



EP SERIES 7" DECK HEIGHT ELECTRIC DECK OVENS

7.24.2018

MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Required Clearances	Ship Wt. •
EP-1-8-3836	55" x 54" x 43" (1397 x 1372 x 1092)	7"	38" x 36" (965 x 914)	1	1	300°-800°F (149-427)	0" (0 mm)	600 (273kg)
EP-2-8-3836	55" x 66" x 43" (1397 x 1676 x 1092)	7"	38" x 36" (965 x 914)	2	2	300°-800°F (149-427)	0" (0 mm)	1200 (544kg)
EP-3-8-3836	55" x 66" x 43" (1397 x 1676 x 1092)	7"	38" x 36" (965 x 914)	3	3	300°-800°F (149-427)	0" (0 mm)	1800 (819kg)
EP-1-8-5736	74" x 54" x 43" (1880 x 1372 x 1092)	7"	57" x 36" (1448 x 914)	1	1	300°-800°F (149-427)	0" (0 mm)	700 (318kg)
EP-2-8-5736	74" x 66" x 43" (1880 x 1676 x 1092)	7"	57" x 36" (1448 x 914)	2	2	300°-800°F (149-427)	0" (0 mm)	1500 (680kg)
EP-3-8-5736	74" x 66" x 43" (1880 x 1676 x 1092)	7"	57" x 36" (1448 x 914)	3	3	300°-800°F (149-427)	0" (0 mm)	2250 (1021kg)

•Each oven ships in separate carton as do the legs. Refer to the single unit for shipping specifications. Shipping weight shown includes all decks and legs.
 **Height includes 36" (914 mm) on single units, 30" (762 mm) legs on double units, and 12" (305 mm) on triple stacked units.

POWER SUPPLY

Model #	Watts	Voltage	Phase	Amps			
				L1	L2	L3	N
All 3836 models	8,000	208	3	25	25	29	
	8,000	220/240	3	22	22	28	
	8,000	208	1	39	39		
	8,000	220/240	1	35	35		
	8,000	230	1	35			35
	8,000	440-480	3	12	12	14	
	8,000	440-480	1	18	18		

POWER SUPPLY

Model #	Watts	Voltage	Phase	Amps			
				L1	L2	L3	N
All 5736 models	12,000	208	3	39	39	39	
	12,000	220/240	3	35	35	35	
	12,000	208	1	58	58		
	12,000	220/240	1	52	52		
	12,000	230	1	52			52
	12,000	440-480	3	18	20	18	
	12,000	440-480	1	26	26		

ACCESSORIES

- Stainless steel leg covers (per pair)
- Special -height legs (per set of four)
- 150–550°F bake thermostat
- 440–480 V
- Five-hour timer
- Automatic oven starter
- Deck brush and scraper (48" long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone or steel decks



Freight Class: 77.5
 FOB Allen 75013



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



SUPERDECK SERIES 7" DECK HEIGHT ELECTRIC DECK OVENS
SERIES: EP



BUILT BY CRAFTSMEN. TESTED BY TIME®

HIGH VOLUME, STACKABLE



Electric power. 208 V @ 8,000 watts or 220/240 V @ 12,000 watts .

Standard 300–800°F pizza thermostat. A 150–550°F bake thermostat is optional.

Top and bottom controlled heat dampers. Achieve perfect results with precise control of top and bottom heat.

Flexibility. Front- or side-mounted gas controls with valve, regulator, and pilot safety.

Durable. Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

Heavy-duty doors. Spring-balanced, fully insulated doors.

Stackable. Choose from a single, double, or triple-stacked ovens.

60-minute timer standard. A five hour timer is optional.

Bakers Pride® EP series pizza ovens are ideal for high-volume pizza restaurants, offering the same durability and performance as our deck ovens with the lower maintenance of an electrical system. The independently controlled, U-shaped heating elements on top and bottom allow for uniform temperatures and perfectly balanced baking. Each oven chamber has one Cordierite deck with a 7" deck height. Choose from two different deck areas and overall widths (38" or 57".)

This series is constructed with heavy-duty, .25" angle iron frame, which is full welded to allow for stacking up to three ovens to increase production without sacrificing space. Oven exteriors are all heavy-duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.

Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and special-height legs.



TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

800.431.2745

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