BAKERS PRIDE®

ICO-1848 CONVEYOR OVEN

SERVICE MANUAL

BUILT BY CRAFTSMEN. TESTED BY TIME®.

DEAR CUSTOMER

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

Congratulations on the purchase of your new Bakers Pride® conveyor oven. By purchasing this new oven, you have entered into a new era of cooking. With the new technology and simplicity built into the combination oven, you will receive excellent results in no time at all. The oven's ease and simplicity of operation will help you realize savings in training dollars.

For more information, culinary support, and customer service please contact 1- 800-927-6887. We will need the following information to provide you the best service.

Appliance Model

S/N

Dealer

Installer

Date of Install

NOTICE

Please read the operations manual in full before starting up the appliance to make sure all the benefits and safety information is understood.

⚠ WARNING

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Standex Cooking Solutions Group

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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SAFETY INFORMATION

⚠ DANGER

Not For Built-In Installation. For Use Only In Professionally Staffed Commercial Kitchens. Not For Use In Areas Accessible To The General Public.

⚠ DANGER

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

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.

⚠ WARNING

Initial heating of oven may generate smoke or fumes and must be done in a well-ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

⚠ WARNING

To provide continued protection against electric shock, connect to properly grounded outlets only.

⚠ CAUTION

This Device is to be Serviced Only by Properly Qualified Service Personnel. Consult the Service Manual for Proper Service Procedures.

- Read all instructions before using the appliance
- This appliance must be grounded. Connect only to a properly grounded outlet. See GROUNDING INSTRUCTIONS located on page 8 of this manual.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is no designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used with children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if its been damaged or dropped.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- To reduce the risk of fire in the oven cavity:

  i) Do not over cook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

  ii) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

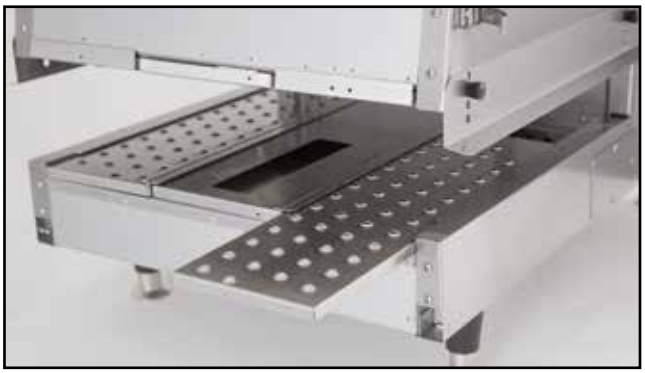
OVEN SPECIFICATIONS

Standard Features

- Simple rotary analog controls
- Top and bottom impingement air
- 6 Independent jet plates
- Balanced air flow for enhanced cooking performance
- 1 To 18 minute belt speed control
- 150˚ – 550˚ F (65˚ - 288˚ C) temperature range
- 18" (45 cm) Wide cook cavity will accommodate a standard large pizza
- Removable crumb and landing platforms
- 304 Stainless steel cavity
- 1 Year warranty

Design Features

- A single rocker switch changes belt direction—no need for service
- Easy to clean:
  Two simple latches secure front access door which allows the conveyor belt assembly to easily slide out from the front. The drive gears and sprockets are not exposed—no safety hazards. The six independent jet plates easily slide out from the front for cleaning. Smooth surfaces under the jet plates make cleaning quick and safe.
- The ovens are designed to be stacked up to 3 units high
- A ventless option is available to greatly reduce set-up costs
- Single and three phase options are available, 208v and 240v



OVEN SPECIFICATIONS

Electrical Options

Model	Volts	Phase	Cycle/Hz	Amps	Watts
ICO-1848	208	3	60	19	6,600
	240	3	60	16	6,600
	208	1	60	32	6,600
	240	1	60	28	6,600
ICO-1848-NC	208	3	60	19	6,600
	240	3	60	16	6,600
	208	1	60	32	6,600
	240	1	60	28	6,600

MODEL ICO-1848

VOLTAGE	208V or 240V
FREQUENCY	60 HZ
SERVICE REQUIRED	20A 3ph 40A Single
PHASE	Single or Three
TOTAL WATTAGE	6,600
HEATER WATTAGE	6,500
RECEPTACLE REQUIRED	15-30P 3-ph 6-50P Single

Cook Chamber Dimensions

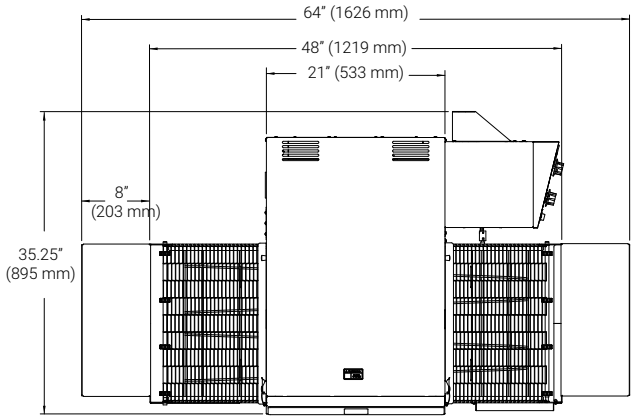
Height	3.4" (9 cm)
Width	20.8" (53 cm)
Depth	18.75" (48 cm)
Volume (cubic feet)	0.77 (0.02 m3)
Weight lbs. (unpackaged) (82 kg)	180 lbs.
Stackable	Yes, Max. of 3 Units

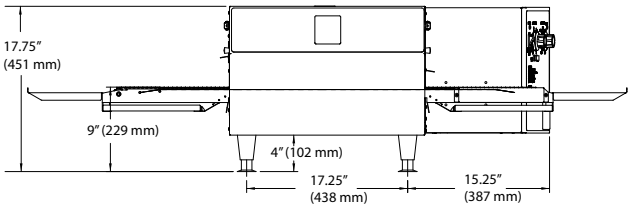
Exterior Dimensions

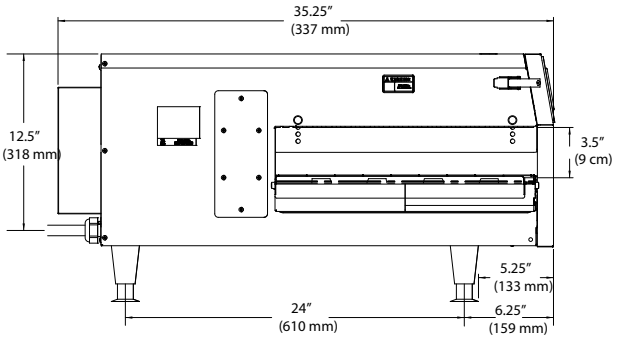
Height	17.6" (45 cm)
Width	63.8"(48" w/o Platforms) (162 -122 cm)
Depth	35.2" (89 cm)

Clearances

Top	5 inches (13 cm)
Sides	5 inches (13 cm)
Back	3 inches (8 cm)







INSTALLATION INFORMATION

Receiving

Read the notice on the outside carton regarding damage in transit. Damage discovered after opening the carton is "CONCEALED DAMAGE." Carrier must be notified immediately to send an inspector and to furnish forms for claims against the carrier.

When the oven arrives, it should consist of:

- One conveyor section
- Two crumb trays
- Two 8" landing platforms
- Two eyebrows
- Four eyebrow mount knobs
- Four jet plates
- Two air return plates

When unpacking the oven:

- Remove all packing material from unit
- Never lift the oven with only one person
- Retain instruction manual for future reference

Set Up/Mounting

Your oven will be packed sitting on its bottom. The skid may be left under the oven for convenience in further handling. Unpack carefully, avoiding damage to the Stainless Steel front and/or trim. If concealed damage is found, follow the instructions detailed in the Receiving section above.

- Keep the area around the ovens free and clear of combustible materials.
- Do not store any materials on top of or under any oven.
- Do not position the unit so that hot air is drawn in from fryers, grill, griddles or other appliances.
- A heat barrier the height of the oven will be required if installed by a burner, fryer, or excessive heat source.
- Adequate air supply to the oven for ventilation is essential. As a minimum, observe the clearances detailed on page 8 (Minimum Clearances and Approved Locations). Provide adequate ventilation and make up air in accordance with local codes.
    - The intake air is located at right side of the oven. To prevent deteriorating the life and performance of the oven, the intake air should be as cool as possible and not preheated by other appliances.
    - Allow sufficient clearance in front of the unit for the door to open completely.

The oven arrives ready to install on a counter or table on 4" (10 cm) legs.

The ovens are designed to be stackable at a maximum height of THREE units. To stack units, obtain a stacking kit accessory (21940334) for each unit to be stacked. Proper lifting methods must be used for safety. Each oven must have a dedicated power supply. Only the bottom oven receives the legs.

INSTALLATION INFORMATION

NOTICE

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes.

Minimum Clearances and Approved Locations

Move the oven to its final location keeping the minimum clearance from the back of the oven to the wall. This clearance is necessary for safe operation and to provide proper air flow.

The oven is designed for countertop installation and is not recommended for built-in installation. The oven requires adequate air to cool the electronic controls. Operating the oven at elevated temperatures may reduce reliability and overall performance of the oven.

If the oven is to be installed close to a major heat source including char grills, griddles and fryers, minimum clearances must be observed and a radiant/thermal heat barrier installed between the heat source and the oven.

Adequate access to electrical connections, and side panels must be provided for any future service. The operator may be responsible for any additional labor fees if required.

Minimal Clearances from Combustible and Noncombustible Construction

Sides	5" (13 cm)
Rear	3" (8 cm)
Top	3" (8 cm)

No Surrounding Heat Source

Sides	8" (20 cm)
Rear	3" (8 cm)
Top	3" (8 cm)

Minor Surrounding Heat Source; e.g Heat Lamps & Warmers

Sides	12" (30cm)
Rear	3" (8 cm)
Top	3" (8 cm)

Major Surrounding Heat Source; e.g Fryers, Grills & Griddles

⚠ CAUTION

Do not REMOVE THE BACK VENT COVER. IT IS PROVIDED TO MAINTAIN PROPER CLEARANCE IF the oven IS SET WITH its back flat against the wall. It will not operate properly unless the VENT COVER IS IN PLACE.

Electrical Connection

Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

⚠ CAUTION

This Appliance Must be Grounded. Failure to do so May Result In Electrical Shock and Death.

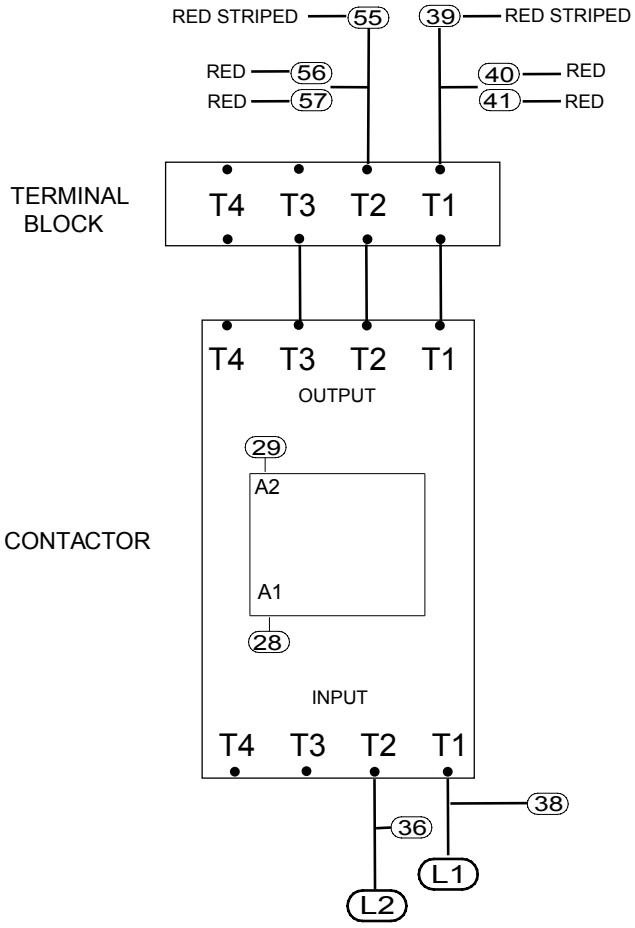
⚠ CAUTION

The oven, when installed, must be electrically grounded in accordance with local codes and/ or the latest edition of the National Electrical Code ANSI/NFPA No. 70 in the USA (Canadian Electrical Code CSA Standard C22.1, Part 1 in Canada).

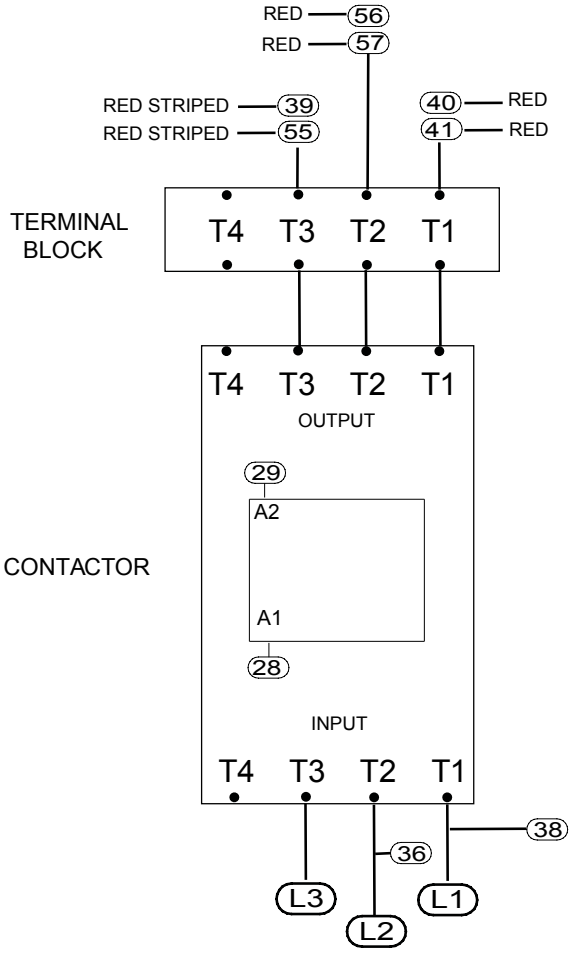
TERMINAL BLOCK CONFIGURATION

Terminal Block

The terminal block is used to simplify the conversion between single and three phase applications in the field. Two wires change positions on the output side of the block (#55 & #39). Theese two wires are easily identified by being striped in addition to their numbered ID tags.



SINGLE PHASE WIRING CONFIGURATION



THREE PHASE WIRING CONFIGURATION

CLEANING AND MAINTENANCE

⚠ WARNING

Unit is not waterproof. To avoid electrical shock or personal injury, DO NOT submerge in water. DO NOT operate if it has been submerged in water. DO NOT clean the unit with a water jet. DO NOT steam clean or use excessive water on the unit.

⚠ CAUTION

Use mild detergent or soap solution for best results. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. DO NOT use abrasive cleaners or a cleaner/sanitizer containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit. Use nylon scouring pads. Do not use steel wool.

Catalytic Converter

The oven utilizes a catalytic converter system that filters the cooking cavity air reducing grease and odors from the room. This catalyst contains a microscopic layer of a specific compound that reduces the ignition temperature of grease. When the cavity air is moved through the catalyst, the grease laden air is reduced to CO2 and H2O. The catalyst is maintenance free and will continue to operate without issue through the life of the oven. However, proper care is required when choosing the chemicals used to clean the cavity in order to ensure longevity.

The catalyst is sensitive to particular compounds found in common degreaser and industrial cleaners. Potassium salts, phosphates, silicates, and other caustic compounds can cause irreversible damage. This damage can result in reduced catalyst performance causing grease, smoke and odors to be in the room.

Bakers Pride provides an approved cleaner for purchase and recommends any alternatives be checked to determine their chemical content so not to cause damage.

Damage caused by unapproved cleaners may void the manufacturers warranty.

The catalyst is located inside the unit and does not need to be removed for cleaning.

Conveyor Section

It's recommended that two people handle the assembly during removal, cleaning, and installation. Remove the door and slide the conveyor section forward. Take the conveyor section to a sink and thoroughly clean with warm water and a mild detergent or soap. Use a nylon scouring pad or stiff nylon brush. The area around the chain cover must be thoroughly cleaned. Do not immerse the conveyor section in water.

Do not use steel wool.

Jetplates And Air Returns

Open the door and remove the jet plates and air returns by pulling the jetplate forward. Take the panel to the sink and thoroughly clean in warm water with mild detergent or soap. Use a nylon scouring pad or stiff nylon brush.

Do not use steel wool.

Oven Cavity

With the door open and the jet plates and air returns removed, wipe out inside of the oven with a clean, damp cloth. Use a nylon scouring pad dampened with approved cleaning chemical or stiff nylon brush to remove any baked on debris. Use a clean towel dampened with clean water to thoroughly wipe out inside to remove any cleaner residue and food particles.

Do not use steel wool.

⚠ WARNING

Keep cleaning fluids away from electrical wires, light sockets, switches, and the control panel.

CLEANING AND MAINTENANCE

Oven Exterior

To remove common dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. To remove discoloration, use a non-abrasive cleaner. Never use a wire brush, steel or abrasive scouring pads, scraper, file or other steel tools. Never rub with a circular motion.

NOTICE

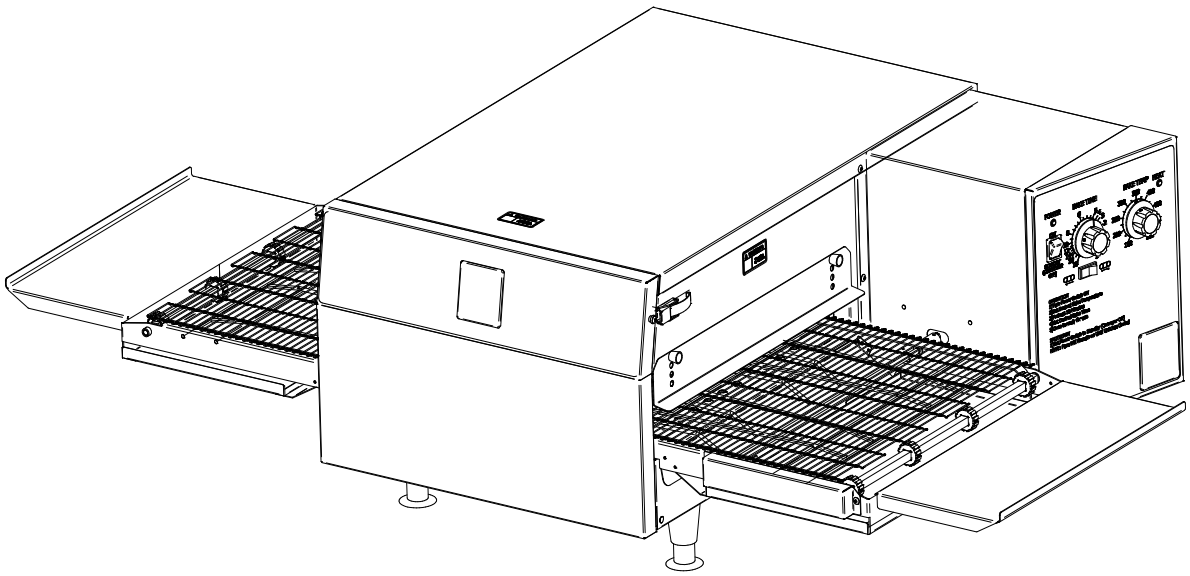
This appliance must be serviced by a factory authorized service agent. Unauthorized service or repairs may void the manufacturers warranty.

Oven Maintenance

- Power supply to the unit must be disconnected before any service is performed.
- Most of the service on this unit can be performed from the back and/or right side.
- It will be necessary to have access to the back of the oven for service needs related to the blower motor. However, for proper servicing, access to all sides is recommended.
- A system wiring diagram is provided in the back of this document as well as attached to the inside of the right side oven panel.
- All servicing should be performed by a factory-authorized technician only.
- For proper maintenance and repairs, call the factory toll free (800.431.2745) for an authorized service agency in your area.

⚠ CAUTION

This product, when stacked, has more than one power-supply! Connection point. Disconnect all power supplies before servicing.



THEORY OF OPERATION

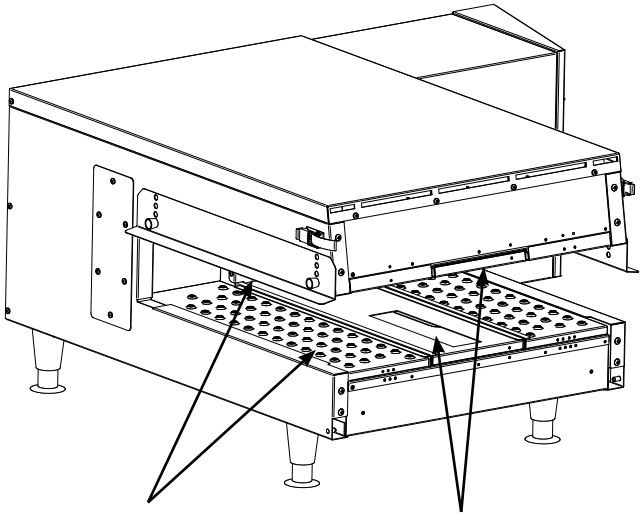
The Bakers Pride® ICO-1848 conveyor oven(-NC) is intended to cook food by utilizing impingement air. The cook time and cook temperature are individually controlled to provide optimum settings for a variety of items. Note that protein based foods are never to be placed directly on the belt, but must be in a cooking vessel capable of handling temperatures up to 550° F (288° C).

⚠ WARNING

Placing protein based foods directly on the belt may cause a fire hazard

The use of impingement allows the air to be strategically placed in the cavity which greatly improves performance and energy efficiency. The heated air is forced through specifically designed holes which cause the air to become turbulent creating a shrouding effect which helps to keep moisture inside the product and providing brownness and crispness when desired.

The use of impinged air greatly reduces overall cook times. Common results are 2 - 3 times faster than a conventional oven while still producing high quality results.



Four impingement jet plates, one in each corner of the cavity, top and bottom

Two air return plates, one each for top and bottom, located in the center of the cavity.

Basic Operation

- Make sure the jet plates and air returns are properly positioned
- Check that the door is installed correctly and the locking clasps are closed
- Check that the conveyor section is in place and the drive shaft is engaged with the motor shaft
- Install the crumb trays in the conveyor section
- Place the landing platforms (if desired)
- Set conveyor belt direction prior to power on
- When the conveyor oven is initially powered up for use, it will take 10 to 15 minutes for it to reach set operating temperature
- Set the desired cook temperature
- Set the desired cook time (this is the time it will take the food product to travel the distance inside the cooking chamber).

OVEN SYSTEMS

Electrical Compartment Thermostat

The electrical compartment thermostat is a normally open snap disk type switch that is mounted behind the back electrical panel. The switch closes at 180˚ F. (82˚ C). When the oven's On/Off switch is in the On position, both the blower motor and cooling fan will engage. When the power switch is placed in the Off position, the fan operation will continue until the compartment temperature drops below the 180˚ F. (82˚ C) set point.

NOTICE

To allow the cooling circuit to perform properly, when the unit is powered down, 15 minutes should be allowed to pass before the unit is unplugged. The temperature in the unit will continue to rise after the elements go off. In some cases, this rise may be sufficient to engage the cooling circuit several minutes after the unit is placed in standby.

⚠ WARNING

Due to the design of the electrical circuit, the unit is never truly in an "Off Mode". When the power switch is set to "standby" , electricity is still present in the control panel. Always disconnect the power from the wall before opening the control panel

Blower Motor

The blower motor is proprietary and designed for this particular application. Removal of the blower motor can be performed from the rear without requiring fan wheel removal. Care must be taken to ensure that the fan is not damaged during removal and replacement.

Heater Element

The heating elements are located behind the catalyst (when applicable) and in front of the fan wheel. The ICO-1848 has one 6500-watt heater assembly. The three elements in the assembly are fixed to a mounting plate. The assembly is mounted on the right side of the cook cavity. The elements are voltage specific to 208 or 240V but can be used for both single and three phase applications. The heater element operation is controlled by a contactor with the coil inputs from the temperature controller.

High Temperature Limit Switch

The oven has an over temperature safety switch located on the right side back of the unit. The switch will interrupt all power to the conveyor oven if the temperature in the cavity rises above 572˚ F (300˚ C). After the oven cavity cools, the fault can be removed by pressing the red button on the back of the unit.

Jetplates/ Air Returns, Top And Bottom

The impingement air is being pushed through the top and bottom jet plates by the blower motor. The jet plates and air returns are different and must be correctly positioned for proper cooking performance. Improperly installed jet plates and air returns will change the cooking characteristics resulting in substandard cooking quality.

Each jet plate and air return is marked with a series of holes that corresponds to the same indicator on the front of the unit. In addition, there is a positioning post inside the unit that corresponds to a notch on the back of the jet plate/ air return. Improperly positioned jet plates and air returns will not insert completely and will not allow the door to latch.

Fuses

The oven uses a total of 3 fuses in the electrical system. The two main fuses are located in the fuse block located on the back panel. They are accessed by removing the panel screw. The cover is held in place by a strong magnet located inside the cabinet. It will take extra effort to open the cover. Once disengaged from the magnet, the cover rotates open from the bottom and is held in place (it cannot be removed from the unit). These are Class CC KLKR 3 amp fuses.

The other fuse is in the panel mount holder at the bottom back of the unit. This fuse protects the conveyor motor. It is a Class 3AG 3 amp fuse.

OVEN SYSTEMS

Reversing Switch

The reversing switch located on the front panel changes the direction of the conveyor belt. The direction should be set when the unit is installed. If a change of direction in the belt is wanted, it is highly suggested that the unit be placed in standby and the switch changed. This will prolong the life of the conveyor motor and controller.

24VDC Power Supply

The oven uses a 24vdc power supply to only power the conveyor speed control board. This board is located behind the controls on the front electrical panel and has the 3 Amp fuse connected between it and the control board. The 208/240 voltage is supplied from the On/Off rocker switch.

Conveyor Speed Controller

The conveyor speed controller powers the conveyor motor through a single Molex connector. The board uses a potentiometer to control the desired speed which is only sold with the board as an assembly. Once again, the controller is powered by the 24VDC power supply. The belt speed ranges between 1 - 18 minutes based on the setting on the control panel.

Conveyor Motor

The conveyor motor is a proprietary motor designed for use in this oven. It is a DC Motor using a gear reduction drive to increase torque and speed accuracy. In the event of an object being jammed in the conveyor, belt assembly is protected from catastrophic damage from the 3 amp fuse inserted in the power out put of the power supply.

Temperature Controller

The temperature controller sends 208/240 AC coil voltage to the contactor when calling for heat. The board is powered by the On/Off switch and uses a Amber light to indicate when the board is calling for heat. A separate RTD is used to monitor the temperature in the cook cavity.

Electrical Compartment Cooling Fan

The electrical compartment cooling fan is a 208/240V axial fan located on the back of the compartment. The fan pulls cooling air through the openings placed at the bottom of the compartment and directs the air out of the back. The fan operation is controlled by either the On/Off rocker switch or by the electrical compartment thermostat.

Contactor

The contactor is responsible for sending power to the elements when the temperature controller calls for heat. The controller sends 208/240 to the coil of the contactor. The contactors are not voltage specific and can be used with both single phase and three phase power. If the oven's voltage is converted in the field, only the element needs to be replaced.

SPST Relay

Three single pole single throw relays are used to supply one leg of power to the heater elements (L2). The coils of these relays are powered by the output of the high limit switch. When the oven is connected to power and the high limit switch is not tripped, one side of the elements will have power applied.

⚠ WARNING

Due to the design of the electrical circuit, the unit is never truly in an "Off Mode". When the power switch is set to "standby" , electricity is still present in the control panel. Always disconnect the power from the wall before opening the control panel

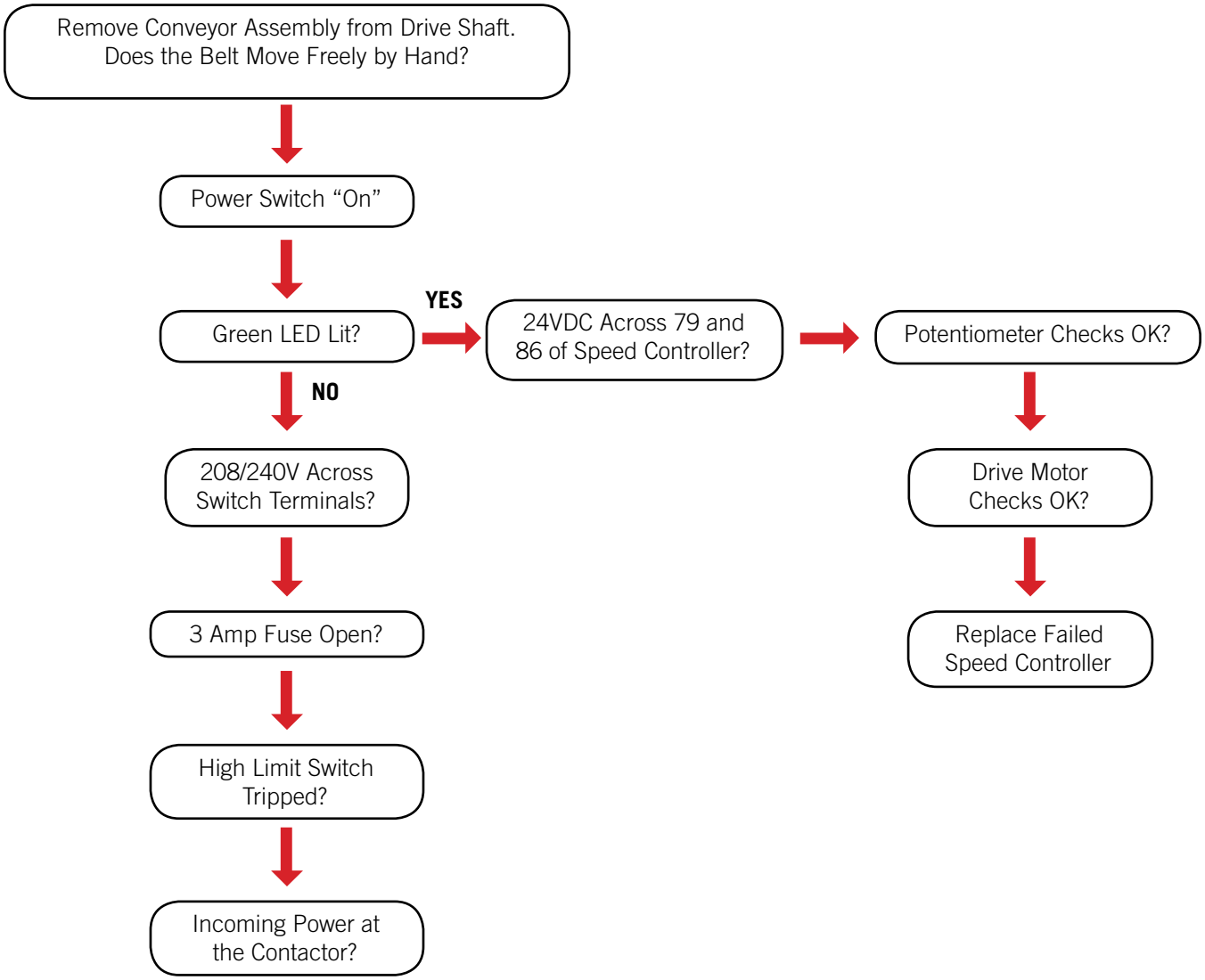
TROUBLESHOOTING

Conveyor Not Moving

The conveyor motor is powered by the 24VDC power supply through a 3 amp fuse. This fuse is designed to limit the damage to the belt if an obstruction were to enter the conveyor assembly. The motor is controlled by the speed controller which uses an external potentiometer to regulate the speed.

⚠ WARNING

Due to the design of the electrical circuit, the unit is never truly in an "Off Mode". When the power switch is set to "standby" , electricity is still present in the control panel. Always disconnect the power from the wall before opening the control panel



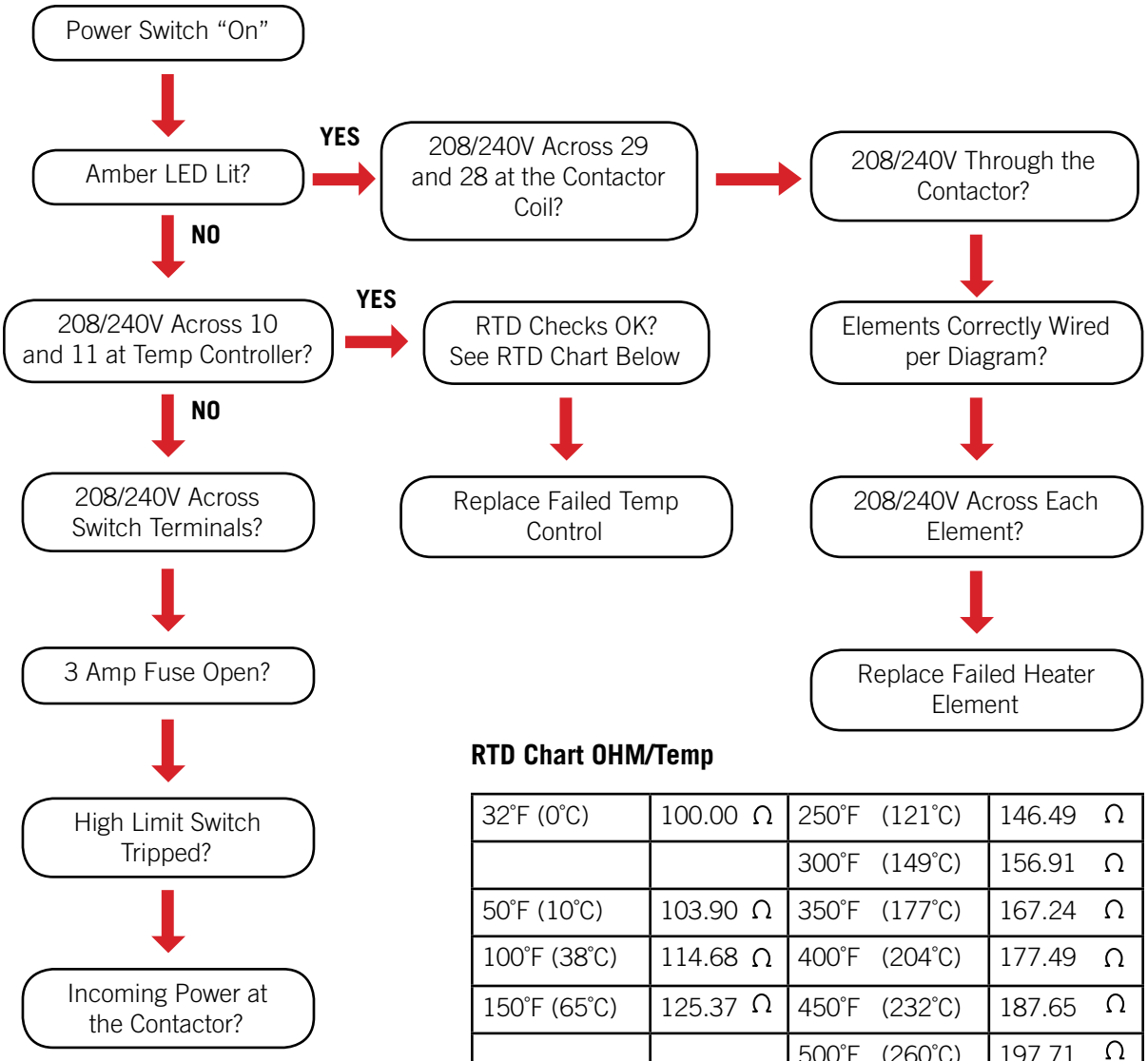
TROUBLESHOOTING

No / Low Heat

The oven uses a single heater assembly consisting of three individual elements for a total of 6500 watts. The element operation (L1) is controlled by a contactor. The other side of the 208/240V power (L2) is controlled by three independent SPST relays. The coils of these relays are powered by the high limit switch which makes this circuit energized at all times when power is connected to the oven (unless the high limit has tripped). The On/Off switch does not control this entire circuit.

⚠ WARNING

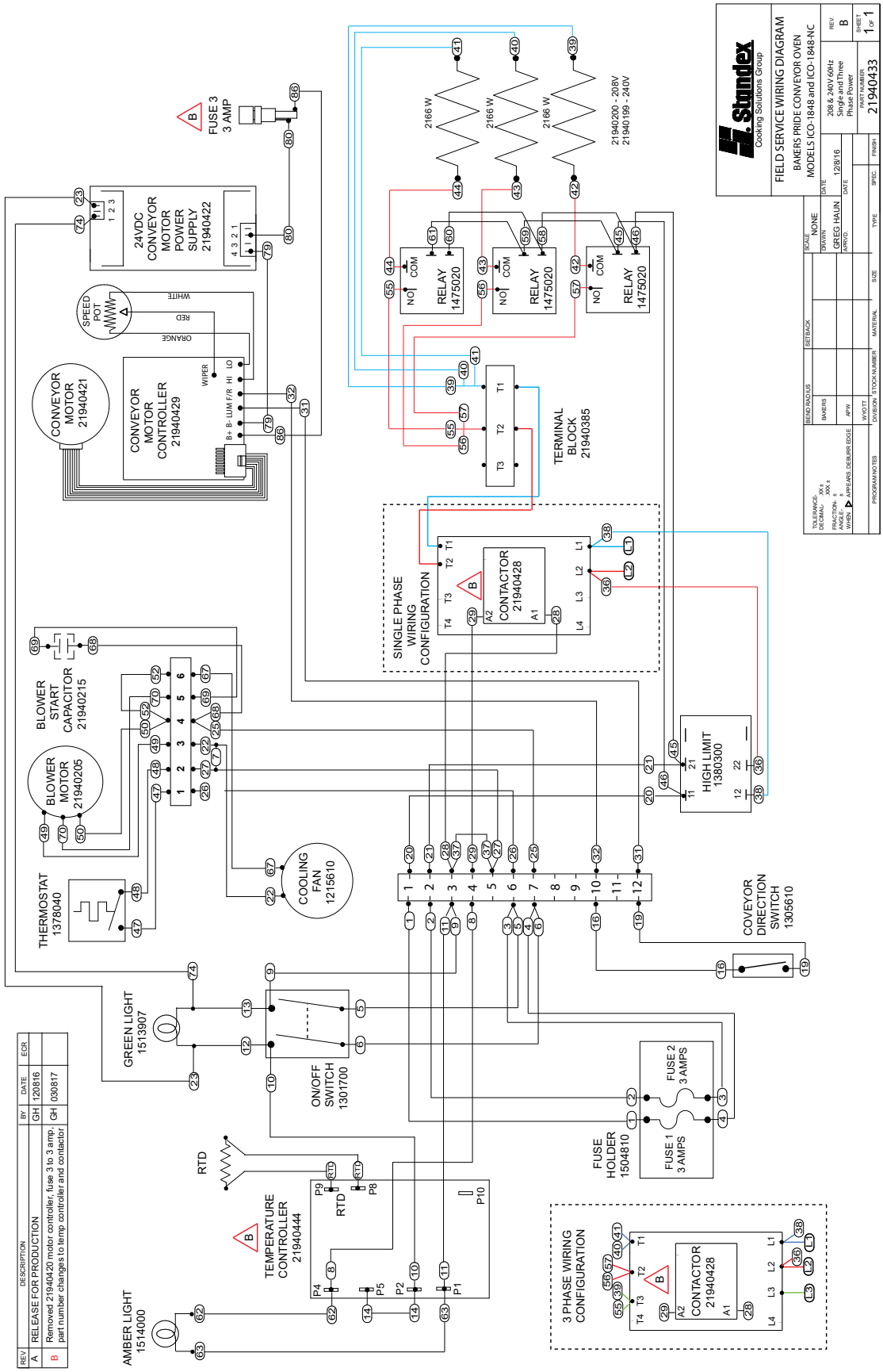
Due to the design of the electrical circuit, the unit is never truly in an "Off Mode". When the power switch is set to "standby" , electricity is still present in the control panel. Always disconnect the power from the wall before opening the control panel



RTD Chart OHM/Temp

32˚F (0˚C)	100.00 Ω	250˚F (121˚C)	146.49 Ω
		300˚F (149˚C)	156.91 Ω
50˚F (10˚C)	103.90 Ω	350˚F (177˚C)	167.24 Ω
100˚F (38˚C)	114.68 Ω	400˚F (204˚C)	177.49 Ω
150˚F (65˚C)	125.37 Ω	450˚F (232˚C)	187.65 Ω
		500˚F (260˚C)	197.71 Ω
212˚F (100˚C)	138.51 Ω	550˚F (288˚C)	207.69 Ω

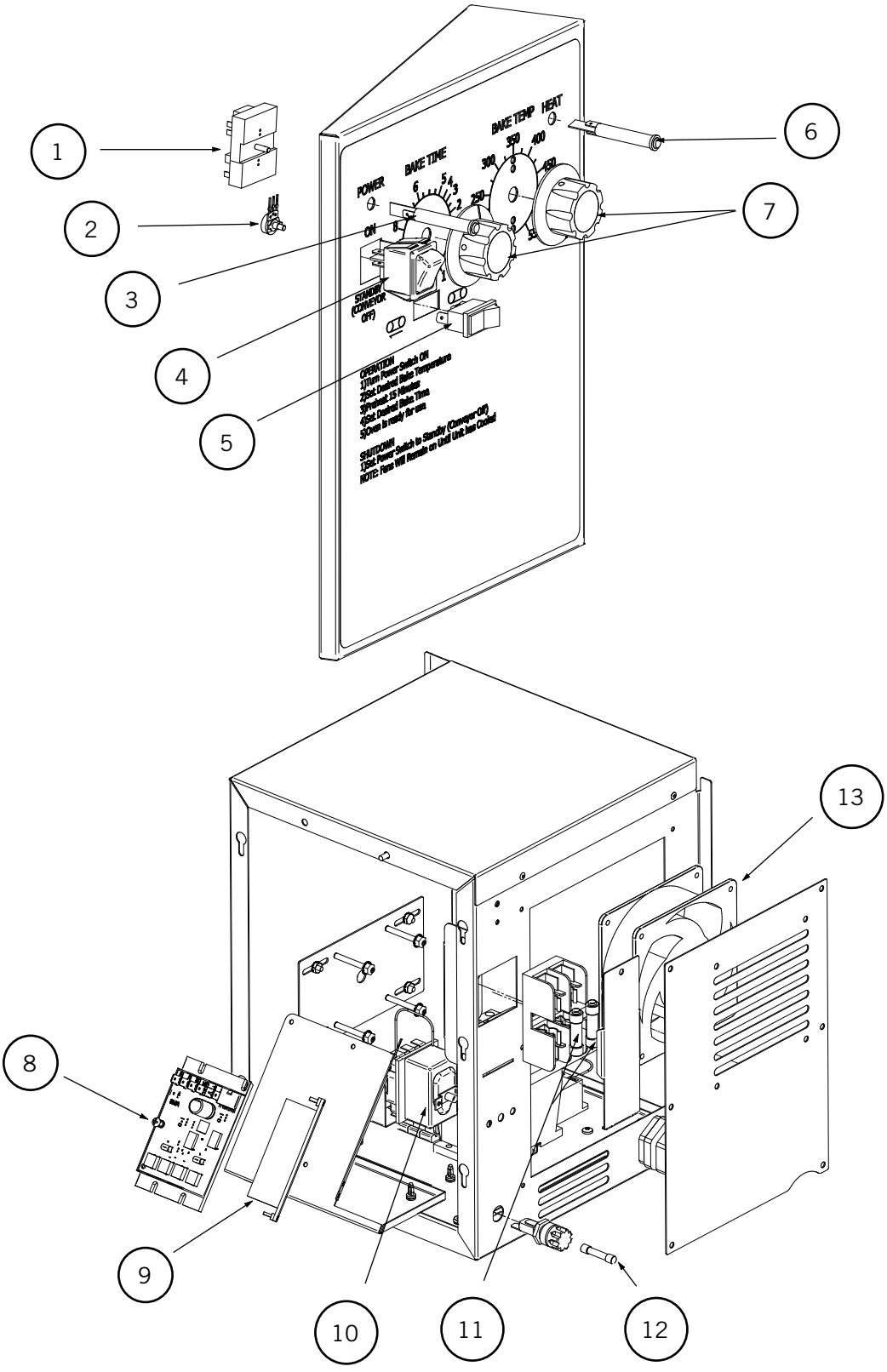
ICO-1848 CONVEYOR OVEN WIRE DIAGRAM



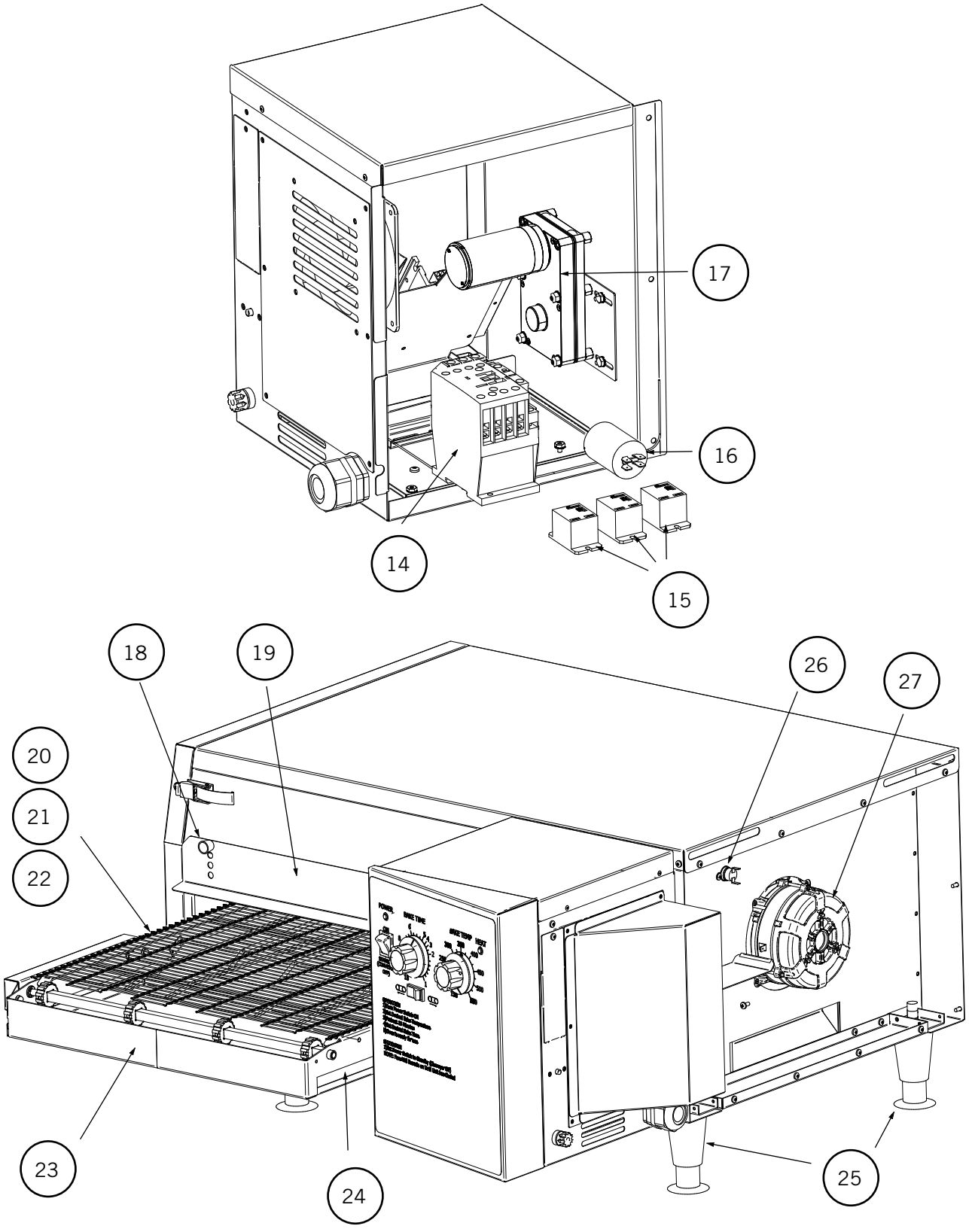
SERVICE PARTS

1.	21940444	Temp Control, RTD Input
2.	21940420A	Potentiometer, Speed Controller
3.	1513907	Light, Indicator, Green, 250V
4.	1301700	Switch, Rocker, 16A, 250V, DPST
5.	1305610	Switch, Rocker, Lighted, SPST, 15A
6.	1514000	Light, Indicator 250V Amber
7.	8704600	Knob, Temp or Speed Control
8.	21940429	Controller, Speed, Conveyor Motor
9.	21940422	Power Supply, Conveyor Motor
10.	1380300	High Temperature Limit Switch
11.	1504830	Fuse, 3A, Class CC, 600V KLKR
12.	21940432	Fuse, 3A Conveyor Motor
13.	1215610	Fan, Cooling
14.	21940428	Contactor, 220V/240V, 4 Pole, 40A
15.	R0180	SPST Relay, 40A
16.	21940215	Capacitor, Start, Blower Motor
17.	21940421	Motor, Conveyor, 24VDC
18.	783016	Knob-Threaded Stud 1/4-20 X 1/2
19.	21940256	Air Shutter
20.	21940436	Kit, Service, 1' Belt Section
21.	21940437	Kit, Service, 2' Belt Section
22.	21940438	Kit, Service, 3' Belt Section
23.	21940439	Kit, Conveyor Assembly, ICO-1848
24.	21940288	Crumb Tray
25.	86295	Leg 4" Black
26.	1378040	Thermostat Disk, High Limit, NO, 180F
27.	21940205	Motor, Blower, 3400RPM
28.	21940362	Catalyst Field Install Kit
29.	21940349	Jet Plate, Top Left (#1)
30.	21940379	Air Return Plate, Top
31.	21940350	Jet Plate, Top Right (#2)
32.	21940308	Jet Plate, Bottom Left (#3)
33.	21940342	Air Return Plate, Bottom
34.	21940307	Jet Plate, Bottom Right (#4)
35.	4883185	Probe, RTD
36.	21940200	Element, 208V 6500W
37.	21940199	Element, 240V 6500W
38.	21940440	Kit, Door Gasket Replacement (not shown)
39.	21940441	Kit, Controller/ Speed Pot (not shown)
40.	21940334	Stacking Kit (not shown)

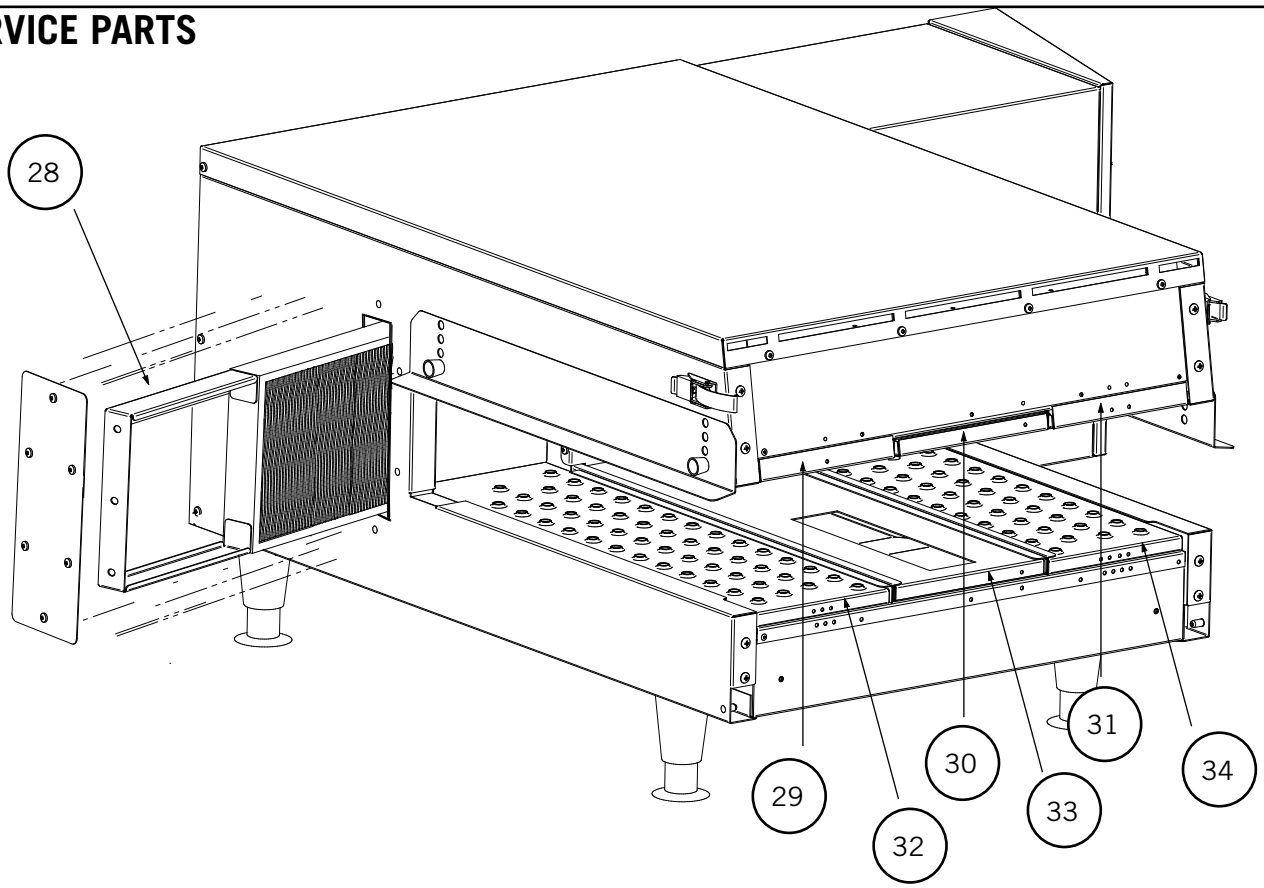
SERVICE PARTS

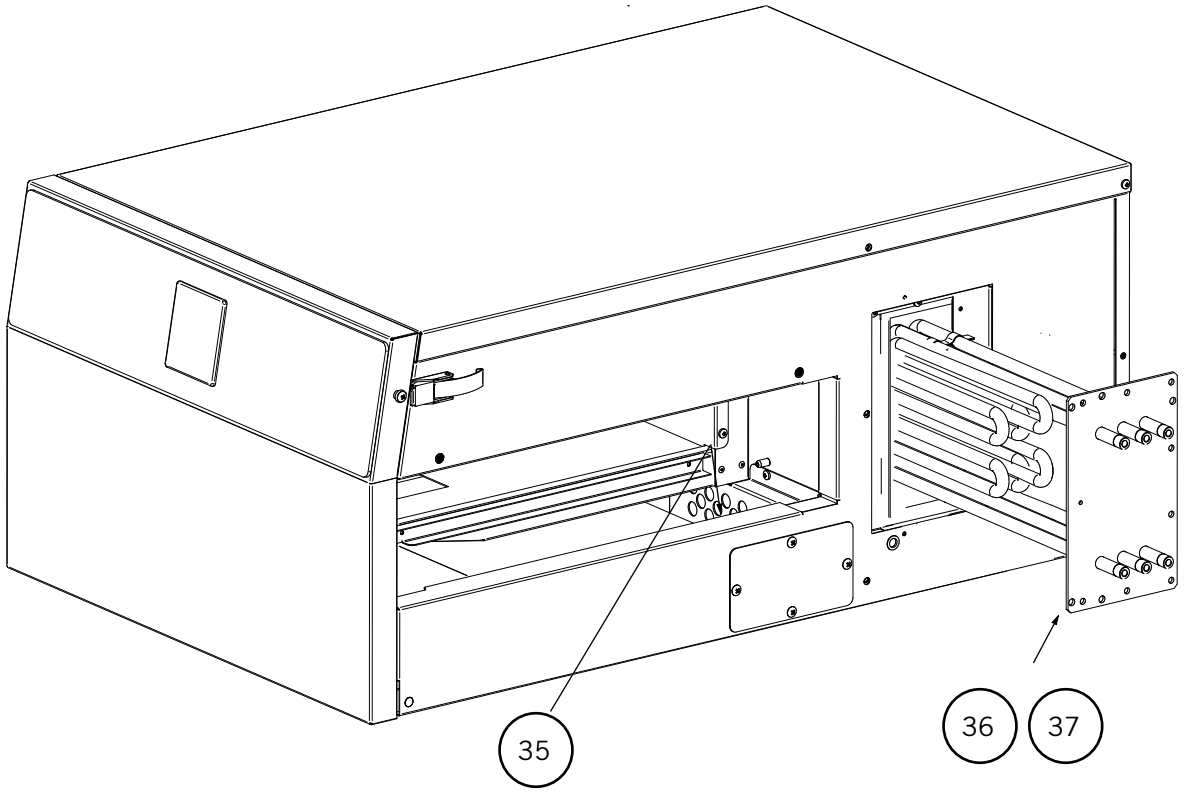


SERVICE PARTS



SERVICE PARTS





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

Full size gas and electric deck ovens: Two (2) year limited parts and labor: Cyclone Convection Ovens: BCO Models: One (1) year limited parts and labor; GDCO Models: Two (2) year limited parts and labor; (5) year limited door warranty. HD Series Models; BPHHP/BPHHPS/BPHMG/ BPHTG/BPHCB/BPHRB: Two (2) year parts and labor. ICO-1848: Two (2) year parts and one (1) year labor.

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 Coverage

This warranty covers on site labor, parts and reasonable travel time and travel expenses of the authorized service 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-13, PX-16, P18, and BK-18.

Exceptions

All removable parts in Bakers Pride® 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
- Thermostat calibrations after (30) days from equipment installation date.
- Air and Gas adjustments.
- Light bulbs
- Glass doors and door adjustments
- 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.
- Failures caused by erratic voltages or gas supplies.
- Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center.
- Damage in shipment.
- Alteration, misuse or improper installation.
- Thermostats and safety valves with broken capillary tubes.
- Accessories - spatulas, forks, steak turners, grate lifters, oven brushes, scrappers, peels, etc.
- Freight = other than normal UPS charges.
- Ordinary wear and tear.

BAKERS PRIDE LIMITED WARRANTY

Installation

Leveling and installation of decks, as well as proper installation and check out of all new equipment - per appropriate installation and use of 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 manufacturers 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 part shall constitute a fulfillment of all obligations under the terms of this warranty.

How to Arrange for Service

All warranty service should be coordinated through the Technical Service Department at Bakers Pride. You can reach us, toll free, at 1-800-431-2745. All warranty service calls will be immediately dispatched by Bakers Pride to the local Factory Authorized Service Center in your area. When requesting service or parts identification, always specify:

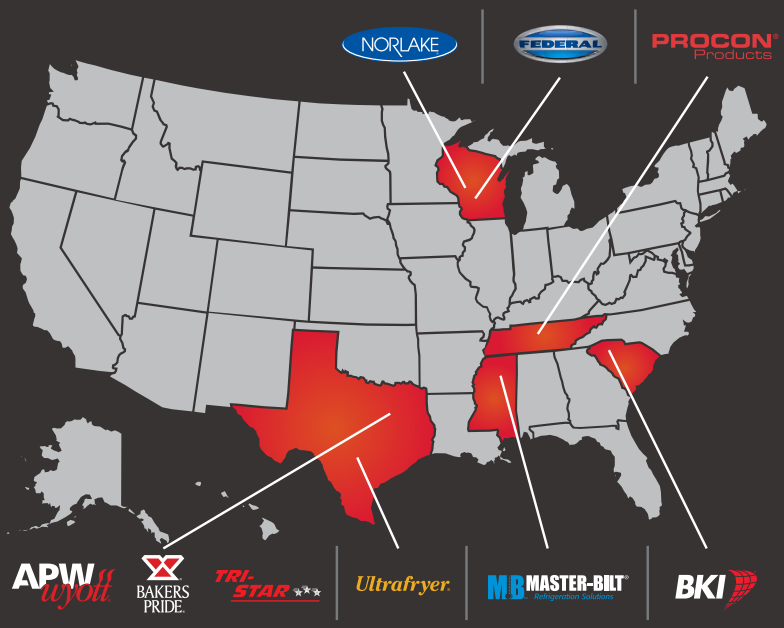
- Model Number
- Serial Number
- Type of Gas or Voltage
- Phase or Wattage
- Date Code

Standex
Cooking Solutions 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



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

You Tube