



2828 SERIES ELECTRIC DECK OVENS



Model EP-2-2828

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 one or two decks with separate tilt-up door(s). Each door has glass windows and are spring balanced. Ovens may be stacked in any combination up to 4 decks 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, infinite heat for perfectly balanced results and a 200°-700° F (100°-400° C) thermostat. 5 1/4" (133mm) interior deck height with 3/4" (19mm) thick hearth stone 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-ringing, audible timer alarms and manual shut-offs. Interior oven lights are standard.

Single deck models are 4,750 watts and double deck models are 9,500 watts. Voltages are available in 208v, 220-240v 1Ø or 3Ø as well as 230-400v 3Ø with neutral/50Hz.

1 Year limited part and labor warranty standard.

Job _____ Item # _____

ELECTRIC DECK OVENS



PIZZA

- ☐ EP-1-2828 Single
- ☐ EP-2-2828 Double

BAKE & ROAST

- ☐ EB-1-2828 Single
- ☐ EB-2-2828 Double

STANDARD FEATURES

- ☐ 2828 singles @ 4,750 watts in 208v, 220-240v, or 480v in 50Hz or 60Hz and 230-400v in 50Hz
- ☐ 2828 doubles @ 9,500 watts in 208v, 220-240v, or 480v in 50Hz or 60Hz and 230-400v in 50Hz
- ☐ 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
- ☐ 5 1/4" (133mm) Interior deck heights with hearth stone decks
- ☐ All stainless steel exteriors
- ☐ Aluminized steel interiors
- ☐ Spring balanced, doors with windows
- ☐ Fully insulated
- ☐ 1 Year limited part and labor warranty

OPTIONS & ACCESSORIES

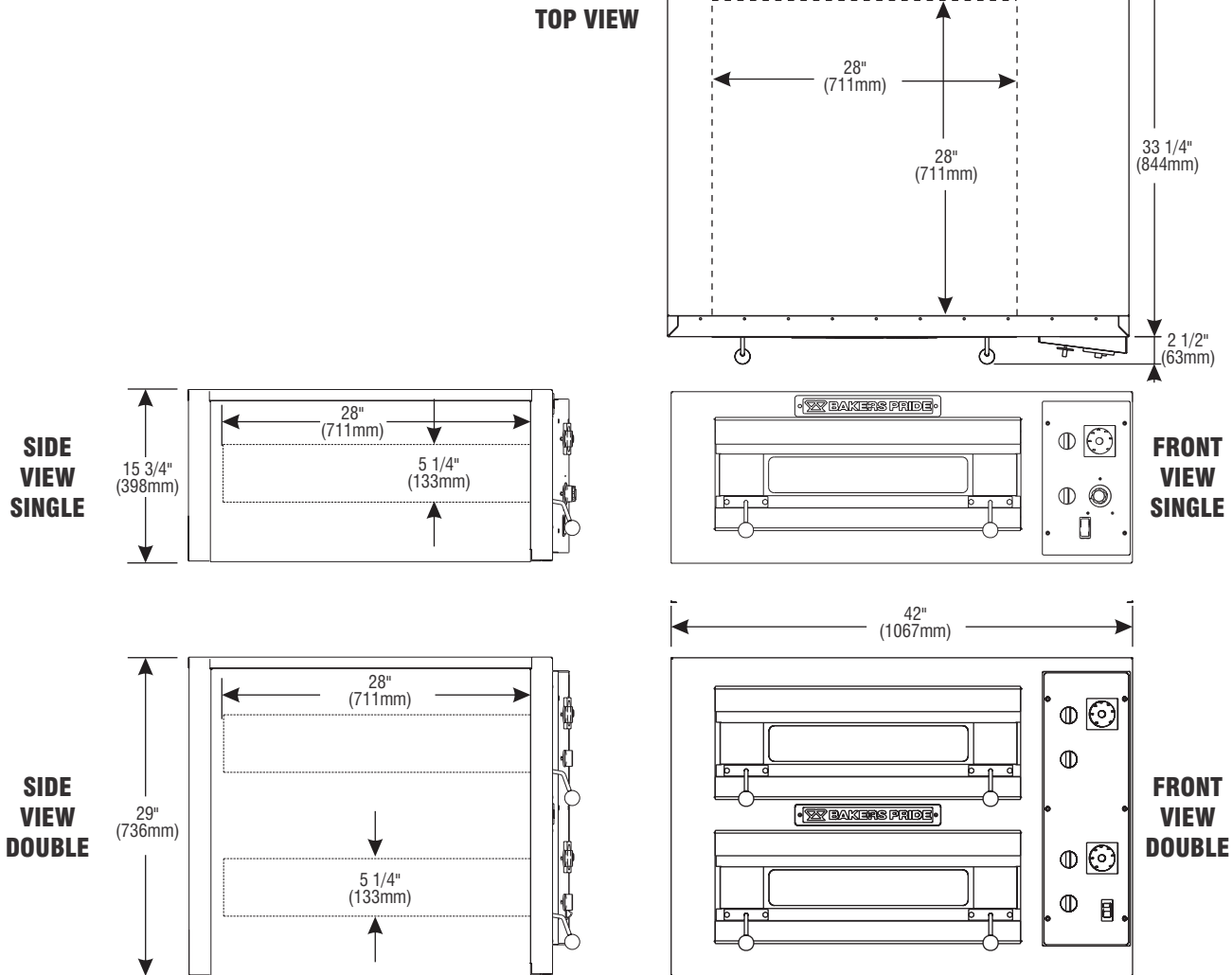
- ☐ Steel decks in lieu of hearth stone
- ☐ Set of 4" legs for countertop use
- ☐ Set of 30" legs, with or without casters
- ☐ Set of 16" legs, with or without casters for double stacked ovens
- ☐ Stacking kits
- ☐ Line cord & plug on select models

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

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



ALL DIMENSIONS NOMINAL

OVENS MAY BE STACKED IN ANY COMBINATION UP TO 4 DECKS HIGH

SHIPPING INFORMATION

Model	Shipping Weight		Carton Dimensions				Crate Size	
	Lbs.	Kilos	Width Inches mm	Depth Inches mm	Height Inches mm		Cubic Feet	Cubic Meter
E-1-2828	310	141	43.5	1105	46	1168	24.5	0.80
E-2-2828	600	273	43.5	1105	46	1168	37.5	1.23

Shipping Class # 85 • Each oven ships separately

SPECIFICATIONS

Model	Deck Size			# Decks	Overall Dimensions			
	Inches	mm	Height Inches mm		Width Inches mm	Depth Inches mm	*Height Inches mm	
EP-1-2828	28x28	711x711	5 1/4 133	1	42	1067	33 1/4 845	15 3/4 400
EP-2-2828	28x28	711x711	5 1/4 133	2	42	1067	33 1/4 845	29 737
EB-1-2828	28x28	711x711	5 1/4 133	1	42	1067	33 1/4 845	15 3/4 400
EB-2-2828	28x28	711x711	5 1/4 133	2	42	1067	33 1/4 845	29 737

* 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

POWER SUPPLY

Model	WATTS	VOLTAGE	PHASE	L1	AMPS L2 L3
EP/EB-1-2828	4,786	208	1	22	- -
	4,750	208	3	15	15 16
	4,750	230	1	20	- -
	4,750	220-240	1	19	- -
	4,750	220-240	3	11	12 12
	4,750	400	3	6	7 6
EP/EB-2-2828	9,500	208	1	44	- -
	9,500	208	3	30	31 32
	9,500	230	1	39	- -
	9,500	220-240	1	38	- -
	9,500	220-240	3	22	23 23
	9,500	400	3	13	12 13

Each oven requires separate electrical connection • Specify v 1Ø or 3Ø when ordering

MINIMUM CLEARANCES

	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.



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