



**HEARTHBAKE & CYCLONE  
EP SERIES  
ELECTRIC BAKING CENTERS**

Job \_\_\_\_\_ Item # \_\_\_\_\_

**ELECTRIC BAKING CENTERS**



**Model EP-2-2828 and CO11-E  
with optional casters**

UPPER OVEN (choose one)

LOWER OVEN (choose one)

- EP-1-2828
- EB-1-2828
- EP-2-2828
- EB-2-2828

- BCO-E1
- GDCO-E1
- CO11-E1

- EPBC Stacking Kit

**STANDARD FEATURES**

- EP series electric deck oven stacked on full-size Cyclone electric convection oven
- Stacking brackets included
- Choose any model EP/EB oven and any model Cyclone electric convection oven combination
- EP/EB ovens available in single or double deck at 4,750 to 9,500 watts in 208v or 220/240v, 230v, or 230-400v
- Cyclone convection ovens available in 10.5kw in 208v or 220/240v, single or 3 phase
- Specify model EPBC stacking kit and your choice of EP and Cyclone oven — each priced separately
- See individual specification sheets for greater detail

**SPECIFICATIONS**

Stack any model EP/EB-2828 electric oven on any one of our full-size electric Cyclone convection ovens to create a flexible bake and roast center for high production in a small footprint.

Choose any model 2828 oven and any full-size Cyclone of your choice.

Ovens and stacking brackets ship separately for field installation. Separate utility connections required for each oven.

The E-2828 ovens feature hearth stone decks and are designed for general baking and pizza either directly on the hearth stone deck or on screens, in pans or on trays.

Cyclone convection ovens are full-sized and feature 10.5 kw, two-speed, high-low fan with cool-down, interior oven lights, all stainless steel exteriors, porcelain-enamel interiors, dual, double-pane thermo glass windows in both doors and a 60-minute timer with audible continuous ring alarm with manual shut-off.

Check individual specification sheets for greater detail.

**OPTIONS & ACCESSORIES**

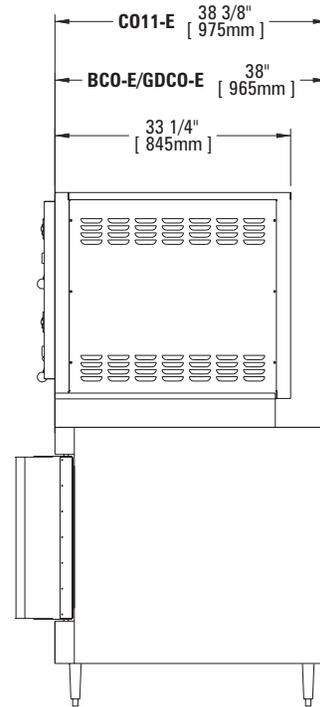
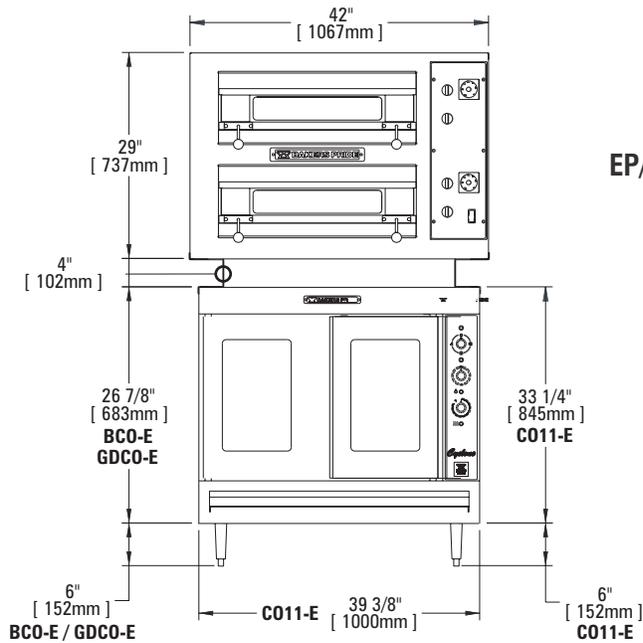
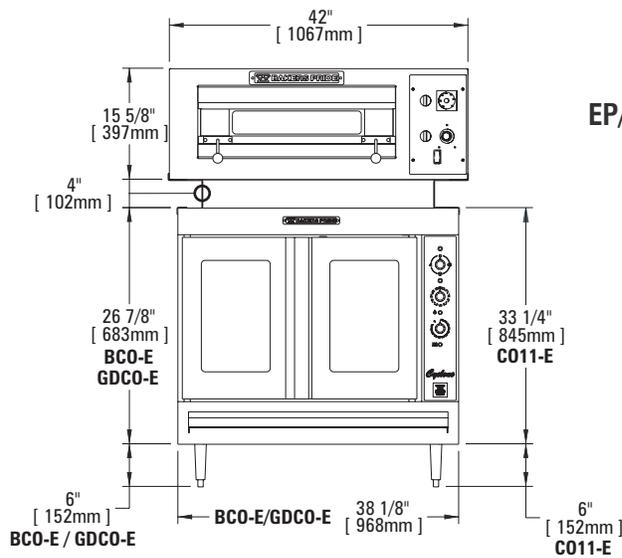
- Solid doors on Cyclone ovens
- Steam injection on Cyclone ovens
- Set of 4 casters
- Additional oven racks
- Computer controls for Cyclone ovens
- 480v for Cyclone ovens

**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

PLEASE REFER TO INDIVIDUAL PRODUCT SPEC SHEETS FOR MORE DETAILS

Model	Shipping Weight		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width Inches	Width mm	Depth Inches	Depth mm	Height Inches	Height mm	Cubic Feet	Cubic Meter
EP-1-2828	310	141	43.50	1105	46	1168	37.50	952	43.50	1.23
EP-2-2828	600	273	43.50	1105	46	1168	37.50	952	43.50	1.23
BCO-E1	514	234	43	1092	48.25	1226	34	864	45.93	1.29
GDCO-E1	514	234	43	1092	48.25	1226	34	864	45.93	1.29
CO11-E-1	660	349	43.50	1105	46	1168	37.50	952	43.50	1.23

Shipping Class # 70

Each oven ships in a separate carton  
Stacking kits, legs or casters ship separately

	Combustible Construction						Non-Combustible Construction					
	LEFT		RIGHT		REAR		LEFT		RIGHT		REAR	
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm
EP-1-2828	1	25	1	25	1	25	1	25	1	25	1	25
EP-2-2828	1	25	1	25	1	25	1	25	1	25	1	25
BCO-E1	1	25	1	25	3	76	1	25	1	25	3	76
GDCO-E1	1	25	1	25	3	76	1	25	1	25	3	76
CO11-E1	1	25	1	25	3	76	1	25	1	25	3	76

Suitable for installation on combustible floors when used on factory-supplied legs or casters  
Check with factory for Direct Vent options

#### POWER SUPPLY

Model	KW	Voltage
EP-1-2828	4.75	208, 220/240, 230v or 230-400v
EP-2-2828	9.50	208, 220/240, 230v or 230-400v
BCO-E1	10.5	208 or 220-240
GDCO-E1	10.5	208 or 220-240
CO11-E1	10.5	208 or 220-240

Each oven requires separate utility connections  
See individual specification sheets for more detail  
408v available upon special request - consult factory



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TSW:03/07