



HEARTHBAKE SERIES COUNTERTOP ELECTRIC OVENS

SERIES: P44S & P44-BL

FOR GENERAL REFERENCE ONLY
Models shown may not match the
model features or manuf year of the
item offered by AERE.



Bakers Pride® P44 series ovens are a great choice for fresh-dough pizza, prebaked crust, pretzels, flatbreads, and other bakery products. Bake directly on the deck or on screens, pans, or baking sheets. These ovens feature two baking chambers with two decks per chamber and your choice of Cordierite (3.25" deck height) or brick-lined Cordierite (2.75" deck height). The brick-lined model has a Cordierite ceiling, which offers the added benefit of increased temperatures and recovery times. They may be easily installed at the factory or in the field.

Each chamber has an independent thermostat and a 15-minute, electric timer with continuous-ring alarm and manual shut-off. All models feature stainless steel exteriors and 4" adjustable legs. International voltages are available. Ovens are stackable.

FEATURES AT A GLANCE

- 208 V or 220/240 V @ 7200 watts, single or three phase
- 300–650°F (149–343°C) temperature range
- Two 15-minute, electric timers with continuous-ring alarm and manual shut-off
- Two baking chambers
- Four decks
- Independent top and bottom controlled incoloy heating elements
- 2.75" (70 mm) & 3.25" (83 mm) deck heights
- Four 20.75" (527 mm) sq. decks
- Cordierite or brick-lined
- All stainless steel exterior
- High-heat, fully welded, aluminized steel baking chamber
- Fully insulated
- 6' (1829 mm) cord and plug on single-phase units
- 4" (102 mm) adjustable legs
- One year limited warranty

OPTIONS & ACCESSORIES

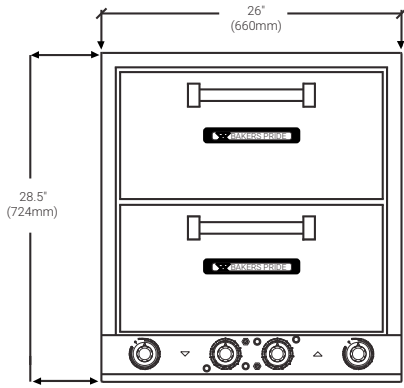
- Stainless steel stand (with or without casters)
- International voltages
- Deck brush and scraper
- Stacking kits
- Electric timers with 60-minute alarms
- Glass window in doors
- Steel deck
- Brick-lined conversion kit (standard on P44-BL)
- Lightstone deck



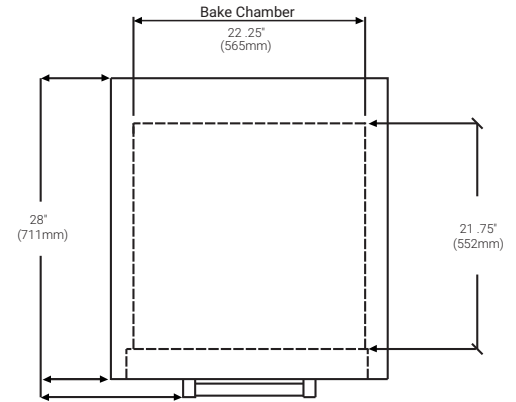
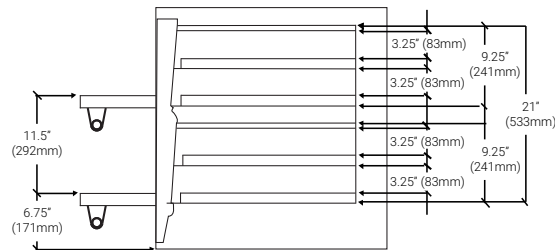
HEARTHBAKE SERIES COUNTERTOP ELECTRIC OVENS

SERIES: P44S & P44-BL

EQUIPMENT DIMENSIONS



FRONT VIEW



TOP VIEW

MECHANICAL SPECIFICATIONS

Model #	Overall Dim (W x H x D)*	Deck Height	Deck Size (W x D)	Decks	Baking Chambers	Thermostat Range	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
P44S	26" x 28.5" x 28" (660 x 724 x 711)	3.25" (83)	20.75" x 20.75" (527 x 527)	4	2	284°-680°F (140-360°C)	33" x 35" x 35.5" (838 x 889 x 902)	23.7	.68	296 (134kg)
P44-BL	26" x 28.5" x 28" (660 x 724 x 711)	2.75" (70)	20.75" x 20.75" (527 x 527)	4	2	284°-680°F (140-360°C)	33" x 35" x 35.5" (838 x 889 x 902)	23.7	.68	306 (139kg)

*Height excludes legs

POWER SUPPLY

Model #	Watts	Voltage	Phase	Amps	Plug Style			
					USA	Canada	UK	Europe
P44S	7200	208	1	34.6	6-50P	6-50P	N/A	N/A
P44-BL								
P44S	7200	220/240	1	31.3	6-50P	6-50P	N/A	N/A
P44-BL								
			3	24.3				
			3	22.0				

REQUIRED CLEARANCES

- Left 3" (76 mm)
- Right 3" (76 mm)
- Back 3" (76 mm)

In European Community Countries and North America. In NON-COMBUSTIBLE locations only.
In European Community Countries only in COMBUSTIBLE locations. NOT for North America.



6-50P

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

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 110
FOB: Allen, 75013

11.13.2017

