



Cyclone
SERIES

CONVECTION OVENS



BUILT BY CRAFTSMEN. TESTED BY TIME.



DURABLE

RELIABLE

EFFICIENT

Bakers Pride provides the heaviest, strongest, and most durable convection ovens available and our Cyclone Series Convection Ovens deliver the most consistent, even-bake results possible in the commercial food industry.

- Engineered to meet the continuous stresses of high volume kitchens.
- Double-pane thermal glass windows and insulated stainless steel exteriors keep heat in.
- Easy-to-use control panels, faster preheat and cool-down times and a continuous-ring timer enable smooth operation.
- Three different models ensure a solution tailored to your business, with maximum return on investment.

DURABLE

- All stainless steel construction with porcelain enamel interiors
- Heavy duty doors, double-pane thermal windows, and industrial grade insulation

FLEXIBLE

- Gas and electric models
 - Natural or LP gas or multiple voltage options
- Wide-swing doors and multi-configuration rack positions

EFFICIENT

- Easy to use rotary controls
- Designed to ensure consistent, even cooking
- Automatic fan and burner shutoff, when doors open reduces energy costs





BCO-G1 with optional casters

FULL-SIZE CONVECTION OVEN

The BCO Series is our least expensive, full-size convection ovens with the same rugged construction of more expensive models. Available in natural or LP gas or electric models in 208V or 220-240V, 50hz, 60hz, 1Ø or 3Ø

- Simple to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, independent doors with two “Cool Touch” handles
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 1Ø or 3Ø
- 11-position, removable rack guide with 5 racks
- Limited 1-year parts, labor & door warranty



GDCO-E1 with optional casters

FULL-SIZE CONVECTION OVEN WITH SYNCHRONIZED DOORS

GDCO models feature dual, synchronized door operation with a single handle, a large selection of options & accessories.

- Easy to use manual rotary solid-state temperature control, electric timer – interior lights standard
- Two-speed high-low fan with cool down
- Two, double pane thermal glass windows
- 60/40 fully-insulated, synchronized doors with one “Cool Touch” handle
- 60,000 BTUH in natural or LP gas
- 10.5 KW in 208V or 220-240V, 50hz, 60hz, 1Ø or 3Ø
- 11-position, removable rack guide with 5 racks
- Limited 2-year parts, labor & door warranty





HALF-SIZE ELECTRIC CONVECTION OVENS

Our COC-E half-size, single and double, electric convection ovens, featuring 9.5KW per oven and a patented two-speed, high-low fan-within-a-fan enhanced air flow system. Unique 20" wide opening for easy viewing and sideways loading of half-size sheet pans. Select left-hand hinge & right-side controls, or right-hand hinge & left-hand controls.

- Single, fully-insulated door with double-pane thermal window
- 11-position, removable rack guide with 5 racks
- Simple to use manual rotary controls
- Cool down function and continuous-ring timer
- Completely serviceable from the front
- Full range of options and accessories
- Stackable



Optional Rack Stand includes rack guides, lower stainless steel shelf and mounting hardware — single decks only

GAS & ELECTRIC CONVECTION OVENS OPTIONS & ACCESSORIES

FEATURES	BCO	GDCO
Steam/Moisture Injection	N/A	✓
Solid Doors	✓	✓
Stainless Steel Rear Panel	✓	✓
Casters - Set of 4	✓	✓
Rack Stand with Rack Guides	✓	✓
Additional Oven Racks	✓	✓
Single Connection Gas Manifold	✓	✓
Quick Disconnect Gas Hoses	✓	✓



The Standex Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Standex Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment. For details on reserving the Culinary Development Center, please contact your Standex representative.

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