



COOKING &
BAKING

ROTATING RACK OVEN & MINI RACK OVEN

Baking and Cooking to Perfection,
Rack after Rack



Proven technology. Authentic results.





THE MAIN INGREDIENTS OF BAXTER ROTATING RACK OVENS

Exclusive Gas Heat Exchanger

Unmatched by competitors, our gas heat exchanger tube design is manufactured for unparalleled durability and reliability – *with a history of no failures.*



- **Cost savings** – helps you avoid costly downtime, including lost production, labor and replacement expenses
- **Design** – features weldless U-shaped heating tubes. By eliminating weak points (welds), the tubes are less susceptible to heat and cooling stresses (includes a 10-year warranty on heat exchanger tubes)
- **Operation** – provides even heat transfer for consistent product quality
- **Less maintenance** – includes in-shot burners that fire into individual tubes for quick start-up and consistent heat, with no moving parts for longer life

Patented Steam System

Generates a reliable and consistent steam for baking and cooking.

- Spherical cast plates maximize surface area to easily convert water to steam
- A clog-free water-dispensing tube provides consistent steam
- Baxter steam system:
 - **Retains** more nutrients for healthier cooking
 - **Reduces** cooking time
 - **Restores** moisture in food during retherming
 - **Improves** moisture retention in products like vegetables, starches and proteins
 - **Provides** breads with greater volume, crispier crusts and sheens



Durable Reliability

- Stainless steel construction inside and out
- Every oven is thoroughly tested before shipping
- Backed by Hobart Service's nationwide network of factory-trained service technicians



VERSATILE, CONSISTENT, CUSTOMER-PLEASING END RESULTS FOR BREADS, MEATS, CAKES, CASSEROLES AND MORE

Baxter Full-Size and Mini Rotating Rack Ovens are specifically designed for unparalleled performance:

- The multi-tube heat exchanger is weldless, designed for lasting durability and even heat transfer
- Patented steam system provides excellent steam volume
- Designed for theater style baking and cooking
- Easy loading and unloading
- Backed by Hobart's nationwide network of factory trained service technicians



FULL-SIZE ROTATING RACK OVEN



**OV520G2 Rotating
Double Rack Gas Oven**
with Smart Touch™ Control



**OV500G1EE Rotating
Single Rack Gas Oven**
with Advanced
Digital Control

- Designed for large volume baking and cooking
- ENERGY STAR® certified for reduced energy cost and greenhouse gas emissions
- Greater energy savings are possible with Smart Touch digital control, available with Rotating Gas Rack Oven model OV520G (featured on Page 4 of this brochure)
- Advanced Digital Control is standard on all OV500 Rotating Rack Oven models
- Integrated UL 710 rated hood with a cost-saving single-point connection with optional Type 1 filters
- Three-pane viewing window for maximum heat retention; exterior pane is hinged to allow for easy cleaning
- Heavy-duty rack lift/rotator easily handles heavy loads
- Field reversible bake chamber door with heavy-duty hinges
- Full-width handle protects the glass and door
- Flexible drain location, front or rear, depending on your requirements
- Select a Baxter rack designed to accommodate a variety of products to meet your needs



Model	Single Rack	Double Rack
Footprint*	55"W x 51"D	72"W x 62"D

Capacity	Availability	
Full-height single rack (side or end load)	1	2
Full-height double rack (side load)	—	1

Options	Gas/Electric OV500 Single/ Double Rack	Gas OV520 Single/ Double Rack
Fire-sealed, UL-Listed Type I hood with grease filters	•	•
Manual backup controls	•	
Prison package	•	•
Floor extender kit	•	•
Kosher kit	•	
High altitude	•	•

* Does not include hood depth

MINI ROTATING RACK OVEN



**OV310 Mini Rotating
Rack Oven**
with Optional
Proofer Cabinet Base



**OV310 Mini Rotating
Rack Oven**
with Optional
Stand Base

- Built with same design characteristics as our full-size rack ovens but in a smaller footprint
- Fits through a 36" door when oven doors and trim are removed
- Designed for theater style baking and cooking
- Programmable digital control
- Large dual-pane viewing window in each door
- Glass panes on doors open for easy cleaning
- Ergonomic, full-length handles with positive push-to-close latching system for better seal
- Patented removable rotating rack for cleaning or maintenance

Model	OV310 Gas	OV310 Electric
Footprint	48"W x 38.1"D	48"W x 38.1"D

Capacity	Availability	
6-pan spacing, side or end-load	•	•
8-pan spacing, side or end-load	•	•
12-pan spacing, end-load	•	•
Options	•	•
Flexible gas disconnect hose	•	
Direct vent package	•	

OV310 Accessories		
34" H MB300 Proofer Base holds 16 pans	•	•
27" H Stand Base holds 12 pans	•	•
Adjustable-Height Stand Base 24"H min, 34"H max	•	•
All bases include sturdy 4" casters, two swivel and two locking		



Introducing . . .

SMART TOUCH DIGITAL CONTROL



At your fingertips, Smart Touch helps you maximize the performance of the Baxter Gas Rack Oven model OV520G – for optimal productivity of your bakery or kitchen.

The simple-to-use programmable Smart Touch control panel:

- Smart Touch control further improves energy efficiency of the ENERGY STAR certified OV520G with greater savings for bakeries and kitchens
- Upload, download and lock recipes for easy recipe management and product consistency
- Allows recipe selection by image or name
- Controls baking process for up to six stages per recipe
- Displays error codes to reduce downtime and provides better diagnostics to service technicians
- Monitors energy usage and costs to help users improve budget estimates
- Customizable security settings to control access
- Collects and stores recipe usage data to help maintain a log of baked and cooked products
- Supports language diversity with multilingual display



ADVANCED DIGITAL CONTROL



Standard in Full-Size Rack Oven model OV500 and Mini Rack Oven. This programmable control:

- Stores up to 99 recipes for consistent baking and cooking results
- Features Auto On/Off
 - Preheat the oven for baking or cooking at a pre-set time
 - Automatically shuts down oven at pre-set time for energy efficiency and facility safety
- Provides both Burst and Pulse steam capability
- Controls up to four-stage baking processes with available inputs of:
 - Time
 - Temperature
 - Steam duration
 - Fan delay
 - Auto vent operation



For other Baxter products,
check us out at www.baxtermfg.com
or contact us at 1-888-350-7090

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