



OV310E

Mini Rotating Rack Convection Oven – Electric

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
- 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
- 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



Area Reserved For Consultant & Contractor Approvals



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

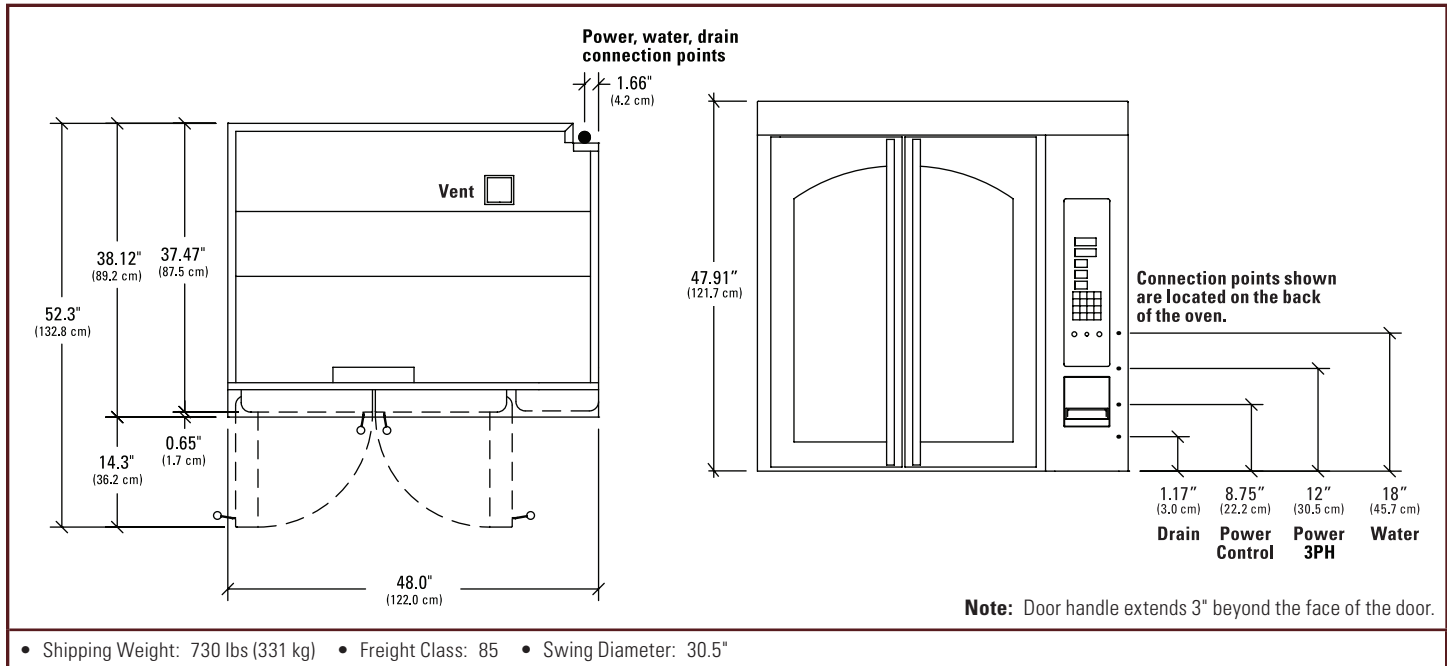
Factory
(360) 893-5554

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

Customer Care Fax
(937) 332-2852



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UTILITIES

Water Connect Point: 1/2" NPT. Cold water @ 30-75 psi. min. @ 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.

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

Vent: Oven may need to be installed under a Type I or Type II exhaust hood. Consult local code.

Power - 2 supplies required:

1. Heating Circuit - Choose one:

- 208V/60/3/50A 18.0kW
- 220-240V/60/3/39.5-43A 15.1-18.0kW
- 440-480V/60/3/20-22A 15.1-18.0kW

2. 120V/60/1 15 amp max. dedicated circuit. 8' cord and NEMA 5-15P Plug supplied.

- **Oven Control:** 4.4 amps
- **Ventilator Connect Point:** 5.0 amps max.

Contact factory for 50Hz.

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, including all utility connections. 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 heating system shall be designed with a nominal power rating of 18.0KW and shall utilize a bank of 6 tubular incoloy®-sheathed elements. Elements shall be sized to maximize life and shall be individually removable for ease of service. The oven shall 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 listed for zero clearance to walls from by 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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