



CYCLONE SERIES FULL-SIZE GAS CONVECTION OVENS

SERIES: GDCO-G



Bakers Pride® GDCO-G series convection ovens feature single and double-stacked models with energy-efficient natural or LP gas operation. The synchronized doors are fully insulated and feature a cool-touch handle. The two-speed fan has a 900 rpm low-speed setting for precise cooking. This model is serviceable from the front and includes stainless steel front, top, sides, and doors. The lighted oven chamber features porcelain enamel interiors over heavy gauge steel, eleven-position removable rack guides with 1.62" spacing, and five chrome plated racks. Standard rotary controls are simple to use and include a cool-down function and continuous-ring timer.

FEATURES AT A GLANCE

- 60,000 BTUH per oven
- Natural or LP gas
- 120 V, 60 Hz controls
- Electronic temperature control
- 150–550°F (65–287°C) temperature range
- 60/40 split synchronized doors with a single handle
- Stainless steel front, tip, sides, doors, and door seals
- Double-pane, thermal glass door windows
- Interior oven light
- 60-minute, continuous-ring timer
- Two-speed, 1/4 hp fan motor with cool-down mode and low-speed setting (900 rpm)
- Porcelain enamel oven interior
- Eleven-position removable rack guides with 1.62" spacing
- Five heavy-duty, chrome-plated wire racks with stop
- Black-powder-coated legs with adjustable bullet feet
- Five-year door warranty
- Front-mounted, hinged control panel
- Units are hardwired; plug and cord not included
- Two-year limited warranty

OPTIONS & ACCESSORIES

- 30" (762 mm) stainless steel legs and shelf
- Stainless steel legs with casters and shelf
- Rack stand with rack guides
- Stainless steel perf back
- Direct vent flue
- Oven racks
- Stacking brackets
- Gas conversion kit
- Stacking kit with 6" (152 mm) legs
- Stacking kit with casters
- 25" (635 mm) legs with 3" (76 mm) adjustable feet
- 25" legs with casters
- Solid doors
- Steam injection

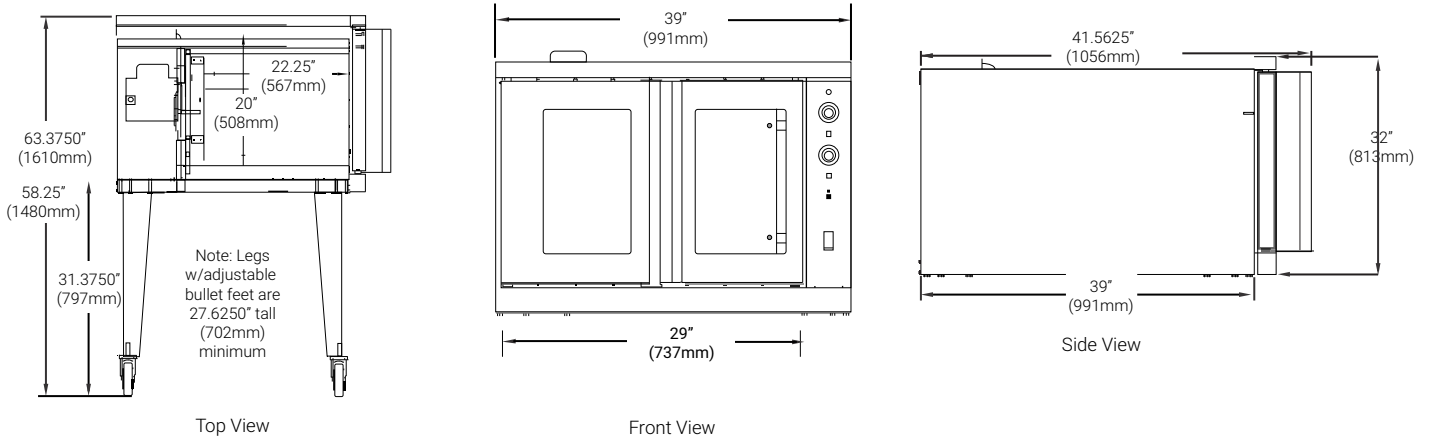




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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim (W x H x D)*	Interior Dim (W x H x D)	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
BCO-G1	39" x 63.37" x 41.56" (991 x 1610 x 1056)	29" x 20" x 22.25" (737 x 508 x 567)	43" x 38.25" x 48.25" (1092 x 972 x 1226)	45.93	1.29	565 (256kg)
BCO-G2	39" x 72.25" x 41.56" (991 x 1835 x 1056)	29" x 20" x 22.25" (737 x 508 x 567)	Shipped in two boxes as above specifications			

*Height includes legs

POWER SUPPLY

Model #	BTUH	kW	HZ	Voltage	Phase	Wire	RMP-low	RMP-high
BCO-G1	60,000	17.58	60	120	1	2	900	1,725

REQUIRED CLEARANCES

	Vent Hood	Direct Venting
Left	1" (25 mm)	3" (76 mm)
Right	1" (25 mm)	1" (25 mm)
Back	3" (76 mm)	3" (76 mm)

GAS SUPPLY

Model #	Manifold Pressure		Inlet Pressure		Rear Connection
	WC	Mbar	WC	Mbar	
Natural gas	3.5	9 min	7"	17.5 min	1/2" NPT
Propane	1	25	N/A	N/A	

Separate gas connections or external manifold required for stacked ovens.

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 110
FOB: Allen, 75013

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