



OPERATION MANUAL
VANTAGE SERIES RANGES

SERIES: BPV 24", 36", & 60"



BUILT BY CRAFTSMEN. TESTED BY TIME®



BP SERIES RANGES OPERATION MANUAL

BP SERIES RANGES

Models:

**24BPV4B20N, 36BPV6B30N, 60BPV10B26N,
60BPV6BG24S26N, 60BPV6BRG24S26N**

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

All gas operated Bakers Pride® ranges 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

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.

⚠ 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.



BAKERS PRIDE OVEN COMPANY, LLC.

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ABOUT THIS MANUAL

Safety Precautions

Always follow recommended safety precautions listed in this manual. Following are the safety alert symbols. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages.

DANGER

Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

WARNING

This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This message is used when special information, instructions or identification are required relating to procedures.



BP SERIES RANGES OPERATION MANUAL

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)

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.

Rating Plate

The rating plate is located in front of the range below the oven section. 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. Pilot lighting instructions (ovens only) are also located in the

same area. The Salamander broiler, or Cheesemelter (if provided) are supplied with their own rating plates.

When communicating with factory about a unit or requesting for special parts or information, rating plate data is essential for proper identification.

⚠ CAUTION

Bakers Pride® cooking appliances must be connected only to the type of gas identified on the rating plate.



MAINTENANCE INSTRUCTIONS

Clearances

The appliance area must be kept free and clear of all combustibles. The clearances from combustible and non-combustible construction of ranges and range mounted Salamander broiler or Cheesemelter are as follows.

	Combustible	Non-Combustible
Back	4"	0
Sides	10"	0

If legs or casters are not used, the appliance must extend 2" beyond the front edge of a non-combustible curb or platform.

High Shelf Assembly

- Mount the High Shelf Assy to the range with #10 sheet metal screws.
- If a Salamander broiler / Cheesemelter is to be mounted on Range, read installation instructions for Salamander / Cheesemelter before installing the High Shelf. Care must be taken to ensure gas supply piping and/or gas supply regulator is not exposed to exhaust gases, or elevated temperatures.

Levelling (Ranges Equipped With Ovens)

A carpenter's spirit level should be used and placed on the oven's center baking rack and or across the range top and the unit leveled from front to back and side to side. If it is not level, cakes, casseroles and any other liquid or semi liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is smooth and level, the appliance may be further leveled with adjustment in the foot of the leg. Units with castors require adjustment with shims. A unit will probably not return to the same position after being moved, requiring releveing after each and every move.

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. Bakers Pride® ranges and ovens 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.

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 Bakers Pride® range.

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

The regulators supplied along with appliances, 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.



MAINTENANCE INSTRUCTIONS

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.

Flexible Couplings, Connector and Casters

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use With Gas Fuel, CANI-6.9.

If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable.

Restraining device may be attached to the back frame / panel of the unit.

If the appliance is to be installed with casters, a flexible connector must be used and the same ANSI standards apply. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with a flexible connector.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with soap water solution before lighting pilots.

Initial Pilot Lighting

⚠ CAUTION

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

All appliances are adjusted and tested before leaving 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.

⚠ CAUTION

Do not use any flame to check for leaks.

Before lighting any pilots, make sure that burner valves and thermostats are turned "OFF".

Top Burners / Raised Griddle / Broiler

All top section burners are equipped with constant burning pilots. These are to be manually lighted immediately after the gas is turned on and the system is checked for leaks. Burner pilots are provided for each burner and can be rechecked for proper adjustment. All adjustments can be made with a screw driver to the brass pilot valve accessible through the valve cover.

Griddle

The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top. Adjustment of the pilot flame can be made with a screwdriver to the pilot valve, accessible through the valve cover.



MAINTENANCE INSTRUCTIONS

Standard Oven

Pilot gas is tapped from the main burner manifold pipe, routed through tubing to a safety valve, and then to a pilot burner. Gas flow is controlled by the safety valve.

Oven pilot lighting or re-lighting is to be completed as follows:

- Turn the thermostat knob to “OFF” position and wait for 5 minutes.
- Open the oven’s lower kick plate by lifting up and out. This exposes the pilot valve and the igniter button.
- Make sure accumulated gas, if any, has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burner.
- Depress the red button on the safety valve and hold it in, throughout the lighting procedure.
- Press the red button of the pilot ignitor and you should hear a snap and see a spark at the pilot burner. If a spark or spark ignitor is not present apply a lit match to the pilot burner head.
- Continue to depress the safety valve button until the pilot remains lit when released.
- If pilot is extinguished, repeat steps 4 through 6 above.
- Turn the oven thermostat knob “ON” and set to desired temperature setting, watch to make sure the oven burner ignites from the pilot and that there are no yellow flames from the burner.
- Turn the oven thermostat to “OFF” and replace the lower kick plate.

NOTICE

It may be necessary to relight the pilot several times until the lines are purged of any trapped air and a constant gas flow is attained.

For complete shutdown, turn all burner valves, pilot valves and thermostats to the “OFF” position. Turn shut off valve.

Before First Use

Griddles

- Clean the griddle surface thoroughly with hot, soapy water to remove protective oil coating applied at the factory.
- 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.

Ovens

On initial installation turn the oven to 250 degrees and operate for an hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining in the unit. At the end of this second hour, turn the thermostat “OFF”, open the door and allow the unit to cool. Oven should then be thoroughly washed using hot soapy water before being used.®



CLEANING/MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Bakers Pride® range and oven must be kept clean on a daily basis.

⚠ CAUTION

Never use Ammonia in an oven that is warmer than room temperature and always have direct ventilation!

Daily Maintenance

Open Burners

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

Griddles

- Scrape with a nylon griddle scraper to remove cooked on spills. When absolutely necessary use a fine grained stone to scrape.
- Wipe away any griddle stone dust and food particles with burlap.
- 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 scrapper. 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 the 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.

Periodic Cleaning

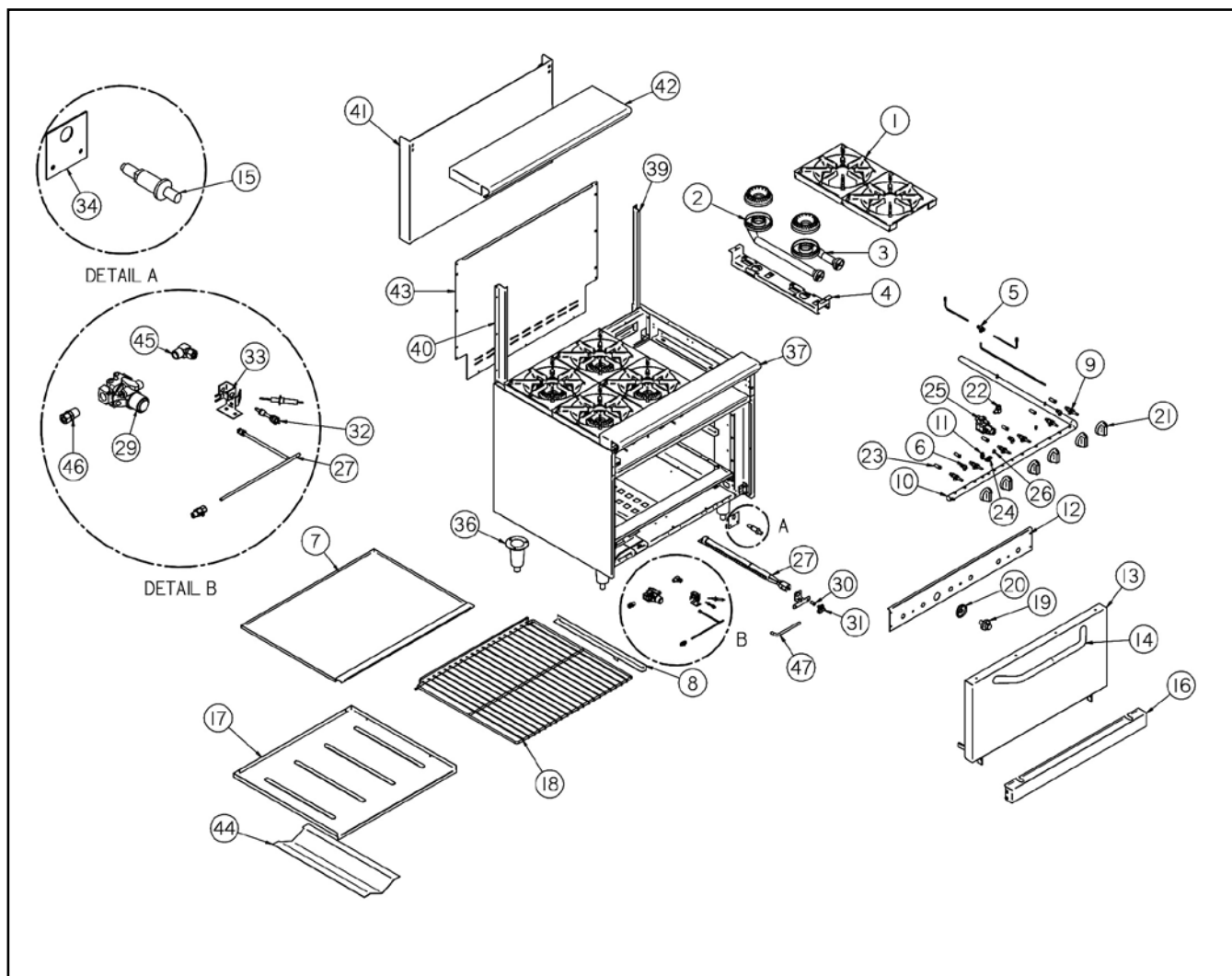
Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the oven door hinge where the right and left arms connect to the door. Use lubricating oil. Ensure your Bakers Pride® range is checked 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.

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

EXPLODED VIEW – BPV VANTAGE SERIES RANGES





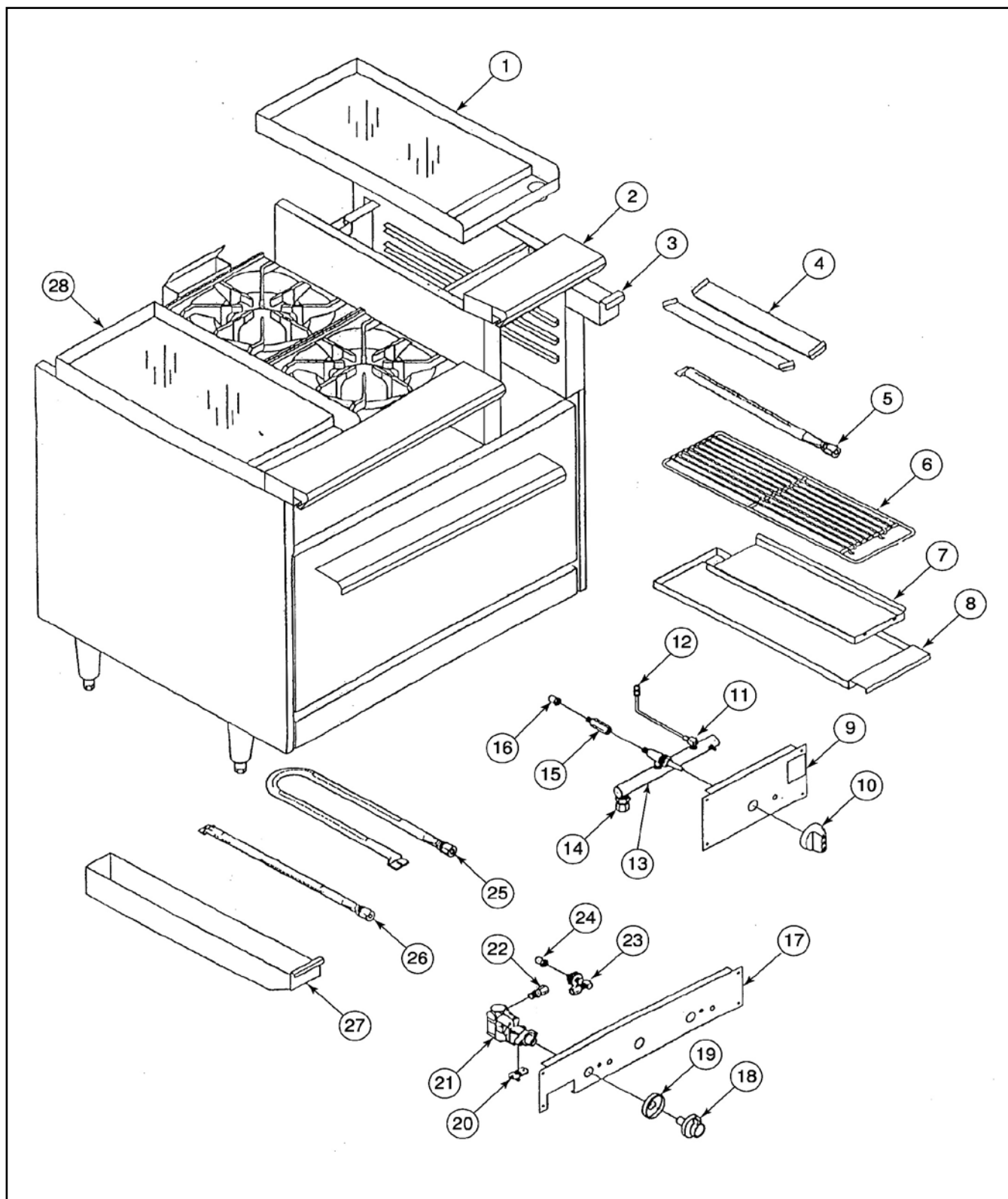
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PARTS LIST – BPV VANTAGE SERIES RANGES

Item	Part #	Description
1	311138	TOP GRATE – 12" X 12"
2	311140	BURNER LONG – VENTURI BAKERS PRIDE
3	311139	BURNER SHORT VENTURI BAKERS PRIDE
4	311282	BURNER HANGER
5	300177	TEE 1/16 COMPRESSION
6	311027	PILOT VALVE – 1/8 NPT x 3/16 CC X 90°
7	310133	24" CRUMB TRAY
	310271	36" CRUMB TRAY
8	310457	RACK GUIDE – R/H
	310456	RACK GUIDE – L/H
9	R3032A	GAS VALVE
10	310389	24" MANIFOLD PIPE
	311037	36" MANIFOLD PIPE
	310514	60" MANIFOLD PIPE
	315710	MANIFOLD 60" RANGE 24" GRIDDLE RGT
11	R3021A	Valve, Pilot-Single, 1/8-27 x 3/16"
12	318220	24" VALVE COVER
	310344	36" VALVE COVER
	311725	60" VALVE COVER
	310720	60" VALVE COVER W/24" GRIDDLE RIGHT
13	311341	26 1/2" OVEN DOOR ASSY
	311340	20" OVEN DOOR ASSY
	311342	30" OVEN DOOR ASSY
14	340116	26 1/2" / 30" OVEN ECONOMY DOOR HANDLE
	310113	20" OVEN ECONOMY DOOR HANDLE
15	310123	PIEZO, MANUAL SPARK IGNATOR
16	310114	20" KICK PLATE
	310425	26 1/2" KICK PLATE
	310230	30" KICK PLATE
17	310526	20" OVEN BOTTOM
	310532	26 1/2" OVEN BOTTOM
	310529	30" OVEN BOTTOM
18	310385	20" RACK, OVEN ECONOMY
	310462	26 1/2" RACK, OVEN ECONOMY
	310517	30" RACK, OVEN ECONOMY
19	310299	KNOB – THERMOSTAT 500
20	310295	BEZEL – THERMOSTAT
21	312510	KNOB – GAS VALVE
22	310330	ELBOW 3/8CC X 1/4 MNPT
23	301140	ORIFICE HOOD -#40 (28000-NAT)
	301052	ORIFICE HOOD - #52 (28000 – BTU PROP)

Item	Part #	Description
25	310326	THERMOSTAT 500F
26	2092517	PLUG – 1/8 NPT
27	311174	BURNER STRAIGHT OVEN
28	311190	PILOT, RANGE OVEN
29	311011	PILOT SAFETY VALVE
30	301034	ORIFICE HOOD - #34 38000 NAT
	301039	ORIFICE HOOD - #39, 30000, NAT 20" OVEN
	310150	ORIFICE HOOD - #50, 38000 LP
	301051	ORIFICE HOOD - #, 30000 LP, 20" OVEN
31	2092614	ELBOW, 3/8CC X 3/8-27 BRASS, PANEL MOUNT
32	310210	THERMOCOUPLE 18" OVEN
33	311339	ASSY, PILOT BRACKET
34	310260	BRACKET, PIEZO
35	390210	CASTER 5" PLATE W/O BRAKE
	390211	CASTER 5" PLATE WITH BRAKE
36	311039	LEG, 6" STAINLESS
37	311227	LANDING LEDGE 24" ECONOMY
	311180	LANDING LEDGE 36" ECONOMY
	311157	LANDING LEDGE 60" ECONOMY
	315610	LANDING LEDGE 24" RHSED GRIDDLE
38	310354	REGULATOR, NAT 24:36" RANGES
	310226	REGULATOR LP 24:36" RANGES
	311029	REGULATOR, NAT 60" RANGES
	311044	REGULATOR LP 60" RANGES
39	310345	CHANNEL SUPPORT RIGHT
40	310237	CHANNEL SUPPORT LEFT
41	311228	FRONT, HIGH SHELF 24" ECONOMY
	311193	FRONT, HIGH SHELF 36" ECONOMY
	311234	FRONT, HIGH SHELF 60" ECONOMY
	311323	FRONT, HIGH SHELF 60" RAISED GRIDLE
42	315419	SHELF 24" RANGE ECONOMY
	311924	SHELF 36" RANGE ECONOMY
	310467	SHELF 60" RANGE ECONOMY
43	310125	BACK, HIGH SHELF 24"
	310236	BACK, HIGH SHELF 36"
	311715	BACK, HIGH SHELF 60"
44	310251	FLAME SPREADER OVEN
45	310136	ELBOW, 3/8 COMPRESSION X 3/8 NPT
46	370143	FITTING, STRAIGHT MALE 3/8 NPT X 3/8 CC
47	311194	TUBING, SAFETY VALVE TO OVN ORIFICE

EXPLODED VIEW – BPV-RG, G VANTAGE SERIES RANGES





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EXPLODED VIEW – BPV-RG, G VANTAGE SERIES RANGES

Item	Part #	Description
1	315730	24" RAISED GRIDDLE PLATE 3/4"
2	315610	24" LANDING LEDGE RAISED GRIDDLE ECO
3	318321	GREASE CAN RAISED GRIDDLE
4	315728	RADIANT BURNER INSIDE
5	311026	BURNER STRAIGHT
6	314010	RACK 24" RAISED GRIDDLE
7	318328	DRIP PAN 24" RAISED GRIDDLE
8	316411	CRUMB TRAY 24" RAISED GRIDDLE
9	315727	VALVE COVER 24" RAISED GRIDDLE
10	311018	KNOB-GAS VALVE
11	311027	VALVE PILOT
12	311036	PILOT TIP
13	310713	MANIFOLD 24" RAISED GRIDDLE
14	370143	STRAIGHT FITTING 3/8 NPT X 3/8 CC
15	300178	EXTENSION ORIFICE
16	301046	ORIFICE HOOD #46 NAT 20,000 BTU
	301055	ORIFICE HOOD #55 LP 20,000 BTU

Item	Part #	Description
17	-	VALVE COVER CONTACT FACTORY
18	310382	KNOB OVEN RANGE 425F
19	310295	BEZEL
20	2000101	FLANGE THEROSTAT
21	360111	THERMOSTAT 425F
22	371043	FITTING STRAIGHT
23	2092614	ELBOW 3/8 CC X 3/8 -27
24	301046	ORIFICE HOOD #46 NAT "U" BURNER
	301055	ORIFICE HOOD #55 LP "U" BURNER
	301050	ORIFICE HOOD #50 NAT STRAIGHT BURNER
	301057	ORIFICE HOOD #57 LP STRAIGHT BURNER
25	360168	BURNER "U"
26	311026	STRAIGHT BURNER
27	310710	GREASE CAN FLAT GRIDDLE
28	316310	24" FLAT GRIDDLE PLATE

IMPORTANT FOR FUTURE REFERENCE

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

NOTES



BP SERIES RANGES OPERATION MANUAL

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® 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.

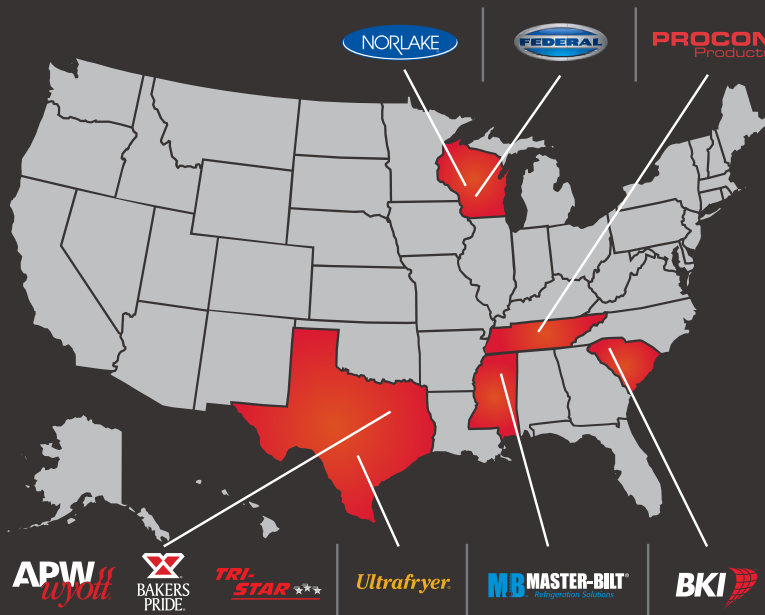
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Standex

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



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

