



[Manuals.plus](#) /

› [Bakers Pride](#) /

› Bakers Pride P44-S Countertop Electric Pizza Oven User Manual

Bakers Pride P44S

Bakers Pride P44-S Countertop Electric Pizza Oven User Manual

Model: P44S

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Bakers Pride P44-S Countertop Electric Pizza Oven. Please read this manual thoroughly before operating the appliance and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance.

- Read all instructions before using the oven.
- Ensure the oven is properly grounded.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the oven body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Bakers Pride P44-S is a robust countertop electric pizza oven designed for commercial use. It features a double-deck configuration, allowing for simultaneous baking on two levels. Constructed from durable alloy steel and stainless steel, it is built for longevity and consistent performance.



This image displays the Bakers Pride P44-S Countertop Electric Pizza Oven, featuring its double-deck design. The oven is shown with both doors open, revealing pizzas cooking on the standard hearths within each compartment. The control panel with knobs is visible at the bottom.

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove the oven from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Placement:** Place the oven on a stable, level, heat-resistant countertop. Ensure adequate clearance around the oven for ventilation. The oven dimensions are approximately 26 x 28 x 28.5 inches (W x D x H) and it weighs 296 pounds.
3. **Electrical Connection:** This oven requires a dedicated electrical circuit. Verify that the electrical supply matches the specifications on the oven's data plate (7200 watts). Consult a qualified electrician for proper installation if necessary.
4. **Initial Burn-Off:** Before first use, operate the oven empty at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

1. **Power On:** Plug the oven into the appropriate electrical outlet. Turn the main power switch to the "ON" position.
2. **Temperature Setting:** Use the temperature control knobs to set the desired baking temperature for each deck.
3. **Preheating:** Allow the oven to preheat to the set temperature. This typically takes 20-30 minutes, depending on the desired temperature. The oven utilizes a conduction cooking mode for efficient heat transfer to the hearths.
4. **Loading Product:** Carefully place pizzas or other items onto the hearths using a pizza peel. Avoid overloading the oven to ensure even baking.

5. **Baking:** Monitor the cooking process. Baking times will vary based on product type, thickness, and desired crispness.
6. **Power Off:** After use, turn the temperature control knobs to the "OFF" position and switch off the main power. Unplug the oven if it will not be used for an extended period.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

- **Daily Cleaning:**
 - Ensure the oven is cool and unplugged before cleaning.
 - Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
 - Remove any food debris from the hearths using a brush or scraper.
- **Hearth Cleaning:** For stubborn residue on the hearths, allow the oven to cool completely. Scrape off baked-on food. Do not use water directly on hot hearths as this can cause cracking.
- **Interior Cleaning:** The interior, made of alloy steel and stainless steel, can be wiped with a damp cloth. Certain removable components may be dishwasher safe; refer to specific component instructions if available.
- **Inspection:** Periodically inspect the power cord for damage. Ensure all knobs and controls are functioning correctly.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; main switch off; faulty heating element.	Check power connection and circuit breaker. Ensure main switch is ON. Contact qualified service personnel if element is suspected.
Uneven baking.	Overloading oven; improper temperature setting; worn hearths.	Reduce load. Verify temperature setting. Consider replacing hearths if significantly worn.
Excessive smoke during operation.	Food debris on hearths or interior.	Allow oven to cool, then clean interior and hearths thoroughly.

For issues not listed here, or if solutions do not resolve the problem, please contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Bakers Pride
Model	P44S
Type	Countertop Electric Pizza Oven

Feature	Detail
Dimensions (W x D x H)	26 x 28 x 28.5 inches
Item Weight	296 Pounds
Wattage	7200 watts
Material	Alloy Steel, Stainless Steel
Fuel Type	Electric
Oven Cooking Mode	Conduction
Number of Trays	3
Color	Silver

WARRANTY INFORMATION

Bakers Pride products are manufactured to high-quality standards. For specific warranty terms and conditions applicable to your P44-S oven, please refer to the warranty card included with your purchase or visit the official Bakers Pride website. Keep your proof of purchase for warranty claims.

CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to order replacement parts, please contact Bakers Pride customer support. Contact information can typically be found on the manufacturer's website or in the documentation provided with your oven.