



## HYBRID CONVECTION OVEN

Performs so well,  
it deserves center stage.



Proven technology. Authentic results.



## PERFORMANCE

Convection makes it possible to cook foods quicker. Steam makes it a hybrid, capable of getting a slow-cook finish. The result? Now you don't have to sacrifice a golden finish or shiny, chewy crust for speed.



Here's how it works. When functioning in convection mode, the airflow ensures consistent cooking and baking, so you can bake every last cookie, crust and crumb to a perfect golden finish without turning the product or moving the pan. Engage Baxter's patented steam system, and you get a saturating, even steam. There is no flushing of the system required, thanks to the patented design. Combined with the oven's "Fan Delay" feature, you can easily get artisan-quality crusts tray after tray.

Performance is just as impressive when it comes to actually using the oven. Digital controls are easy to read and use. Separate buttons make it easy to store and utilize up to 99 recipes. And the door-latch design ensures that no matter how heavy the demand, heat won't be lost through improperly sealed doors.



△ At just 34" wide by 45" deep by 25" high, the Baxter Hybrid Convection Oven is big on features, all of which can be utilized for flexibility and versatility for your operation.

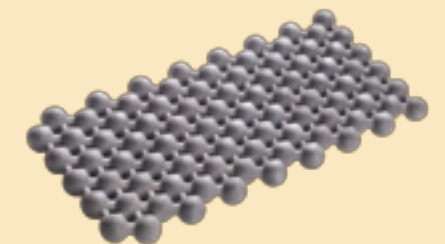
THE HYBRID DIFFERENCE? IT'S IN OUR PROVEN TECHNOLOGY.



△ **Heat.** A rear-wall fan draws heat through the perforated side panels.



△ **Airflow.** Side-panel diffusers move the air from top to bottom and front to back, ensuring even results, so you never need to rotate a pan.



△ **Steam.** Baxter's patented steam system uses gravity and a large opening rather than dozens of easily clogged nozzles. Flushing the system is not necessary. Steam is distributed from the bottom and sides to fill the bake chamber. The combination of steam and convection baking makes it a hybrid.



## THE CONVENIENCE OF CONVECTION. THE VERSATILITY OF STEAM.

The craftsmanship of Baxter.

The advanced airflow system evenly bakes breads, cakes, cookies and pies. The convection steam adds a golden crust to French fries and chicken or a glossy shine to bagels. But the real beauty of the Baxter Hybrid Convection Oven? Thanks to the hearth-shaped viewing window, it's a crowd-pleaser before the first tray even comes out.



△ Everything from sheet cakes to bagels comes out evenly cooked from edge to center.



△ The single-latch design ensures not only easier operation but also excellent steam and heat retention.



△ The steam system acts as a heat reservoir for maintaining temperature and conserving energy even after the door has been opened.

## VERSATILITY

Breakfast. Brunch. Lunch. Appetizers. Dinner. Dessert. The Baxter Hybrid Convection Oven is ready for whatever the hungry hordes demand. The “Quick Set” feature lets you store up to 99 recipes, so you can effortlessly switch between potatoes and pastas, chicken breasts and casseroles, or muffins and cakes. For even greater versatility (and operator control), four different baking settings enable you to control the baking process.

Capable of using standard 18" by 26" sheet pans, this oven holds four pans with 4" spacing. Need more space for taller products? The three-pan option has 5.3" spacing. And you get all this from an oven that's a mere 34" wide by 45" deep by 25" high. So you can install it in tight spaces back in the kitchen or at the front of the house.



△ Digital controls are easy to operate.



△ Front-load door makes it simple to add and remove pans with different cooking times.



## DURABILITY

Tough crowd—one hour they want sweets; the next, they're ready for savory meats. You can't really blame them, since the Baxter Hybrid Convection Oven gives them a tempting view of whatever's cooking. To stand up to the constant rotation, the Baxter Hybrid Convection Oven is built tough, inside and out.

A heavy-duty welded frame and stainless-steel construction create the basis for an artisan-inspired oven. The large viewing window, reminiscent of a hearth, completes the double-paned, single-load door—reinforced for extra strength. And heating and steam elements are situated to protect them from wear and tear.

And every function on each hybrid convection oven is thoroughly tested before it's shipped to you. As a result, we're able to offer what few other manufacturers can—reliability.

Factory-trained service. Plus, we back up the hybrid convection oven with the only factory-trained and dedicated service organization in the industry. Our service team prides itself on its expert knowledge of Baxter bakery equipment. When something does need attention, whether it's routine maintenance or an emergency, it's the service team's sole purpose to get you operational again with minimal interruption to your production.



▷ The hybrid convection oven has a small footprint to fit in the front of the house or in tight spaces.





## HYBRID CONVECTION OVEN

<b>Capacity</b>	<b>Electric</b>
Footprint	34"W x 45"D x 25"H
<b>Options</b>	
3-pan end-load	<input checked="" type="checkbox"/>
4-pan end-load	<input checked="" type="checkbox"/>

HCO Accessories	Single	Double
34"H Stand Base	<input checked="" type="checkbox"/>	
20"H Stand Base		<input checked="" type="checkbox"/>
Oven Stacking Kit		<input checked="" type="checkbox"/>
Slide Bridge (for pans smaller than 18" x 26")	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>



△ Single oven



△ Double oven



The Baxter Water Meter offers highly precise control of water temperature within  $\pm 1^\circ\text{F}$  and volume within a tolerance of  $\pm 1\%$ . In every aspect of baking, the more you can control all the factors that influence your product, the better the final result. The Baxter Water Meter offers highly precise control of water temperature within  $\pm 1^\circ\text{F}$  and volume within a tolerance of  $\pm 1\%$ . This precision ensures the Baxter Water Meter delivers a specific amount of water at a specific temperature to help achieve exactly the dough consistency you want.



## PRODUCT FINDER

For more help on selecting the perfect Baxter Oven, Proofer or Retarder/Proofer, go to [www.BaxterBakery.com](http://www.BaxterBakery.com) and click on "Product Finder."



**Technology so advanced, it's patented.**

From consistent, gentle heat to even airflow and generous steam, every Baxter innovation is designed to help you provide an authentic customer experience. That's why Baxter equipment is manufactured by dedicated teams using materials proven to last. And it's backed by 50 years of experience and the legendary service and support of Hobart Food Equipment Group. If that's the kind of support network you've been looking for to help create everything from artisan bread to appealing entrées, contact us today at 888-4HOBART.



Proven technology. Authentic results.

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