



# 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

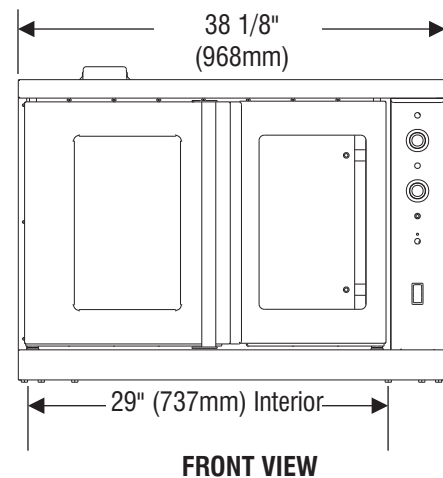
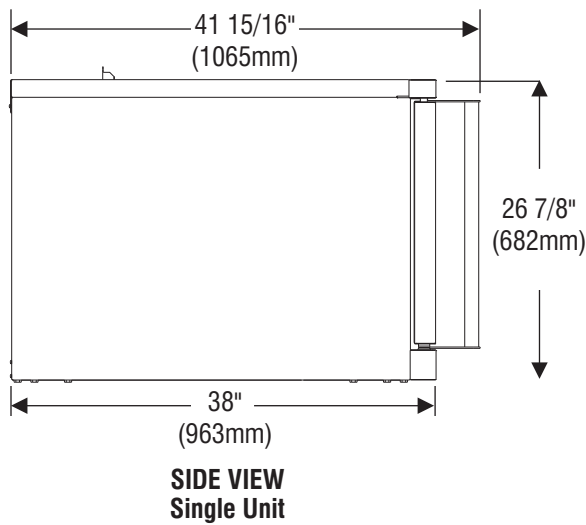
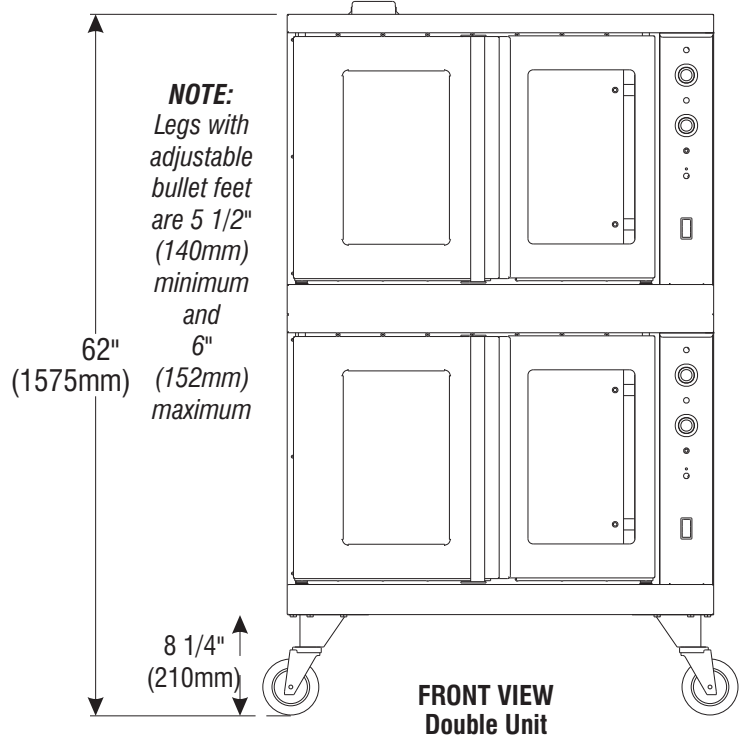
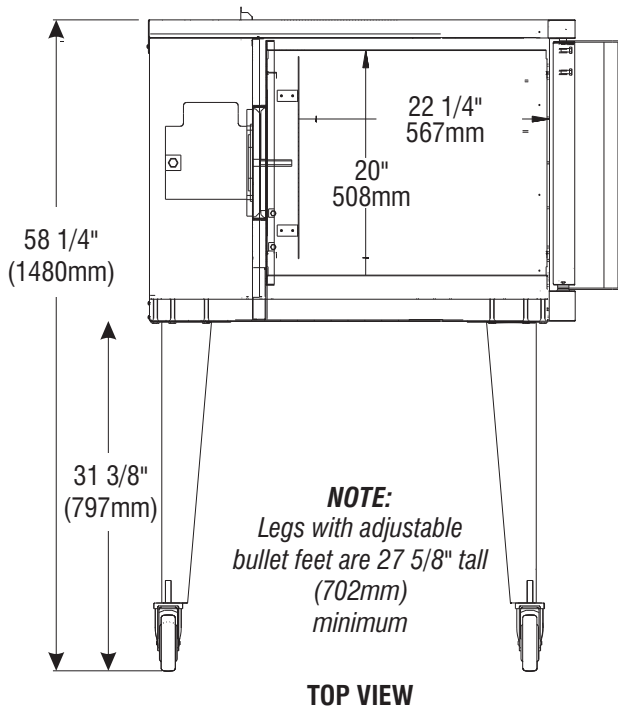
- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports and solid stainless steel under shelf (wire racks sold separately)
- Stainless steel undershelf (single 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*



ALL DIMENSIONS NOMINAL

| Model   | Shipping Weight   |       | Carton Size |              | Carton Dimensions |      |        |      |        |     |
|---------|---|-------|-------------|--------------|-------------------|------|--------|------|--------|-----|
|         | Lbs.  | Kilos | Cubic Feet  | Cubic Meters | Width             |      | Depth  |      | Height |     |
|         | Inches  | mm    | Inches      | mm           | Inches            | mm   | Inches | mm   | Inches | mm  |
| GDCO-E1 | 514   | 234   | 45.93       | 1.29         | 43                | 1092 | 48 1/4 | 1226 | 34     | 864 |
| GDCO-E2 | DOUBLE Shipped in two cartons as per above specifications |       |             |              |                   |      |        |      |        |     |

| 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       |
|       | 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*

|       | 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*



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 TSW: 05/08*