



3836 SERIES ELECTRIC DECK OVENS

Job _____ Item # _____

ELECTRIC DECK OVENS



Model EB-1-8-3836



PIZZA

- EP-1-8-3836
- EP-2-8-3836
- EP-3-8-3836

BAKE

- EB-1-8-3836
- EB-2-8-3836
- EB-3-8-3836

BAKE or ROAST

- ER-1-12-3836
- ER-2-12-3836
- ER-3-12-3836

STANDARD FEATURES

- 3836 Models @ 8,000 watts in 208v, 220-240v, 440-480v, 230v or 230-400v
- 300°-680° F (149°-370°C) 'Pizza' thermostat
- 150°-550° F (65°-288°C) 'Bake & Roast' thermostat
- Infinite Top & Bottom heat controls
- Electric 60-minute timer with continuous ring alarm and manual shut-off on bake & roast models
- Interior oven lights
- Moisture control dampers
- 8" (203mm) or 12" (305mm) interior deck heights with steel decks and 7" (178mm) or 11" (279mm) interior deck heights in Cordierite
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, fully insulated doors
- Cordierite hearth decks in EP Series
- Steel decks in EB and ER Series
- Fully insulated
- 1 Year limited part and labor warranty

SPECIFICATIONS

BAKERS PRIDE EP-EB-ER Series Electric Deck Ovens are designed for high volume pizza, baking, roasting and all-purpose operations. Interior decks are 36" (915mm) deep and 38" (965mm) wide. Overall dimensions are 43" (1092mm) deep by 55" (1397mm) wide.

Ovens may be stacked three high. Similar footprints may be mixed with different deck heights. Oven exteriors are all heavy-gauge, type 403 stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures.

Oven interiors are manufactured of high-heat resistant 18-gauge aluminized steel. Doors are fully insulated, spring balanced with tubular steel handles.

All models feature independent, operator controlled top & bottom heat for perfectly balanced results. Temperature ready indicator lights, moisture control damper and oven interior lights are standard.

EP (pizza) series feature a 300°-680° F (149°-370°C) thermostat, 7" (178mm) interior deck height with Cordierite hearth decks (steel decks optional).

EB (bake) and ER (roast) Series feature 150°-550° F (65° - 288°C) thermostats, a 60-minute electric timer with continuous-ring, audible alarm and manual shut-off. Interior deck heights are available in 8" (203mm) or 12" (305mm). Steel decks standard (optional Cordierite hearth decks reduce deck height by 1" (25mm)).

3836 Models are 8KW and feature 8 electric elements (4 top and 4 bottom). Voltages are available in 208v, 220-240v or 440-480v 1Ø or 3Ø as well as 230-400v in 3Ø with neutral.

1 Year limited part and labor warranty standard.

OPTIONS & ACCESSORIES

- Solid state electronic controls with LED display for temperature control and for checking actual temperatures
- Cordierite hearth decks in EB and ER Series — steel decks are recommended for roasting applications
- Steel decks are optional in EP Series
- Choice of thermostat
- Set of 4 casters — two with locks
- Doors with glass window
- Internal steam manifold with individual, adjustable, solenoid controlled steam injectors in each deck — steam source by others
- 5 Hour timer in lieu of 60 minute timer for roasting applications (ER models only)

CERTIFICATIONS



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