BAKERS PRIDE®

# OPERATION MANUAL

## ULTIMATE SERIES OUTDOOR CHARBROILERS

# SERIES: CBBQ

BUILT BY CRAFTSMEN. TESTED BY TIME®.

# OUTDOOR GAS CHARBROILERS

**Outdoor Gas CharBroiler Models:**
**CBBQ-30S & CBBQ-60S**

All gas operated Bakers Pride® charbroilers 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).

Please retain this manual for future references.

## ⚠ 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.

## ⚠ WARNING

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

## ⚠ WARNING

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.

This equipment is design engineered for commercial use only.

GAS-FIRED C UL US LISTED

CLASSIFIED UL EPH ANSI/NSF4

**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

P/N 8839300 4/19

BAKERS PRIDE®

**OUTDOOR GAS CHARBROILER OPERATION MANUAL**

# TABLE OF CONTENTS


**INSTALLATION INSTRUCTIONS** **1**
- Safety Precautions 1
- Unpacking Instructions 3
- Assembly 3
- Connecting The Gas Lines To The Propane Tanks 4
- Installing Side Tank Mounting Brackets 5
- Installing Optional Tank Caddies 5
- Leak Testing 5

**LIGHTING INSTRUCTIONS** **6**
- Lighting Instructions 6
- Shutdown Instructions 6

**MAINTENANCE INSTRUCTIONS** **7**
- Cleaning Instructions 7
- Burner/Orifice Inspection 7
- Troubleshooting Chart 8

**ACCESSORIES** **9**
- Instructions for Installing Char Broiler Accessories 9

**EXPLODED VIEWS & PARTS LISTS** **10**

**WARRANTY** **13**


| Gas Specifications | | |
|---|---|---|
| Model Number | Propane Gas BTU/HR @ 10" W.C. | Natural Gas BTU/HR @ 3.5" W.C. |
| CBBQ-60S | 160,000 | 160,000 |
| CBBQ-30S | 80,000 | 80,000 |

| Model Definitions | |
|---|---|
| Model Number | Width |
| CBBQ-30 S | Overall Width = 32" |
| CBBQ-60 S | Overall Width = 62 1/2" |

# INSTALLATION INSTRUCTIONS

### Safety Precautions

**⚠ 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.

# INSTALLATION INSTRUCTIONS

**Safety Precautions**
**(Must Be Posted In A Prominent Location)**

**⚠ WARNING**

For your safety, the following safety precautions should be followed and enforced.

**If You Smell Gas:**

- Shut off gas supply to appliance
- Extinguish open flames
- Immediately call your gas supplier

***NOTICE***

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

1. This unit should be only operated outdoors.
2. LIGHTING: Follow the instructions in the Lighting Instructions section and from the label attached to right side of the broiler.
3. Do not place or use unapproved accessories or items on the broiling area or on any part of this unit.
4. Do not place combustibles or non-combustible materials in the proximity of the broiler as this could cause fires or obstruct airflow to the main burners.
5. This unit may be operated with 0" minimum clearance to non-combustible construction in areas that are non- combustible locations. For combustible construction installations: Minimum 12" each side, 24" back.
6. This installation must conform to local codes, or in absence of local codes to the National Fuel Gas Code ANSI Z223.1, latest edition. In Canada, it must conform to current National Standard CAN/CGA B 149. 1 & 2. - natural gas/propane installation code.
7. Use only the legs and casters provided with the unit. Always lock the caster brakes to prevent movement while the appliance is in use.
8. Broiler must be disconnected from gas supply during any pressure testing of pipelines in excess of ½ psig (3.45 kPa), and isolated (by turning off gas shut-off valve) during any testing less than ½ psig.
9. Inspect the flexible gas hose(s) prior to each use. If excessive abrasion or wear occurs, or if the hose is cracked or damaged it must be replaced.
10. LP cylinders used with the broiler must conform to the specifications of the US Department of Transportation (DOT), or in Canada to the Canadian Transport Commission. The construction must include a collar to protect the service valve from physical damage; they must have a safety relief device that communicates directly with the vapor space of the cylinder and a system to withdraw vapor in the vertical position. The cylinder must have proper marking, shutoff valve and a Type I (QCC1) service outlet connection.
11. Any attempt to fit the regulator(s) with anything other than the mating Type I (QCC1) connector will negate the important safety features designed into the Type I system. Fitting a standard #510 POL connector will not provide the flow control or temperature shutoff safety features build into the complete Type I system.
12. Propane cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
13. The handling, filling, use, storage and transportation of all sizes of LP gas cylinders must be in accordance with NFPA 58, Storage and Handling of LP Gases, or CAN/CGA B149.2, Propane Gas Installation Code.
14. Surfaces of unit will become hot during normal operation and can cause burns and/or serious injury. Do not touch a hot unit without protective clothing. Allow the unit to cool before cleaning or disassembling.
15. High winds may adversely affect burner performance.
16. The minimum ambient temperature for proper operation of this appliance is 50°F (10° C).
17. Retain this manual for future reference.

# INSTALLATION INSTRUCTIONS

**Unpacking Instructions:**

Carefully unpack the broiler and inspect immediately for shipping damages. Your outdoor boiler was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

**Assembly:** (Refer To Figure "A")

These unassembled parts should be included in your charbroiler package:

| | | | |
|---|---|---|---|
| 1 Grate (s) | 3 Frame assembly | 5 Water Pan (s) | 7 Leg & Caster Assemblies |
| 2 Radiants | 4 Carryover tube cover (s) | 6 Base | |

1. Remove shipping bands from carton.
2. Remove top of carton.
3. Remove grates from the unit and set them aside.
4. Remove and unwrap any small parts packages that are located underneath the grates. If stainless steel parts are coated with PVC film, remove it prior to installation.
5. Lift frame assembly from carton and set aside.
6. Lift base from carton and place it upside down on ground.
7. Install legs & caster assemblies and flip the stand over into the upright position.
8. Mount side tank brackets to the unit (see Figures A-1 & A-2).
9. Place the broiler on the stand.
10. Place the carryover tubes cover(s) on their brackets to cover the tubes.
11. Place the radiants on their front and rear support pins over each burner.
12. Place grates into frame assembly.

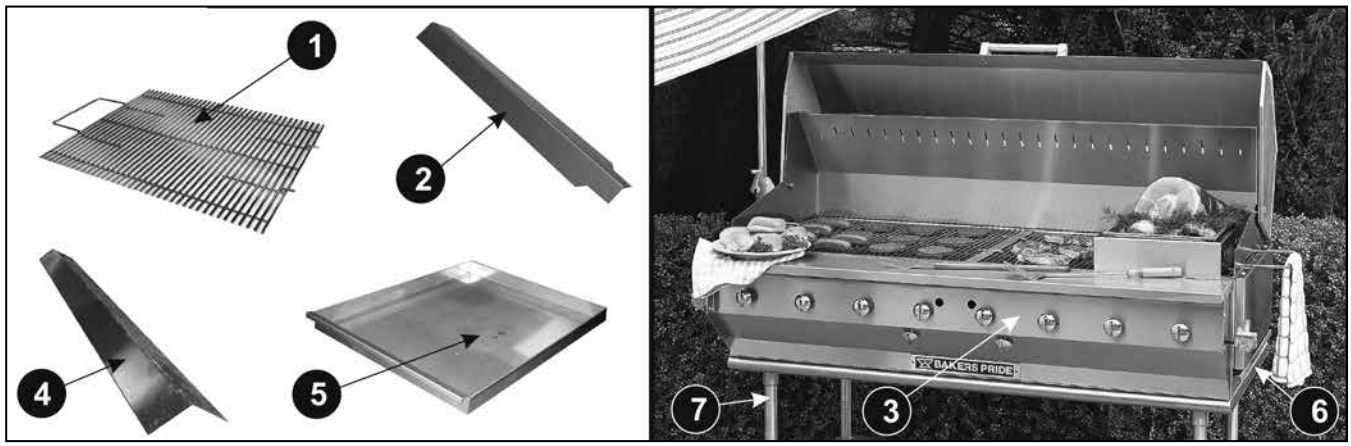



Figure A

# INSTALLATION INSTRUCTIONS

### Connecting The Gas Lines To The Propane Tanks

- New propane tanks are shipped empty with no pressure and must be purged of air and filled with propane per NPGA (national propane gas Association)
- Tank brackets must be mounted to the charbroiler stand (refer to on the Lighting Instructions section).
- Tanks must be mounted securely to the mounting brackets (refer to paragraph "E" below).
- Install the green plastic connector onto the external thread on the tank valve. Turn it clockwise and hand tighten. The plastic nut is designed for easy grip and allows user friendly, wrench-less connection. It is thermally sensitive and will shut off the flow of gas if subjected to temperatures between 240°F and 300°F. Type I (Q.C.C. 1) connection system will not allow gas to flow until a positive seal has been made (See Figure "A-3").
- Make sure the vent on the regulator is facing down (toward the ground) so that water and other liquids do not get into the regulator.

### *NOTICE*

All 20-lb LP cylinders are provided with the new Type I ACME valve with an OPD (overfill protection device) installed. The 40-lb LP cylinders have a Type I ACME service valve with a one-way valve that only allows propane to flow out of the valve. The 40-lb cylinder cannot be filled through this Type I ACME service valve as the 20 lb cylinders are. The 40-lb cylinders have a 1-3/4" ACME male fill connection with a built in OPD to protect the cylinder from being overfilled. Be sure that your local propane supplier has the correct adapter to fill through a 1-3/4" ACME male filling connector.

20-lb cylinders must be used in the vertical (upright) position and 40-lb cylinders must be used in the horizontal (laying down) position.

### Installing Side Tank Mounting Brackets

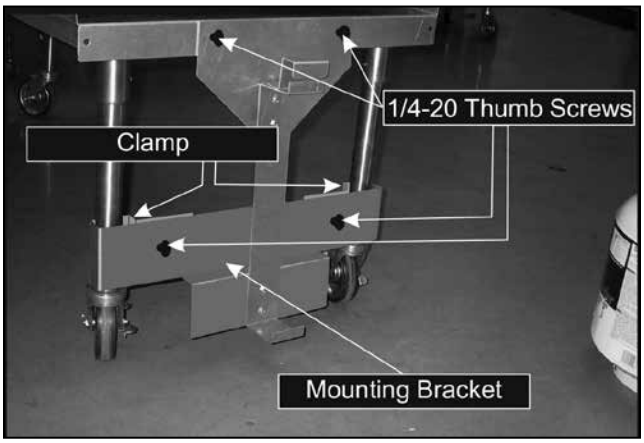



Figure A1

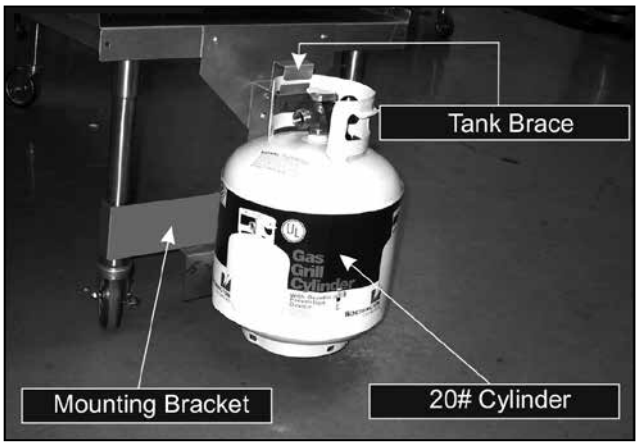



Figure A2

# INSTALLATION INSTRUCTIONS

**Side Rack Installation:**

- Side racks have to be installed on both sides of the 60" stand and on the right side of the 30" stand if your unit came with 20-lb LP cylinders. Optional 40-lb horizontal cylinders come with single or double tank caddy.
- Attach the tank rack to the side of the stand with two 1/4-20" thumb screws provided (see fig. A-1). Make sure the screws are properly tightened.
- Clamp mounting bracket to the legs with the clamps and fasten with (2) thumb screws.
- Hang the 20-lb cylinder on the rack with service valve outlet facing the front of the unite (see fig. A-2).
- Fasten the tank with tank brace and wingnut.
- Make sure the tanks are secure in their racks and cannot move.

**Installing Optional Tank Caddy:**

- If your unit is equipped with optional tank caddy, it has to be placed underneath the broiler and secured in place by (2) hooks provided (see fig. "A-3"). The front of the caddy will be raised off the ground to prevent possible movement and putting strain on connection hoses.
- LP gas cylinder(s) have to be securely mounted to the caddy with thumb screws. They will only work in the horizontal position.

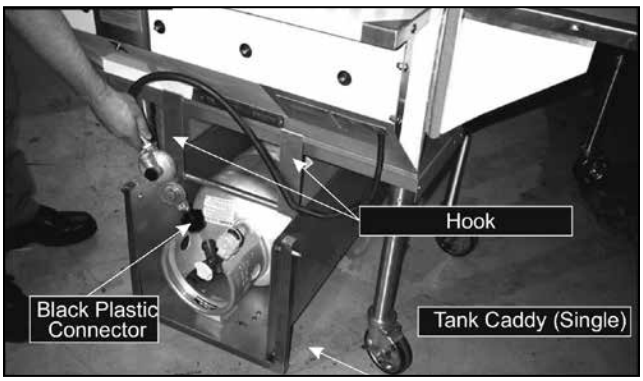



Figure A3

**Leak Testing:**

The plumbing must now be tested for gas leaks before use. Turn all propane tank, burner control and carryover control valves to the OFF position. Wet all gas line fittings and connectors with a solution of soapy water (or commercial leak disclosing liquid). Slowly open the propane tank valve(s) and look for bubbles of foam at any of the joints of the system. If a leak is found, close the tank valves immediately and call your local dealer or the manufacturer. If the gas connections are leak-free, the unit is ready to use. Follow the lighting instructions.

# LIGHTING INSTRUCTIONS

**Lighting Instructions:**

Fill water pans to within 1/2" of top edges (this will control grease flare-ups, provide for ease of cleaning and keep cooked food moist). Re-fill pans with water when they evaporate to within 1/2" of the bottom of the pans. Failure to keep water in the water pans could lead to grease fires and will void the warranty.

1. Check that the tank mounting brackets are securely mounted on the unit.
2. Open the roll-up hood if so equipped. Turn all the burner knobs and carryover tube knobs to the OFF position and slowly open the gas tank valves.
3. Turn the carryover tube knob on one side fully counter-clockwise to the ON position. Insert a lit, extra-long match or a gas lighter flame though the hole on the same side in the front panel. For 60" broilers repeat the same procedure for the other side.
4. Check that the entire crossover tube is lit by looking through the lighter hole(s) located on the front panel. If the carryover tube(s) will not light or stay lit, shut off the gas supply and do not use the unit. Wait 5 minutes before attempting to re-light the unit. (See Figure "B")
5. After lighting the crossover tube(s), open the desired burner valves and observe that the burners light completely from the crossover tube(s).

**NOTICE**

If the tank valves are not opened very slowly, an excess flow valve in the tank connector fitting (a safety feature) may restrict the flow of gas to the unit resulting in little or no flame at the burners. Should this happen, follow the shutdown instructions and be sure to shut off tanks and remove and re-attach the tank connectors as instructed. This is necessary to re-set a closed excess flow valve. Repeat all steps of the lighting instructions. The appliance should now function normally.

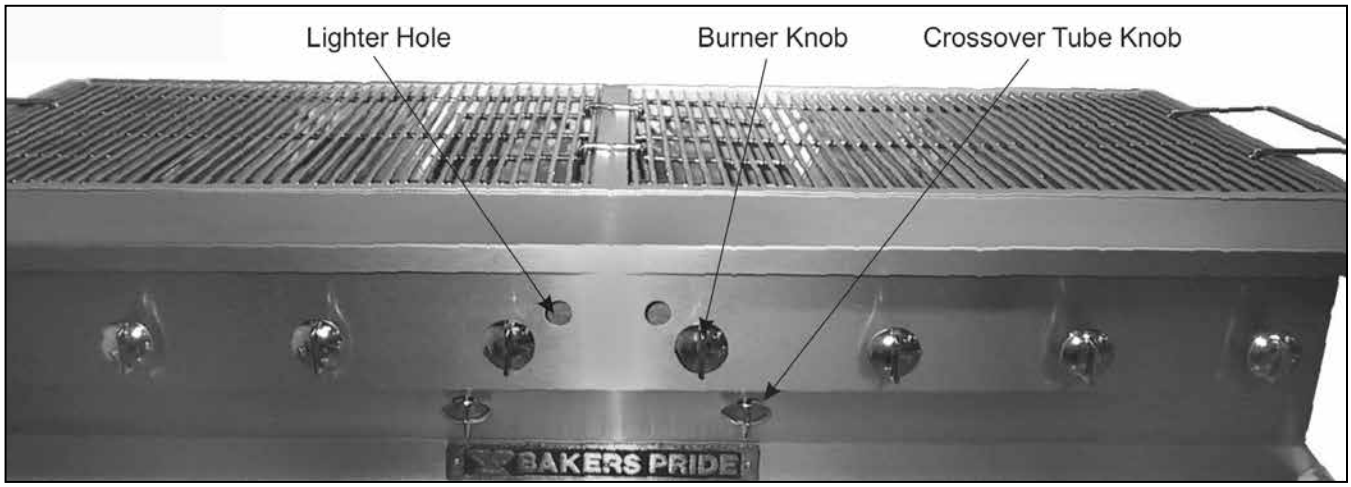



Figure B

**Shutdown Instructions**

To shut down the unit, turn all burners and carryover tube knobs clockwise to the OFF position. Close gas tank valve(s), disconnect propane tank(s) and leave them outdoors.

# MAINTENANCE INSTRUCTIONS

### Cleaning Instructions

- Clean the unit regularly after use.
- Top Grates: after removing from the unit, use warm soapy water and a stiff bristled brush or plastic pad. Cooking grates must be removed to steam clean or pressure wash. Do not use steel wool or abrasive pads as they may degrade the metal finish. Always clean stainless steel panels along the grain.
- Radiants/Covers: These will need little or no cleaning due to high in-use temperatures. If necessary, clean as top grates.
- Broiler body: Use warm, soapy water and a stiff bristle brush or plastic pad. Do not use chlorine, bleach or other caustic chemicals. Be careful not to get water into the burners or carryover tubes. Do not pressure wash.
- Water Pans/Stand: Clean like top grates.

### Burner / Orifice Inspection

1. Remove the front shelf by removing the two screws at the ends.
2. Slide front shelf forward and then lift it off the unit.
3. The front of the burners, the valve bodies, and orifices are now exposed for inspection. Looking down into the unit, compare each assembly with figure “C” for alignment.
4. If the components are not aligned as shown in the diagram, discontinue use and contact the appliance manufacturer.
5. If the components are aligned, carefully replace the service shelf and re-insert and tighten the screws. Your unit is ready for use.

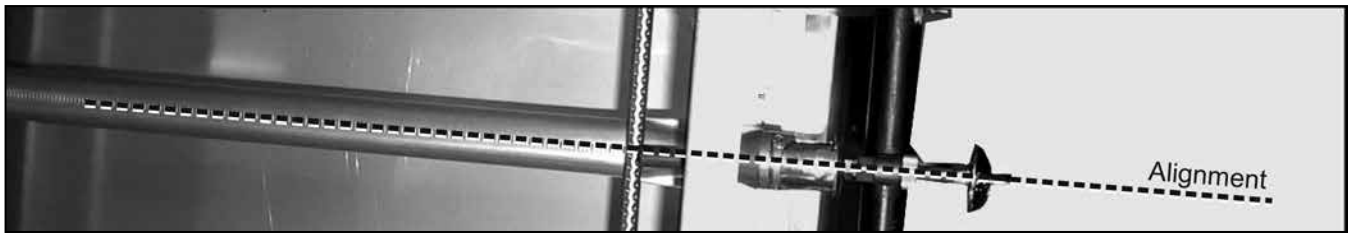



Figure C

# MAINTENANCE INSTRUCTIONS

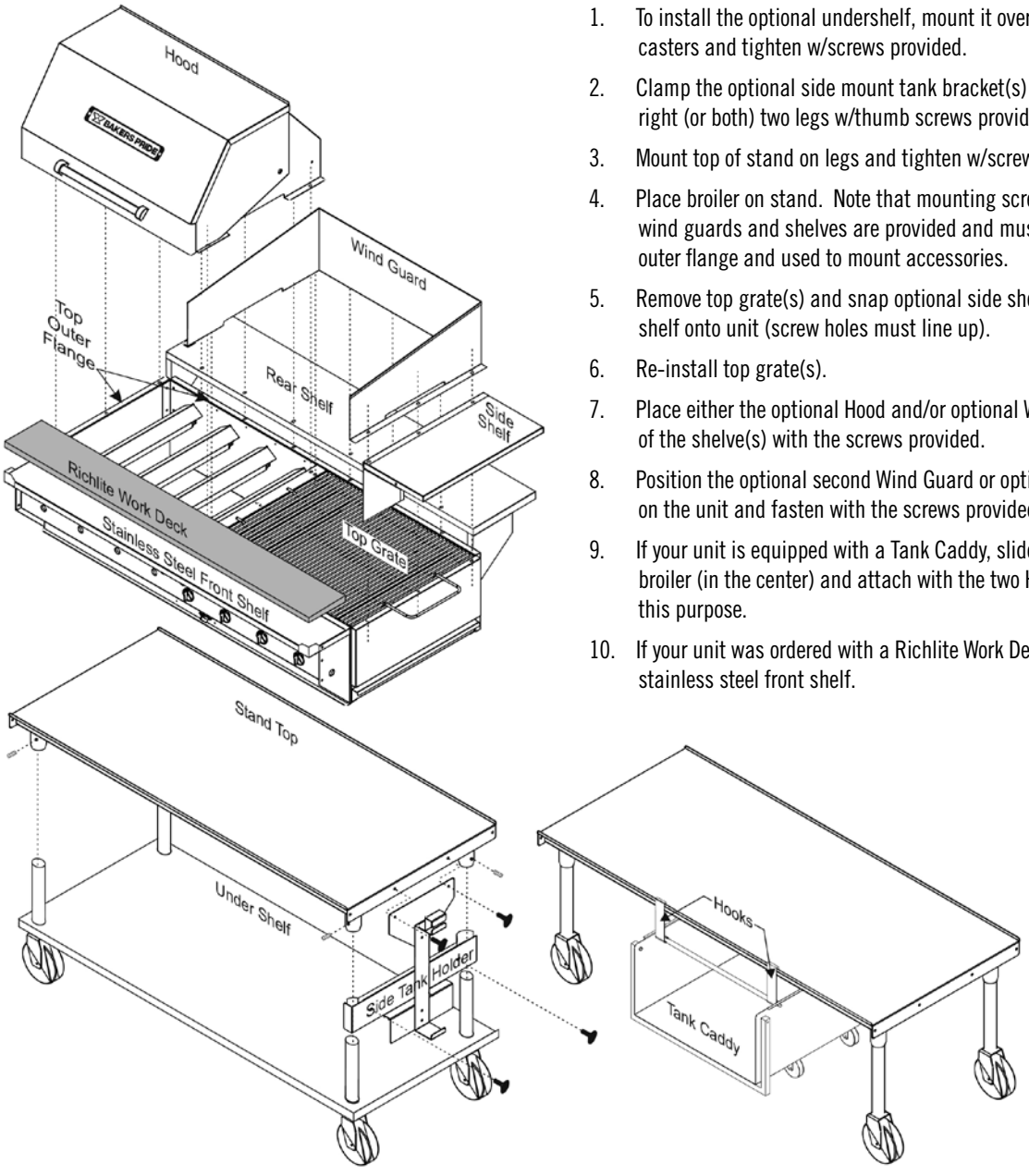
## Troubleshooting Guide

| Problem | Probable Cause | Solution |
|---|---|---|
| Burners & carryover will not turn on | Main gas supply not turned on (Natural Gas). | Turn on main gas supply. |
| | L.P. tank empty | Replace with fresh tank. |
| | L.P. tank valve closed. | Open valve. |
| Burners produce excessive carbon deposits | Incorrect gas type. | Supply correct type gas. |
| | Incorrect gas pressure | Call local gas supplier. |
| | Incorrect orifices. | Call Bakers Pride® authorized service center. |
| | Primary air not adjusted properly. | Adjust air shutter. |
| Carryover will not remain lit. | Carryover flame adjusted incorrectly. | Adjust carryover flame. |
| | Draft condition. | Remove draft. |
| | Carryover clogged w/grease or debris. | Clean carryover. |
| Excessive flare-up | Overload of fatty meat | Maintain adequate water level in water pan. |
| Broiler does not seem hot enough | Orifices may be dirty/clogged. | When unit cools, check & clean orifices. |
| | Low gas pressure. | Increase gas pressure to 3.5" W.C. (Nat) or 10" W.C. (L.P.) |
| Grates &/or radiants &/or burners &/or gas valves warp | Usually improper cleaning methods ie; users cover grate top w/sheet pans & crank up heat to burn-off debris | Never cover top grates w/sheet pans. This causes the firebox area to overheat excessively. |
| Not enough gas to the burners (L.P. ONLY) | Tank is empty. | Fill tank. |
| | Cylinder is frozen. | If the CBBQ is operated at the full 80k btu output with a 20lb propane cylinder, the cylinder may not be able to generate enough vapor pressure to support that flow when the cylinder is less than half full. If there is frost on the bottom of the cylinder and gas flow is restricted, this can be improved by placing the cylinder in a container of water. The water will help heat the cylinder and prevent the ice build-up that prevents the needed vapor from forming inside the cylinder. |
| | Outside temperature is below 50°F. | As the temperature gets below 70 deg. F, the ability to produce the vapor needed to burn decreases. The lower the temperature, the lower the performance of the grill because of less vapor available. At temperatures below the 50's there is just not enough vapor available to support adequate combustion in these high capacity burners. |
| Regulator Freezes (L.P. ONLY) | Water in the liquid propane. | Small amounts of water in liquid propane can form ice crystals in the regulator and prevent it from working properly. Bakers Pride LP models use a two-stage regulator that reduces, but does not eliminate this problem. |
| | Drawing liquid propane rather than gas from a 40# tank. | On a 40# horizontal tank it is possible to have liquid propane in the discharge rather than propane gas (vapor). This can happen if the tank is overfilled or if it is bounced around during transportation. A short "J" shaped tube is located inside the tank. This is called a "dip tube" and it is the point where the propane vapor is taken into the discharge and then into the regulator. If liquid propane fills this tube it will be drawn into the regulator where it expands into gas. This will cause frost and ice to build up on the outside of the regulator and supply hose and will interfere with normal operation. This can cause the excess flow valve to close and severely restrict the amount of propane gas allowed to pass through the regulator and hose. If you suspect an overfilled tank, or that there is liquid in the dip tube, it can be corrected by running the unit with the tank(s) in the upright or vertical position in front of the CBBQ. Make sure that the tanks are properly secured in the vertical position so they cannot be knocked over! After the liquid propane in the dip tube has been burned off, the tank(s) can be returned to their normal position. Be careful when returning the tank(s) to the horizontal position so that you don't cause more liquid propane to be "sloshed" into the dip tube again or it will be necessary to repeat the process again. |

# ACCESSORIES

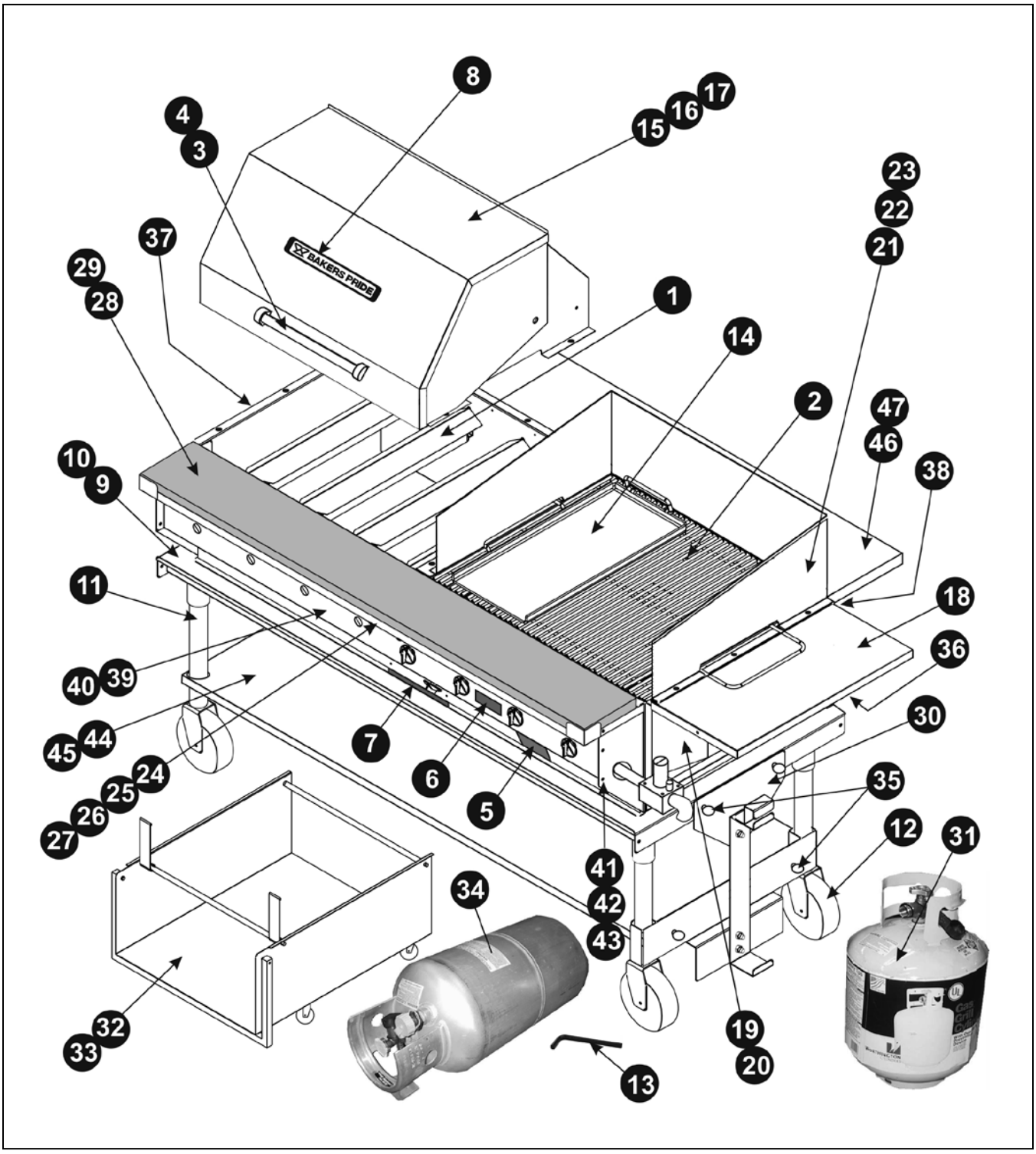
### Instructions For Installing Outdoor Charbroiler Accessories

Your new Charbroiler has been shipped in several cartons, partly assembled. Please follow the instructions below which detail the assembly of shelves, hoods, wind guards, tank brackets, tank caddy and stand.




1. To install the optional undershelf, mount it over the (4) legs & casters and tighten w/screws provided.
2. Clamp the optional side mount tank bracket(s) over either the left, right (or both) two legs w/thumb screws provided.
3. Mount top of stand on legs and tighten w/screws provided.
4. Place broiler on stand. Note that mounting screws for hoods, wind guards and shelves are provided and must be removed from outer flange and used to mount accessories.
5. Remove top grate(s) and snap optional side shelves(s) and/or rear shelf onto unit (screw holes must line up).
6. Re-install top grate(s).
7. Place either the optional Hood and/or optional Wind Guard on top of the shelve(s) with the screws provided.
8. Position the optional second Wind Guard or optional second Hood on the unit and fasten with the screws provided.
9. If your unit is equipped with a Tank Caddy, slide it under the broiler (in the center) and attach with the two Hooks provided for this purpose.
10. If your unit was ordered with a Richlite Work Deck, place it on the stainless steel front shelf.

## EXPLODED VIEWS & PARTS LISTS




Exploded View – CBBQ-30S & CBBQ-60S Exterior / Interior

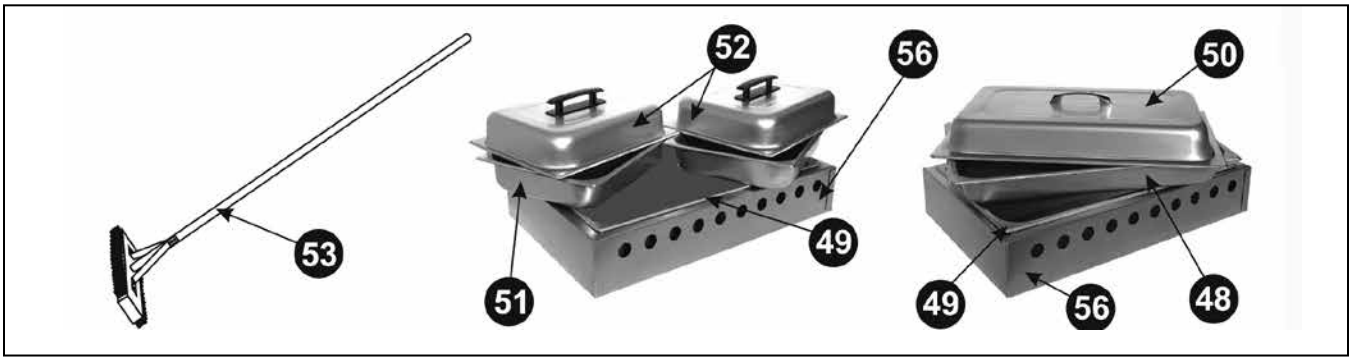
# EXPLODED VIEWS & PARTS LISTS

## Exterior/Interior

| Item | P/N | Description |
|---|---|---|
| 1 | G6013K | Radiant |
| 2 | T1237A | Grate, 24” |
| 3 | S1316U | Door Handle Kit, 10” |
| 4 | Q2041A | Screw, 1/4-20 x 1/2 |
| 5 | U1345A | Warning Label |
| 6 | U1346A | Lighting Instructions |
| 7 | U1044A | Name Plate, BP Logo, 8” |
| 8 | Q1043A | Name Plate, BP Logo, 13 1/4” |
| 9 | G6062T | STAND ASSY, 30” |
| 10 | G6063T | STAND ASSY, 30” |
| 11 | S1351A | STAND ASSY, 30” |
| 12 | S1349A | STAND ASSY, 30” |
| 13 | Q5001A | STAND ASSY, 30” |
| 14 | T1241U | Griddle Plate Assy, 11” |
| 15 | G6033T | Hood Assy, (CBBQ30) |
| 16 | G6025T | Hood Assy, (CBBQ60) |
| 17 | G6056T | Hood Assy, 1/2 Size (CBBQ60) |
| 18 | G6037K | Side Shelf, 12" |
| 19 | G6038K | Shelf Support, Left |
| 20 | G6039K | Shelf Support, Right |
| 21 | G6057K | Windshield, 1/2 size (CBBQ60) |
| 22 | G6020K | Windshield, 60" (CBBQ60) |
| 23 | G6033T | Windshield, 30" (CBBQ30) |
| 24 | G6021K | Work Deck, S/S, 8" (CBBQ30) |

| Item | P/N | Description |
|---|---|---|
| 25 | G6017K | Work Deck, S/S, 8" (CBBQ60) |
| 26 | G6021U | Work Deck, S/S, Richlite (CBBQ30) |
| 27 | G6017U | Work Deck, S/S, Richlite (CBBQ60) |
| 28 | T1240A | Richlite Deck (CBBQ30) |
| 29 | T1239A | Richlite Deck (CBBQ60) |
| 30 | G6043U | Tank Side Bracket Assy, 20# Cylinder |
| 31 | R1137A | Cylinder, 20#, LP |
| 32 | G6045T | Tank Caddy Assy, Single 40# Cylinder |
| 33 | G6044T | Tank Caddy Assy, Double 40# Cylinder |
| 34 | R1139A | Cylinder, 40#, LP |
| 35 | Q2009A | Thumb Screw, 1/4-20 |
| 36 | G6029K | Outer Side, Right, S/S |
| 37 | G6030K | Outer Side, Left, S/S |
| 38 | G6042K | Outer Back, S/S, 30" |
| 39 | G6022K | Front Panel, 30” |
| 40 | G6019K | Front Panel, 60” |
| 41 | Q2046A | Nut, 1/4-20 |
| 42 | Q2043A | Screw, 1/4-20 x 1/2 |
| 43 | Q3005A | Washer, Split-Lock, 1/4 |
| 44 | 98US3030 | Undershelf (CBBQ30) |
| 45 | 98US3060 | Undershelf (CBBQ60) |
| 46 | G6074K | Rear Shelf (CBBQ-30) |
| 47 | G6041K | Rear Shelf (CBBQ-60) |

## Accessories

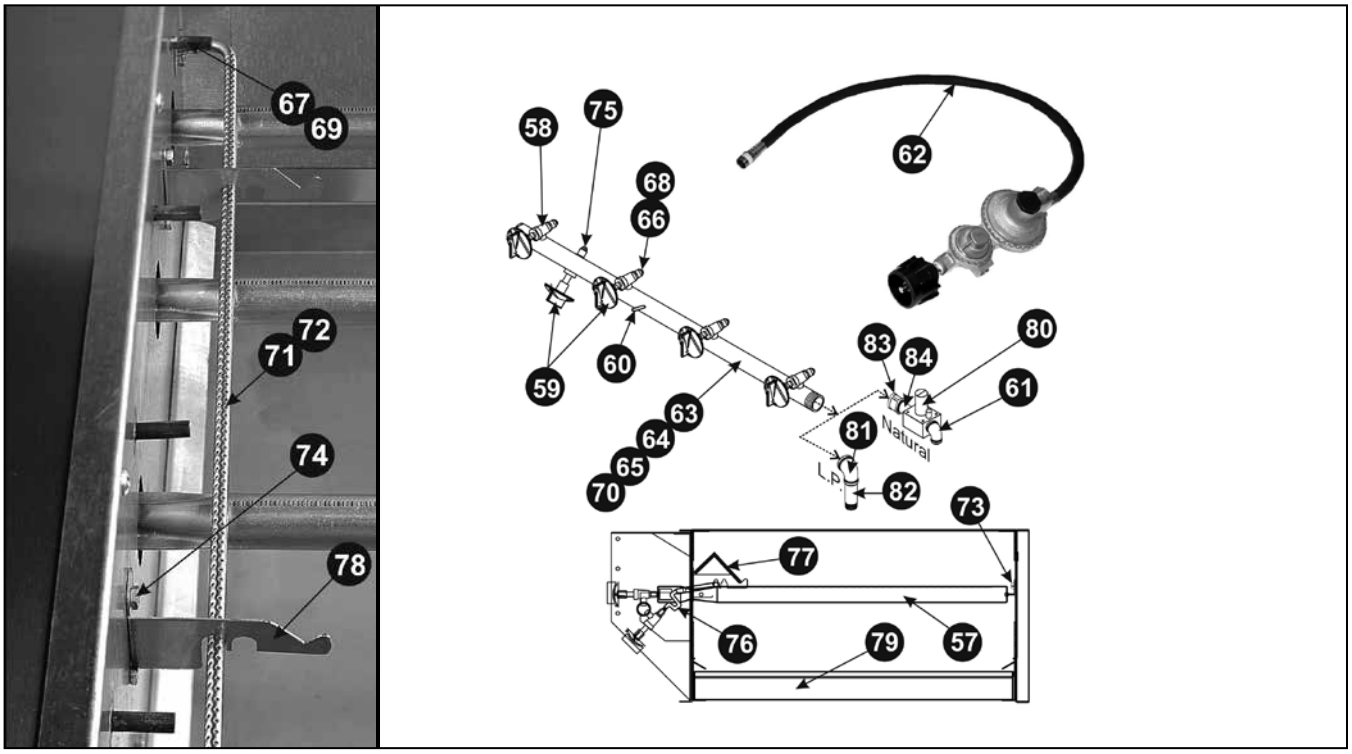



| Item | P/N | Description |
|---|---|---|
| 48 | 9822F4 | Pan, S/S 4 Deep Food, Full Size |
| 49 | 98DWP200 | Pan, S/S 4 5/8 Deep Water, Full Size |
| 50 | 98DC200F | Cover, 4 5/8 Deep, Dome Pan, Full Size |
| 51 | 98200H4 | Pan, S/S 4 Deep Food, 1/2 Size |
| 52 | 98DC200H | Cover, 4 5/8 Deep, Dome Pan, 1/2 Size |
| 53 | T5104V | Twin Head Grate Brush |

| Item | P/N | Description |
|---|---|---|
| *54 | T1244U | In-Line Griddle |
| *55 | CBQOPT17 | Vinyl Cover, 30" |
| | CBQOPT18 | Vinyl Cover, 60" |
| 56 | G6034U | Steamer Support (Full Size) |
| *NOT SHOWN | | |

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage/Phase & type of Gas.

## EXPLODED VIEWS & PARTS LISTS




Exploded View – Manifold, Burner, Valve, Orifice, Pilot Tube

| Item | P/N | Description |
|---|---|---|
| 57 | L5103A | Burner |
| 58 | R3032X | Gas Valve (no knob) |
| 59 | S1094A | Knob, Gas Valve, ON-OFF |
| 60 | N3023A | Plug, 1/8" |
| 61 | N3081A | Elbow, 3/8" (Prior to 6/03 Only) |
| 62 | R3196A | Hose Assy |
| 63 | R1135P | Manifold Assy, Right (CBBQ30/60 LP) |
| 64 | R1136P | Manifold Assy, Left (CBBQ60 LP) |
| 65 | R1140P | Manifold Assy, (CBBQ60 Nat. only) |
| 66 | R3130A | Orifice #44, Nat. (Burner) |
| 67 | R3199P | Orifice #60, Nat. (Pilot) |
| 68 | R3197P | Orifice #53 L.P. (Burner) |
| 69 | R3198P | Orifice, #74 L.P. (Pilot) |
| 70 | R1141P | Manifold Assy, Right (CBBQ30 Nat only) |

| Item | P/N | Description |
|---|---|---|
| 71 | R3194A | Carry-over Tube, Left |
| 72 | R3195A | Carry-over Tube, Right |
| 73 | Q1459A | Screw, 10-32 x 3/8 |
| 74 | Q2027A | Screw, 1/4-20 x 1/2 |
| 75 | N3079A | Adapter, 1/8NPT |
| 76 | N5855P | Pilot Tube |
| 77 | G6014K | Runner Tube Cover |
| 78 | G6012K | Runner Tube Bracket |
| 79 | G6011K | Water Pan |
| 80 | M1184A | Pressure Regulator, 3.5"WC, Nat. |
| 81 | N3091A | Reducing Elbow, 3/4 x 3/8 (Natural only) |
| 82 | N5818A | Nipple, 3/8 x 3 1/2 (LP only) |
| 83 | N3019A | Coupling, 3/4 (Natural only) |
| 84 | N5218A | Nipple, 3/4 x 3 (Natural only) |

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage/Phase & type of Gas.

# 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**

**COVERAGE**

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service 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® Charbroilers, 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

**IMPORTANT FOR FUTURE REFERENCE**

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 |
|---|---|---|

## NOTES

## NOTES

1307 N. Watters Rd, Ste. 180 Allen,Texas 75013

Phone 800.527.2100 | Fax 914.576.0605 | bakerspride.com

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

4.15.2019