



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. Over 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-ring, 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

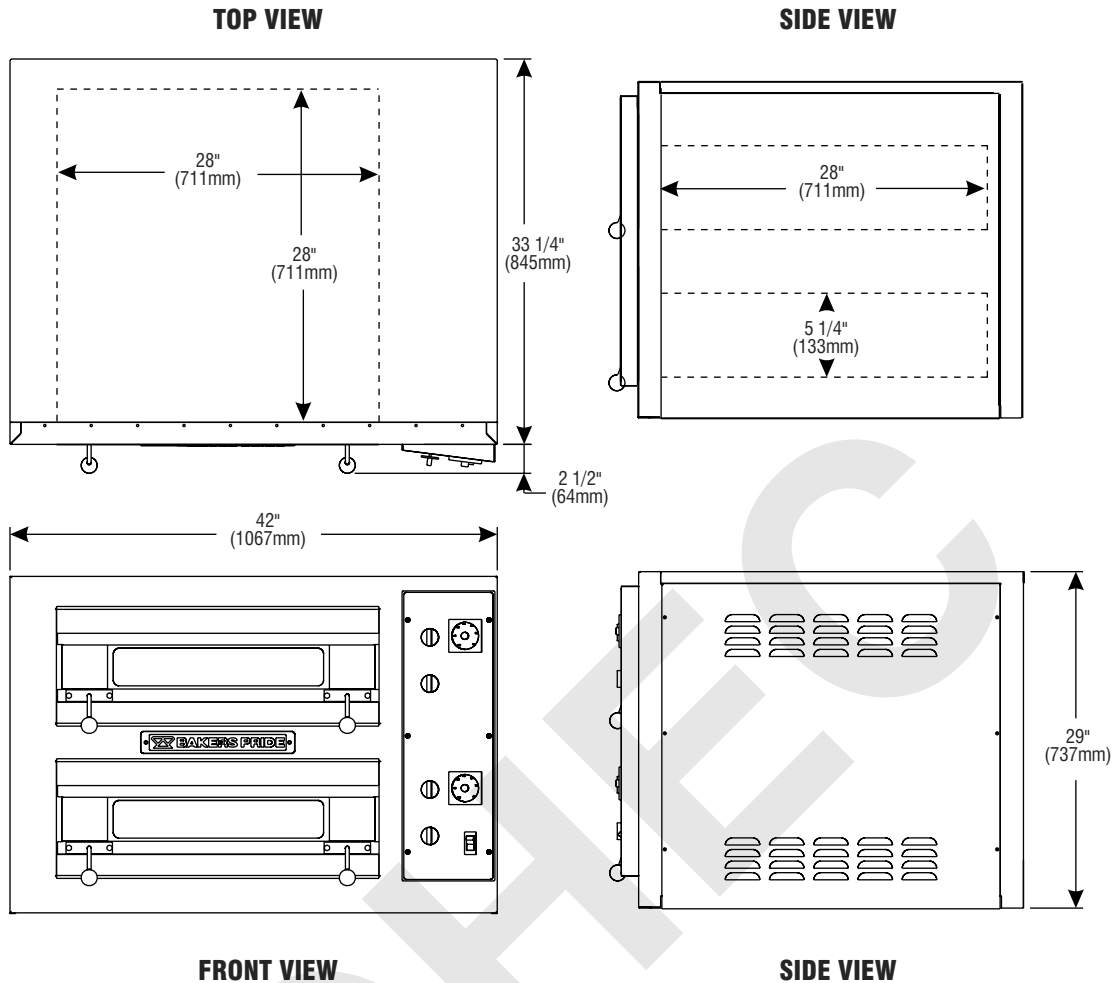
- Steel decks in lieu of Cordierite
- Solid Doors
- Set of 4" legs for countertop use
- Set of 30" legs, with or without casters
- Set of 16" legs, with or without casters for double stacked ovens

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
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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



ALL DIMENSIONS NOMINAL

Model	Shipping Weight		Carton Dimensions				Crate Size	
	Lbs.	Kilos	Inches	mm	Inches	mm	Inches	mm
EP-2828	600	273	43.5	1105	46	1168	37.5	952
							43.5	1.23

Shipping Class # 85
Each oven ships separately

Model	WATTS	VOLTAGE	PHASE	AMPS			
				L1	L2	L3	N
All Models	9,500	208	3	19	19	19	-
	9,500	220-240	3	15	15	15	-
	9,500	208	1	24	24	-	-
	9,500	220-240	1	21	21	-	-
	9,500	230	1	40	-	-	-
9,500	230-400	3	14	16	15	-	

Each oven requires separate electrical connection
Specify v 10 or 30 when ordering

Model	Deck Size				# Decks	Overall Dimensions					
	Inches	mm	Inches	mm		Inches	mm	Inches	mm	Inches	mm
EP-2-2828	28x28	711x711	5 1/4	133	2	42	1067	33 1/4	845	29	737
EP-4-2828	28x28	711x711	5 1/4	133	4	42	1067	33 1/4	845	58	1473
EB-2-2828	28x28	711x711	5 1/4	133	2	42	1067	33 1/4	845	29	737
EB-4-2828	28x28	711x711	5 1/4	133	4	42	1067	33 1/4	845	58	1473

* Height excludes legs
4" (102 mm) available for countertop application
16" legs (406mm) available for double stack ovens with or without casters
30" legs (762mm) available for single deck ovens with or without casters

	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	1	25	1	25
Right Side	1	25	1	25
Rear	1	25	1	25

* In European Community Countries and North America. In NON-COMBUSTIBLE locations only.
** In European Community Countries only in COMBUSTIBLE locations. NOT for North America.