

Item Number _____

Job Name/No. _____



PIZZA OVENS

"E-540" SERIES ELECTRIC DECK

Models

- | | |
|--------------------------------|--------------------------------|
| <input type="checkbox"/> E-541 | <input type="checkbox"/> E-544 |
| <input type="checkbox"/> E-542 | <input type="checkbox"/> E-545 |
| <input type="checkbox"/> E-543 | <input type="checkbox"/> E-546 |

FEATURES:

- Designed for high-volume pizza production. Ruggedly built for maximum durability, minimum maintenance and economical operation.
- Fine-tune heat control is operated by rotary switches which individually control top and bottom elements with low, medium and high heat settings.
- Damper knob permits control of moisture in baking chamber.
- Exclusive pre-stressed "Feather-Touch", spring-loaded doors designed to reduce heat loss, prevent warpage, facilitate opening and closing.
- Compact design permits oven to be stacked flush, three high for maximum production in minimum floor area.
- Control compartment is designed for accessibility and service convenience.
- Energy-efficient design, with heavy duty construction and thick insulation.

SPECIFICATIONS:

CONSTRUCTION:

Oven framework shall be made of 1/4" (6 mm) thick steel angle iron, completely welded to form a single unit. All interior surfaces shall be 16 gauge, high heat aluminized steel. Oven body and lining shall be welded to the steel framework.

EXTERIOR FINISH:

Oven fronts shall be made of 22 gauge, type 430 stainless steel, #4 finish. Top, sides and back shall be made of 18 gauge, electro galvanized steel, with Bakertone gray finish. Legs shall be made of 7 gauge H.R.S. with Bakertone gray finish.

OVEN DOORS:

Exterior surface of doors shall be 22 gauge, type 430 stainless steel, #4 finish. The door shall be counter balanced with a heavy duty, high tension spring and shall remain open or closed until moved. The door opening shall be the full width of the baking chamber. When oven door is in the open position, it shall be free from obstruction; thereby permitting full access to the entire baking chamber. Door handle shall be made of heavy duty chrome plated tubular steel.

INSULATION:

Entire oven shall be insulated with not less than 2" (51 mm) thick industrial felt.

HEARTH:

Each oven shall be equipped with a 1" (25 mm) thick hearth and shall be supported by a 1/4" (6 mm) thick steel angle iron frame.

THERMOSTAT:

Each oven shall be equipped with a 650°F (343°C) thermostat.

MOISTURE CONTROL:

Each oven shall be equipped with an adjustable moisture control damper.

HEATING ELEMENTS:

Each oven shall be equipped with 2 top and 2 bottom heavy duty incoloy steel tubular heating elements. Terminal ends of elements shall be threaded and covered with insulators. Total wattage shall be 12,000 watts per oven.



Model E-541 Illustrated

OPTIONS:

- Stainless Steel Top
- Stainless Steel Left Side
- Stainless Steel Right Side
- Stainless Steel Back
- Stainless Steel Front Leg Covers (2)
- Stainless Steel Rear Leg Covers (2)
- Steel Deck
- Special Voltages Available on Request

NOTE: E544, E545 and E546 provided with steel deck only.

ROTARY SWITCHES:

The top and bottom heating elements shall be controlled individually by 2 heavy duty rotary switches located on the front panel of each oven. Each rotary switch shall allow provisions for low, medium and high heat.

OVEN READY LIGHT:

Each oven shall be equipped with an oven ready light to signal when oven is at proper baking temperature. The light shall be located on the front panel.

ELECTRICAL CHARACTERISTICS:

Each oven shall be 208 volt or 220-240 volt, single or 3 phase AC operation. (Specify). Contact factory for CE certified units.

WIRING:

All internal wiring shall be Tin-plated copper conductors with teflon insulation.

STACKING:

When ovens are stacked, they shall be stacked evenly with no wasted space between the top and bottom unit. Stackable to three high.



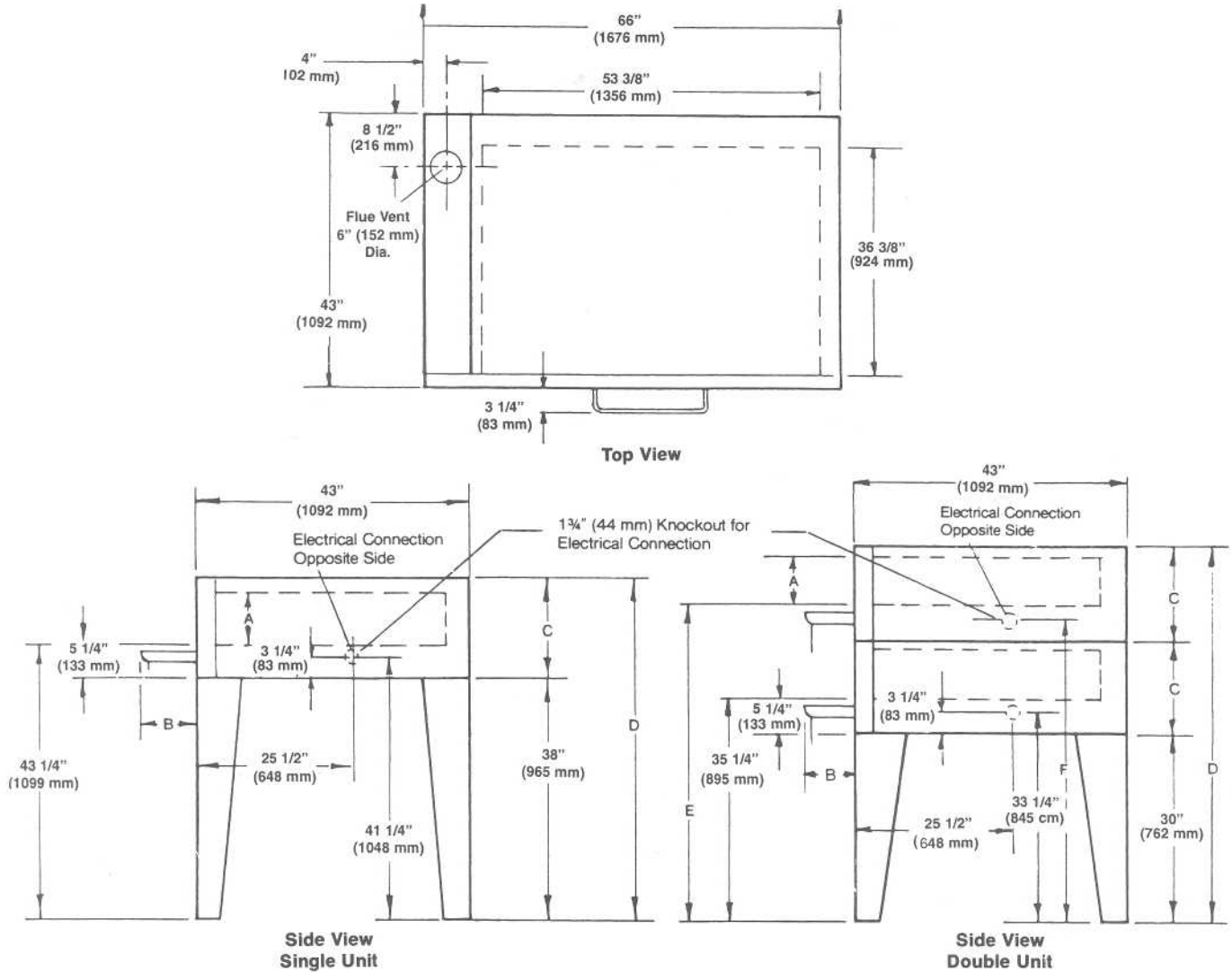
LISTINGS AND CERTIFICATIONS:

Each oven shall be U.L. listed (US only) CSA Certified (Canada only), CE Certified (Europe only) and NSF International Certified.

WARRENTY:

Each oven shall be covered under limited Warrenty, for parts and labor, for a period of one year. Travel time, mileage, and/or shipping expenses excluded. See Certificate of Warrenty.

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



NOTE: Minimum Clearance From Combustible and Non-Combustible Construction, Left Side, Right Side and Rear - 1" (25.4 mm)

Model	No. Decks	Voltage	Phase	No. Conductors	Total KW	Amps L-1	Amps L-2	Amps L-3	A	B	C	D	E	F	Shipping Weight	Carton Size	Pizza Capacity										
E-541	1	208	3	3	12	50.0	28.9	28.9	7"	8 1/4"	15 1/4"	53 1/4"	---	---	750 Lbs.	50.4 Cu. Ft.	(6) 18"										
		220-240	3	3		43.3	25.0	25.0										(178 mm)	(210 mm)	(387 mm)	(1353 mm)	(340 Kg.)	(1.4 Cu Met.)	(6) 457 mm			
		208	1	2		57.8	57.8	---										---	---	---	---	---	---	---	---	---	---
		220-240	1	2		50.0	50.0	---										---	---	---	---	---	---	---	---	---	---
E-542	1	208	3	3	24	100.0	57.8	57.8	7"	8 1/4"	15 1/4"	60 1/2"	50 1/2"	48 1/2"	1470 Lbs.	96.8 Cu. Ft.	(12) 18"										
		220-240	3	3		86.6	50.0	50.0										(178 mm)	(210 mm)	(387 mm)	(1534 mm)	(1283 mm)	(1232 mm)	(667 Kg.)	(2.7 Cu Met.)	(12) 457 mm	
		208	1	2		115.6	115.6	---										---	---	---	---	---	---	---	---	---	---
		220-240	1	2		100.0	100.0	---										---	---	---	---	---	---	---	---	---	---
E-544	1	208	3	3	12	50.0	28.9	28.9	11"	12 1/4"	19 1/4"	57 1/4"	---	---	850 Lbs.	50.4 Cu. Ft.	(6) 18"										
		220-240	3	3		43.3	25.0	25.0										(279 mm)	(311 mm)	(489 mm)	(1454 mm)	---	---	(386 Kg.)	(1.4 Cu Met.)	(6) 457 mm	
		208	1	2		57.8	57.8	---										---	---	---	---	---	---	---	---	---	---
		220-240	1	2		50.0	50.0	---										---	---	---	---	---	---	---	---	---	---
E-545	1	208	3	3	24	100.0	57.8	57.8	11"	12 1/4"	19 1/4"	68 1/2"	54 1/2"	52 1/2"	1670 Lbs.	96.8 Cu. Ft.	(12) 18"										
		220-240	3	3		86.6	50.0	50.0										(279 mm)	(311 mm)	(489 mm)	(1740 mm)	(1384 mm)	(1334 mm)	(758 Kg.)	(2.7 Cu Met.)	(12) 457 mm	
		208	1	2		115.6	115.6	---										---	---	---	---	---	---	---	---	---	---
		220-240	1	2		100.0	100.0	---										---	---	---	---	---	---	---	---	---	---

Note: When stacked, each oven requires a separate electrical connection.



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