



**RESTAURANT SERIES EQUIPMENT**



BUILT BY CRAFTSMEN. TESTED BY TIME.

TRIM OFF



# TOUGH

# RELIABLE

# VERSATILE

Bakers Pride® has long been recognized as the tough, reliable, innovative provider to the food service industry. For more than 70 years, restaurants have relied on our wide scope of equipment choices built to meet the requirements of high capacity, commercial kitchens. Our Restaurant Series Equipment line provides an even wider array of equipment combinations, designed and manufactured to meet the most demanding of requirements.

- Best in Class Ranges
- Energy Star-Rated Convection Ovens
- High volume Salamanders, Cheesemelters, Fryers and Stock Pot Ranges
- Heavy Duty Fryers

## TOUGH

- Stainless steel exterior surfaces, with welded and finished seams
- Heavy-duty reinforced, removable doors with ribbed guides
- Non-sag fiberglass insulation

## RELIABLE

- Design features like 40,000 BTU Burners (highest in the industry), double-venting of back shelf to prevent heat buildup, "No Burn Zones," and select porcelain interiors, extend equipment life and lower cost of ownership.

## VERSATILE

- Easy-clean surfaces, chrome plated racks and trays
- 100% safety pilot with matchless push button ignition
- Removable cast iron grates and reversible easy-swap cooking surfaces



# RESTAURANT SERIES EQUIPMENT



## RESTAURANT SERIES RANGES

Bakers Pride® Restaurant Series ranges are available in multiple sizes and configurations to meet any kitchen specification and come standard with many “best in the industry” features

- 40,000 BTU Burners - Highest in the Industry
- 1” Thick Griddle Option – Thickest in the Industry
- 7” Landing Ledge – Widest in the Industry
- 5 Rack Positions – Most in the Industry
- Widest variety of cooking chamber sizes including 30” wide oven and 15” high oven
- Widest and Tallest Ovens in the Industry



### Options

- 12x12 Grate
- Top Grate



## BAKERY DEPTH CONVECTION OVENS

Greater flexibility, more standard features and unparalleled performance meet the challenges of menu variety, application diversity and operational requirements for today’s competitive environment.

### Bakery Depth Convection Ovens

- 90,000 BTU for high performance cooking and production
- Twelve rack positions with five racks
- Dual pane thermal glass for easy viewing
- 50/50 synchronized doors
- Stainless steel front, sides and top
- Stainless steel door gasket for long lasting service



## SALAMANDERS & CHEESEMELTERS

Add high volume broiling to small spaces! Mount Salamanders and Cheesemelters to any Bakers Pride® Restaurant Series Range or wall or simply use as counter top models.

### Salamander - 24" or 36"

- Infra-red burner
- Stainless steel front and sides
- 35,000 BTU atmospheric burner
- Adjustable broiler rack

### Cheesemelter - 24", 36", 48", 60" or 72"

- Infra-red burner
- Stainless steel front and sides & Heavy-duty chrome rack
- Cool to the touch knobs
- Full width, large capacity broiler pan



## STOCKPOT RANGES

Cook and warm stews, soups, sauces and other dishes in commercial kitchens without tying up production ranges

- Stainless steel front, sides & cabinet base
- Durable, cool to the touch knobs
- Optional 3 valves/3 ring burner
- Heavy-duty top grates
- Full width drip pans
- Jet burner-Wok attachment
- 90,000-210,000 BTU models



## FRYERS

All Bakers Pride® Restaurant Series Fryers are capable of high capacity and high production cooking.

- Three size choices
  - 35-40lb, 40-50lb and 65-70lb capacities
- Countertop and floor models available
- Stainless steel double wall construction
- Stainless steel fry tank
- Chrome plated fry baskets with coated handles
- Thermostatic control
- Safety shut off system



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.



## **Standex** Food Service Equipment Group

### Cooking Solutions Group



### Refrigerated Solutions Group



### Specialty Solutions Group



The Standex Foodservice Equipment Group (FSEG) is a broad-line manufacturer of innovative commercial foodservice equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers, refrigerated, non-refrigerated and hot display cabinets and storage systems, commercial ovens, rotisseries and cooking equipment, bakery and deli display cases, hot food counter-top products and rotary vane pumps.

Ask your sales representative to learn more about how the power of all Standex brands can work for you.

#### Bakers Pride®

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