



SUPERDECK SERIES 10" DECK HEIGHT GAS PIZZA OVENS

SERIES: D



Bakers Pride® D series pizza ovens are designed for high-volume pizza and all-purpose baking operations. Each oven chamber features one Cordierite deck with a 10" deck height and independently controlled top and bottom heat dampers for perfectly balanced results.

These ovens are designed to be built in behind a decorative facade of brick, stone, or tile for a traditional, old-world look. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch. This series allows you to double-stack or combine with an Il Forno Classico model to create the look of a traditional brick oven for the ultimate pizza-cooking station.

These models are 65.25" wide and constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for 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 special-height legs.

FEATURES AT A GLANCE

- 125,000 total BTUH with natural gas/105,000 total BTUH with LP gas (LP gas not CE certified)
- 300–650°F temperature range
- Deck area: 48" x 36" (1219 x 914 mm)
- Overall width: 65.25" (1657 mm)
- 1.5" (38 mm) thick Cordierite decks
- 10" (254 mm) deck height
- Stackable
- Independently controlled top and bottom heat dampers
- Front-mounted gas controls with valve, regulator, and pilot safety
- Heavy-duty, slide-out flame diverters
- All stainless steel exteriors, aluminized steel interiors
- Stainless steel
- Front and side skirts for mounting tile or stone
- Fully insulated throughout
- Spring-balanced, fully insulated doors
- Left-side or rear 3/4" (19 mm) NPT gas connection
- Heavy-duty steel legs finished with durable Bakertone
- Two-year limited warranty

OPTIONS & ACCESSORIES

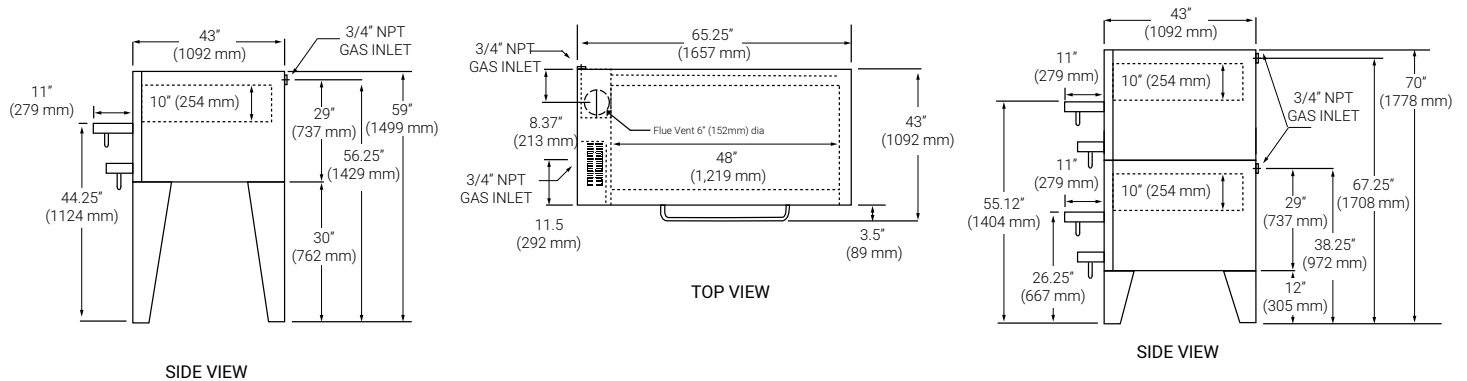
- Steel deck
- Special-height legs (per set of four)
- 150–550°F (65–287°C) bake thermostat
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Side-mounted controls DSP units only (Specify when ordering)
- Deck brush and scraper (48" (1219 mm) long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone decks
- Dome top accent



SUPERDECK SERIES 10" DECK HEIGHT GAS PIZZA OVENS

SERIES: D

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH***	kW***	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt. •
D-125 D-125-DSP	65.25" x 59" x 43" (1657 x 1499 x 1092)	125,000	36.61	10" (254)	48" x 36" (1219 x 914)	1	1	300°-650°F (149-343)	31" x 82" x 53" (787 x 2083 x 1364)	88	2.5	1385 (626kg)
D-250 D-250-DSP	65.25" x 70" x 43" (1657 x 1778 x 1092)	250,000	30.7	10" (254)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	*	*	*	*

*Each oven ships in separate carton as do the legs. Refer to the single unit for carton specs. Shipping weight shown includes all decks and legs.

**Height includes 30" (762 mm) legs on single units and 12" (305 mm) on stacked units. Height excludes dome accent.

***D-125 provides 105,000 BTUH with LP gas (73.2 kW) and D-250 provides 210,000 BTUH with LP gas (61.4 kW)

GAS CONNECTIONS

3/4"

REQUIRED CLEARANCES

	Non-Combustible Construction	Combustible Construction
Left	0" (0 mm)	1" (25 mm)
Right	0" (0 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)

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



Freight Class: 77.5,
FOB Smithville 37166

