

Production Chart

DECK OVENS

BAKERS PRIDE OVEN COMPANY, INC.
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Production Per Hour / Per Deck Formula:

$$\text{Pizza Per Oven} \times \frac{60 \text{ Minutes}}{\text{Bake Time}} = \text{Pizza Per Hour / Per Deck}$$

Example:

16" Pizza; Model Y-600; 8 minute Bake Time

$$6 \times \frac{60}{8} = 45 \text{ Pizzas Per Hour}$$

DECK OVEN CAPACITY

Model	Pizzas Per Oven*			Baking Pan Capacity*			Production Per Hour / Per Deck 16" Pizza w/8 Minute Bake Time
	10"	16"	18"	13" x 18"	18" x 26"	12" x 20"	
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151/104	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251/204	9	4	3	4	2	3	30
304	12	4	4	4	2	4	30
351	12	4	4	6	3	4	30
451/404	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45

NOTE:

* Double capacity for double stacked ovens

* Triple capacity for triple stacked ovens