



OPERATION MANUAL

RESTAURANT SERIES ELECTRIC CONVECTION OVENS

**SERIES: BPCV-E**



**BUILT BY CRAFTSMEN. TESTED BY TIME®.**



## CONVECTION OVEN OPERATION MANUAL

### CONVECTION OVENS

#### Models:

**BPCV-1-EC**

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

All gas operated Bakers Pride® ovens 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.

#### **⚠ 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.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



#### **BAKERS PRIDE OVEN COMPANY, LLC.**

1307 N. Watters Rd., Suite 180  
Allen, TX 75013

Phone: 800.527.2100 | Fax: 914.576.0605 | [www.bakerspride.com](http://www.bakerspride.com)



## CONVECTION OVEN OPERATION MANUAL

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#### **⚠ WARNING**

In Europe, appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes.

#### **⚠ WARNING**

An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

### OWNER'S INFORMATION

#### **General Information:**

1. Locate and remove equipment from shipping container. Remove ALL packaging material from equipment including but not limited to:
  - a. Cardboard spacers
  - b. Styrofoam spacers
  - c. Plastic tabs and covers
  - d. Wood cleats
  - e. Hold Down straps
  - f. Securing tape
  - g. Manuals and flyers
2. Always clean equipment thoroughly before first use. (See general cleaning instructions).

3. Check rating label for your model designation and electrical rating.
4. Locate equipment on level counter and plug into a grounded outlet so that the plug is accessible. (See individual description for electrical loads.) On units bearing the CE marking the appliance must be connected by an earthing cable to all other units in the complete installation and hence to an independent earth connection.

#### **General Operation Instructions:**

1. All food-service equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. This equipment has an Electronic Temperature Control.



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## OWNER'S INFORMATION

4. Due to increased efficiency of this oven, the temperature of standard recipes may be reduced 50°F (30°C). Never hold food below 150°F.
5. Always load each shelf evenly. Space pans away from each other and from sides and back of oven to allow maximum air flow between them.
6. Large tempered glass windows and interior lights allow a close check on the product making it unnecessary to frequently open the doors. Products cook faster in a convection oven as compared to a conventional oven. Depending on the product and the type of pans used, time saving may run from 20 percent to as high as 50 percent.

### Operation Sequence Rotary Control:

#### Cook Only Rotary Control

1. Close the oven doors.
2. Switch Selector to "HI" or "LO" position. The indicator light near the Selector Switch will be illuminated.
3. Turn the thermostat knob to the desired cooking temperature.
4. Upon reaching the set temperature, the indicator light near the thermostat will go out.
5. Load the oven with product to be cooked.
6. Remove the product from the oven when done.

#### Timed Cooking Rotary Control:

1. Close the oven doors
2. Switch Selector to "HI" or "LO" position. The indicator light near the Selector Switch will be illuminated.
3. Turn the thermostat knob to the desired cooking temperature.
4. Upon reaching the set temperature, the indicator light near the thermostat will go out.
5. Load the oven with product to be cooked.
6. Turn the timer knob to the desired bake time and timer will start counting down.

7. When timer reaches zero, a buzzer will sound.
8. Turn the timer knob to "O" position.
9. Remove the product from the oven. NOTE: TIMER DOES NOT CONTROL THE OVEN.

### Cook and Hold Rotary Control:

1. Close the oven doors.
2. Switch Selector to "HI" or "LO" position. The indicator light near the Selector Switch will be illuminated.
3. Turn the thermostat knob to the desired cooking temperature.
4. Upon reaching the set temperature, the indicator light near the thermostat will go out.
5. Load the oven with product to be cooked.
6. Turn the timer knob to the desired bake time and timer will start counting down.
7. When timer reaches zero, a buzzer will sound.
8. Turn the Timer knob to "O" position.
9. Turn the thermostat knob to the desired hold temperature.
10. Remove the product from the oven when done.

### Oven Cool Down Rotary Control:

To cool down the oven to a lower desired temperature, follow the steps detailed below.

1. Open the oven doors.
2. Switch Selector to "oven cool down" position. Fan will now operate and cool down the oven.
3. When the oven has cooled down to the desired temperature, turn the Selector Switch to "O" position. Close oven doors.



## CONVECTION OVEN OPERATION MANUAL

### OWNER'S INFORMATION

#### Optional Steam Injection Rotary control:

The solenoid valve for steam injection is mounted behind the service panel on the right-hand side of the unit. The electronic timer is preset at the factory. A 1/4" copper tubing is provided on the solenoid valve for water hookup with a compression fitting. After the water hookup is made, make sure that there are no leaks. For steam injection, press the Steam switch momentarily.

#### NOTICE

Do not use steam injection at temperatures below 275°F (135°C).

#### Warranty Information:

Reliability Backed By Bakers Pride Warranty:

All Baker's Pride® convection ovens are backed by a one year parts and labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.

#### Service Information:

Service Hotline (800) 733-2203

### SAFETY INFORMATION

Baker's Pride equipment is designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and OPERATING INSTRUCTIONS near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage. This product is used for the cooking, defrosting or re-thermalization of food products only.

#### ⚠ DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

#### ⚠ WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

#### ⚠ CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

#### NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

### SPECIFICATIONS

MODEL	VOLTS	WATTS	AMPS			PH
BPCV-1-EC	208	11kw	53			1
BPCV-1-EC	240	11kw	46			1
BPCV-1-EC	208	11kw	30.5	30.5	30.5	3
BPCV-1-EC	240	11kw	26.5	26.5	26.5	3

The Data plate is located on the right hand side back panel, where the power cord comes into the unit.

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## **SPECIFICATIONS**

### **Electrical Connection**

Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

#### **NOTICE**

For supply connections use No. 6 AWG wires suitable for at least 90°C. If connecting with plug, use 3-phase, 50 amp minimum plug size.

The oven, when installed, must be electrically grounded in accordance with local codes and/or the latest edition of the National Electrical Code ANSI/NFPA No. 70 in the USA (Canadian Electrical Code CSA Standard C22.1, Part 1 in Canada). In Europe, the appliance must be connected by an earthen cable to all other units in the complete installation and, thence, to an independent earth connection in compliance with EN 60335-1 and/or local codes.

Electrical power is to be supplied to the oven(s) by means of hard wiring, which is to be performed by a qualified licensed electrician

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## **INSTALLATION INSTRUCTIONS**

If the carton appears damaged, or damage is discovered once the carton is opened, stop immediately and contact the freight company to file a damage claim.

#### **! CAUTION**

The Convection oven is shipped without the legs and under shelf (optional) attached. Please read the installation and operation instruction before operating the unit. Remove all supports and packaging materials before operating the unit. Failure to remove all packaging materials may lead to a fire and / or damage to the appliance.

### **Receiving:**

Read the notice on the outside carton regarding damage in transit. Damage discovered after opening the carton is "CONCEALED DAMAGE." Carrier must be notified immediately to send an inspector and to furnish forms for claims against the carrier..

When the oven arrives, it should consist of:

1. A crate or carton containing your new oven (two for a stacked unit).

2. A carton containing four 31" legs with mounting hardware (set of four 6" legs is supplied for stacked installations).
3. A carton containing a Flue Adapter and a Draft Hood. Optional: for Direct Venting (Not available for European Community Countries)

### **Set Up / Mounting:**

This appliance must be installed by competent personnel in accordance with the rules in force. In the U.K., Corgi registered installers (including the regions of British Gas) undertake to work to safe and satisfactory standards. This appliance must be installed in accordance with the current Gas Safety (Installation and Use) Regulations and the relevant Building Regulations/IEE Regulations. Detailed recommendations are contained in the British Standard Codes of Practice B.S. 6172, B.S. 5440: Part 2 and B.S. 6891.

Your oven will be packed sitting on its bottom. The skid may be left under the oven for convenience in further handling. Unpack carefully, avoiding damage to the Stainless Steel front and/or trim. If concealed damage is found, follow the instructions detailed in Section A (Receiving). Keep the area around the ovens free and clear of combustible materials.

Do not store any materials on top of or under any oven.

## INSTALLATION INSTRUCTIONS

The provision of adequate air supply to your oven for ventilation is essential. As a minimum, observe the clearances detailed below. Provide adequate ventilation and make up air in accordance with local codes. Servicing your oven is done through the front control panel and right side access cover. Ensure that these areas are kept unobstructed for easy access.

### Clearances:

The clearances from combustible and non-combustible construction are as follows:

	Combustible	Non-combustible
Back	2"	2"
Side	0"	0"

DO NOT MOUNT oven on a curb base. Use legs / casters provided. Adequate air space at the bottom and rear of the unit must be provided for proper venting of blower motor.

### For a single unit:

1. Remove legs from package.
2. Secure top frame parts to the legs with bolts provided (long-angle- front & back. Short angle - side). See Figure 1.

3. Place the oven on the top of the legs/stand assembly. Match holes on the frame with oven bottom base. Fasten with bolts provided.
4. (Optional) If provided with optional bottom shelf and rack. Screw the bottom shelf to the legs
5. Screw the rack guide supports angles to the bottom shelf and top leg frame.

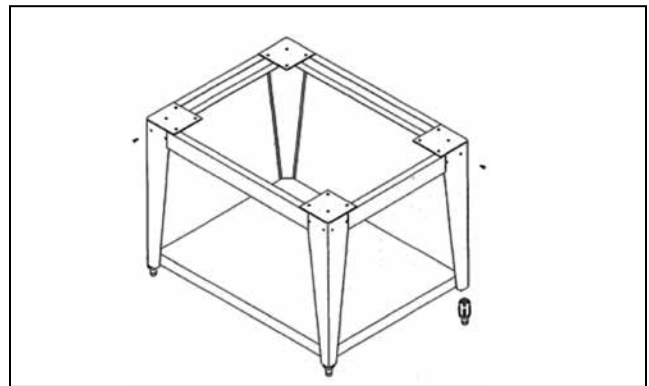


Figure 1

## INSTALLATION INSTRUCTIONS

### For a stack of two ovens

1. Match holes on the legs with oven bottom base and fasten with bolts provided.
2. Set top oven on top of bottom oven.
3. Fasten the oven together at the rear and front as shown in Figure 2. (Remove the top ovens kick plate to access the front bolts.)
4. Assemble bottom flue extension as shown in Figure 2.

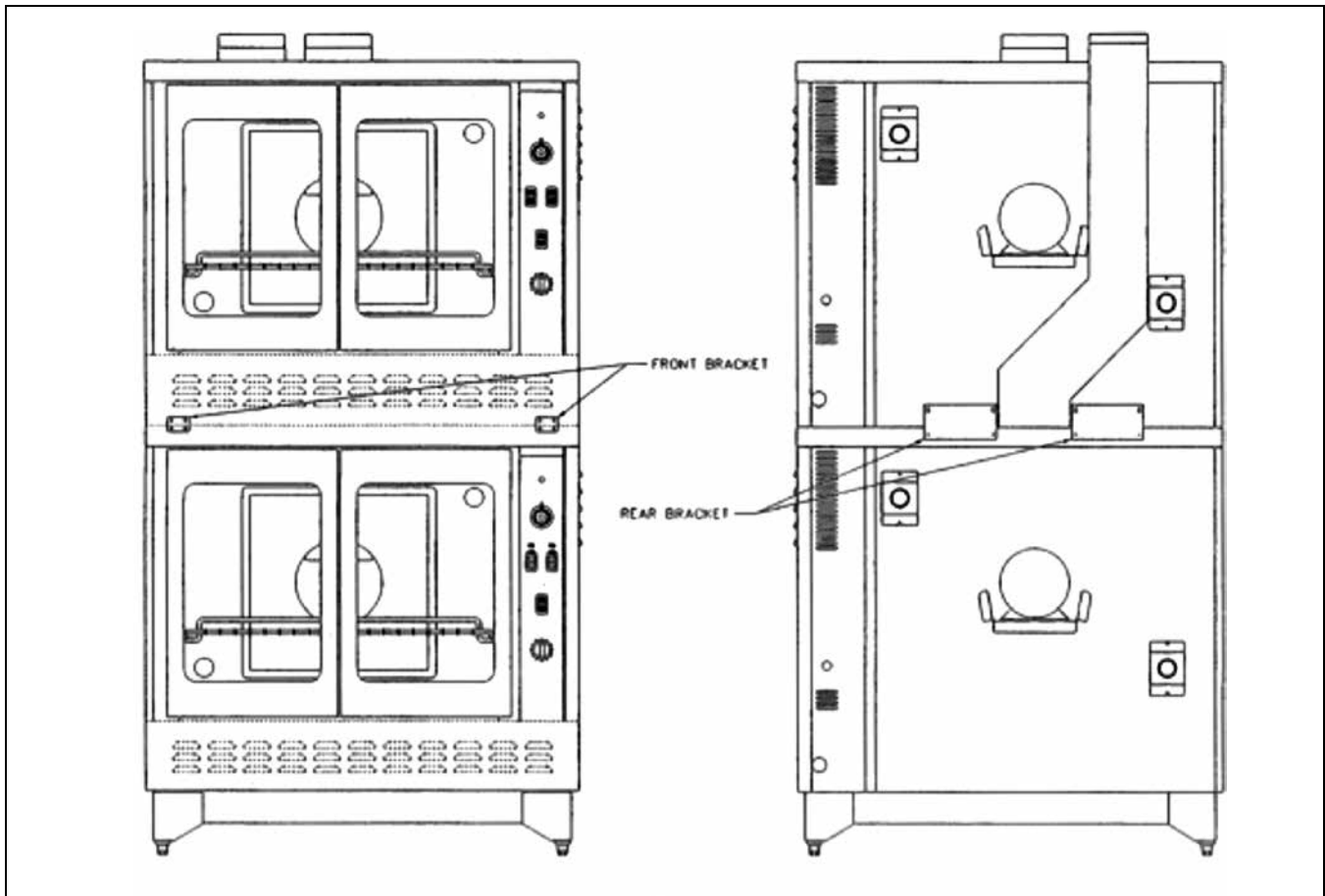


Figure 2

### Installation With Casters (Optional):

Four casters (two with wheel brakes) and the mounting hardware are packed and included in the shipment if ordered. Install casters with wheel brakes on the front of the unit. Installation must conform to UL 197: Electrical Supply Connections For Permanently Connected Appliances. It requires that permanently connected appliances with casters be provided with a means for securing the appliance to the building structure to limit the movement of the appliance.

**Oven Restraint:** When casters are installed on either a single or double unit, a fixed restraint must be used to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit. The restraint (a heavy-gauge cable) should be attached to the rear legs of the oven on which casters are mounted. If disconnect of the restraint is necessary, the restraint must be reconnected after the oven has been repositioned in its permanent location. The appliance shall be installed using flexible conduit.



## CONVECTION OVEN OPERATION MANUAL

### CLEANING

Insure the appliance has been turned off and has had sufficient time for all surfaces to cool down before cleaning.

1. With porcelain enamel interiors, this oven is designed to be as maintenance free as possible. However, for best results, the oven should be cleaned regularly. Enameled interiors can be easily cleaned with oven cleaners. **KEEP CLEANING FLUIDS AWAY FROM ELECTRICAL WIRES, LIGHT SOCKETS, SWITCHES AND CONTROL PANEL.**
2. Baked on splatter, oil, grease or discoloration on the stainless steel front or inside of the oven may be removed with stainless steel cleaner, or any other similar cleaning agent.

#### NOTICE

Always rub the stainless steel along the grains

3. To clean the blower wheel, remove and immerse in ammoniated water for 20 to 25 minutes. Then, scrub it off with a small, stiff brush. The same procedure can be followed for wire racks and rack supports.

4. To clean wire shelves and rack supports, remove and immerse in ammoniated water for 20 to 25 minutes. Use a small stiff brush to remove any remaining dirt/debris.

#### ⚠ WARNING

Do not use any highly caustic cleaners, acids or ammonia. These may cause corrosion and/or damage to the stainless steel.

Several excellent germicidal cleaners are also available, including Calgon's "Big Cat" and Johnson's "Break Up". Clorox is another good cleaner and is USDA approved.

The tabletop material is cut into sections not larger than 36" in any plane, and no section weighs more than fifty (50) pounds. These are stipulations of the National Sanitation Foundation to facilitate cleaning. The tops should be turned over daily to reduce possibility of warping and should never be stood on end. Periodically, go over the board with a clean, flat stainless steel scraper to help seal some of the knife marks.

The use of cleavers on synthetic boards or tabletops is not recommended.

### PREVENTATIVE MAINTENANCE SCHEDULE

Please follow the cleaning section for the daily and weekly preventative maintenance schedule.

1. Use the proper tools.
  - When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.
2. Clean with the polish lines
  - Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners.
  - While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.
4. Treat your water.
  - Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

## PREVENTATIVE MAINTENANCE SCHEDULE

### 5. Keep your food equipment clean.

- Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

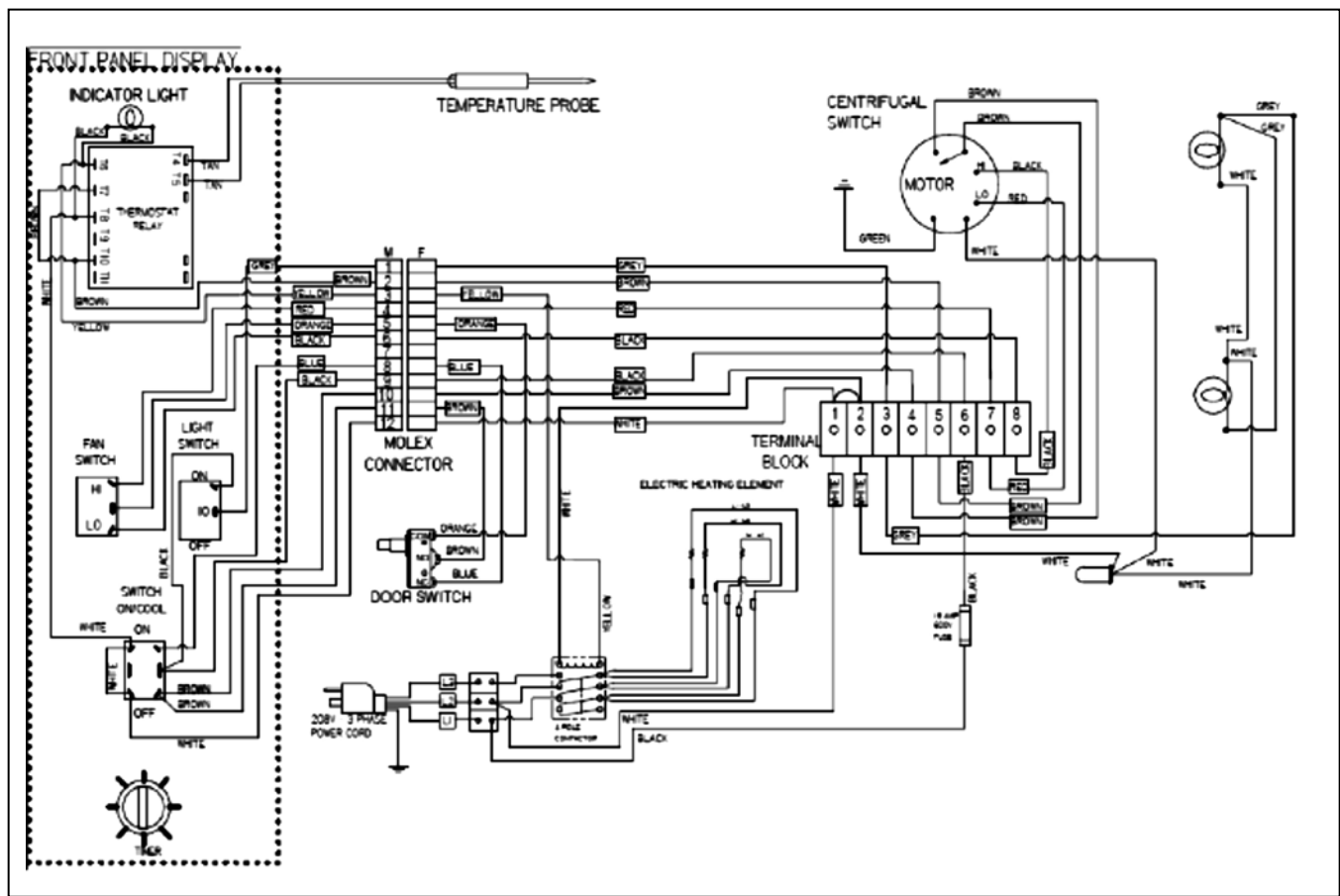
### 6. Rinse.

- If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steels passivity film.

### 7. Never use hydrochloric acid (muriatic acid) on stainless steel.

### 8. Regularly restore/passivate stainless steel.

## WIRING DIAGRAMS/SCHEMATICS





## CONVECTION OVEN OPERATION MANUAL

### PARTS LIST & EXPLODED VIEWS

GRAPHIC AND DATA ARE  
MISSING FROM ORIGINAL

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## CONVECTION OVEN OPERATION MANUAL

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### 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.

Form #U4177A 1/07

<b>IMPORTANT FOR FUTURE REFERENCE</b>		
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

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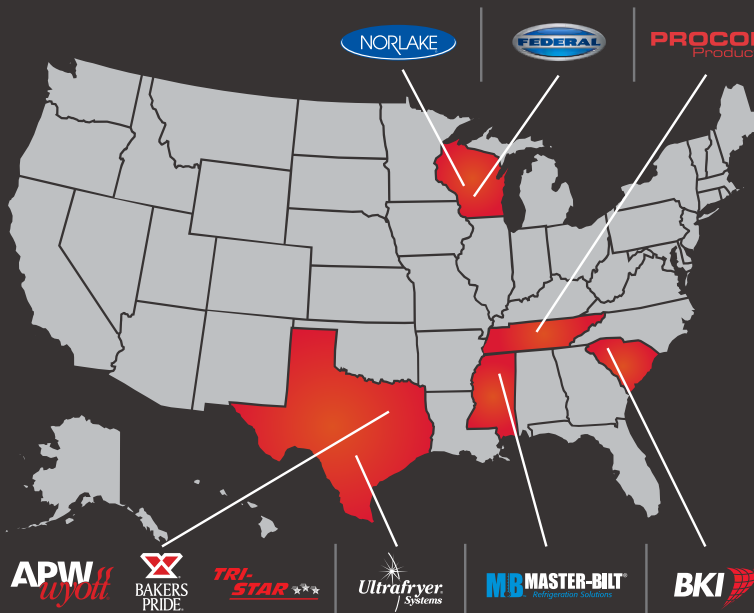
NOTES

# **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](http://www.standex.com/segments/food-service)



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

