



SUPER DECK 3836 SERIES ELECTRIC DECK OVENS

+7(812)987-08-81



Model EB-1-8-5736

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 at 8,000 watts in 208V, 220-240V, 440-480V or 230V
- 300°- 800° F (149°- 427°C) "Pizza" thermostat
- 150°- 500° F (65°- 288°C) "Baker & Roast thermostat
- Infinite Top & Bottom heat controls
- Electric 60-minute timer with continuous ring alarm and manual shut-off on bake & roast models
- Moisture control dampers
- EP models – 7" deck height (178mm) with hearth stone decks
- ER models – 8" deck height (203mm) with steel decks
- ER models – 12" deck height (279mm) with steel decks
- All stainless steel exteriors
- Aluminized steel interiors
- Spring balanced, fully insulated doors
- Cordierite hearth decks in EP series
- Steel decks in EB & ER series
- Fully insulated
- 2 year limited part and labor warranty

Options & Accessories

- Hearth stone decks in EB & ER series – steel deck are recommended for roasting applications
- Lightstone hearth decks
- Steel decks are optional in EP series
- Choice of thermostat
- Set of 4 casters – two with locks
- 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)
- Stainless steel leg covers – pair
- 440-480V

Certifications



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 decks heights. Oven exteriors are all heavy type stainless steel and are fully insulated up to 5" (127mm) thick for cooler outer temperatures and consistent interior temperatures

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

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

EP (pizza) series features a 300°- 800° F (149°- 427°C) thermostat, 7" (178mm) interior deck heights with 1 1/2" (38mm) thick Cordierite hearth decks (steel decks optional).

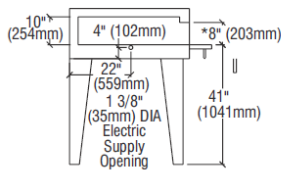
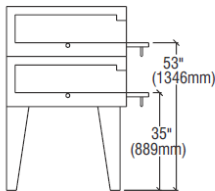
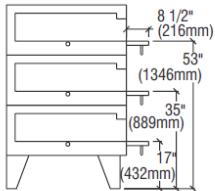
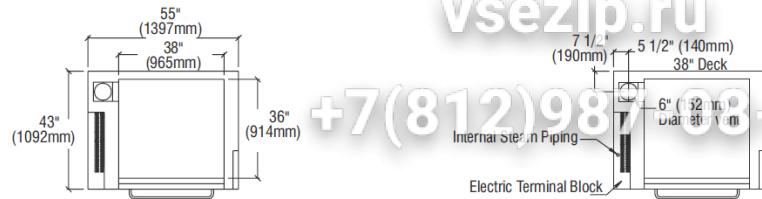
EB (bake) and ER (roast) Series feature 150°- 550° F (65°- 288°C) thermostats, a 60-minute electric timer with continuous-ring, audible alarm and manual shut-off. Interior deck heights are available in 8" (203mm) or 12" (305mm). Steel decks standard (optional Cordierite hearth decks reduce deck height 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 1ph or 3ph.

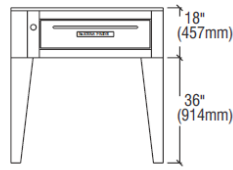
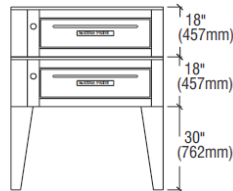
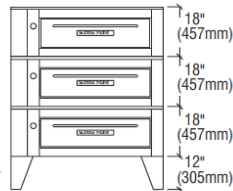
2 year limited parts and labor warranty standard.

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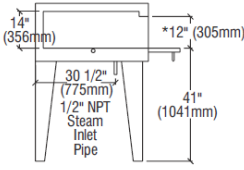
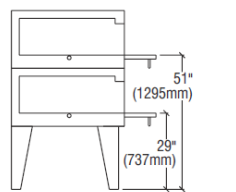
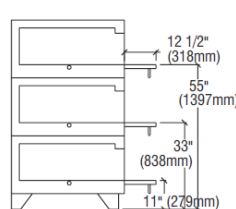
TOP VIEW



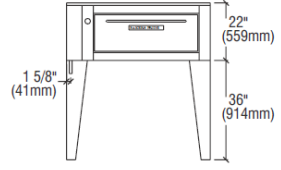
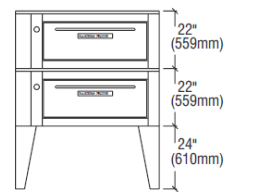
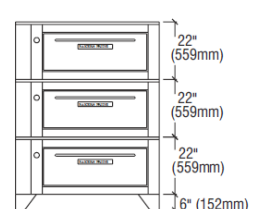
EP-EB-8-3836
SIDE VIEW



EP-EB-8-3836
FRONT VIEW



ER-12-3836
SIDE VIEW



ER-12-3836
FRONT VIEW

All Dimensions Nominal

*Steel decks at 8" & 12" heights – Cordierite decks at 7" & 11" heights

SHIPPING INFORMATION

Model	Shipping Weights		Carton Dimensions			Crate Size	
	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter
EP-3836	600	273	60 / 1524	24 / 610	48 / 1219	40	1.1

Each oven ships separately
Hearth Decks and Legs ship in separate cartons
Shipping Class #85

SPECIFICATIONS

Model	Deck Sizes		Overall Dimensions				
	In.	(mm)	Deck Height	# Decks	Width inches / (mm)	Depth inches / (mm)	Height Inches / (mm)
EP-1-8-3836	38 x 36	965 x 914	8 / 203	1	55 / 1397	43 / 1092	54 / 1372
EP-2-8-3836	38 x 36	965 x 914	8 / 203	2	55 / 1397	43 / 1092	66 / 1676
EP-3-8-3836	38 x 36	965 x 914	8 / 203	3	55 / 1397	43 / 1092	66 / 1676
EB-1-8-3836	38 x 36	965 x 914	8 / 203	1	55 / 1397	43 / 1092	54 / 1372
EB-2-8-3836	38 x 36	965 x 914	8 / 203	2	55 / 1397	43 / 1092	66 / 1676
EB-3-8-3836	38 x 36	965 x 914	8 / 203	3	55 / 1397	43 / 1092	66 / 1676
ER-1-12-3836	38 x 36	965 x 914	12 / 305	1	55 / 1397	43 / 1092	58 / 1472
ER-2-12-3836	38 x 36	965 x 914	12 / 305	2	55 / 1397	43 / 1092	68 / 1727
ER-3-12-3836	38 x 36	965 x 914	12 / 305	3	55 / 1397	43 / 1092	72 / 1829

Height includes 36" (914mm) standard legs on single decks
Height includes 30" (762mm) standard legs on double decks w/8" heights
Height includes 24" (610mm) standard legs on double decks w/12" deck heights
Height includes 12" (305mm) standard legs on triple decks w/8" deck heights
Height includes 6" (152mm) standard legs on triple decks w/12" deck heights

POWER SUPPLY

Model	WATTS	VOLTAGE	PHASE	AMPS			
				L1	L2	L3	N
All 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	-	-

MINIMUM CLEARANCES

	Noncombustible Construction Inches	Combustible Construction Inches
	MM	MM
Right	0 / 0	0 / 0
Left	0 / 0	0 / 0
Rear	0 / 0	0 / 0

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