



OV500E2 Rotating Double Rack Oven - Electric

STANDARD FEATURES

- Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments
- Programmable digital control with 99 programmable menus
 - Four stage baking
 - Auto on/off control
 - Cool-down mode
- Energy saving idle mode reduces oven to stand-by temperature when left idle. Idle time and stand-by temperature can be customized to maximize energy savings in your operation.
- Three pane viewing window provides safe to touch exterior
 - Dual panes of glass & a low-E coating on the interior of the window reduces the oven's energy use
 - Single exterior pane is hinged to allow cleaning access to both sides
 - Air gap within the door decreases exterior temperatures
- Stainless steel construction
- Patented self-contained spherical cast steam system
- Hood with plenum and single point vent connection for Type II installations
- Field reversible bake chamber door (left or right hinged to fit your needs)
- Patented flush floor – no ramp required
- Oven body shipped split
 - **Minimum intake:** 104" x 62" x 37" (uncrated)
- Holds 2 single or 1 double oven rack
- Heavy duty rack lift with "soft start" rotation and rack jam warning system
- Built-in rollers & levelers for easy installation

OPTIONS & ACCESSORIES

- UL Listed, Type I hood with grease filters. Listed to UL 710 standard and meets requirements of NFPA-96.
- Manual back-up control
- Kosher package
- Prison package
- Floor extender package
- "C" style lift carrier



Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East
Orting, WA 98360
www.baxtermfg.com

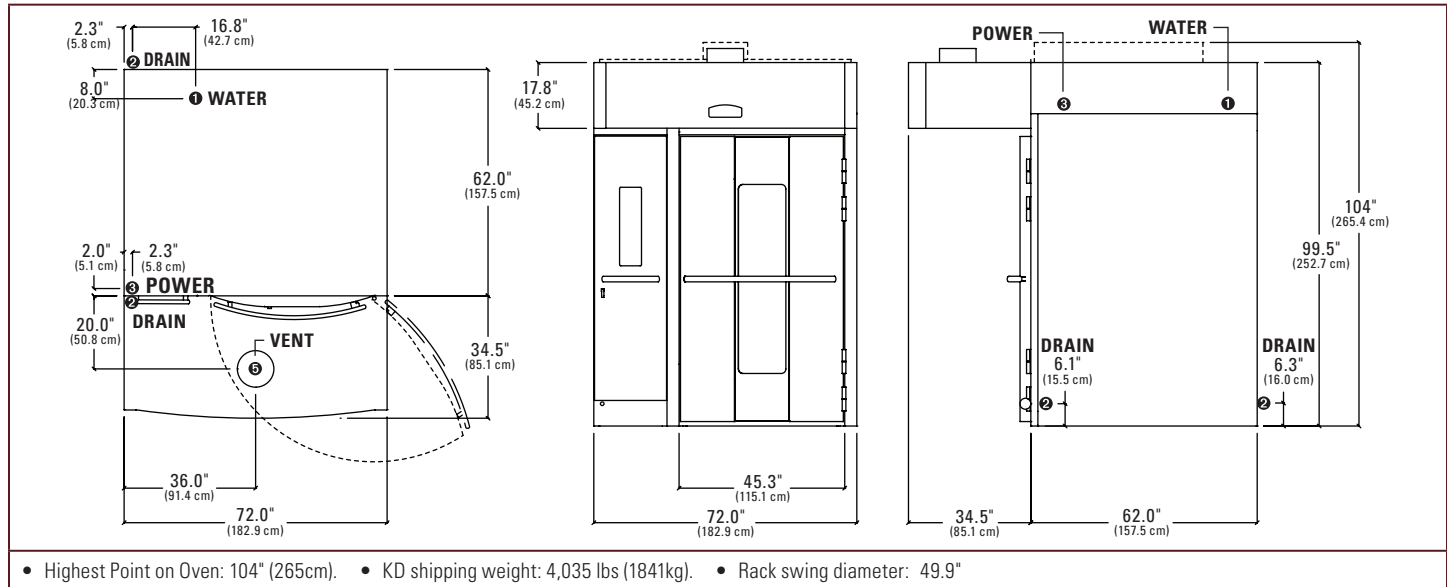
Factory
(360) 893-5554

Customer Care
(888) 350-7090

Customer Care Fax
(937) 332-2852



OV500E2 Rotating Double Rack Oven - Electric



UTILITIES & NOTES

- ❶ **Water:** 1/2" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 3.0 GPM flow rate. Max water usage 6.0 GPH.
Note: Water supply must have the proper hardness, pH & Chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
 - **Recommended water hardness range:** 2-4 grains per gallon.
 - **Recommended pH range:** 7.0 to 8.0.
 - **Acceptable range for chloride concentration:** 0-30 ppm.
- ❷ **Drain:** Choose either rear or front drain and plug the connection not in use. Route to air-gap drain.
 - **Front drain:** 1/2" NPTM @ 6.1" AFF
 - **Rear drain:** 1/2" NPTM @ 6.3" AFF.
- ❸ **Power: 2 supplies required:**
 1. **Heating Circuit - Choose one:**
 - 208V/60/3 146.4 amps 51.3kW heating circuit
 - 208-240V/60/3 111.4-127.2 amps 38.5-51.3kW heating circuit
 - 440-480V/60/3 59.2-64.0 amps 43.0-51.3kW heating circuit
 2. **Control Circuit:**
 120V/60/1 15 amp dedicated circuit. 20 amp max.
- ❹ **Hood vent:** 10" dia. connection collar. Min. 900 cfm req. with -0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Oven provided relay with max. 10.0 amp 1/2 H.P. @ 120V output for fan operation.
 Ventilator fan is required. Consult local authorities to determine whether Type I (grease) or Type II (vapor) duct will be required. Hood connection suitable for connection to single wall vent, except when products of baking are grease laden.

INSTALLATION

Floor must be level within 1/8" per foot for proper installation. Slope must not exceed 3/4" in all directions under the unit. Floor anchors require minimum of 1" thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. Refer to ANSI/UL 197 for further clarification.

- Important:**
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
 - 115" AFF required for oven tilt-up.
 - 130" AFF recommended for service access.

The purchaser is responsible for all installation costs and for providing: Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. A factory authorized installation technician must approve any installation during startup. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state, and local codes.

Minimum clearances to combustible construction:

- 0 inches from sides and back
- 18 inches from top

SHORT SPECIFICATION

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 72.0"W x 62.0"D x 104.5"H and shall have an integral hood with a minimum of 31.0" overhang to ensure proper vapor capture. The Type I hood must be UL710 Listed and have a single point exhaust. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven's heating system shall be designed with a nominal power rating of 51.3kW and shall utilize a bank of 18 tubular Incoloy®-sheathed elements. Elements shall be sized to maximize life, with a maximum watt density of 32W/in² and shall be individually removable for ease of service. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The field reversible oven door shall utilize three panes of glass in the viewing window to ensure a safe to the touch exterior. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East
Orting, WA 98360
www.baxtermfg.com

Factory
(360) 893-5554

Customer Care
(888) 350-7090

Customer Care Fax
(937) 332-2852