
- Char-broiler work decks and cutting boards,
- Tightening of conveyor chains,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners,
- Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,
- Freight — other than normal UPS charges,
- Ordinary wear and tear.

#### INSTALLATION

Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.

#### REPLACEMENT PARTS

Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Form #U4177A 1/07



<b>IMPORTANT FOR FUTURE REFERENCE</b>		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

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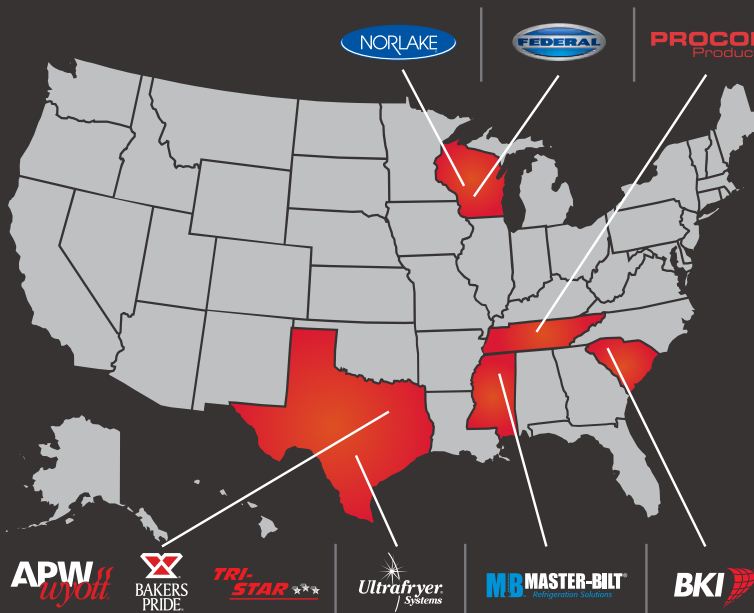
NOTES

# **Standex**

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.  
[www.standex.com/segments/food-service](http://www.standex.com/segments/food-service)



Be sure to keep up with new product announcements  
and events on social media!

