



## ER SERIES 12" DECK HEIGHT ELECTRIC DECK OVENS

9.25.2019

### MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Required Clearances	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)	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)	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

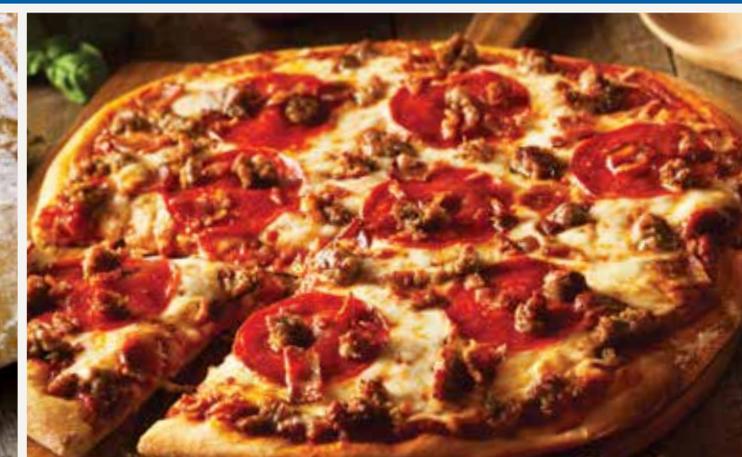
Model #	Watts	Voltage	Phase	Amps			
				L1	L2	L3	N
All 5736 models	12,000	208	3	39	39	39	
	12,000	220/240	3	35	35	35	
	12,000	208	1	58	58		
	12,000	220/240	1	52	52		
	12,000	230	1	52			52
	12,000	440-480	3	18	20	18	
	12,000	440-480	1	26	26		

### ACCESSORIES

- Stainless steel leg covers (per pair)
- Special height legs (per set of 4)
- 440-480V
- Five-hour timer
- Deck brush and scraper (48" long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Cordierite or Lightstone decks



## SUPERDECK SERIES 12" DECK HEIGHT ELECTRIC DECK OVENS SERIES: ER



Freight Class: 77.5  
FOB Allen 75013

www.bakerspride.com | p: 800.431.2745



1307 N. Watters Rd. Suite 180 Allen TX, 75013

**BUILT BY CRAFTSMEN. TESTED BY TIME®**

# HIGH VOLUME, STACKABLE



**Electric power.** 208 V @ 8,000 watts or 220/240 V @ 12,000 watts .

**Standard 150–550°F bake thermostat.**

**Top and bottom controlled heat dampers.** Achieve perfect results with precise control of top and bottom heat.

**Standard steel decks.** Standard steel decks turn this oven into a roasting oven as well as baking. Corderite or Lightstone decks are optional.

**Durable.** Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

**Heavy-duty doors.** Spring-balanced, fully insulated doors.

**Stackable.** Choose from a single, double, or triple-stacked ovens.

**60-minute timer standard.** A five hour timer is optional.

Bakers Pride® ER series pizza ovens are ideal for high-volume 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 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 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.



## TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

**800.431.2745**

**BAKERSPRIDE.COM**