



SUPERDECK SERIES 12" DECK HEIGHT ELECTRIC OVENS

SERIES: ER



Bakers Pride® ER series pizza ovens are ideal for high-volume restaurants, offering the same durability and performance as our gas deck ovens but with the low 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, .25" 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.

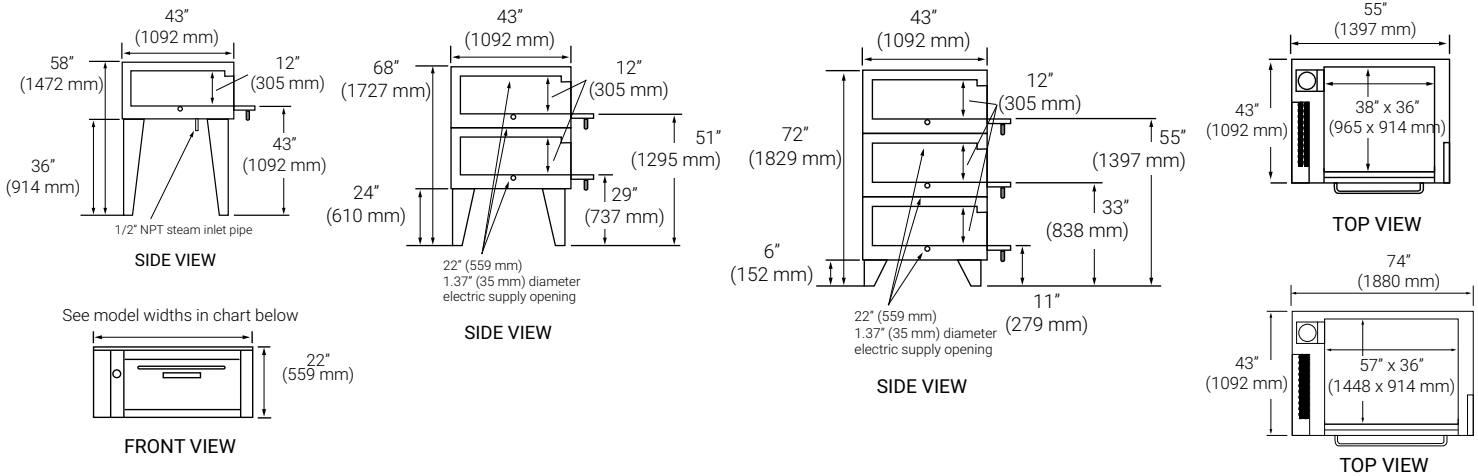
FEATURES AT A GLANCE

- 8,000 or 12,000 watts in various voltages (see back)
- 150–550°F bake thermostat
- Choose overall width: 55" or 74"
- Choose deck area: 38" x 36" or 57" x 36"
- Steel decks
- Stackable
- 12" deck height
- 60-minute timer
- Heavy-duty, slide-out flame diverters
- Independently controlled top and bottom heat dampers
- All stainless steel exteriors, aluminized steel interiors
- Spring-balanced, fully insulated doors
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty

OPTIONS & ACCESSORIES

- Stainless steel leg covers (per pair)
- Special-height legs (per set of four)
- 300–800°F pizza thermostat
- 440–480 V
- Five-hour timer
- Automatic oven starter
- Deck brush and scraper (48" (1219 mm) long with wood handle)
- Stainless steel wood chip box
- Legs with casters
- Cordierite or Lightstone decks

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

| Model # | Overall Dim** (W x H x D) | Deck Height | Deck Size | Decks | Baking Chambers | Thermostat Range | Required Clearances | Carton Dim (W x H x D) | Cubic Feet | Cubic Meter | 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) | 60" x 48" x 24" (1524 x 1219 x 610) | 40 | 1.1 | 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) | 79" x 48" x 24" (2007 x 1219 x 610) | 40 | 1.1 | 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 | | |



Freight Class: 77.5,
 FOB Allen 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.