



SUPERDECK SERIES 7" DECK HEIGHT ELECTRIC OVENS

SERIES: EP



Bakers Pride® EP series pizza ovens are ideal for high-volume pizza restaurants, offering the same durability and performance as our gas deck ovens but with the low 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.

FEATURES AT A GLANCE

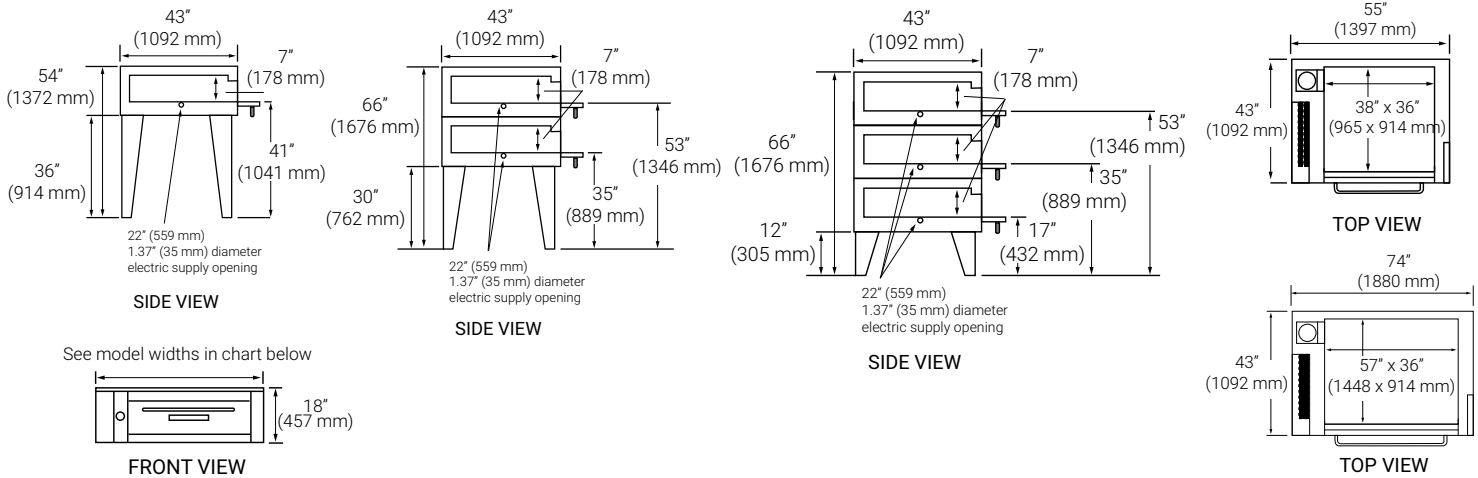
- 8,000 or 12,000 watts in various voltages (see back)
- 300–800°F (148–343°C) pizza thermostat
- Choose overall width: 55" (1397 mm) or 74" (1880 mm)
- Choose deck area: 38" x 36" (965 x 914 mm) or 57" x 36" (1448 x 914 mm)
- Cordierite deck
- 7" (178 mm) deck height
- Stackable
- 60-minute timer
- Heavy-duty, slide-out flame diverters
- Independent top and bottom heat control dampers
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Heavy-duty steel legs finished with durable Bakertone

- Fully insulated throughout
- Two-year limited warranty

OPTIONS & ACCESSORIES

- Stainless steel leg covers (per pair)
- Special-height legs (per set of four)
- 150–550°F (65–287°C) bake thermostat
- 440–480 V
- Five-hour timer
- Automatic oven starter
- Deck brush and scraper (48" (1219 mm) long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Lightstone or steel decks

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Required Clearances	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	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°C)	0" (0 mm)	60" x 48" x 24" (1524 x 1219 x 610)	40	1.1	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°C)	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°C)	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°C)	0" (0 mm)	79" x 48" x 24" (2007 x 1219 x 610)	40	1.1	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°C)	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°C)	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		



Freight Class: 77.5,
FOB Allen 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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