



OPERATION MANUAL
HEARTBAKE SERIES COUNTERTOP ELECTRIC DECK OVENS
SERIES: EP & EB



BUILT BY CRAFTSMEN. TESTED BY TIME®.



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

Models:

EP-1-2828, EB-1-2828

EP-2-2828, EB-2-2828

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

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).

⚠ 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

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.

Please retain this manual for future references.

This equipment is design engineered for commercial use only.



BAKERS PRIDE OVEN COMPANY, LLC.

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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	
	Volts	KW	Amperes	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: Shows a square deck with a width of 28" (711mm) and a height of 28" (711mm). The overall height of the unit is 33 1/4" (844mm) and the depth is 2 1/2" (63mm).

Side View Double: Shows a height of 29" (736mm) and a deck width of 28" (711mm). The distance between the two decks is 5 1/4" (133mm).

Side View Single: Shows a height of 15 3/4" (398mm) and a deck width of 28" (711mm). The distance between the deck and the bottom is 5 1/4" (133mm).

Front View Double: Shows an overall width of 42" (1067mm) and two stacked decks.

Front View Single: Shows an overall width of 42" (1067mm) and one deck.

NOTICE

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

Dimensions



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

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.

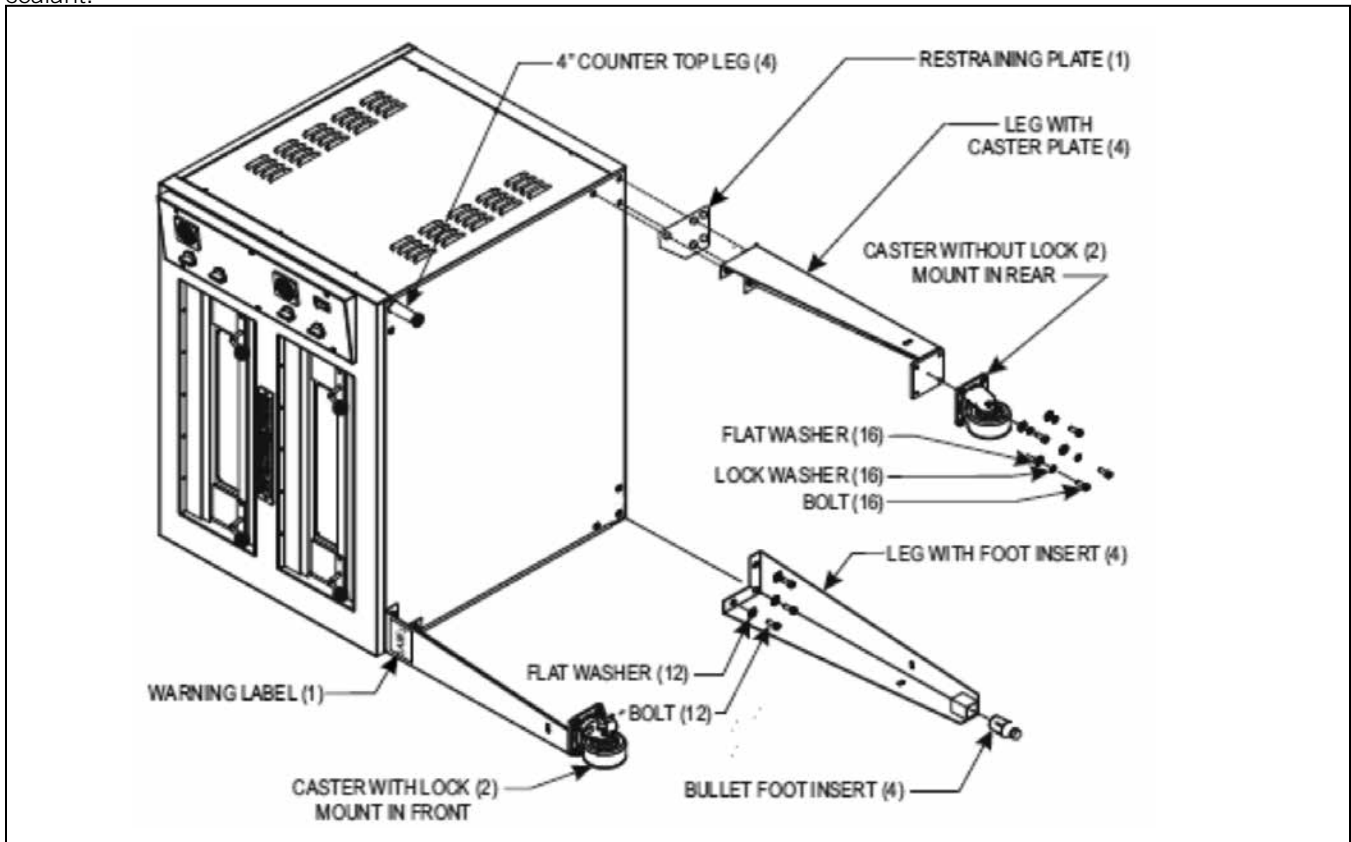
Minimum Operating Clearances

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”
- C. Floor/Double Stack -16”





INSTALLATION INSTRUCTIONS

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.

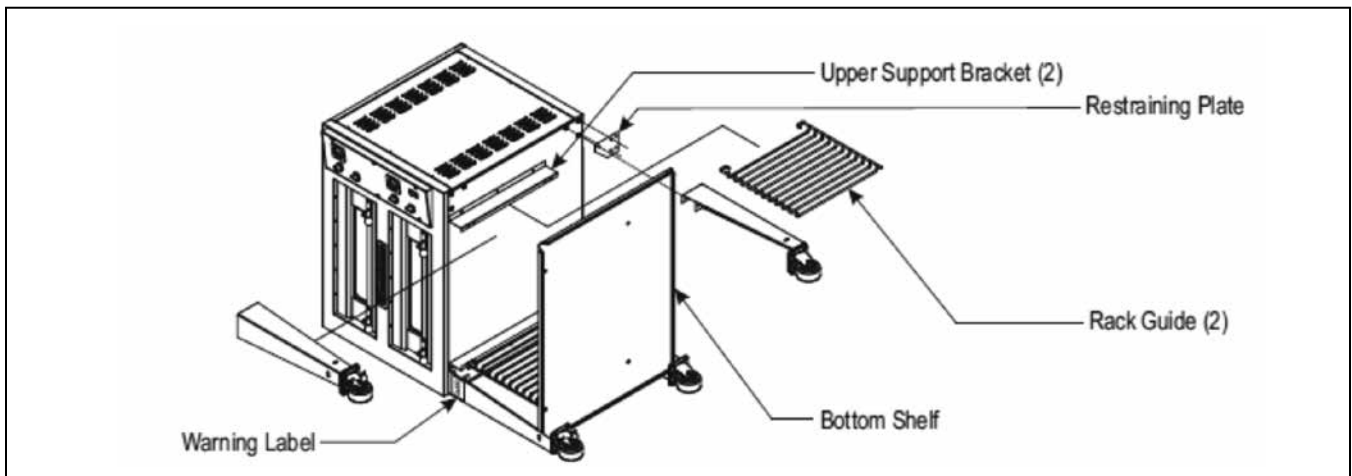
Floor Installation

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.

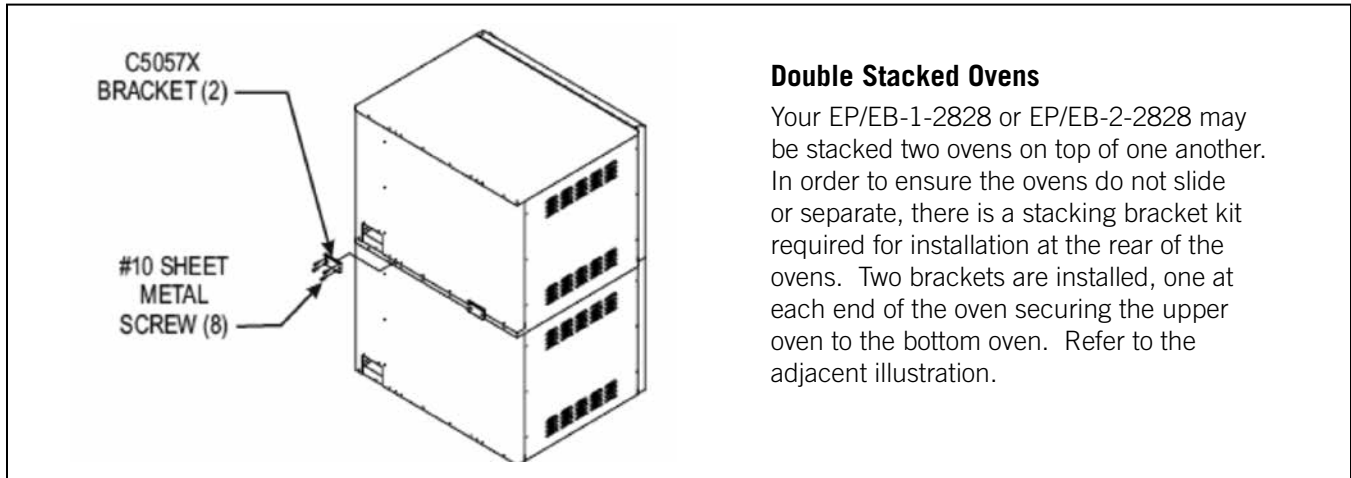
5. Be sure to tighten all bolts for each leg. When installing casters, make sure the two casters with brakes are installed at the front of the oven and the restraining plate is inserted between the right rear leg and the oven base as shown.
6. Carefully stand up the oven. Insure the two legs/ casters 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 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.



INSTALLATION INSTRUCTIONS



Double Stacked Ovens

Your EP/EB-1-2828 or EP/EB-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 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.

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 its 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 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

⚠ WARNING

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

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".

Ovens with Steam Option:

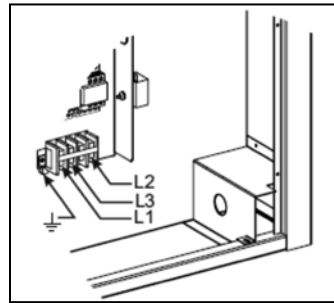
Never activate the steam timer when the oven is cold, since the steam will immediately condense and turn to water.

- a) The steam timer can be adjusted from 1 to 60 seconds and has been factory set for 3-5 seconds. To change this time, insert a small screw driver through the 1/4" diameter hole below the steam switches and turn the timer shaft clock-wise to increase or counter-clockwise to decrease this time delay setting.

- b) Press both steam switches simultaneously. The red indicator lamp will illuminate, the solenoid coil will be activated and the solenoid valve will open and allow steam to enter the baking chamber for the duration of the selected time. After that period, the power to the red indicator lamp and solenoid coil will be cut off and the solenoid valve will shut down the flow of steam to the oven.

⚠ WARNING

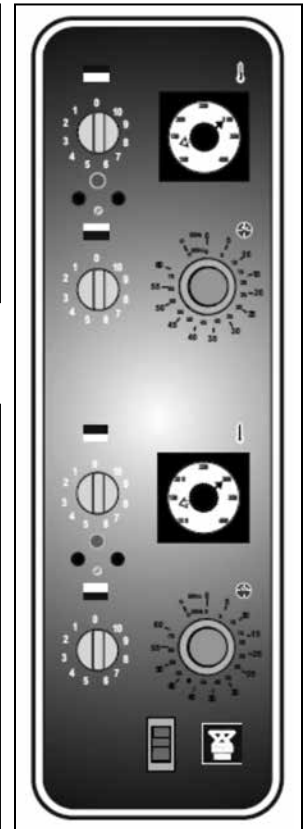
Never open the door while the red indicator lamp is on and steam is being injected into the oven, since exposure to live steam can cause serious injuries.



Hook-Up



Control Panel: E-1-2828



Control Panel: E-2-2828



INSTALLATION INSTRUCTIONS

Usage Recomenations

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/scraper 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

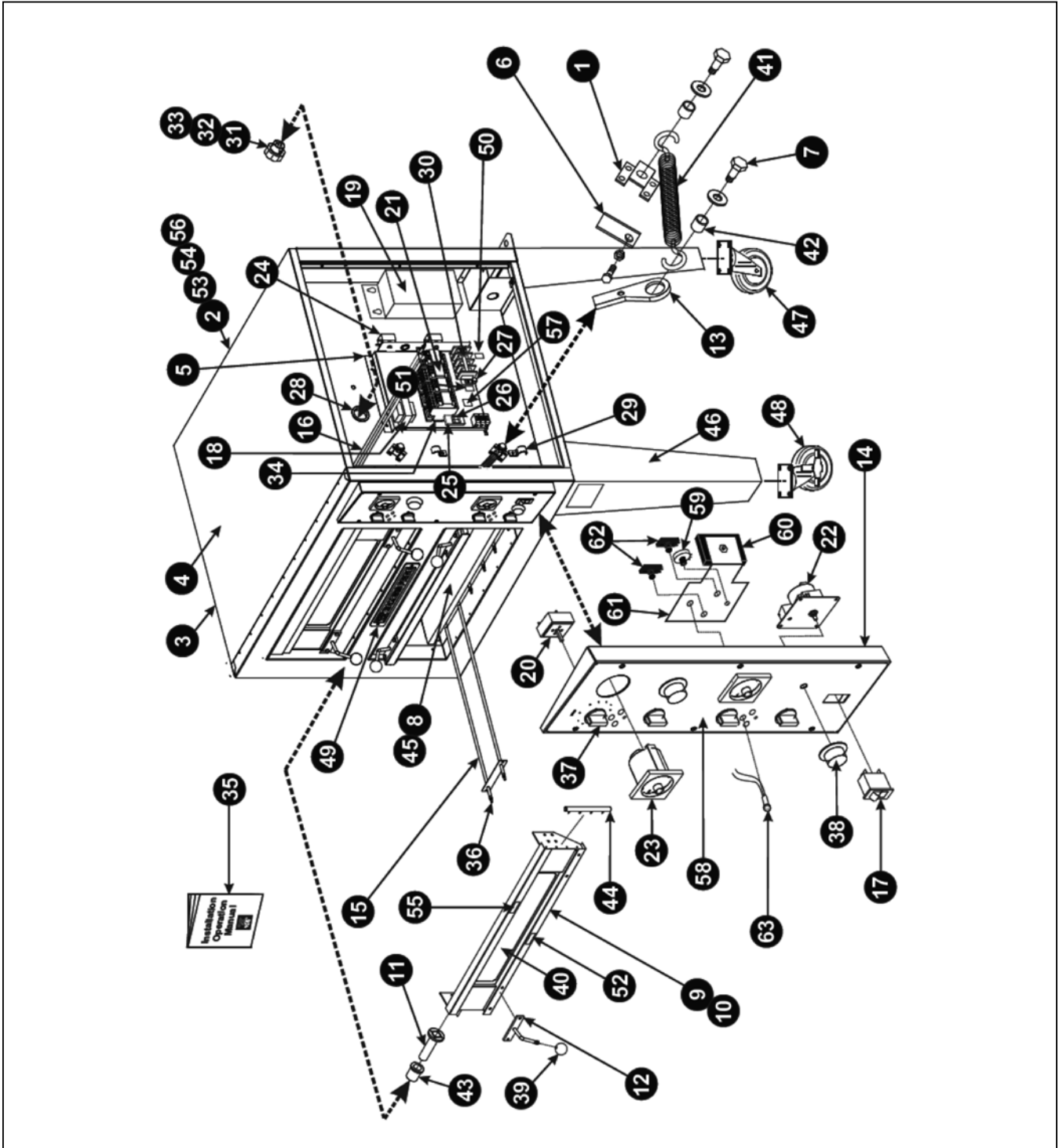
Enclosed in this booklet are diagrams of likely replacement parts that may be required for normal maintenance. Specifications are subject to change without notice. Be sure to verify the current specification with your qualified service provider or Bakers Pride before ordering replacement parts.

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.

OPERATING INSTRUCTIONS

Exploded View & Parts List



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



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

OPERATING INSTRUCTIONS

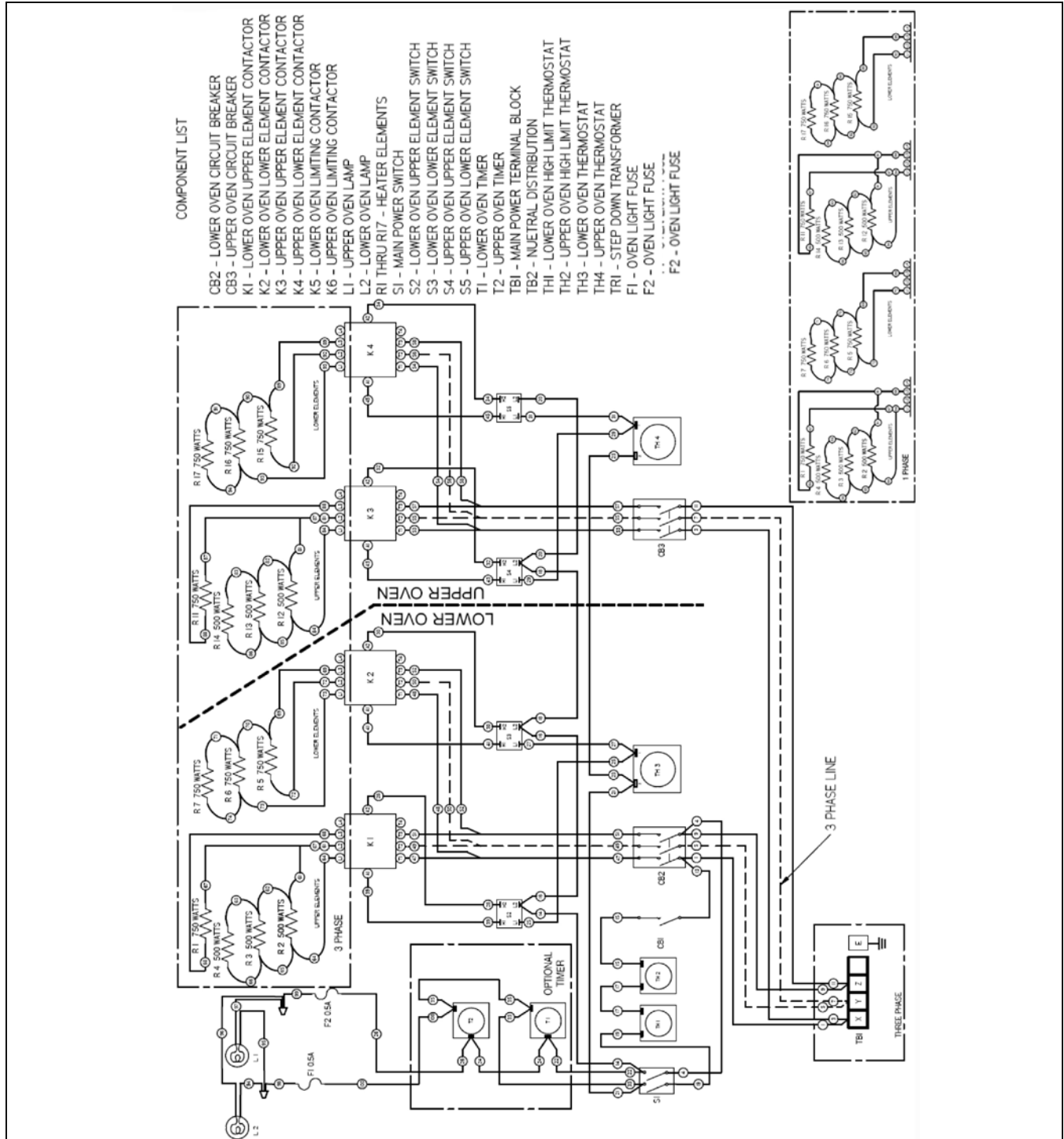
Item	Part No.	Description
1	C4075X	Spring Adjustment Bracket
2	C5078K	Outer Back (EP-1)
	C5018K	Outer Back (EP-2)
3	C5082K	Outer Side (EP-1)
	C5019K	Outer Side (EP-2)
4	C5020K	Outer Top
5	C5094K	Component Panel (EP-1)
	C5025K	Component Panel (EP-2)
6	C5027X	Door Stop Angle
7	Q2301X	Bolt 3/8 – 16x1 Hx 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
16	L1203A	Upper Element – 460V 500W
	L1195A	Front Element – 230V 750W
	L1198A	Front Element – 208V 750W
	L1201A	Front Element – 240V 750W
17	L1204A	Front Element – 460V 750W
	M1352X	Switch, Rocker, Green
18	M1376A	Transformer, 480/240V 0.25KVA
19	M1367X	Infinite Switch – 208V (EGO)
	M1368X	Infinite Switch – 230V (EGO)
20	M1371A	Contact, 208V, 25A, 4Pole, 50/60Hz
	M1372A	Contact, 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

Item	All Models	Description
32	S1062A	Terminal Cap, 10-32
33	S1306X	Knob, Rotary Sw, w/Brass Insert (w/M1282A)
34	S1311S	Knob, Thermostat/Timer, Alum. Inlay
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)
	U1440X	Overlay – 60 Minute Timer (EB – 1)
	U1443X	Overlay – 60 Minute Timer (EB – 2)
	U1441X	Overlay – 60 Minute Timer w/Steam (EB – 1)
U1444X	Overlay – 60 Minute Timer w/Steam (EB – 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)
Steam Components		
N/S	C5096X	Valve Assy, Union to Union, EB – 1 (Steam)
N/S	C5097X	Valve Assy, Union to Union, EB – 2 (Steam)
N/S	C4161K	Solenoid Bracket (Steam)
N/S	M1387A	Solenoid Valve, 1/2B, 1/2P (Steam)
N/S	M1388A	Solenoid Coil, 208-240V, 50/60HZ (Steam)
60	M1176A	Potentiometer (Steam)
61	M1231A	Timer, Solid State (Steam)
62	C5093K	Control Bracket (Steam)
63	P1098A	Push Button Switch (Steam)
64	P1168A	Indicator Lamp, Red (Steam)

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

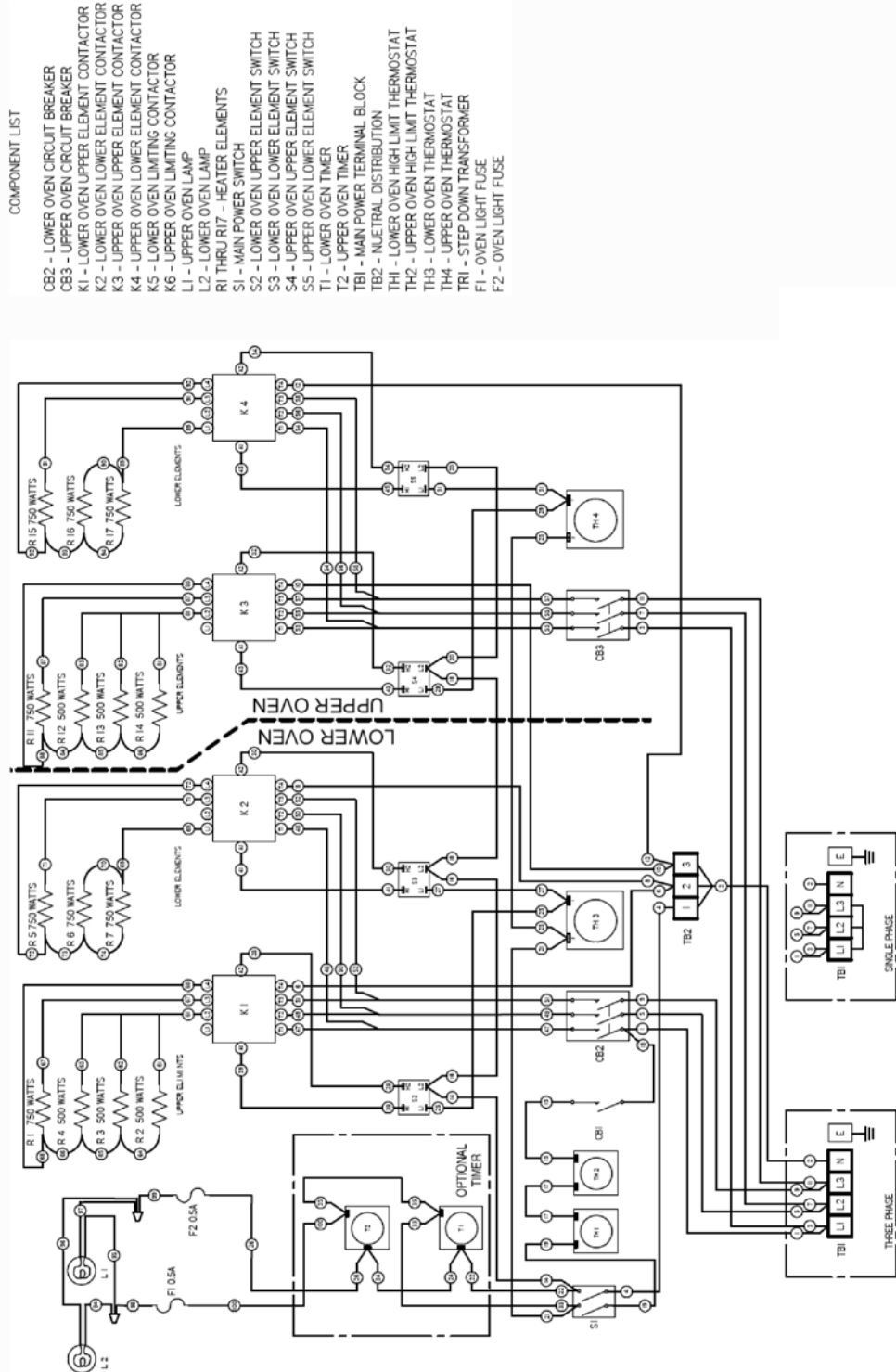
OPERATING INSTRUCTIONS

Wiring Diagrams



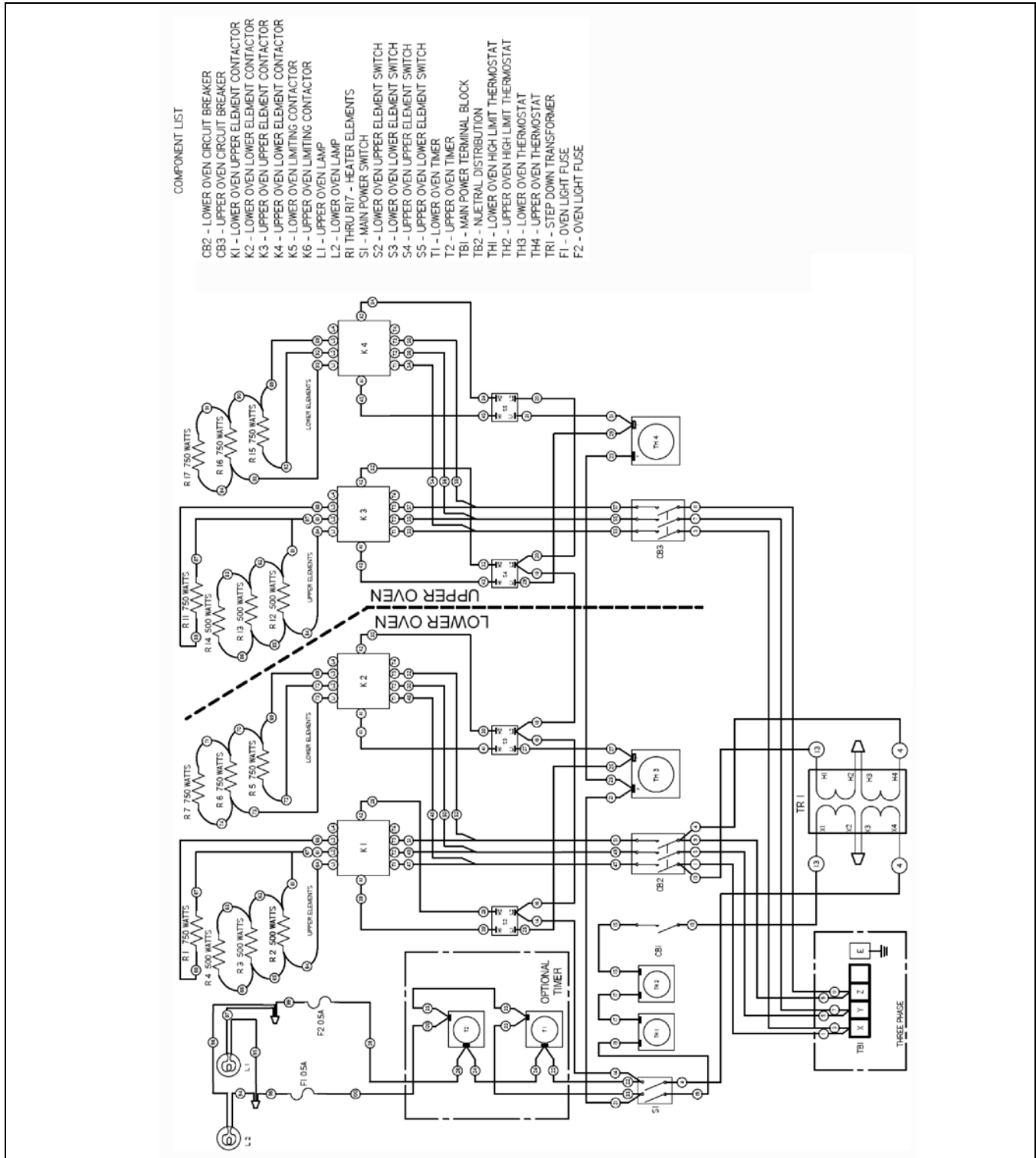
Wiring Diagram: EP-2-2828, 208-240V, 1Ph or 3Ph

OPERATING INSTRUCTIONS



Wiring Diagram: EP-2-2828, 230-400V, 1Ph or 3Ph

OPERATING INSTRUCTIONS

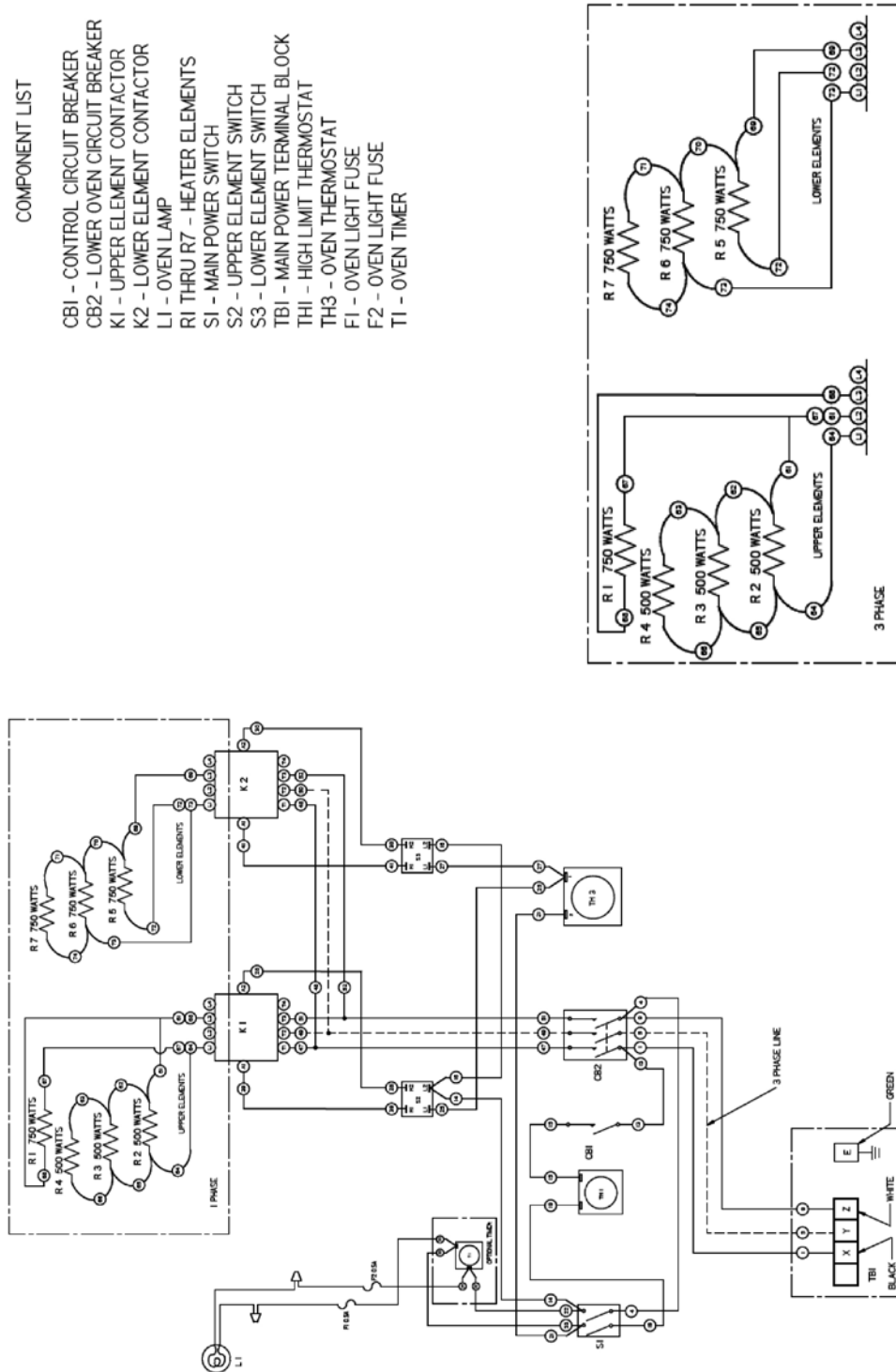


Wiring Diagram: EP-2-2828, 480V, 1Ph or 3Ph

OPERATING INSTRUCTIONS

COMPONENT LIST

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

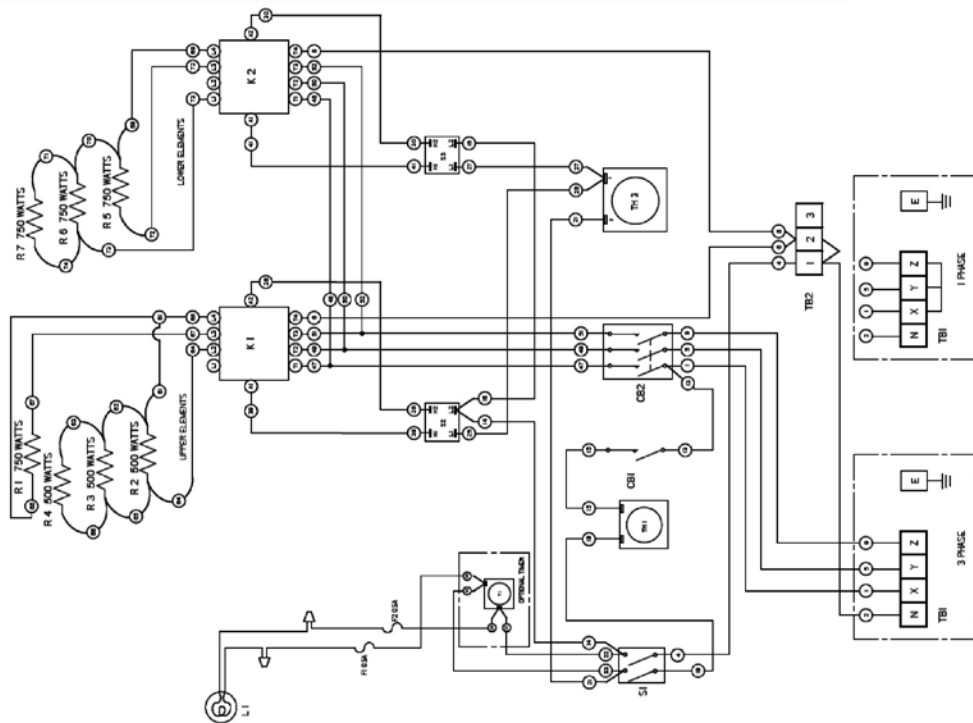


Wiring Diagram: EP-1-2828, 208-240V, 1Ph or 3Ph

OPERATING INSTRUCTIONS

COMPONENT LIST

- CBI - CONTROL CIRCUIT BREAKER
- CB2 - LOWER OVEN CIRCUIT BREAKER
- K1 - UPPER ELEMENT CONTACTOR
- K2 - LOWER ELEMENT CONTACTOR
- L1 - OVEN LAMP
- RI THRU R7 - HEATER ELEMENTS
- S1 - MAIN POWER SWITCH
- S2 - UPPER ELEMENT SWITCH
- S3 - LOWER ELEMENT SWITCH
- TBI - MAIN POWER 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, 230-40 0V, 1Ph or 3Ph



COUNTERTOP ELECTRIC PIZZA OVEN OPERATION MANUAL

BAKERS PRIDE LIMITED WARRANTY

WHAT IS COVERED	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none">• The equipment has not been accidentally or intentionally damaged, altered or misused;• The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;• The serial number rating plate affixed to the equipment has not been defaced or removed.
WHO IS COVERED	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
COVERAGE PERIOD	<p>Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty. GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty. CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty. All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.</p>
WARRANTY	<p>This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service</p>
COVERAGE	<p>Representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.</p>
EXCEPTIONS	<p>All removable parts in Bakers Pride® cooking equipment, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.</p>
EXCLUSIONS	<ul style="list-style-type: none">• Negligence or acts of God,• Failures caused by erratic voltages or gas supplies,• Thermostat calibrations after (30) days from equipment installation date,• Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,• Air and Gas adjustments,• Damage in shipment,• Light bulbs,• Alteration, misuse or improper installation,• Glass doors and door adjustments,• Thermostats and safety valves with broken capillary tubes,• Fuses,• Char-broiler work decks and cutting boards,• Tightening of conveyor chains,• Adjustments to burner flames and cleaning of pilot burners,• Tightening of screws or fasteners,• Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,• Freight — other than normal UPS charges,• Ordinary wear and tear.
INSTALLATION	<p>Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.</p>
REPLACEMENT PARTS	<p>Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.</p>

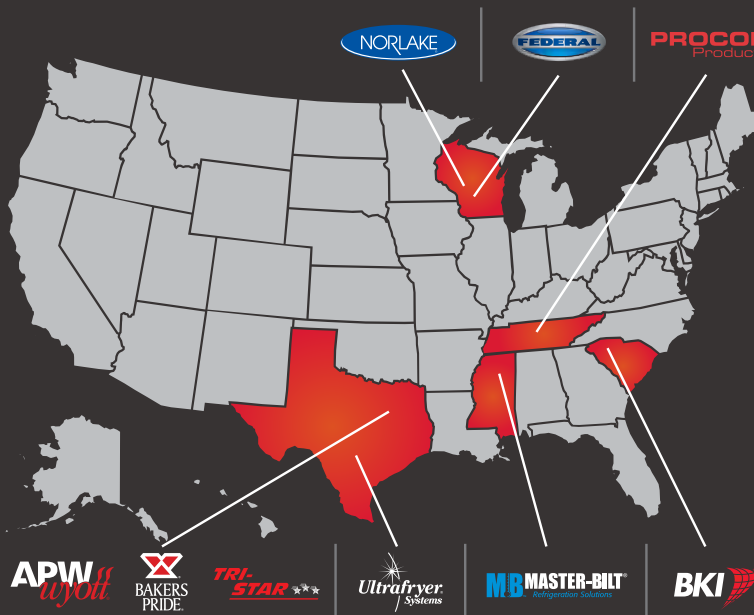
This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.
www.standex.com/segments/food-service



Be sure to keep up with new product announcements and events on social media!

