



## 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 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 legs with casters.

### FEATURES AT A GLANCE OPTIONS & ACCESSORIES

- 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
  - One-year limited warranty
- 440–480 V
  - Five-hour timer
  - Deck brush and scraper (48" (1219 mm) long with wood handle)
  - Stainless steel wood chip box
  - Legs with casters
  - Cordierite or Lightstone decks

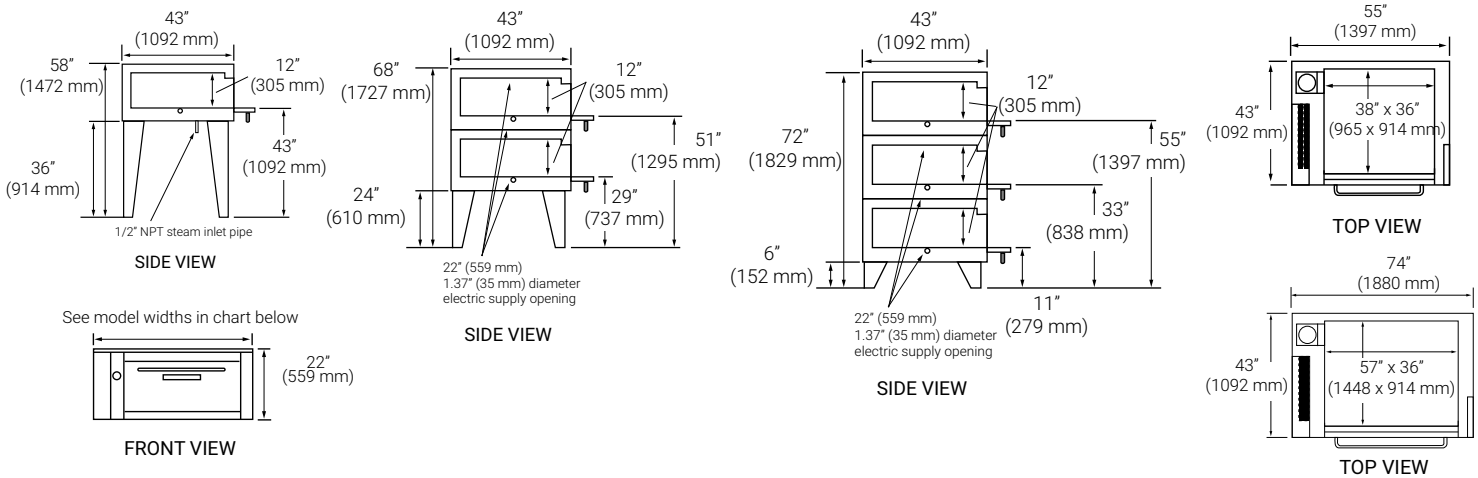
2M-Z25359 REV A (07-23)





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

## 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 Smithville, TN 37166

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

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