



OV310G

Mini Rotating Rack Convection Oven – Gas

STANDARD FEATURES

- Rotating interior rack
 - 8 pan, end load
- Interior rack is easily removable for cleaning and routine maintenance
 - Rack bottom removable for spot cleaning bake chamber floor (patent pending)
- 95,000 BTU/Hr in-shot burner system
- High-temp stainless steel heat exchanger with weldless construction for longer life.
- Self-contained patented steam system
- Programmable digital control
 - Four stage baking
 - Auto on/off control
 - Auto vent
 - Cool down mode
 - 99 programmable menus
- Easy to open independent doors
- Large dual-pane viewing window in each door
- Space saving 48.0" w x 38.1" d footprint
- Stainless steel construction
- Shipped assembled

OPTIONS & ACCESSORIES

- 6-pan capacity side load interior rack with 5.3" slide spacing
- 6-pan capacity end load interior rack with 5.3" slide spacing
- 8-pan capacity side load interior rack with 4.0" slide spacing
- 10-pan capacity end load interior rack with 3.2" slide spacing
- 12-pan capacity end load interior rack with 2.8" slide spacing
- Flexible gas disconnect
- Direct vent package
- Vent guard package – adds 2" to overall width
- Proofer & stand bases – order separately
- Stainless steel french fry baskets – order separately

Note: Capacities based on a standard 18"x26" pan



GAS-FIRED

 LISTED



Area Reserved For Consultant & Contractor Approvals



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

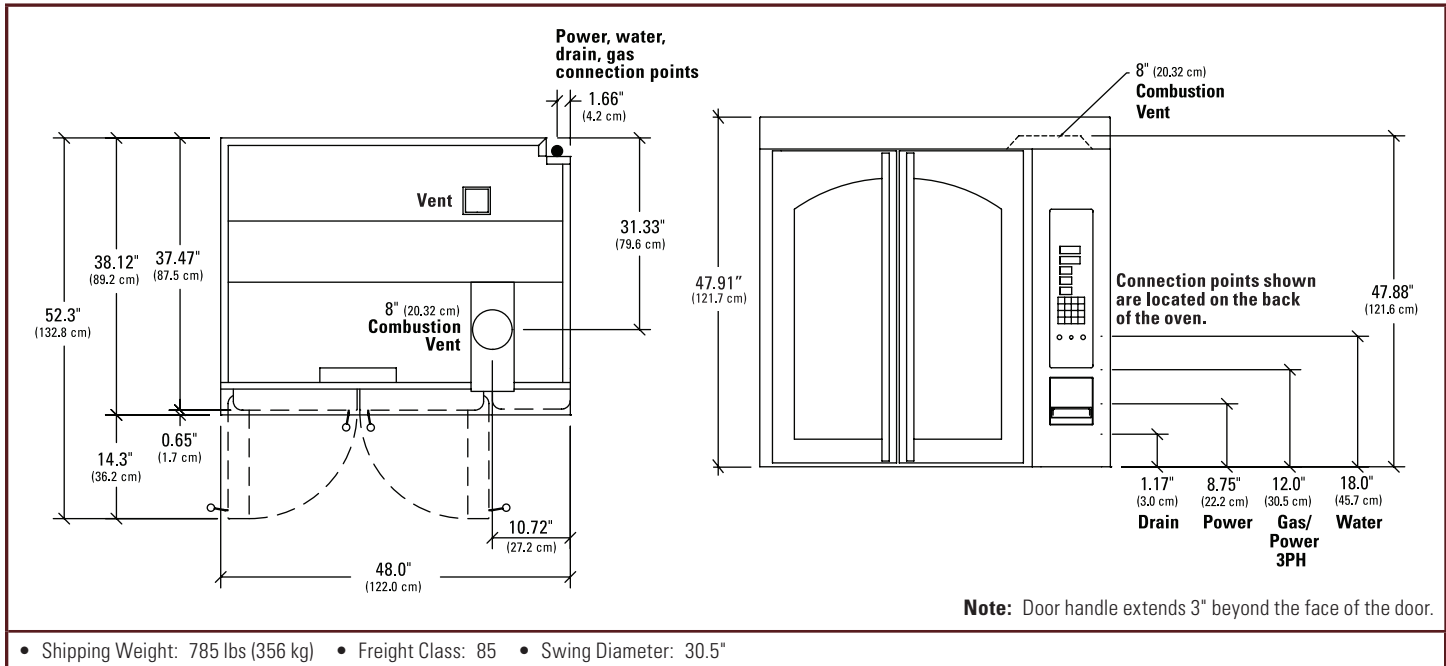
Factory
 (360) 893-5554

Customer Care
 (800) 777-2828
 or
 (800) 333-7447

Customer Care Fax
 (937) 332-2852



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UTILITIES

Gas Connect Point: 3/4" NPT 95,000 BTU/Hr

- **Standard:** Natural Gas @ 5" to 14" w.c.
- **Optional:** Propane Gas @ 11" to 14" w.c.

NOTE: Input rates will be reduced when oven is installed at elevations above 3,000' (915m). Contact factory for elevation correction.

Drain Fitting: 1/2" NPT. Route to air-gap drain.

Power: 120V/60/1 15 amp maximum dedicated circuit. 8' cord and NEMA 5-15 Plug supplied.

- **Oven Control:** 6.6 amps
 - **Ventilator Connect Point:** 5.0 amps max.
- Contact factory for 50Hz.

Water Connect Point: 1/2" NPT. Cold water @ 30 - 75 psi. minimum @ 1.2 G.P.M. flow rate.

NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- **Recommended hardness range:** 2-4 grains per gallon.
- **Recommended pH range:** 7.0 to 8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

Standard Venting: Oven to be installed under an exhaust hood to vent by-products of combustion. A Type I or Type II exhaust hood may be required. Consult local codes.

Direct vent option: 8" diameter connection. Draft diverter provided. Ducting and fan (if required) to be supplied by others per local and state codes. Draft of 50 c.f.m. (-.03"w.c. to -.11"w.c.) required at a point 6" above diverter upper collar. Exhaust hood may also be required. Consult local codes.

INSTALLATION

Level Floor Required.

The mini-rack oven is shipped assembled for easy installation. All components are factory tested before shipment.

The purchaser is responsible for proper installation. In order to validate the warranty, the start-up must be performed by an Authorized Baxter Servicer.

The OV310 unit will fit through a standard 36" doorway with doors, control panel and trim package removed.

UL Listed for use only on noncombustible floor/surface. Access to right side needed (24" min.) for service access. A vent guard is required if the right side of the oven is within 30" of a radiant heat or grease vapor source.

SHORT SPECIFICATION

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint shall be no wider than 48.0" and shall be capable of fitting through a standard 36" doorway. The digital control panel shall have 99 programmable settings with auto on/off feature and 4-step bake/roast setting. As a standard feature, the oven shall incorporate "sleep" settings to save energy when not in use.

The oven shall include an in-shot burner system with a heat exchanger consisting of 8 independent high-temperature, corrosion resistant, weldless, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also have an interior carrier that rotates while in operation to ensure even baking. The interior carrier shall be easily removable for cleaning and routine maintenance.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S. and Canada, Commonwealth of MA and city of Los Angeles. The oven shall be certified for zero clearance to walls from UL.

The oven shall be offered with several different base options to ensure a combination best suited to site, production and operator's needs.

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



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