



SUPERDECK SERIES 8" DECK HEIGHT ELECTRIC OVENS

SERIES: EB



The Bakers Pride® EB Superdeck series is ideal for high-volume 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 steel deck with an 8" deck height. Choose from two different deck sizes and overall widths (55" or 74").

This series is constructed with heavy-duty, .25" angle iron frame, which is fully 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 for added mobility and special-height legs.

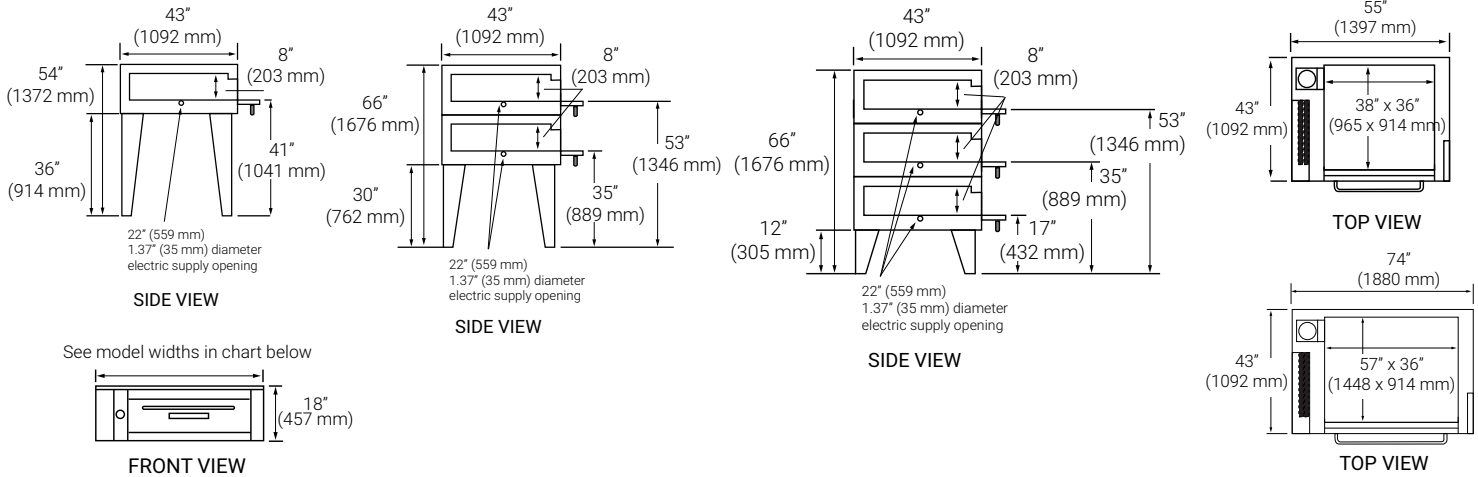
FEATURES AT A GLANCE

- 208 V @ 8,000 or 220/240 V @ 12,000 watts
- 150–550°F (65–287°C) bake thermostat
- Stackable
- 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)
- Steel deck
- 8" (203 mm) deck height
- Heavy-duty, slide-out flame diverters
- 60-minute timer
- Independently controlled top and bottom heat 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)
- 300–700°F (148–371°C) pizza thermostat
- 440–480 V
- Five-hour timer
- Automatic oven starter
- Side-mounted controls (Specify when ordering.)
- Deck brush and scraper (48" (1219 mm) long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Cordierite or Lightstone 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.*
EB-1-8-3836	55" x 54" x 43" (1397 x 1372 x 1092)	8" (203)	38" x 36" (965 x 914)	1	1	150°-550°F (65-288°C)	0" (0 mm)	60" x 48" x 24" (1524 x 1219 x 610)	40	1.1	600 (273kg)
EB-2-8-3836	55" x 66" x 43" (1397 x 1676 x 1092)	8" (203)	38" x 36" (965 x 914)	2	2	150°-550°F (65-288°C)	0" (0 mm)	*	*	*	1200 (544kg)
EB-3-8-3836	55" x 66" x 43" (1397 x 1676 x 1092)	8" (203)	38" x 36" (965 x 914)	3	3	150°-550°F (65-288°C)	0" (0 mm)	*	*	*	1800 (819kg)
EB-1-8-5736	74" x 54" x 43" (1880 x 1372 x 1092)	8" (203)	57" x 36" (1448 x 914)	1	1	150°-550°F (65-288°C)	0" (0 mm)	79" x 48" x 24" (2007 x 1219 x 610)	40	1.1	700 (318kg)
EB-2-8-5736	74" x 66" x 43" (1880 x 1676 x 1092)	8" (203)	57" x 36" (1448 x 914)	2	2	150°-550°F (65-288°C)	0" (0 mm)	*	*	*	1500 (680kg)
EB-3-8-5736	74" x 66" x 43" (1880 x 1676 x 1092)	8" (203)	57" x 36" (1448 x 914)	3	3	150°-550°F (65-288°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.