



Cyclone

SERIES



**Model GDCO-E1
with optional casters**

SPECIFICATIONS

Full-size electric, forced air, single and double deck convection type oven. Standard specifications include 10.5 KW per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and heating elements off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the heating elements are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 38 1/8" wide (968mm) by 38" deep without handle (963mm) and 41 15/16" deep with handle (1065mm) by 26 7/8" (683mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet and finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and a single left mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation. Interior oven lights are standard.

Job _____ Item # _____

ELECTRIC CONVECTION OVENS

- ☐ **Model GDCO-E1 Single**
- ☐ **Model GDCO-E2 Double**

STANDARD FEATURES

- ☐ Energy efficient 10.5 KW oven direct forced air heat system
- ☐ 208v or 220v-240v, 60hz; 50hz, 1 or 3 phase
- ☐ Electronic temperature control
- ☐ Double-pane thermal glass door windows
- ☐ Interior oven lights
- ☐ 60-Minute continuous ring timer with manual shut-off
- ☐ 150°F (65°C) to 550°F (288°C) temperature range
- ☐ 1/4 HP air-cooled two-speed fan motor
- ☐ Cool down fan mode
- ☐ Elements-on and temperature-ready indicator lights
- ☐ Porcelain enamel oven interior with cove corners
- ☐ 11-Position removable rack guide with 1 5/8" spacing
- ☐ 5 Heavy-duty, positive-stop, chrome-plated wire racks
- ☐ Stainless steel front, top & sides
- ☐ Black Powder Coated legs with adjustable bullet feet
- ☐ Stainless steel, 60/40 split synchronized doors, with single left mounted handle
- ☐ Stainless steel door seals
- ☐ Stacking kit for double ovens
- ☐ Front mounted, hinged control panel for easy service access
- ☐ Heavy-duty industrial grade insulation in top, sides, back & doors
- ☐ Limited 2-year parts, labor & door warranty

OPTIONS & ACCESSORIES

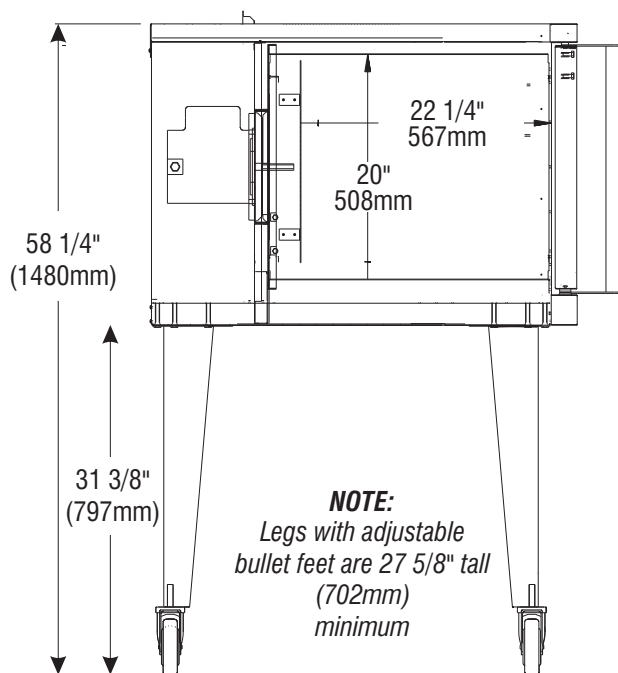
- ☐ Moisture injection with front panel controls
- ☐ Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- ☐ Open rack stand with rack supports and solid stainless steel under shelf (wire racks sold separately)
- ☐ Stainless steel undershelf (single ovens only)
- ☐ Additional oven racks
- ☐ Heavy-duty caster set, two with caster locks
- ☐ Perforated rear panel
- ☐ Solid doors
- ☐ Stainless steel legs with or without casters
- ☐ International voltages, 50hz

CERTIFICATIONS



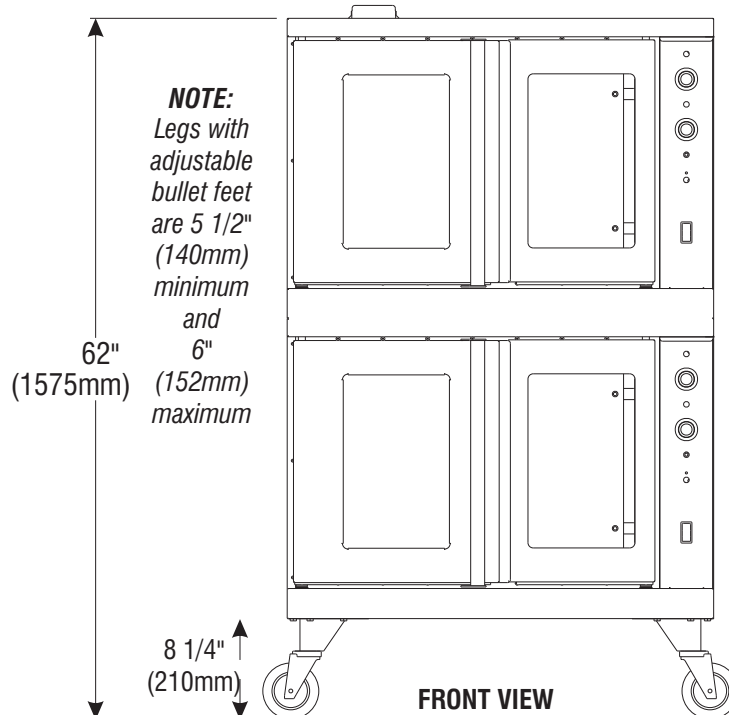
BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



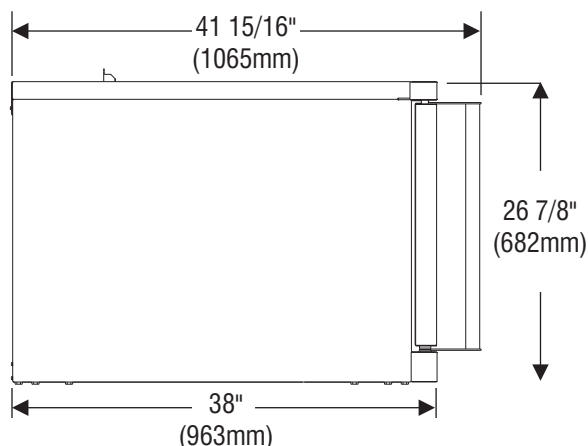
NOTE:
Legs with adjustable
bullet feet are 27 5/8" tall
(702mm)
minimum

TOP VIEW

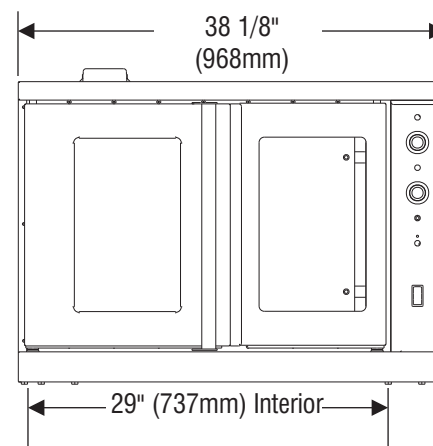


NOTE:
Legs with
adjustable
bullet feet
are 5 1/2" (140mm)
minimum
and
6" (152mm)
maximum

**FRONT VIEW
Double Unit**



**SIDE VIEW
Single Unit**



FRONT VIEW

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
GDCO-E1	514	234	45.93	1.29	Inches	mm	Inches	mm	Inches	mm
GDCO-E2					43	1092	48 1/4	1226	34	864

DOUBLE Shipped in two cartons as per above specifications

POWER SUPPLY

Model	KW	Voltage	Phase	Amps			Fan — 50 HZ		Fan — 60 HZ	
				Line 1	Line 2	Line 3	RPM-low	RPM-high	RPM-low	RPM-high
GDCO-E1	10.5	208	3	30	30	28	748	1425	850	1725
	10.5	220-240	3	26	26	24	748	1425	850	1725
	10.5	208	1	48	48	—	748	1425	850	1725
	10.5	220-240	1	44	44	—	748	1425	850	1725

Each oven requires separate electrical connections

MINIMUM CLEARANCES

	Vent Hood		Direct Venting	
	Inches	mm	Inches	mm
Right	1	25	NA	NA
Left	1	25	NA	NA
Rear	3	76	NA	NA

Suitable for installation on combustible floors when installed on factory supplied legs or casters



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