



OV400 Deck Oven – Electric

STANDARD FEATURES

- Two widths – 36.6" (OV400N) or 60.3" (OV400W)
- Stack up to four decks in height
- Each deck is purchased and operated independently
- Stainless steel exterior
- Self-contained steam system
- Glazed stone baking surface
- Separately controlled top and bottom elements
- Easy-to-operate digital control
 - Temperature
 - Time
 - Steam
- Single point vent exhaust
- Illuminated bake chamber with exterior access to replace light bulbs
- Glass loading door opens into the bake chamber – minimal loading space required
- Split glass in OV400W model loading door for ease of cleaning
- Oven stand sold separately

OPTIONS & ACCESSORIES

- DECKOVN-ACC1KT: Deck oven accessory kit for OV400N
 - **Includes:** (3) peels, (2) brushes, and (1) dust pan
- DECKOVN-ACC3KT: Deck oven accessory kit for OV400W
 - **Includes:** (3) peels, (2) brushes, and (1) dust pan
- STAND-DO1D3: Stand base for 3 OV400N ovens stacked, 31"H
- STAND-DO3D1: Stand base for 1 OV400W oven, 39.5"H
- STAND-DO3D2: Stand base for 2 OV400W ovens stacked, 39.5"H
- STAND-DO3D3: Stand base for 3 OV400W ovens stacked, 31"H
- STAND-DO3D4: Stand base for 4 OV400W ovens stacked, 18"H



Area Reserved For Consultant & Contractor Approvals



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

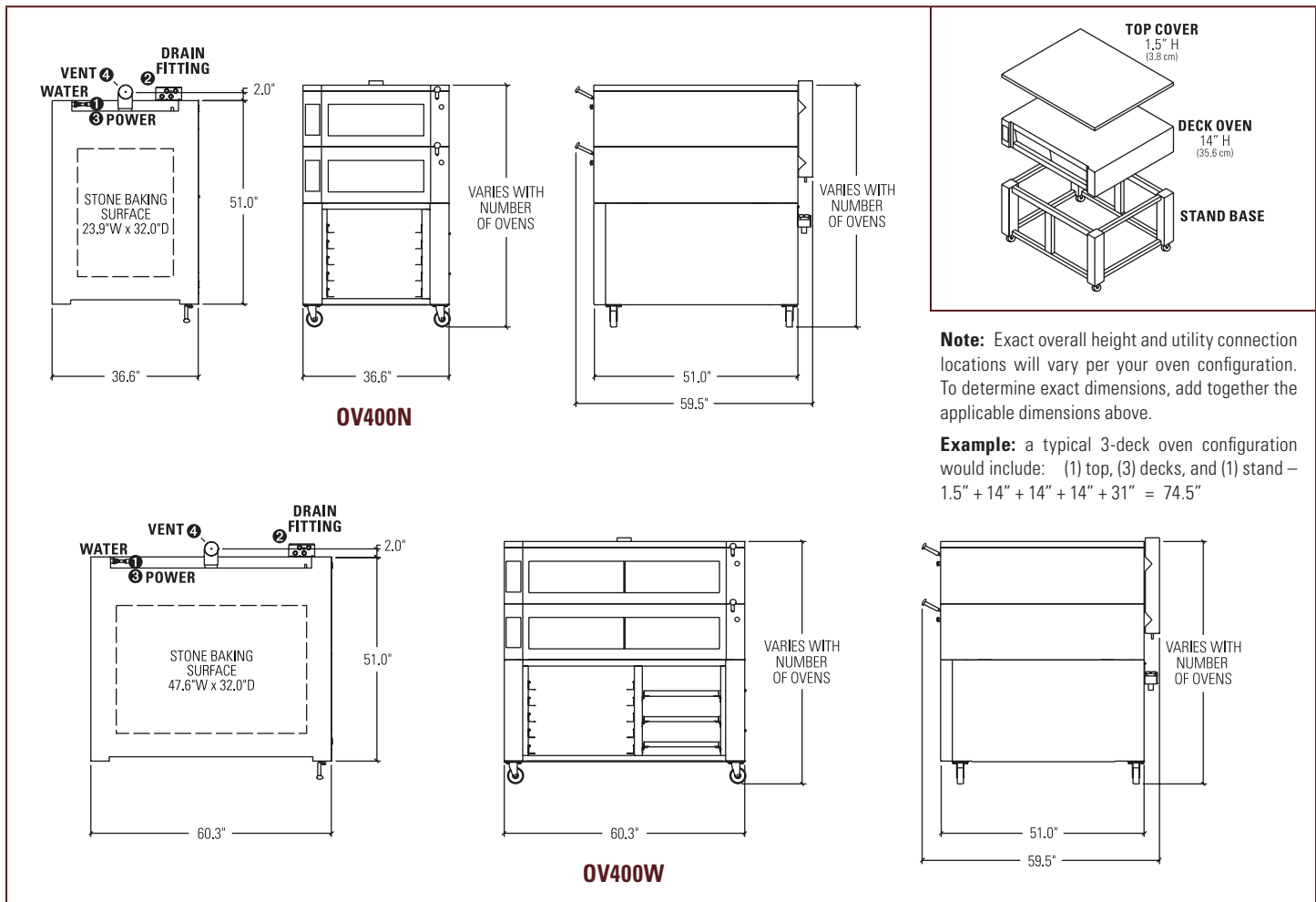
Factory
(360) 893-5554

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

Customer Care Fax
(937) 332-2852



OV400 Deck Oven – Electric



Note: Exact overall height and utility connection locations will vary per your oven configuration. To determine exact dimensions, add together the applicable dimensions above.

Example: a typical 3-deck oven configuration would include: (1) top, (3) decks, and (1) stand – $1.5" + 14" + 14" + 14" + 31" = 74.5"$

UTILITIES

- ❶ **Water Connect Point – 1 supply required per deck:** 3/8" NPTF. Cold water @ 20-80 psi @ 0.5 GPM maximum 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:** 2-6 grains per gallon.
 - **Recommended pH range:** 7.0 to 8.0.
 - **Acceptable range for chloride concentration:** 0-50 ppm.
- ❷ **Drain Fitting:** Drain tubing supplied from each deck to the single 3/4" NPT rear drain connection on the stand base. Exact drain height varies with oven configuration. Route to air-gap drain.
- ❸ **Power – 1 supply required per deck:**

| | | |
|-----------------|--------------------------|------------------|
| | OV400N | OV400W |
| • 208V/60/3 | Not Available | 32.5 amps/10.7Kw |
| • 208-240V/60/3 | 17.0-19.5 amps/5.6-7.4kW | Not Available |

- ❹ **Steam Vent:** 3/2" dia. exhaust to hood. Customer to supply hood, duct and ventilator fan per local code. 500cfm when steaming.

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.

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, vents, water and drain per local code. A factory technician or 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:

- 1 inch from sides
- 1 inch from vent stack in back

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) 333-7447

Customer Care Fax
(937) 332-2852