



SUPERDECK SERIES 12" DECK HEIGHT ELECTRIC OVENS

SERIES: ER



Bakers Pride® ER series pizza ovens are ideal for high-volume 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 steel deck with a 12" deck height. Choose from two different deck areas 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 and special-height legs.

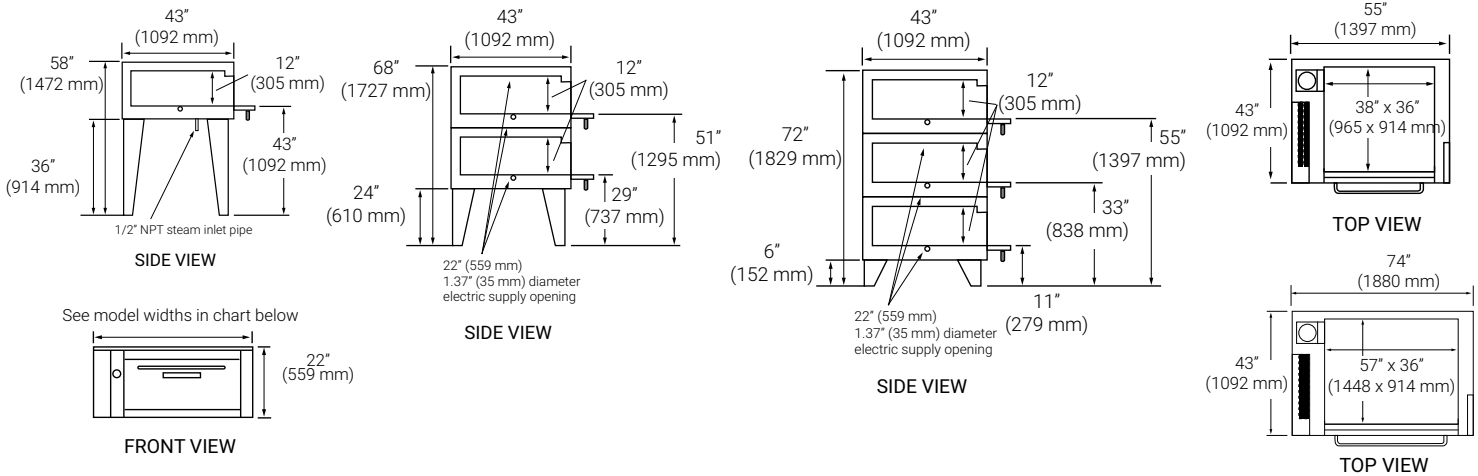
FEATURES AT A GLANCE

- 8,000 or 12,000 watts in various voltages (see back)
- 150–550°F bake thermostat
- Choose overall width: 55" or 74"
- Choose deck area: 38" x 36" or 57" x 36"
- Steel decks
- Stackable
- 12" deck height
- 60-minute timer
- Heavy-duty, slide-out flame diverters
- 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)
- 300–800°F pizza 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
- 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.*
ER-1-12-3836	55" x 58" x 43" (1397 x 1473 x 1092)	12" (305)	38" x 36" (965 x 914)	1	1	150°-550°F (65-288)	0" (0 mm)	60" x 48" x 24" (1524 x 1219 x 610)	40	1.1	600 (272kg)
ER-2-12-3836	55" x 68" x 43" (1397 x 1727 x 1092)	12" (305)	38" x 36" (965 x 914)	2	2	150°-550°F (65-288)	0" (0 mm)	*	*	*	1200 (544kg)
ER-3-12-3836	55" x 72" x 43" (1397 x 1829 x 1092)	12" (305)	38" x 36" (965 x 914)	3	3	150°-550°F (65-288)	0" (0 mm)	*	*	*	1800 (816kg)
ER-1-12-5736	74" x 58" x 43" (1880 x 1473 x 1092)	12" (305)	57" x 36" (1448 x 914)	1	1	150°-550°F (65-288)	0" (0 mm)	79" x 48" x 24" (2007 x 1219 x 610)	40	1.1	700 (318kg)
ER-2-12-5736	74" x 68" x 43" (1880 x 1727 x 1092)	12" (305)	57" x 36" (1448 x 914)	2	2	150°-550°F (65-288)	0" (0 mm)	*	*	*	1400 (635kg)
ER-3-12-5736	74" x 72" x 43" (1880 x 1829 x 1092)	12" (305)	57" x 36" (1448 x 914)	3	3	150°-550°F (65-288)	0" (0 mm)	*	*	*	2100 (953kg)

*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, 24" (610 mm) legs on double units, and 6" (152 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.