



**BAKERS
PRIDE®**



OPERATION MANUAL

HEARTBAKE SERIES COUNTERTOP ELECTRIC DECK OVENS

SERIES: EP



BUILT BY CRAFTSMEN. TESTED BY TIME®.



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

Models:

EP-1-2828, EP-2-2828

All gas operated Bakers Pride® countertop deck ovens are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

Please retain this manual for future references.

This equipment is design engineered for commercial

⚠ WARNING

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ CAUTION

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

⚠ CAUTION

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTICE

Instructions to be followed in the event the user smells gas must be posted in a prominent location in the kitchen area. This information shall be obtained from the local gas supplier.

⚠ WARNING

Initial heating of oven may generate smoke or fumes and must be done in a well-ventilated area. Overexposure to smoke may cause nausea or dizziness.

use only.



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Periodic inspections by your dealer or a qualified service agent is recommended. When corresponding with the factory or your service agreement regarding service problems or replacement parts, be sure to refer to the oven by the correct model number (including the prefix and suffix letters and numbers) and the warranty serial number. The rating plate affixed to the oven contains this information.

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

Model Number

Serial Number

Date Purchased

DIMENSIONS & SPECIFICATIONS

	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

Power Supply	EP-1-2828		EP-2-2828	
	KW	Amperes	KW	Amperes
208-1	4.5	22	9.0	44
208-3	4.5	12.5	9.0	25
220-230-1	4.1-4.5	19 - 20	8.2-9.0	38 - 40
220-230-3	4.1-4.5	11 - 12	8.2-9.0	22 - 23
240-1	4.5	19	9.0	38
240-3	4.5	11	9.0	22
400-3Y	4.5	7	9.0	13
440-480-1	4.1-4.9	10 - 11	8.2 - 9.8	19 - 21
440-480-3	4.1-4.9	5.5 - 6	8.2 - 9.8	11 - 12



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

DIMENSIONS & SPECIFICATIONS

Shipping Information										
Model	Shipping weight		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meters
			Inches	mm	Inches	mm	Inches	mm		
E-1-2828	310	141	43.5	1105	46	1168	37.5	952	43.5	1.23
E-2-2828	600	273	43.5	11058	46	1168	37.5	952	43.5	1.23

Specifications											
Model	Deck Size				Number of Decks	Overall Dimensions					
	L X W		Height			Width		Depth		Height	
	Inches	mm	Inches	mm		Inches	mm	Inches	mm	Inches	mm
EP-1-2828	28x28	711x711	5.25	133	1	42	1067	33.25	845	15.75	400
EP-2-2828	28x28	711x711	5.25	133	2	42	1067	33.25	845	29	737

Top View
 Overall height: 33 1/4" (844mm)
 Deck width: 28" (711mm)
 Deck height: 28" (711mm)
 Base height: 2 1/2" (63mm)

Side View Double
 Overall height: 29" (736mm)
 Deck width: 28" (711mm)
 Deck height: 5 1/4" (133mm)

Side View Single
 Overall height: 15 3/4" (398mm)
 Deck width: 28" (711mm)
 Deck height: 5 1/4" (133mm)

Front View Double
 Overall width: 42" (1067mm)

Front View Single
 Overall width: 42" (1067mm)

NOTICE

Each oven requires its own supply connection to mains. Ovens are shipped individually.

Dimensions

INSTALLATION INSTRUCTIONS

It is the responsibility of the purchaser to ensure the oven is properly installed in a manner that meets all applicable codes. In the absence of local codes refer to applicable national codes. In the case of any discrepancy between this document and any local codes it is recommended you consult your local inspector.

Users are cautioned that maintenance and repairs shall be performed by authorized service agents or licensed professionals only. Bakers Pride will have no obligation with respect to products that are not properly installed, adjusted, operated or maintained.

Countertop Installation

The oven may be installed directly on a counter or stand manufactured of non-flammable materials. The oven must be installed on a surface that is at least as large as the outer dimensions of the oven. The oven must be installed with adequate clearance to combustible and non-combustible walls. If legs are not used the oven must be sealed to countertop with an NSF approved sealant.

Minimum Operating Clearances

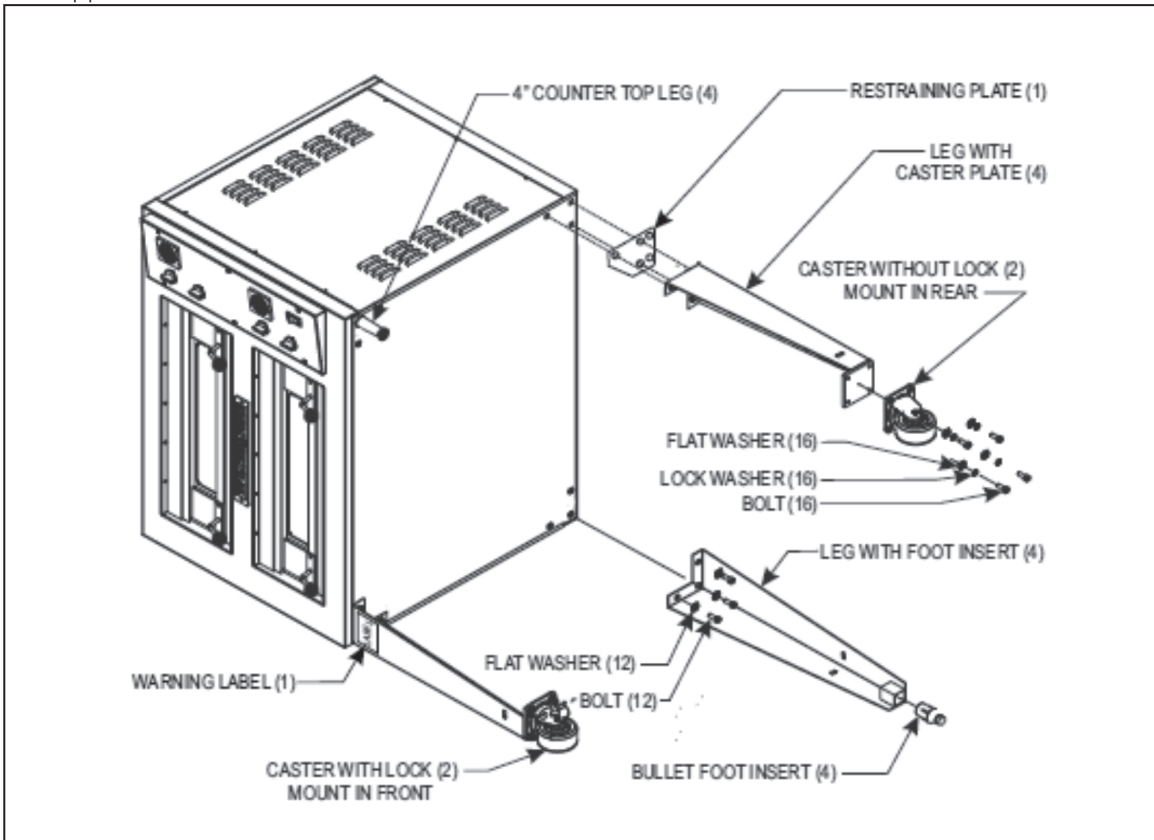
Clearances to combustible surface is 1 inch [25 mm]. It is recommended the oven be at least 1 inch from any adjacent cooking appliance. Each oven shall be installed with respect to building construction and other equipment to permit access to the oven. Such clearance may be necessary for servicing and cleaning.

Bakers Pride® recommends the mounting surface for a single oven be approximately 26 inches [660 mm] from the floor so the oven decks are at a convenient working height.

NOTE: Refer to illustration for all three leg configurations

A. Countertop – Short Legs – 4”

B. Floor Model -30”



INSTALLATION INSTRUCTIONS

C. Floor/Double Stack -16"

Countertop Legs

1. Turn the oven over onto its left side so you can easily reach the bolt mounting locations base.
2. Using the four corner most holes in the bottom of the oven insert and tighten the four countertop legs.
3. Carefully turn the oven upright. Insure the two legs that touch the floor first when you raise the oven are blocked so they do not slip away.

Floor Installation

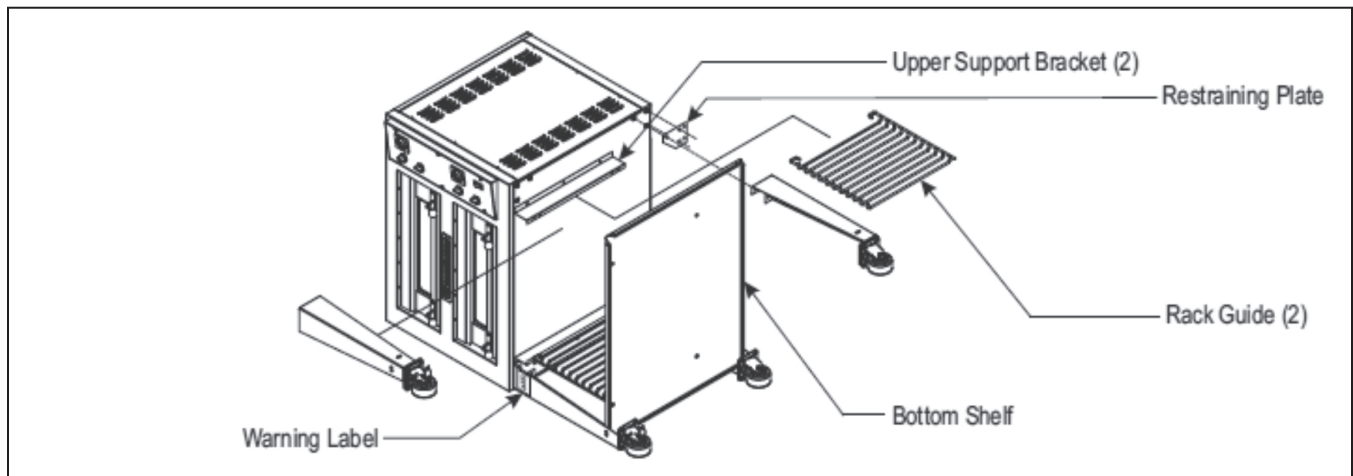
1. At the floor end of each leg install the bullet foot insert or caster as required. The fit of the insert to the leg is intended to be snug, you should expect to tap them lightly in place with a mallet or rubber hammer. Using your fingers screw the ends of the bullet feet into the leg clockwise until they are at their shortest length. Or Casters mount to the bottom of the caster plate with four each: 3/8-16 bolts inserted into a split ring lock washer and flat washer.
2. Turn the oven over onto its left side so you can easily reach the bolt mounting locations in the base.
3. The three holes in the top of each leg will match the bolt locations at each corner of the oven base.
4. You will need three 3/8-16 hex head bolts and three 3/8" flat washers to mount each leg. Align

the leg to one of the matching bolt holes on the base and inset a bolt and washer. Install the other bolts and finger tighten into place before using a wrench to fully tighten them all.

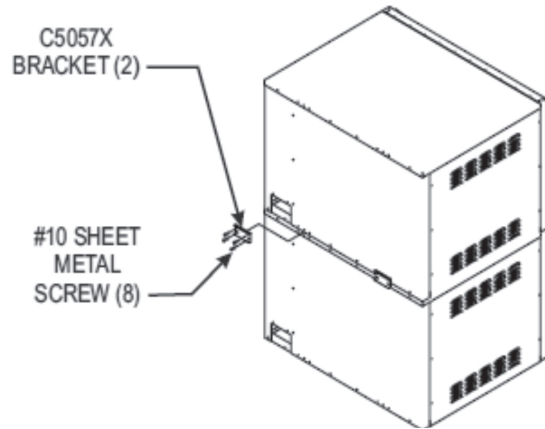
5. Be sure to tighten all bolts for each leg. When installing casters, make sure the two casters with brakes are installed at the front of the oven and the restraining plate is inserted between the right rear leg and the oven base as shown.
6. Carefully stand up the oven. Insure the two legs/casters that touch the floor first when you raise the oven are blocked and chocked so they do not slip away.
7. Attach the Warning label for the restraining device on the face of one of the front legs as shown.
8. Provide a suitable restraining chain or cable to securely tether the appliance to the building structure. The restraining chain or cable should be of such length, that it will stop movement of the appliance before there is any strain on the power supply cable.

Optional Open Base Feature:

1. Install bottom shelf and rack guide brackets when installing legs -while oven is on it's side. Refer to leg instructions in Installation/ Operation Manual.
2. Attach two rack support brackets to base of



INSTALLATION INSTRUCTIONS



Double Stacked Ovens

Your EP-1-2828 or EP-2-2828 may be stacked two ovens on top of one another. In order to ensure the ovens do not slide or separate, there is a stacking bracket kit required for installation at the rear of the ovens. Two brackets are installed, one at each end of the oven securing the upper oven to the bottom oven. Refer to the adjacent illustration.

oven with three screws each bracket.

3. Install two legs to lower (left) side of oven. Align and attach bottom shelf to these legs with a bolt and locking nut -One each in the front and back.
4. Attach last two legs.
5. Attach bottom shelf to remaining two legs with two bolts and locking nuts - One each in the front and back.
6. When the oven is stood up, before moving it to it's final location, install four remaining bolts and locking nuts to the legs -Two on left side, two on right side. Tighten all.
7. Install two rack guides. Align the bottom pegs

⚠ WARNING

Risk of electrical shock. Appliance must be secured to building structure.

to holes in the bottom shelf. Align top hooks to cut-outs in upper support bracket. Lower into position.

8. Align oven racks (order separately) to the shelf heights desired and slide into place.

Electrical Connections

1. Installation must be performed by licensed electrician.
2. A separate electrical connection to the mains must be provided for each oven.
3. An all pole disconnect must be provided by the installer.
4. Connection to the electrical service must be grounded in accordance with local codes. In the absence of local codes refer to the National Electric Code, ANSI/NFPA 70 or the Canadian Electric Code, CSAC22.2 as applicable.
5. Only bare copper conductors with a minimum insulation temperature rating of 90°C to be used.
6. The installer must supply a properly sized strain relief bushing for the mains connection that meets
7. The oven shall be installed using flexible conduit.
8. The restraint cord must be securely attached to the rear of the oven and to the building structure to prevent transmitting unnecessary stress to the flexible conduit.

⚠ CAUTION

Disconnect all ovens from electrical supply before servicing. Connection is accessed by removing the right side cover. Field connections are located at the lower rear corner of the control compartment.

INSTALLATION INSTRUCTIONS

Explanation Of Controls

The oven has a main power switch at the bottom portion of the control panel. This switch must be on for the oven to operate. When switched to the ON position the lamps in each cavity light.

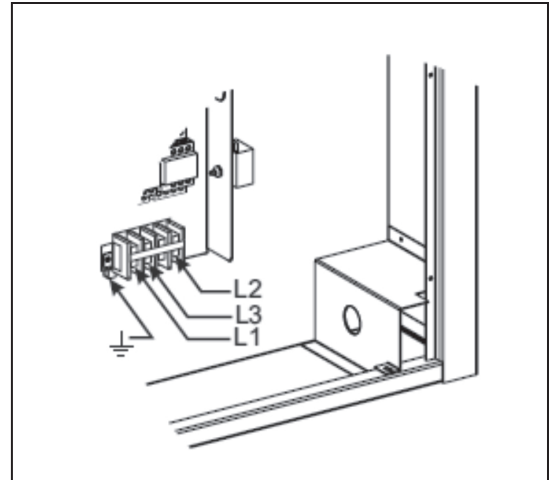
Each cavity has separate temperature controls. The thermostat dial may be adjusted from 200°F (100°C) to 700°F (370°C).

Heat Selector Switches:

To better control the ratio of Top and Bottom Heat, these ovens have two heat selector switches, one controlling the Top Heat, the other controlling the Bottom Heat. Each allows a setting from #1 (low = 20% on/80% off) through #9 (80% on/20% off) to #10 (high = 100% on).

In order to maximize the potential of the oven and to get maximum power, both heat selector switches should be set to #10 (high). This will be the best setting most of the time for most of the products. However, if, after some experimenting, one of the two proves to be too hot, only that one should be reduced while the other one stays on high. There is no need to reduce both at the same time. If less heat is required, lower the thermostat setting.

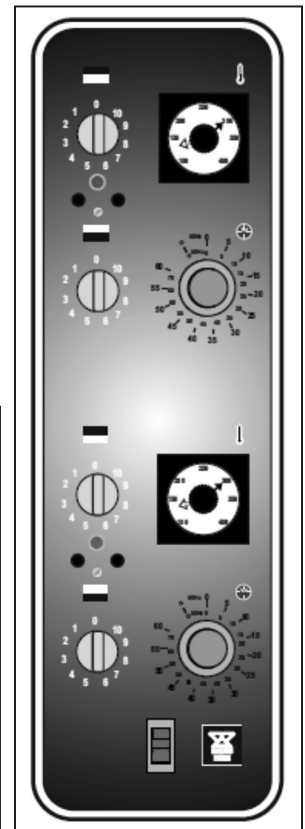
Each cavity has a timer that may be used when cooking product. The timer DOES NOT control the oven. To set a cook time turn the dial clock-wise to the desired setting. The timer will count down until the time expires. A buzzer will sound continuously until the dial is turned to the "OFF" position slightly to the left of "0".



Hook-Up



Control Panel: E-1-2828



Control Panel: E-2-2828



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INSTALLATION INSTRUCTIONS

Usage Recommendations

1. Pre-heat the oven thoroughly before use. Allow one hour and fifteen minutes for pre-heat.
2. Pre-heat ovens @ 75°F (24°C) BELOW desired cook/bake temperature.
3. Do not move baking location in the middle of a bake, but spinning is okay.
4. Keep decks clean of flour, cheese, etc using a deck/scrapper brush.
5. During idle periods, reduce heat by 75°F (24°C).
6. Minimize water content of products for faster cook/bake times.
7. For larger & thick products, reduce temperature & increase bake/cook time.
8. Cooking times and temperatures will vary depending upon such factors as size of the load, temperature, mixture of products (particularly moisture) and density of products.
9. Keep a record of the times, temperature and load sizes you establish for various products. Once you have determined these, they will be similar for succeeding loads.
10. When practical, start cooking the lowest temperature product first and gradually work up to the higher temperatures.
11. When loading the oven, work as quickly as possible to prevent loss of heat.
12. Oven will continue to heat even though the timer goes off. Product should be removed from the oven as soon as possible to avoid overcooking.
13. When baking, weigh or measure the product in each pan to assure even cooking.
14. Only bread and pizza may be placed directly on a stone baking hearth.

Troubleshooting

There are no user serviceable components behind the covers. Contact your service agent.

Problem	Probable Cause	Remedy
Indicator light is out	Set temperature has been reached.	Take no action. The thermostat has turned off the power to the heat switches, indicator and heating elements. When oven starts to cool, all functions will be restored
	The top and bottom heat control switches are "OFF".	Turn switches to a position other than "OFF". This will allow indicator lamps, contactors and heating elements to operate
	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
No power	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	No power to oven.	Check supply voltage.
	High temperature thermostat tripped.	Reset and check oven for fault condition.
Oven too hot	Thermostat set too high.	Lower the thermostat setting. Allow several hours for heat to regulate
	Thermostat may be defective.	Call local authorized Bakers Pride service agent.
Bottom of pies are Undercooked	If the same area of the deck is used repeatedly, the deck temperature in that area will be reduced.	Rotate pies to unused areas of the bake deck that are hotter and will cook the bottoms faster.
	Bottom switch set too low.	Increase setting.
	Top switch set too high.	Decrease setting.
Bottom of pies burn before toppings are cooked	Deck temperature too hot - especially during slow periods	Reduce Thermostat setting by 50°-75° below normal bake temperature. When decks cool begin cooking and immediately increase the thermostat setting by 50° - 75°.
	Bottom switch set too high.	Decrease setting.
	Top switch set too low.	Increase setting.
Pies cook unevenly	Areas adjacent to oven walls are generally hotter.	Rotate pies (180°), once during each bake or keep to the center of oven.
	Element defective	Replace element
	Heat selector switch faulty	Replace heat selector switch



OPERATING INSTRUCTIONS

Cleaning

⚠ WARNING

Risk of electrical shock. Appliance must be secured to building structure.

When the oven is new, operate it for at least one hour at a setting of at least 500°F (250°C). Due to normal manufacturing processes, a small amount of steam and/or smoke will exit the oven from moisture and oils on the oven components. Shut off and allow the oven to cool.

After cooling wipe down the interior of the oven with a clean damp cloth. Brushing of the baking hearth is recommended.

Exterior Cleaning

It is recommended that a regular cleaning schedule be maintained to keep your oven operating and looking its best. Spills should be cleaned immediately.

The oven should always be allowed to cool sufficiently before cleaning. Exterior surfaces should be wiped with a soft cloth and mild detergent. Stubborn stains may be cleaned with a light weight, non-metallic cleaning pad. Apply only light pressure and rub in the direction of the surface grain.

The control panel surface is easily cleaned with a soft cloth and mild detergent. Do not use abrasives, solvent cleaners or metallic scouring pads on the control panel. They may scratch or damage the label surface.

Never spray steam or water directly onto or into the oven. This could adversely affect the ceramic cooking hearth and/or electrical components.

Interior Cleaning

Internal metallic surfaces should be allowed to cool before cleaning. Wipe interior surfaces with a wet cloth or light weight scouring pad.

Food particles or spills that accumulate on the baking hearth may be brushed off with a normal oven brush. Stubborn spills should be heated to a

maximum temperature for approximately one hour to burn the spill so it will crumble and easily brush out afterwards.

Do not use oven cleaners, caustic solutions or mechanical means that may damage the interior of your oven.

Maintenance

Users are cautioned that maintenance and adjustments should only be performed by authorized service agents using Bakers Pride replacement parts.

Minor periodic maintenance to your oven should provide many years of useful service to you. Any time the unit is serviced it is recommended all components be checked and their performance verified. At least once each year your oven should be inspected by a qualified service provider to insure your oven is operating at its peak performance.

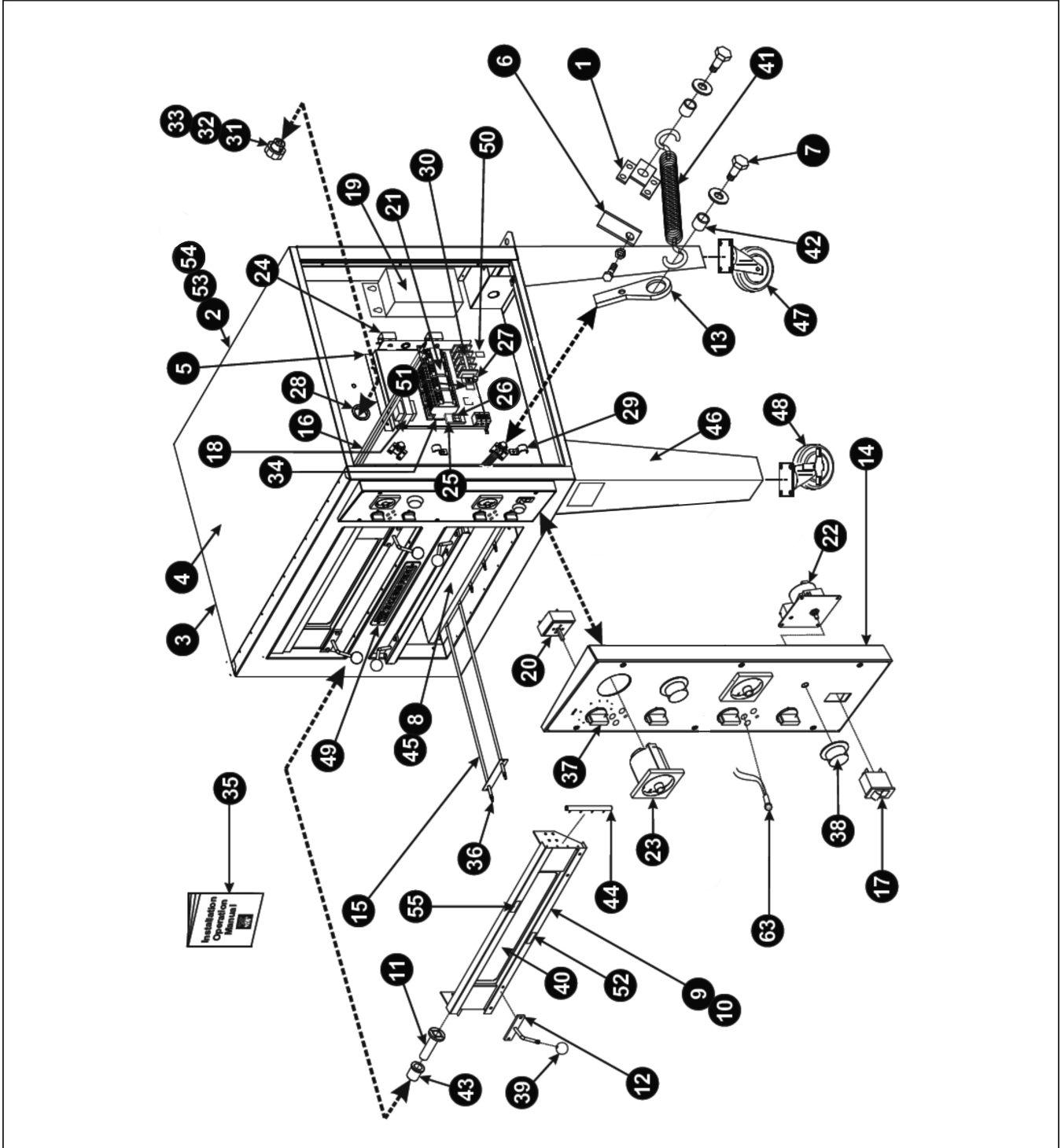
Replacement Parts

Enclosed in this booklet are diagrams of likely replacement parts that may be required for normal maintenance. Specifications are subject to change without notice. Be sure to verify the current specification with your qualified service provider or Bakers Pride before ordering replacement parts.

Wiring Diagrams

The current wiring diagram at the date of your oven's manufacture was affixed to the unit for reference. Copies of the proper wiring diagrams effective on the date this booklet is printed are enclosed. Specifications are subject to change without notice. If there is any uncertainty or discrepancy between the wiring diagram and your oven refer to Bakers Pride Technical Service for clarification.

EXPLODED VIEW



Exploded View: EP-1 & EP-2-2828

COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

PARTS LIST

Item	Part No.	Description
1	C4075X	Spring Adjustment Bracket
2	C5078K	Outer Back (EP-1)
	C5018K	Outer Back (EP-2)
3	C5082K	Outer Side (EP-1)
	C5019K	Outer Side (EP-2)
4	C5020K	Outer Top
5	C5094K	Component Panel (EP-1)
	C5025K	Component Panel (EP-2)
6	C5027X	Door Stop Angle
7	Q2301X	Bolt 3/8 – 16x1 Hx Hd
8	C5035X	Steel Hearth (Baking Deck)
9	C5040X	Door Assembly - Solid
10	C5041X	Door Assembly - Wood
11	C5050X	Door Hinge Assembly
12	C5055X	Door Handle Assembly
13	C5056X	Door Stop Angle
14	C5080K	Control Panel (EP-1)
	C5058K	Control Panel (EP-2)
15	L1193A	Lower Element – 230V 750W
	L1194A	Upper Element – 230V 500W
	L1196A	Lower Element – 208V 750W
	L1197A	Upper Element – 208V 500W
	L1199A	Lower Element – 240V 750W
	L1200A	Upper Element – 240V 500W
	L1202A	Lower Element – 460V 750W
	L1203A	Upper Element – 460V 500W
16	L1195A	Front Element – 230V 750W
	L1198A	Front Element – 208V 750W
	L1201A	Front Element – 240V 750W
	L1204A	Front Element – 460V 750W
17	M1352X	Switch, Rocker, Green
18	M1376A	Transformer, 480/240V 0.25KVA
19	M1367X	Infinite Switch – 208V (EGO)
	M1368X	Infinite Switch – 230V (EGO)
20	M1371A	Contactors, 208V, 25A, 4Pole, 50/60Hz
	M1372A	Contactors, 240V, 25A, 4Pole, 50/60Hz
21	M1382X	Timer - 60 Minute
	M1384X	Timer - 15 Minute
22	M1481X	Thermostat, 400°C
23	M1482X	Thermostat, Hi-Limit
24	P1025X	Ground Lug
25	P1045X	Snap Bushing, 2”
26	C1074X	Wire Clamp
27	P1098X	Terminal Block
28	P1145A	Light Assy, 240v-15w Snap-in
29	P1150A	Din Rail, 4-1/4” (EP-1)
30	P1210E	Din Rail, 8-1/2” (EP-1)
31	U4168A	Manual, Installation/Operation
32	S1062A	Terminal Cap, 10-32
33	S1306X	Knob, Rotary Sw, w/Brass Insert (w/ M1282A)
34	S1311S	Knob, Thermostat/Timer, Alum. Inlay

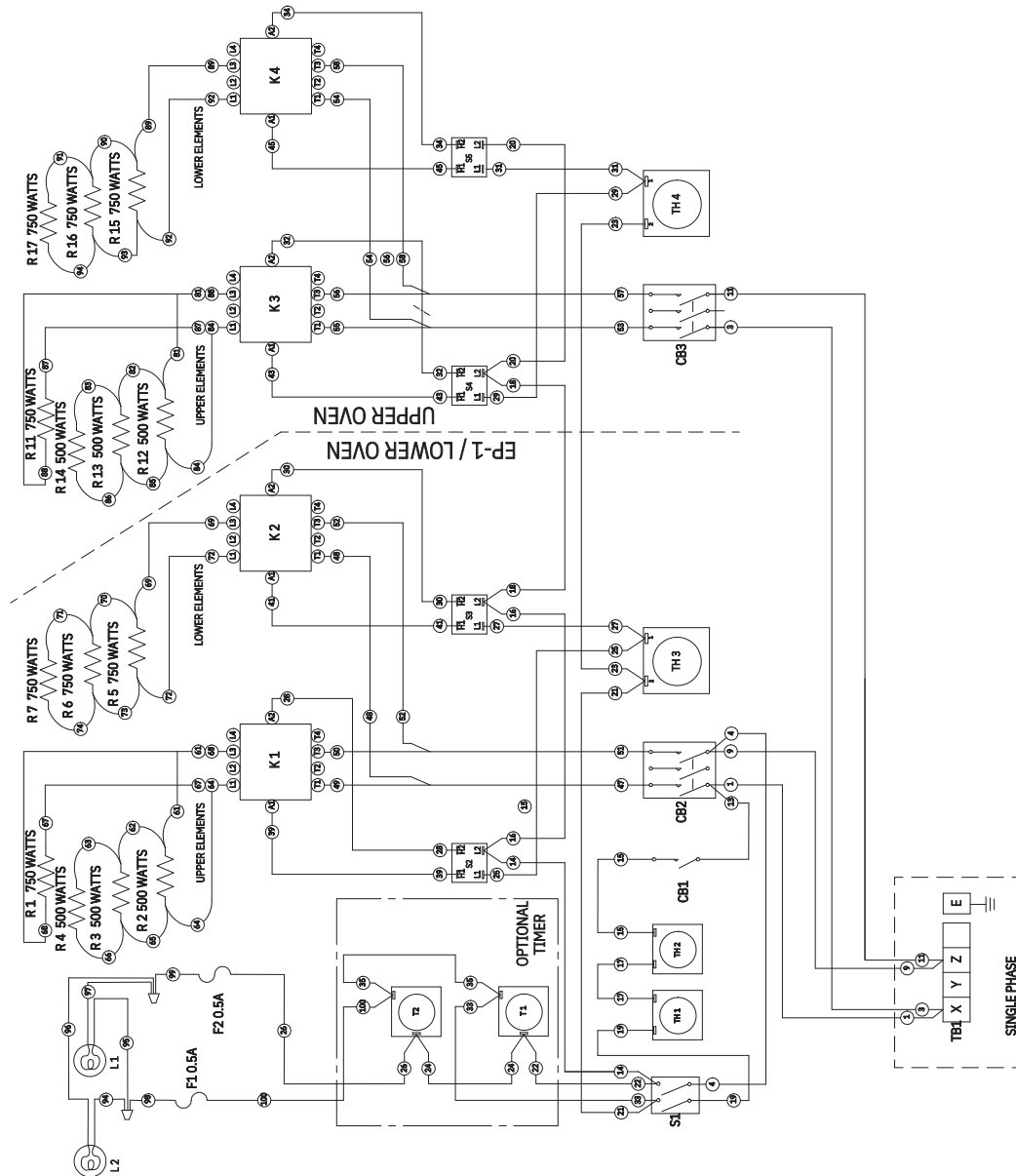
Item	All Models	Description
35	S1403X	Knob, 1-1/4”
36	S1404A	Glass, Door Window, 4”x20”
37	S3004X	Spring, Door, 13/16”x6-3/4”
38	S3007X	Spring Bushing, PTFE
39	S3271X	Door Hinge Bushing
40	S6064X	Door Seal
41	T1287X	Baking Deck, Ceramic, 27-3/4” x 27-3/4” x 3/4”
42	S1050U	Legs, 30”
43	S1310U	Legs, 16”
44	S1014X	Legs, 4”
45	S1022X	Caster, 4”, No Lock (ea.)
46	S1023X	Caster, 4”, With Lock (ea.)
47	U1043A	Nameplate – Bakers Pride, 13-1/4”
48	U1057A	Label, 4 Block Wiring
49	U1183A	Label, Ground Symbol
50	U1192A	Caution Hot Label, Bi-Lingual
51	U1240A	Label, Unit for use only with...
52	U1257A	Label, International Symbol
53	U1333A	Label, Warning (pizza Oven/Cordierite)
54	U1364A	Label, Warning
55	U1448X	Overlay – No Timer (EP – 1)
	U1445X	Overlay – No Timer (EP – 2)
	U1439X	Overlay – 15 Minute Timer (EP – 1)
	U1442X	Overlay – 15 Minute Timer (EP – 2)
N/S	C5057K	Stacking Bracket, ea (2 req'd)
N/S	C5033K	Element Support Bracket
N/S	C5044K	Glass Retainer
N/S	S6073A	Ceramic Fiber Strip, Adhesive, (1”x25’)
N/S	T8085T	Open Rack Stand (w/o 30” legs)

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.

WIRING DIAGRAMS

COMPONENT LIST

- CB2 - LOWER OVEN CIRCUIT BREAKER
- CB3 - UPPER OVEN CIRCUIT BREAKER
- K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
- K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
- K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
- K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
- K5 - LOWER OVEN LIMITING CONTACTOR
- K6 - UPPER OVEN LIMITING CONTACTOR
- L1 - UPPER OVEN LAMP
- L2 - LOWER OVEN LAMP
- R1 THRU R17 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - LOWER OVEN UPPER ELEMENT SWITCH
- S3 - LOWER OVEN LOWER ELEMENT SWITCH
- S4 - UPPER OVEN UPPER ELEMENT SWITCH
- S5 - UPPER OVEN LOWER ELEMENT SWITCH
- T1 - LOWER OVEN TIMER
- T2 - UPPER OVEN TIMER
- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION
- TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
- TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
- TH3 - LOWER OVEN THERMOSTAT
- TH4 - UPPER OVEN THERMOSTAT
- TR1 - STEP DOWN TRANSFORMER
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE

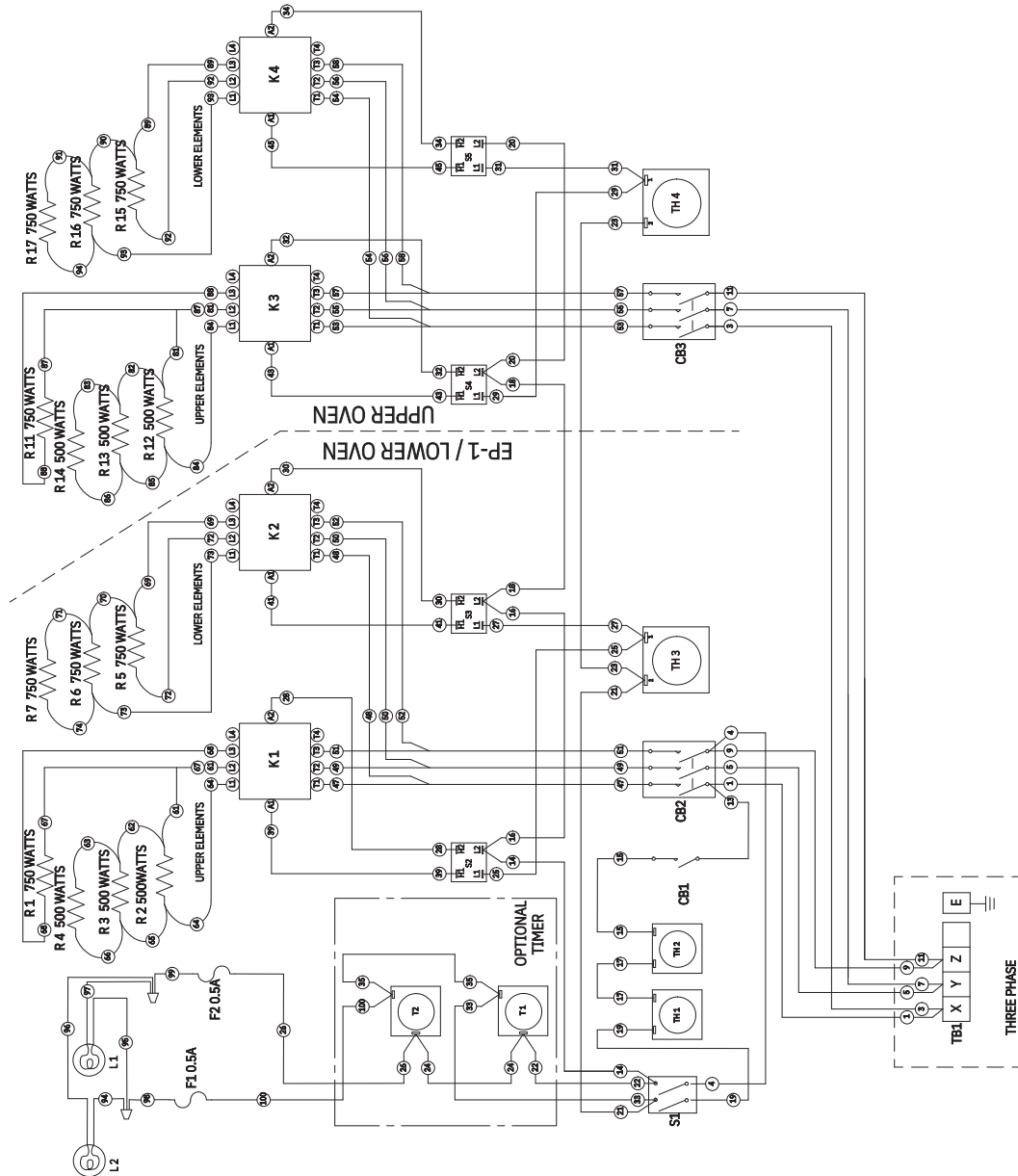


Wiring Diagram: EP-2-2828, 208-240V, 1Ph

WIRING DIAGRAMS

COMPONENT LIST

- CB2 - LOWER OVEN CIRCUIT BREAKER
- CB3 - UPPER OVEN CIRCUIT BREAKER
- K1 - LOWER OVEN UPPER ELEMENT CONTACTOR K2 - LOWER OVEN LOWER ELEMENT CONTACTOR K3 - UPPER OVEN UPPER ELEMENT CONTACTOR K4 - UPPER OVEN LOWER ELEMENT CONTACTOR K5 - LOWER OVEN LIMITING CONTACTOR K6 - UPPER OVEN LIMITING CONTACTOR
- L1 - UPPER OVEN LAMP
- L2 - LOWER OVEN LAMP
- R1 THRU R17 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - LOWER OVEN UPPER ELEMENT SWITCH
- S3 - LOWER OVEN LOWER ELEMENT SWITCH
- S4 - UPPER OVEN UPPER ELEMENT SWITCH
- S5 - UPPER OVEN LOWER ELEMENT SWITCH
- T1 - LOWER OVEN TIMER
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- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION
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- TR1 - STEP DOWN TRANSFORMER
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE

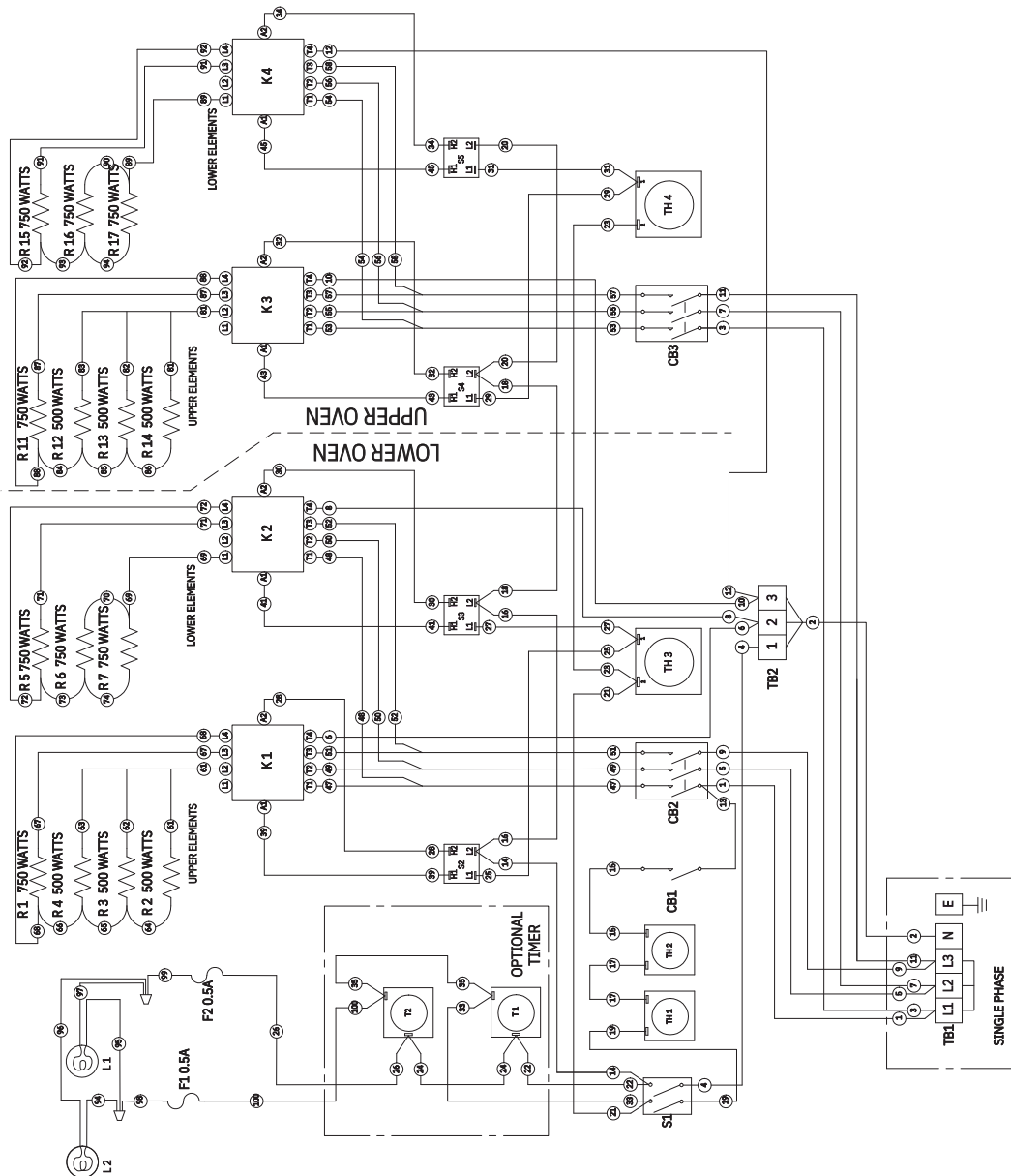


Wiring Diagram: EP-2-2828, 208-240v, 3Ph

WIRING DIAGRAMS

COMPONENT LIST

- CB2 - LOWER OVEN CIRCUIT BREAKER
- CB3 - UPPER OVEN CIRCUIT BREAKER
- K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
- K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
- K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
- K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
- K5 - LOWER OVEN LIMITING CONTACTOR
- K6 - UPPER OVEN LIMITING CONTACTOR
- L1 - UPPER OVEN LAMP
- L2 - LOWER OVEN LAMP
- R1 THRU R17 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - LOWER OVEN UPPER ELEMENT SWITCH
- S3 - LOWER OVEN LOWER ELEMENT SWITCH
- S4 - UPPER OVEN UPPER ELEMENT SWITCH
- S5 - UPPER OVEN LOWER ELEMENT SWITCH
- T1 - LOWER OVEN TIMER
- T2 - UPPER OVEN TIMER
- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION
- TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
- TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
- TH3 - LOWER OVEN THERMOSTAT
- TH4 - UPPER OVEN THERMOSTAT
- TR1 - STEP DOWN TRANSFORMER
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE

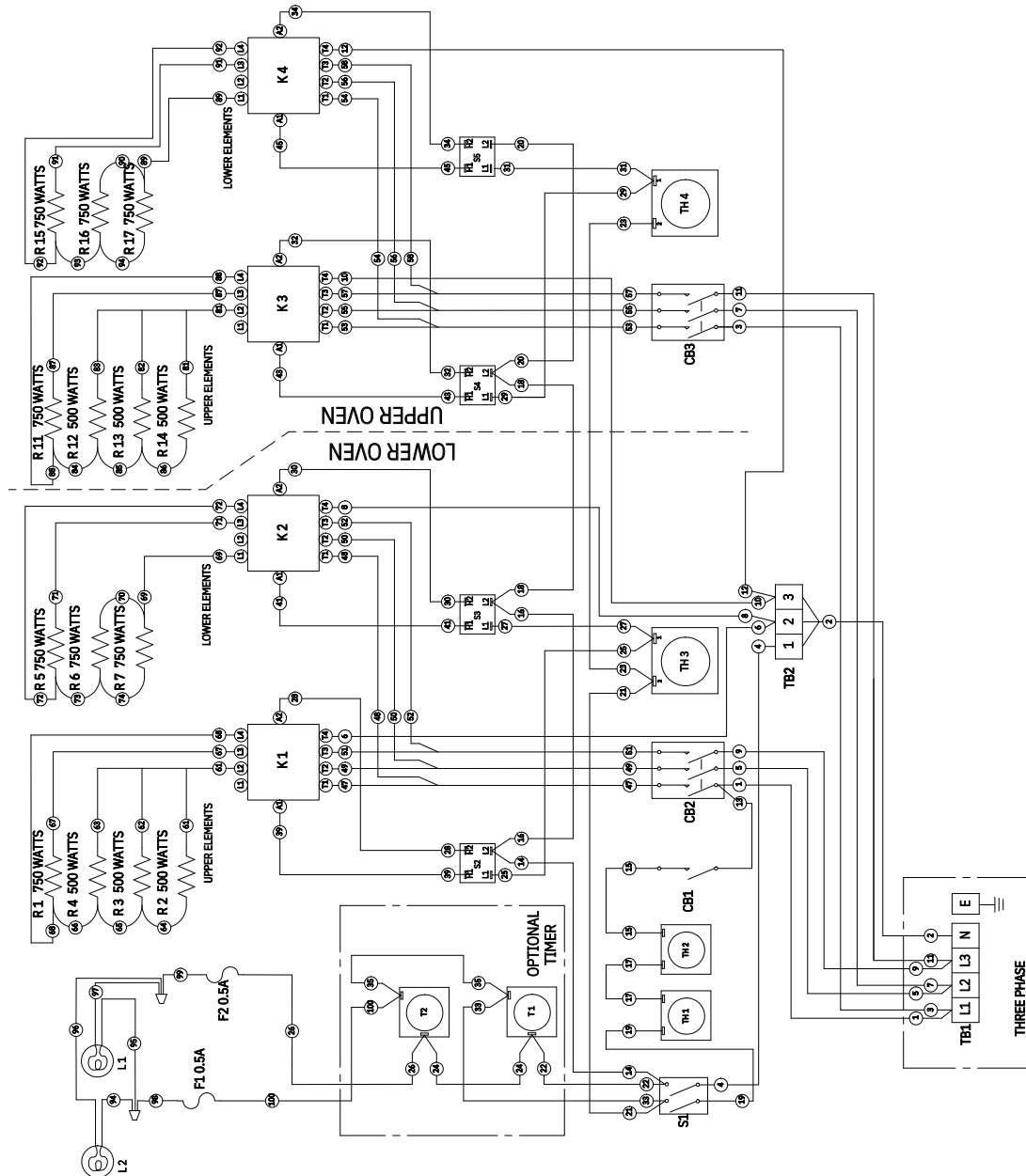


Wiring Diagram: EP-2-2828, 230-400v, 1Ph

WIRING DIAGRAMS

COMPONENT LIST

- CB2 - LOWER OVEN CIRCUIT BREAKER
- CB3 - UPPER OVEN CIRCUIT BREAKER
- K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
- K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
- K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
- K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
- K5 - LOWER OVEN UPPER ELEMENT CONTACTOR
- K6 - LOWER OVEN LOWER ELEMENT CONTACTOR
- L1 - UPPER OVEN LAMP
- L2 - LOWER OVEN LAMP
- R1 THRU R17 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - LOWER OVEN UPPER ELEMENT SWITCH
- S3 - LOWER OVEN LOWER ELEMENT SWITCH
- S4 - UPPER OVEN UPPER ELEMENT SWITCH
- S5 - UPPER OVEN LOWER ELEMENT SWITCH
- T1 - LOWER OVEN TIMER
- T2 - UPPER OVEN TIMER
- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION
- TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
- TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
- TH3 - LOWER OVEN THERMOSTAT
- TH4 - UPPER OVEN THERMOSTAT
- TR1 - STEP DOWN TRANSFORMER
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE

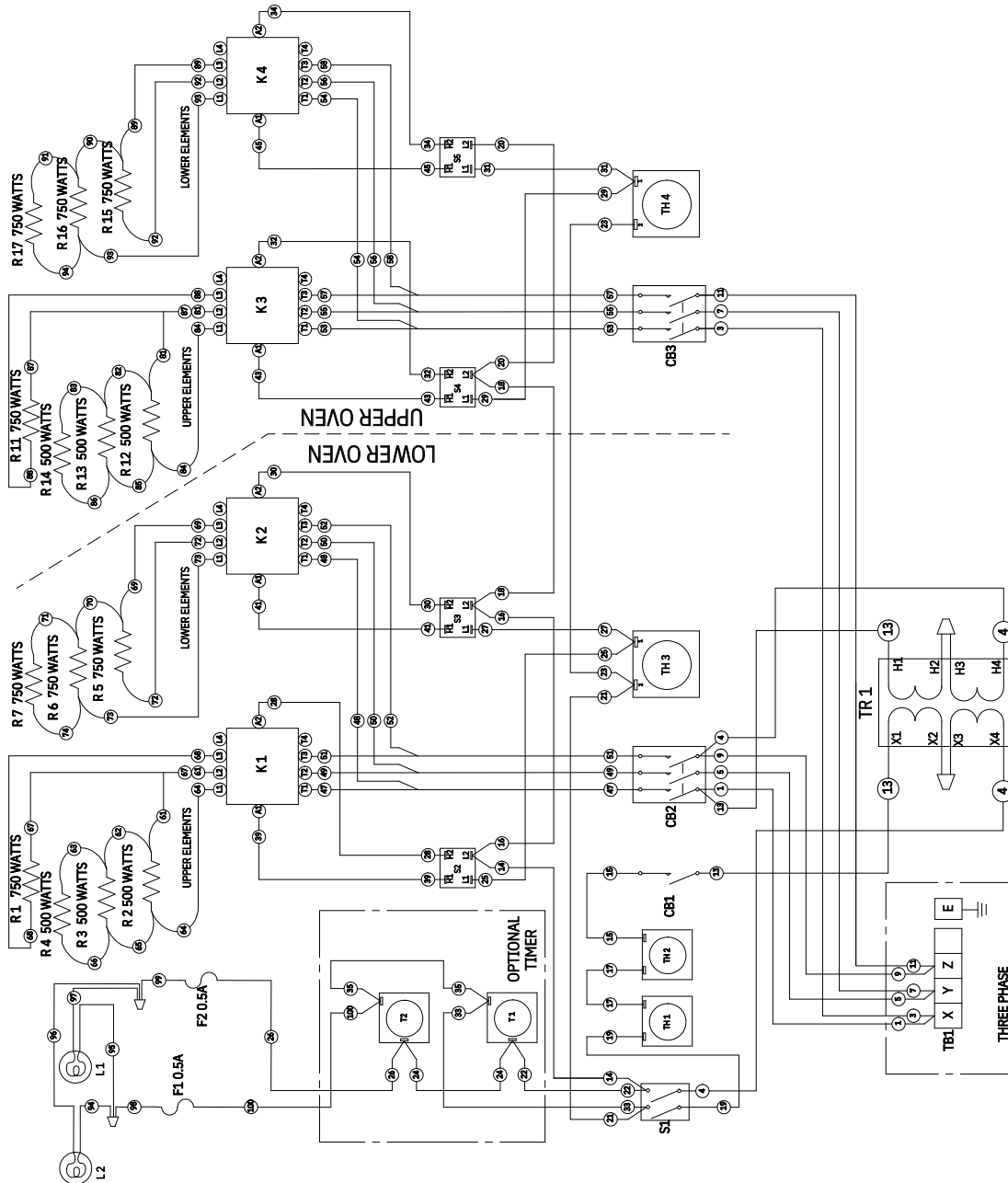


Wiring Diagram: EP-2-2828, 230-400v, 3Ph

WIRING DIAGRAMS

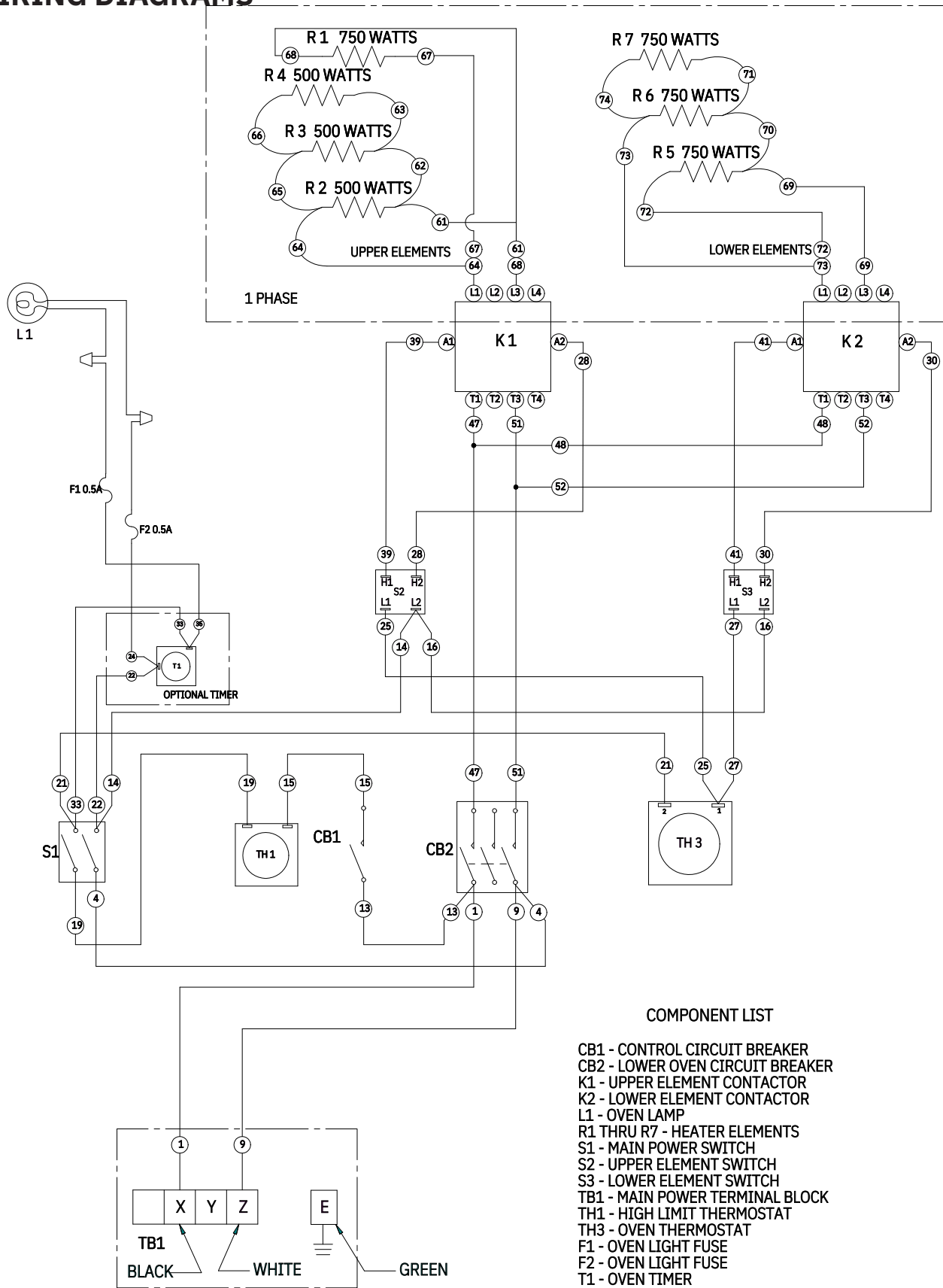
COMPONENT LIST

- CB2 - LOWER OVEN CIRCUIT BREAKER
- CB3 - UPPER OVEN CIRCUIT BREAKER
- K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
- K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
- K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
- K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
- K5 - LOWER OVEN LIMITING CONTACTOR
- K6 - UPPER OVEN LIMITING CONTACTOR
- L1 - UPPER OVEN LAMP
- L2 - LOWER OVEN LAMP
- R1 THRU R17 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - LOWER OVEN UPPER ELEMENT SWITCH
- S3 - LOWER OVEN LOWER ELEMENT SWITCH
- S4 - UPPER OVEN UPPER ELEMENT SWITCH
- S5 - UPPER OVEN LOWER ELEMENT SWITCH
- T1 - LOWER OVEN TIMER
- T2 - UPPER OVEN TIMER
- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION
- TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
- TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
- TH3 - LOWER OVEN THERMOSTAT
- TH4 - UPPER OVEN THERMOSTAT
- TR1 - STEP DOWN TRANSFORMER
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE



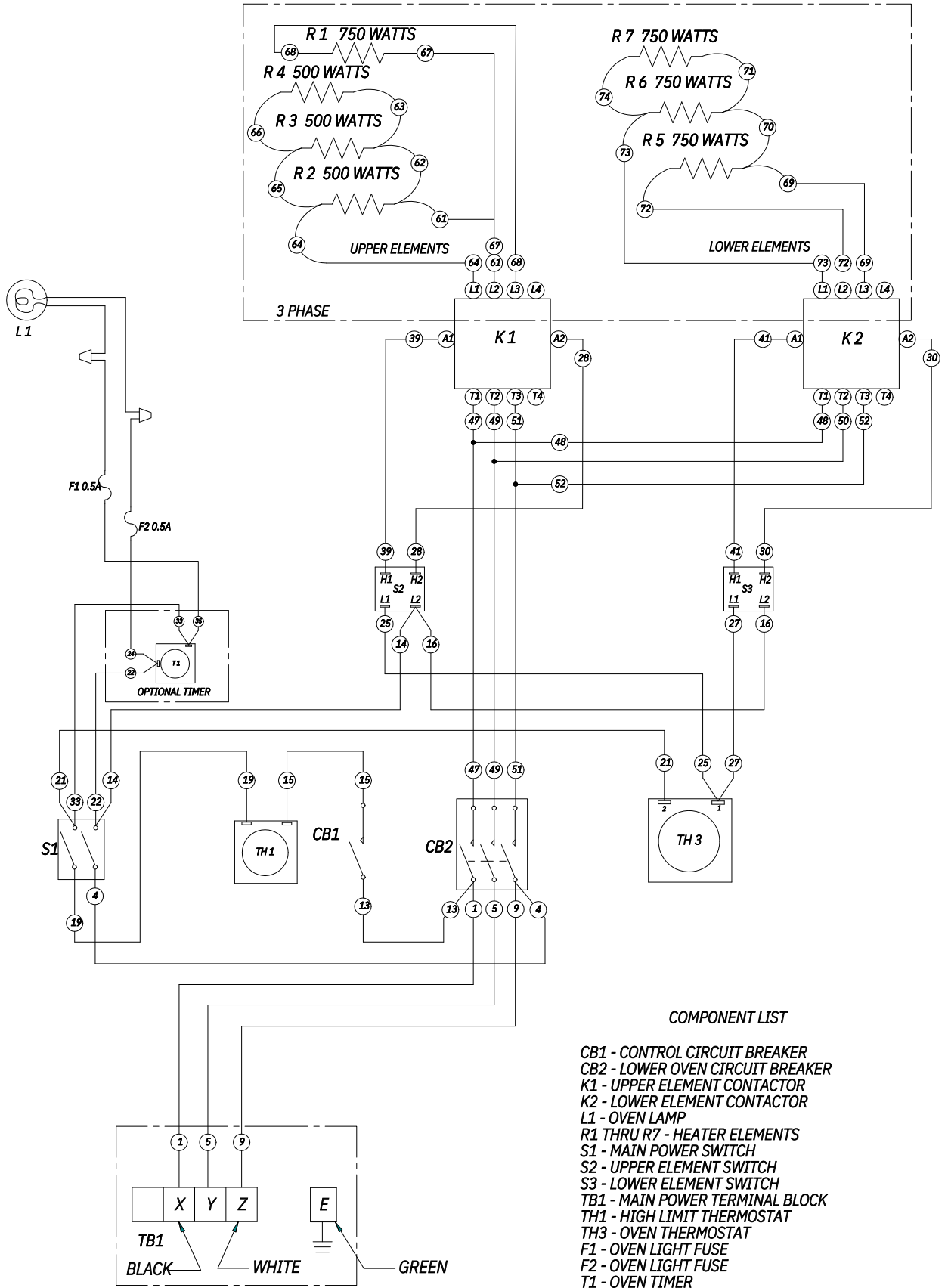
Wiring Diagram: EP-2-2828, 480V, 3Ph

WIRING DIAGRAMS



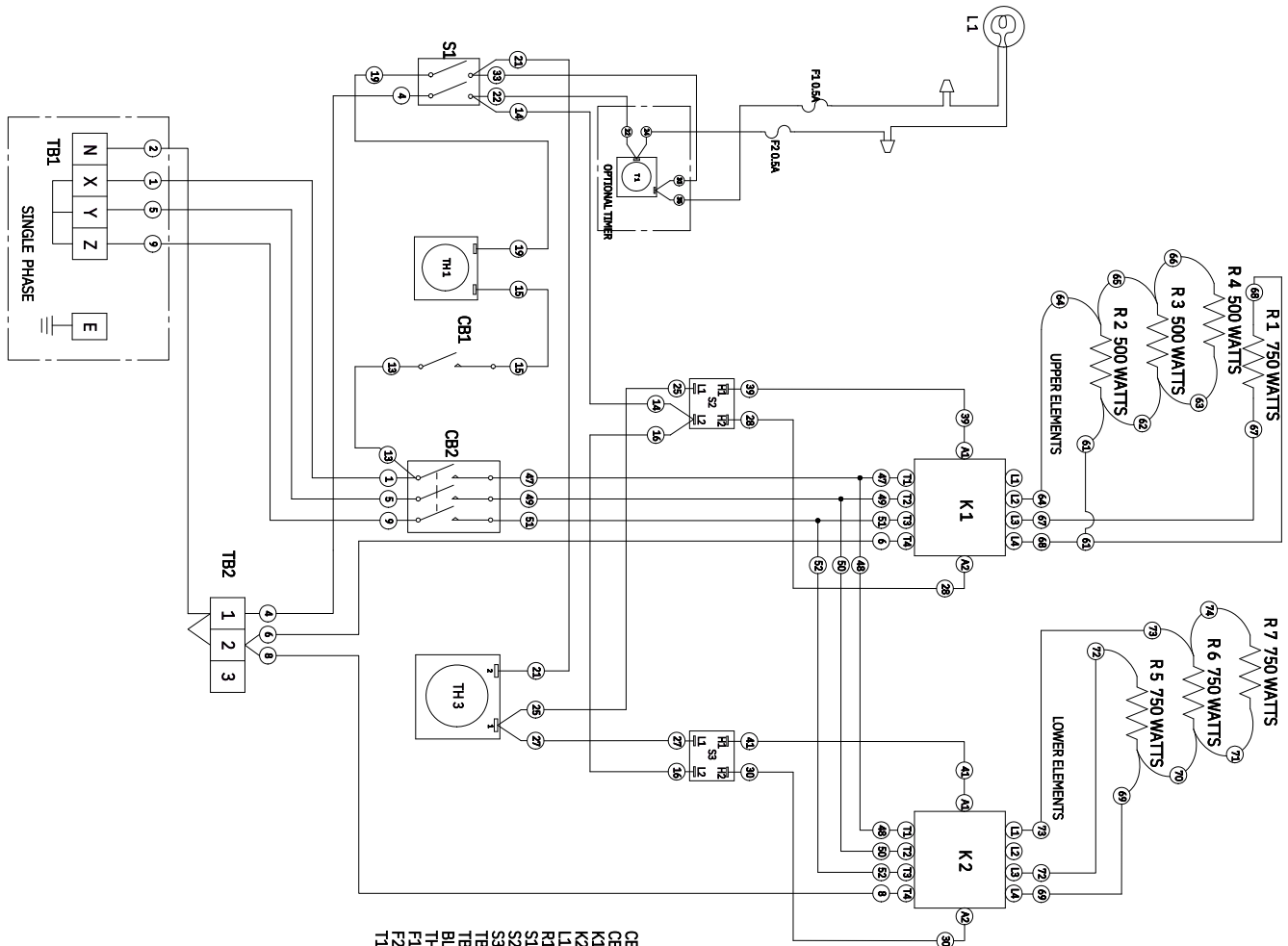
Wiring Diagram: EP-1-2828, 208-240V, 1Ph

WIRING DIAGRAMS



Wiring Diagram: EP-1-2828, 208-240V, 3Ph

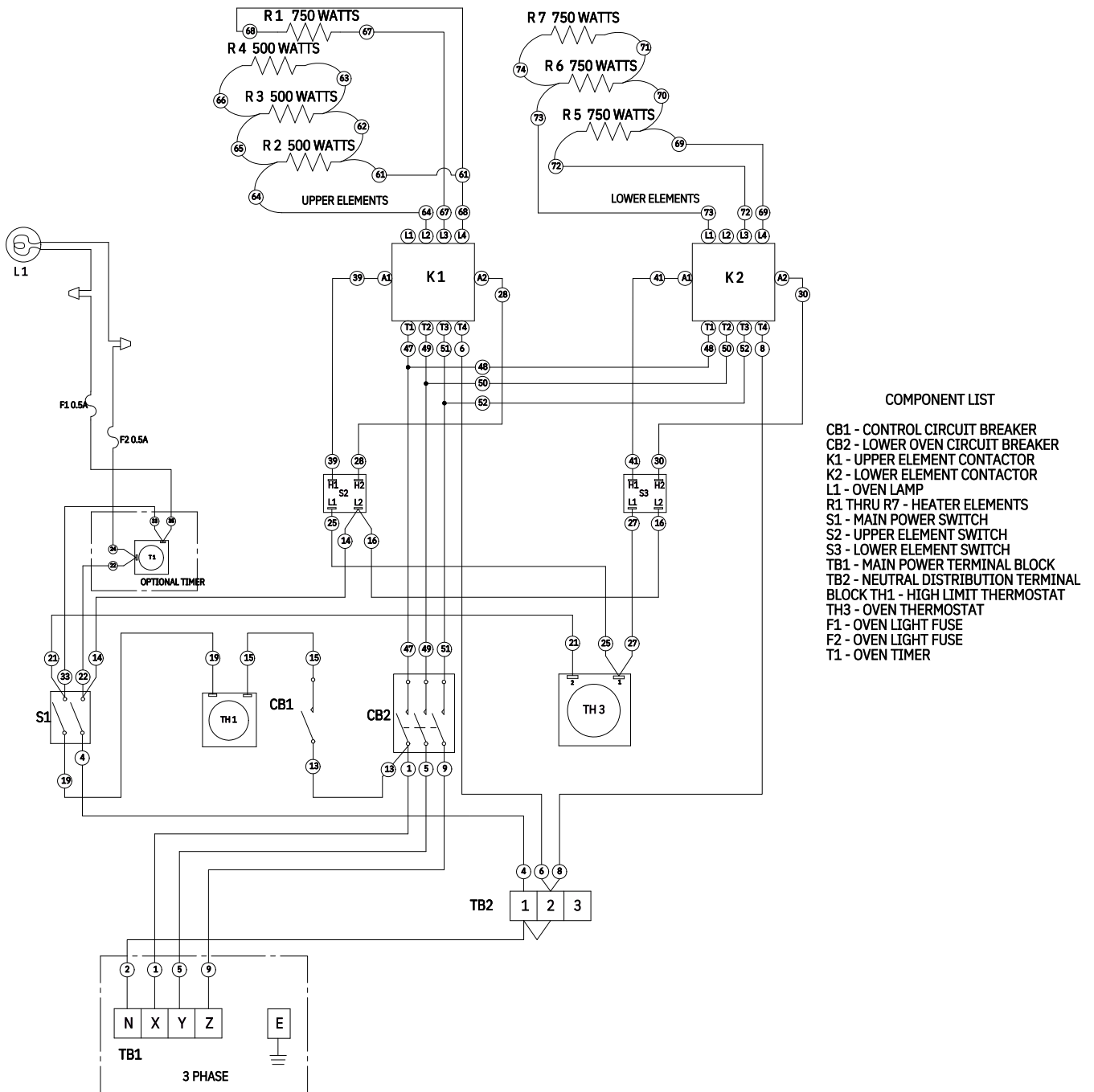
WIRING DIAGRAMS



- COMPONENT LIST**
- CB1 - CONTROL CIRCUIT BREAKER
 - CB2 - LOWER OVEN CIRCUIT BREAKER
 - K1 - UPPER ELEMENT CONTACTOR
 - K2 - LOWER ELEMENT CONTACTOR
 - L1 - OVEN LAMP
 - R1 - OVEN LAMP
 - R1 THRU R7 - HEATER ELEMENTS
 - S1 - MAIN POWER SWITCH
 - S2 - UPPER ELEMENT SWITCH
 - S3 - LOWER ELEMENT SWITCH
 - TB1 - MAIN POWER TERMINAL BLOCK
 - TB2 - NEUTRAL DISTRIBUTION TERMINAL BLOCK
 - TH1 - HIGH LIMIT THERMOSTAT
 - TH3 - OVEN THERMOSTAT
 - F1 - OVEN LIGHT FUSE
 - F2 - OVEN LIGHT FUSE
 - T1 - OVEN TIMER

Wiring Diagram: EP-1-2828, 230-400V, 1Ph

WIRING DIAGRAMS



COMPONENT LIST

- CB1 - CONTROL CIRCUIT BREAKER
- CB2 - LOWER OVEN CIRCUIT BREAKER
- K1 - UPPER ELEMENT CONTACTOR
- K2 - LOWER ELEMENT CONTACTOR
- L1 - OVEN LAMP
- R1 THRU R7 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - UPPER ELEMENT SWITCH
- S3 - LOWER ELEMENT SWITCH
- TB1 - MAIN POWER TERMINAL BLOCK
- TB2 - NEUTRAL DISTRIBUTION TERMINAL BLOCK
- TH1 - HIGH LIMIT THERMOSTAT
- TH3 - OVEN THERMOSTAT
- F1 - OVEN LIGHT FUSE
- F2 - OVEN LIGHT FUSE
- T1 - OVEN TIMER

Wiring Diagram: EP-1-2828, 230-400V, 3Ph



BAKERS PRIDE LIMITED WARRANTY

LIMITED EQUIPMENT WARRANTY

Baker's Pride warrants to the original purchaser of new Baker's Pride products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Bakers Pride and upon proper installation and start-up in accordance with the instructions supplied with each Bakers Pride unit. Baker's Pride obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Baker's Pride discretion have the parts replaced or repaired by Baker's Pride or a Baker's Pride-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an Bakers Pride authorized service agency. Baker's Pride will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Baker's Pride-authorized service agency must be used. Baker's Pride will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Baker's Pride Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.bakerspride.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Baker's Pride sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Baker's Pride is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Baker's Pride approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.



265 Hobson St. • Smithville, TN 37166
Phone 800.527.2100 | bakerspride.com

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announcements and events on social media!

