



# OV851G

## Revolving Tray Oven

### FEATURES

- Ideal for a variety of baking & cooking such as bread, pizza, bagels and pies
- Digital controls
  - Tray position display
  - Timer
- Splash tolerant vents
- Ventilation hood accommodates Type I and Type II ventilation standards
- Service accessible from front of the oven
- All stainless steel front and exterior wall panels
- Center controls have run, reverse and auto
- Windowed loading door slides upward, out of the way, to expose a full width 12" high opening
- Single point vent connection
- Seam finish trim for one side

### OPTIONS

- Advanced controls with Auto-Start
- Perforated steel trays
- Hi/Low burner
  - Hi/Low is not available with Auto-Start option
- Prison package
- Side seam finish trim for both sides
- Rear seam finish trim



Area Reserved For Consultant & Contractor Approvals



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

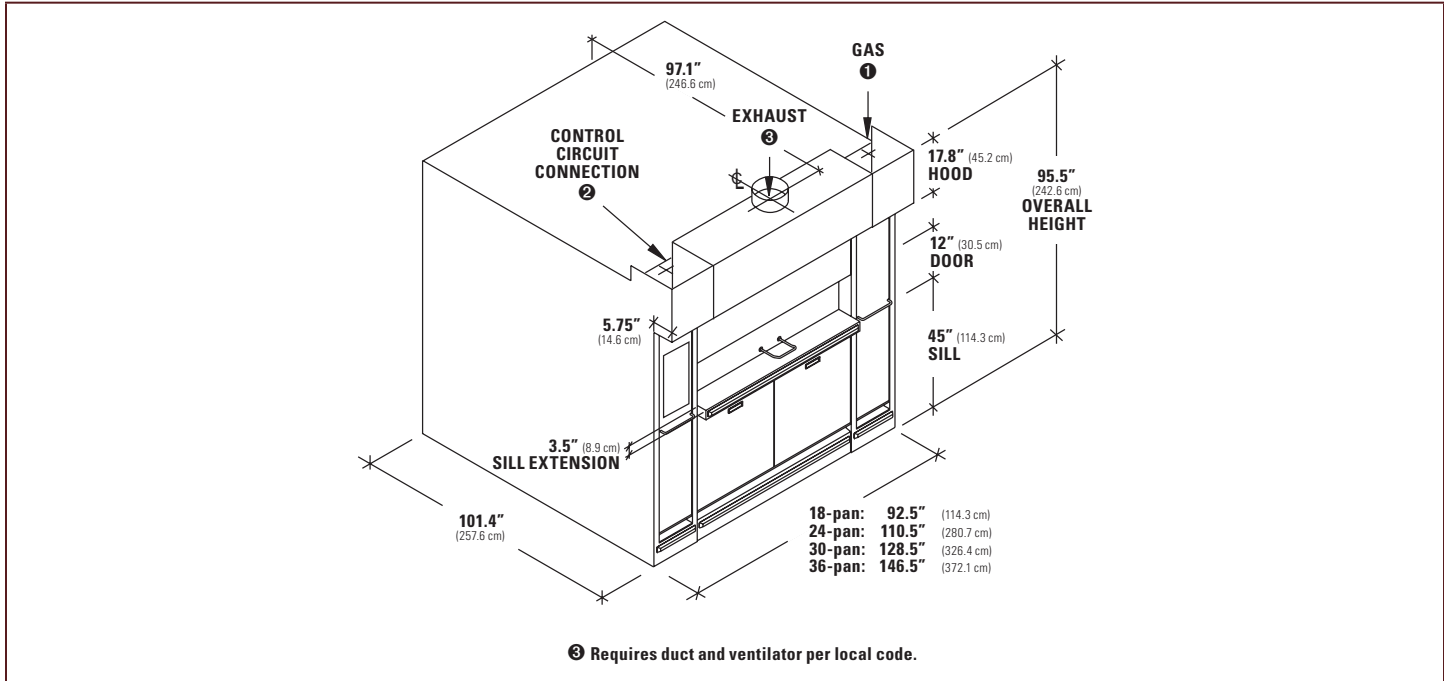
**Factory**  
(360) 893-5554

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

**Customer Care Fax**  
(937) 332-2852



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## UTILITIES

- ① **Gas Connect Point:** 1" pipe size
  - Natural gas @ 5"-14" w.c. when firing
  - Propane gas @ 13"-14" w.c. when firing
- ② **Power:** 120V/60 Hz/1 phase/6.6 amps
- ③ **Hood:** Suitable for Type I or Type II applications. Connection size and cfm requirement vary by model. See chart below for specific information. All require 0.6" w.c. static pressure drop @ hood connection.
  - Type I:** For grease laden vapors, products of combustion.  
(See NFPA 96 and consult local building officials.)
  - TYPE II:** For heat, steam, odors and products of combustions

Customer to supply duct and ventilator fan per local code. If accepted by local building officials, suitable for connection to Type B pipe except when products of baking are grease laden. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with max 4.0 amp 1/6 H.P. @ 120V output for fan operation.

## INSTALLATION

A factory technician or factory authorized service technician MUST supervise and approve any installation. Purchaser is responsible for all installation costs and for providing:

- Labor to unload oven upon arrival
- Installation mechanics
- All local service connections per local code electricity, gas and ventilation
- Disposal of packaging material

**NOTE:** Floor should be level within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit.

## CLEARANCE TO COMBUSTIBLES:

- **Top:** = 3"
- **Sides & Back** = 1"

For use only on noncombustible floors.

Model Description	Weight (lbs.)	Trays		BTU/Hr.		Venting	
		Qty.	Size	Natural Gas	Propane	Duct Dia.	CFM
18-Pan	5121	6	58.0"W x 26.0"D	250,000	200,000	8"	700
24-Pan	5812		76.0"W x 26.0"D	300,000	250,000		10"
30-Pan	6429		94.0"W x 26.0"D			1200	
36-Pan	7122		112.0"W x 26.0"D	350,000	300,000	1400	

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



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