



BXA2E Rotating Double Rack Oven - Electric

STANDARD FEATURES

- Stainless steel construction
- Patented self-contained spherical cast steam system
- Programmable digital control
 - Four stage baking
 - Auto on/off control
 - Auto vent
 - Cool-down mode
 - 99 programmable menus
- Energy saving idle mode
- Hood with plenum and single point vent connection for Type II installations
- Heavy duty rack lift with "soft start" rotation and rack jam warning system
- Field reversible bake chamber door
- 21" Wide triple-pane viewing window
- Flush floor with patented adjustable construction provides easy access – no ramp required
- Built-in rollers & levelers for easy installation
- Oven body shipped split
- Holds 2 single or 1 double oven rack

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
- Oven body shipped whole (hood, steam system & floor are field installed)
- Floor extender kit
- Kosher package
- Prison package



CITY OF
LOS ANGELES
M-910049



STATE OF
MASSACHUSETTS
C3-0606-363

Area Reserved For Consultant & Contractor Approvals



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

Factory
(360) 893-5554

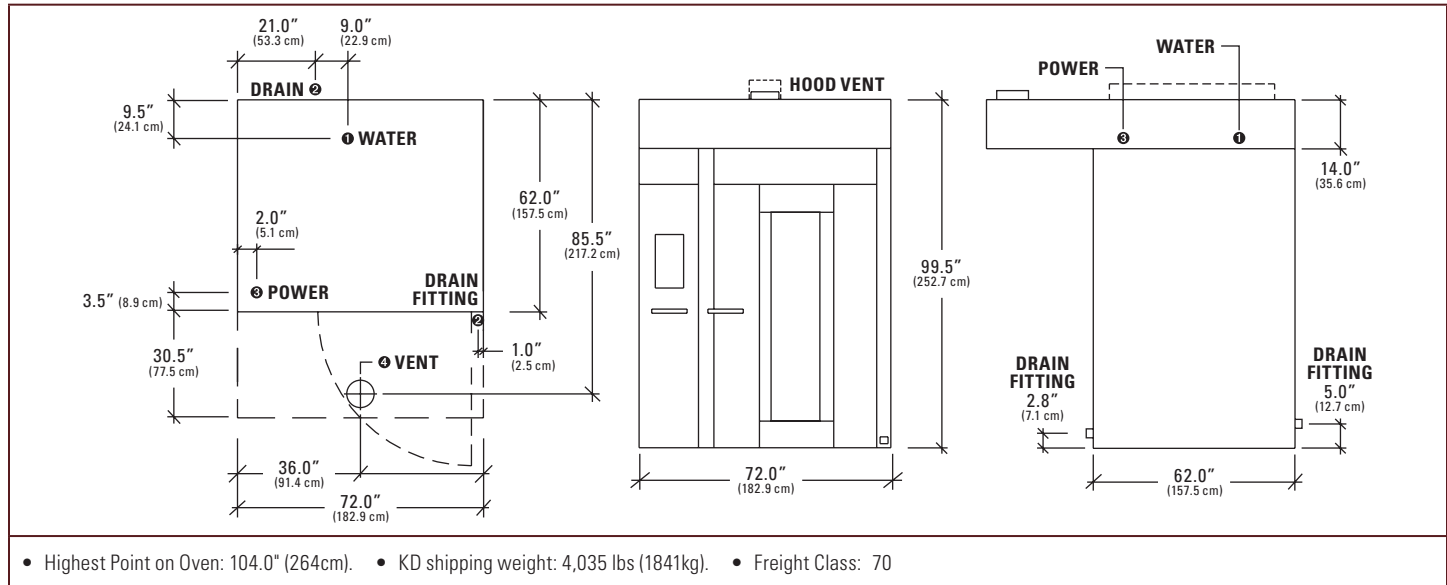
Customer Care
(800) 777-2828
or
(800) 462-2778

Customer Care Fax
(937) 332-2852



BXA2E

Rotating Double Rack Oven - Electric



UTILITIES & NOTES

- ① **Water:** 1/2" NPT connection. Cold water @ 30 psi minimum @ 3.0 GPM 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 water hardness range:** 2-4 grains per gallon.
 - **Recommended pH range:** 7.0 to 8.0.
 - **Acceptable range for chloride concentration:** 0-30 ppm.
- ② **Drain:** Chose either rear or front drain and plug the connection not in use. Route to air-gap drain.
 - **Front drain:** 3/8" NPTF
 - **Rear drain:** 3/4" NPTF. Kit supplied to extend drain to either side of oven.
- ③ **Power:** 2 Supplies required.

• 120V/60/1	15amp dedicated circuit. 20amp max.
• 208V/60/3	146.4amps 51.3kW heating circuit
• 208-240V/60/3	111.4-127.2amps 38.5-51.3kW heating circuit
• 440-480V/60/3	59.2-64.0amps 43.0-51.3kW heating circuit
- ④ **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. Airflow proving switch is factory installed and integrated with burner system operation. 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 should be level within 1/8" per foot for proper installation. Slope should 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 is to 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. Such construction shall in all cases extend not less than 12" (30cm) beyond the equipment on all sides. 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.

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 supervise and approve any installation. 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 104.0"H and shall have an integral hood with a minimum of 30.5" 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 oven door shall be field reversible and must utilize triple pane glass in the window to ensure a easy to the touch exterior. A flush door and patented adjustable 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, sanitation, and gas for the U.S. & Canada, UL710 for the hood, Commonwealth of MA, and city of Los Angeles. 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.

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



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

Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 462-2778

Customer Care Fax
(937) 332-2852