



ROTATING RACK OVEN & MINI ROTATING RACK OVEN

An encore performance
is just a rotating rack away.



Proven technology. Authentic results.



BREADS AND MEATS. CAKES AND CASSEROLES.

Cook them all with unparalleled consistency.



The Baxter Rotating Rack Oven. The Baxter Mini Rotating Rack Oven. Regardless of which size you choose, you'll find your new oven is up to the task whether it's breakfast, dinner or something a whole lot more decadent. The new curved door and hood on the rotating rack oven enhance the aesthetics and provide the perfect backdrop to theater baking.

PERFORMANCE

How does a Baxter Rotating Rack Oven or Mini Rotating Rack Oven create a repeatable steam/bake every time when others simply can't? The difference is in how the air and humidity are circulated. Thanks to our high-performance systems, a fan pulls heated air across the heat exchanger and through the bake chamber while the weld-less, multi-tube heat exchangers equalize tube temperature and allow maximum heat transfer. This constant, even airflow also powers our patented self-contained spherical cast steam system. Consistent water volume is provided through a wide pressure range and a non-clogging nozzle. The result? An even steam or bake rack after rack after rack, whether it's beef or baguettes.



In addition to the unique heat and steam systems, Baxter Rotating Rack Ovens (standard and mini) feature a rotating rack and programmable digital controls. The heavy-duty rack lift/rotator easily handles heavy loads while eliminating warm and cold pockets. And to make even loading and unloading easy, the rack carrier automatically stops in the load/unload position when the door is opened.



▷ The rack, locked on the carrier, automatically lifts and rotates when the timer is started. The rack aligns with the door when closed and lowers when the door is opened.

A PROCESS SO PRECISELY OURS, IT'S PATENTED.



△ **Airflow.** Ceiling-mounted fan in the rack oven continuously pulls air over the elements, forcing heated air across and down.



△ **Steam.** The self-contained patented system uses ducts to disperse steam in concert with the airflow.



△ **Heat.** In gas-fired equipment, our heat exchanger allows for consistent heat dispersion throughout the oven. Unique turbulators equalize tube temperatures for maximum heat transfer.



EFFICIENCY

To enhance energy efficiency—as well as reduce heating time—our Baxter Rotating Rack Oven and Mini Rotating Rack Oven feature:

- Low-E glass viewing windows*
- Energy-saving idle mode that reduces energy usage when oven sits idle
- Quick start-up—takes just minutes until oven reaches optimal baking conditions
- Steam system efficiency—a minimum standard idle temperature of 250°F maintains the system above flash point; the system also acts as a heat reservoir to provide faster recovery and prevent heat loss when the door is opened
- In-shot burner systems in the natural and propane gas ovens promote consistent heat from top to bottom



△ Our heat exchangers feature turbulators to equalize temperature and maximize heat transfer.

*Full-size rotating rack ovens only

VERSATILITY

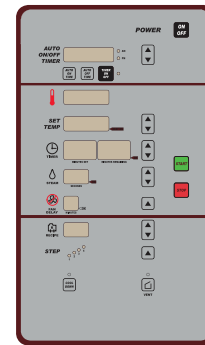


To respond quickly and economically to changing tastes, the Baxter Rotating Rack Ovens are designed to be versatile and flexible enough to create a wide range of baked, roasted or cooked goods. The mini rotating rack oven, with its smaller footprint, is especially adept at pleasing emerging palates, making it an ideal addition to kitchens of any size.

Baxter Rotating Rack Ovens are also designed to give you a jump on the day, with an easy-to-set option that enables you to turn on the oven before employees arrive. The rest of the programmable digital controls are just as user-friendly. A “Quick Set” feature lets you enter up to 99 menus and recall them at the touch of a button for consistent cooking. Other features, including auto vent, airflow delay and a 24-hour clock, make it simpler to ensure quality results on your schedule. An auto/set back mode is available to help conserve energy (after 90 minutes of inactivity, the oven will automatically reset to 275°F).



△ In-shot burners feature a quick start-up and recovery and also operate quietly.



◁ Programmable digital controls let the operator choose four-stage baking, program up to 99 menus, activate auto on/off and more.

THE MINI ROTATING RACK OVEN



◁ With a footprint of just 48" W by 37.5" D, the mini rotating rack oven contains the same airflow and patented steam system as the rotating rack oven.





DURABILITY

From the moment it arrives, it's obvious your Baxter Rotating Rack Oven isn't an ordinary oven. Constructed from durable stainless steel by a team dedicated to building that particular model, your oven will be overflowing with features that are sure to last. How can we be so sure? Because every function on each and every rotating rack oven is thoroughly tested before it's shipped to you. As a result, we're able to offer what few other manufacturers

can—reliability. Your rack oven will also be backed by Hobart's service staff of nearly 1,700 factory-trained service representatives. While versatility, performance and durability are important, they all take a back burner to safety. That's why every Baxter Rotating Rack Oven and Mini Rotating Rack Oven is equipped with many features to enhance operational safety.

- 1 Full-size rotating rack oven includes built-in rollers and levelers for fast and easy installation.
- 2 Our rack ovens stand up to day-to-day use with doors hung on heavy-duty hinges to prevent sagging.
- 3 New dual-point latch and unique handle design allow for easy, reliable operation and heat retention.





ROTATING RACK OVEN CAPACITY & OPTIONS

Capacity	Single	Double
Footprint*	55"W x 51"D	72"W x 62"D
Full-height single rack (side or end load)	1	2
Full-height double rack (side load)	–	1

* Does not include hood depth

Options	Gas	Electric
	OV500G1/ OV500G2	OV500E1/ OV500E2
Fire sealed, UL- Listed Type I hood with grease filters	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Manual backup controls	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prison package	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Floor extender kit	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher kit	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

MINI ROTATING RACK OVEN CAPACITY, OPTIONS & ACCESSORIES

Capacity	Gas	Electric
Footprint	48"W x 37.5"D	48"W x 37.5"D

Options

6-pan, side-load or end-load interior racks	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8-pan, side-load or end-load interior rack	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
10-pan, end-load interior rack	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12-pan, end-load interior rack	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Flexible gas disconnect	<input checked="" type="checkbox"/>	
Direct vent package	<input checked="" type="checkbox"/>	

OV300 Accessories	Gas	Electric
	OV300G	OV300E

34" H Proofer Base Holds 16 pans	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
27" H Stand Base Holds 12 pans	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
33" H Stand Base Holds 16 pans	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

All bases include sturdy 4" casters, two swivel and two locking



△ Rotating Double Rack Oven OV500



△ Rotating Single Rack Oven OV500



△ Mini Rotating Rack Oven with 12-Pan Stand OV300



△ Mini Rotating Rack Oven with Proofing Cabinet Stand OV300



PRODUCT FINDER

For more help on selecting the perfect Baxter Oven, Proofer or Retarder/Proofer, go to 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. 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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