



2828 SERIES ELECTRIC DECK OVENS

Job _____ Item # _____

ELECTRIC DECK OVENS



Model EP-2-2828

PIZZA

- EP-2-2828 Single
- EP-4-2828 Double

BAKE

- EB-2-2828 Single
- EB-4-2828 Double

SPECIFICATIONS

BAKERS PRIDE EP-EB Series Electric Deck Ovens are designed for high volume pizza, baking, roasting and all-purpose operations. Interior decks are 28" (711mm) deep and 28" (711mm) wide. Overall dimensions are 33 1/4" (845mm) deep by 42" (1067mm) wide.

Each oven has two decks with separate tilt-up doors. Each door has glass windows and are spring balanced. Ovens may be stacked two high.

Oven exteriors are all heavy-gauge, type 430 stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Oven interiors are manufactured of high-heat resistant 18-gauge aluminized steel.

Each deck features independent, operator controlled top & bottom heat for perfectly balanced results and a 200°-750° F (100°-400° C) thermostat. 5 1/4" (133mm) interior deck height with 3/4" (19mm) thick Cordierite hearth decks (steel decks optional).

EP (pizza) models feature a 15 minute timer. The EB (bake) models feature a 60-minute electric timer. Both models have continuous-ringing, audible timer alarms and manual shut-offs.

2828 Models are 9KW and feature 7 electric elements (4 top and 3 bottom). Voltages are available in 208v, 220-240v 1Ø or 3Ø as well as 230-400v in 1Ø or 3Ø with neutral.

1 Year limited part and labor warranty standard.

STANDARD FEATURES

- 2828 Models @ 9,500 watts in 208v, 220-240v, or 230-400v
- 200°-750° F (100°-400° C) thermostat
- Infinite Top & Bottom heat controls per deck
- Electric, 15 or 60-minute timer with continuous ring alarm and manual shut-off. Timers not provided on export models
- Interior oven lights
- 2 each 5 1/4" (133mm) interior deck heights with Cordierite hearth decks
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, doors with windows
- Fully insulated
- 1 Year limited part and labor warranty

OPTIONS & ACCESSORIES

- Steel decks in lieu of Cordierite
- Solid Doors
- Set of 4" legs for countertop use
- Set of 30" legs, with or without casters
- Set of 16" legs, with or without casters for double stacked ovens

CERTIFICATIONS



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Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, special orders and designs are subject to change without notification.