



SUPERDECK SERIES 6.75" DECK HEIGHT GAS PIZZA OVENS

SERIES: GS



Bakers Pride® GS series pizza ovens are designed for high-volume pizza and all-purpose baking operations. Each oven chamber features one Cordierite deck with 6.75" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. These models come in two widths and constructed with heavy-duty, 0.25" angle iron frame, which is fully welded to allow for double-stacking. Oven exteriors are all heavy-duty, stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and custom-height legs.

FEATURES AT A GLANCE

- 60,000 total BTUH
- Natural or LP gas
- 300–650°F (148–343°C) temperature range
- 1.5" (38 mm) thick Cordierite decks
- Stackable
- 6.75" (171 mm) deck height
- Independently controlled top and bottom heat dampers
- Front- or side-mounted gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" (19 mm) NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty

OPTIONS & ACCESSORIES

- Stainless steel leg covers (per pair)
- Special-height legs (per set of four)
- 150–550°F (65–287°C) bake thermostat
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Deck brush and scraper (48" (1219 mm) long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone decks or steel decks

