



## SUPERDECK SERIES 7" DECK HEIGHT ELECTRIC OVENS

### SERIES: EP



The Bakers Pride® EP Superdeck series is 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.

#### FEATURES AT A GLANCE

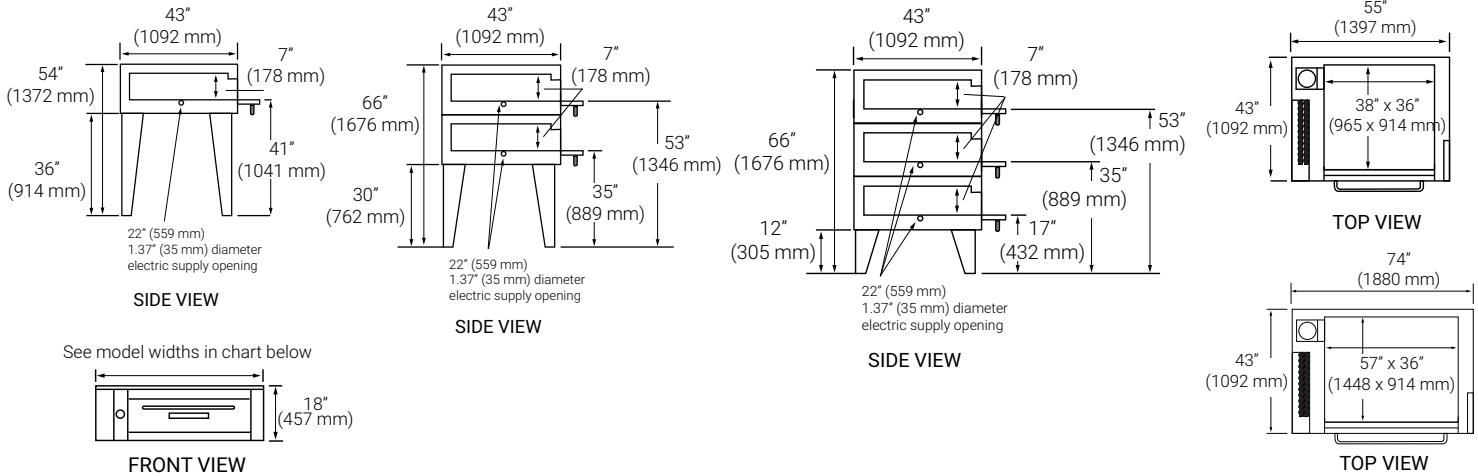
- 208V @ 8,000 watts or 220/240V @ 12,000 watts
- 300–700°F (148–426°C) pizza thermostat
- Choose overall width: 55" (1397 mm) or 74" (1880 mm)
- Choose deck area: 38" x 36" (965 x 914 mm) or 57" x 36" (1448 x 914 mm)
- Cordierite deck
- 7" (178 mm) deck height
- Stackable
- 60-minute timer
- Heavy-duty, 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
- 440–480V
- 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
- Lightstone or steel decks

**EQUIPMENT DIMENSIONS**



**MECHANICAL SPECIFICATIONS**

| Model #     | Overall Dim**<br>(W x H x D)            | Deck Height | Deck Size                 | Decks | Baking Chambers | Thermostat Range          | Required Clearances | Carton Dim<br>(W x H x D)              | Cubic Feet | Cubic Meter | Ship Wt.*        |
|-------------|---|-------------|---------------------------|-------|-----------------|---------------------------|---------------------|--|------------|-------------|------------------|
| EP-1-8-3836 | 55" x 54" x 43"<br>(1397 x 1372 x 1092) | 7"          | 38" x 36"<br>(965 x 914)  | 1     | 1               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | 60" x 48" x 24"<br>(1524 x 1219 x 610) | 40         | 1.1         | 600<br>(273kg)   |
| EP-2-8-3836 | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 7"          | 38" x 36"<br>(965 x 914)  | 2     | 2               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | *                                      | *          | *           | 1200<br>(544kg)  |
| EP-3-8-3836 | 55" x 66" x 43"<br>(1397 x 1676 x 1092) | 7"          | 38" x 36"<br>(965 x 914)  | 3     | 3               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | *                                      | *          | *           | 1800<br>(819kg)  |
| EP-1-8-5736 | 74" x 54" x 43"<br>(1880 x 1372 x 1092) | 7"          | 57" x 36"<br>(1448 x 914) | 1     | 1               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | 79" x 48" x 24"<br>(2007 x 1219 x 610) | 40         | 1.1         | 700<br>(318kg)   |
| EP-2-8-5736 | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 7"          | 57" x 36"<br>(1448 x 914) | 2     | 2               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | *                                      | *          | *           | 1500<br>(680kg)  |
| EP-3-8-5736 | 74" x 66" x 43"<br>(1880 x 1676 x 1092) | 7"          | 57" x 36"<br>(1448 x 914) | 3     | 3               | 300°-700°F<br>(149-427°C) | 0" (0 mm)           | *                                      | *          | *           | 2250<br>(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.