

OV210G2 ROTATING RACK OVEN

GAS DOUBLE FEATURES



CONSISTENT RESULTS

Engineered to bake evenly by maintaining the right balance between air velocity and direction of airflow.

EASY-TO-USE CONTROL PANEL

- 84-recipe setting storage
- Pulse airflow
- Fan delay feature
- Automatic damper

TYPE I AND TYPE II COMPLIANT HOOD

The Rotating Rack Oven is equipped with a filtered hood which complies with NFPA-96 for Type I or Type II installation.

DURABLE CONSTRUCTION

Oven is built to last for years with rugged unitized construction and 300 series stainless steel interior and exterior.

HEAVY DUTY RACK LIFT

Lift includes high temperature bearings and a clutch rotating system designed to stop the rack in the event of a jam without harming the motor or losing rack alignment.

EASY INSTALLATION

Built-in rollers and levelers for ease of installation.

SINGLE POINT VENT CONNECTION



Baxter offers the latest in baking technology: an automated digital control panel, precise atmosphere control and a heavy duty lifter/rotator as a standard.

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LOS ANGELES
M-910049

CITY OF
NEW YORK
MEA 79-97-E



BAXTER

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OV210G2

BAXTER • 19220 STATE ROUTE 162 EAST • ORTING, WA 98360
(360) 893-5554 • CUST SVC: (800) 777-2828 • FAX: (360) 893-6836 • www.baxtermfg.com

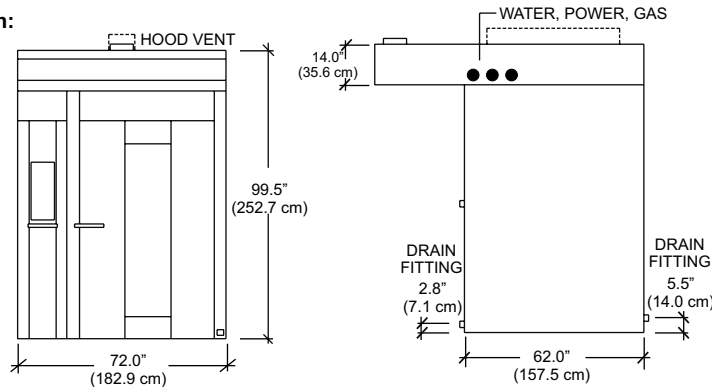
OV210G2 GAS SPECIFICATIONS

Highest Point on Oven:
105.0" (266.7 cm)

Minimum Ceiling Height for tilt up and Maintenance Access:
10 feet (3 m)

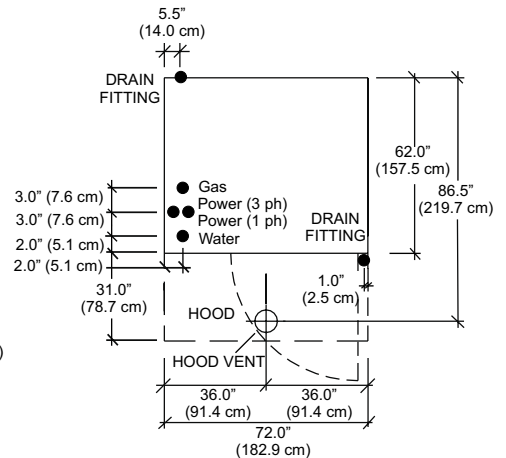
Shipping Weight Knock-Down:
4,400 lbs. (1996 kg)

Shipping Weight Assembled:
4,300 lbs. (1950 kg)



Front

Side



Plan

UTILITIES

Gas Connect Point: 1-1/4" pipe size.

Natural Gas (Std):

290,000 BTU/HR (85 kJ/sec)

Propane (Opt.):

250,000 BTU/HR (73.3 kJ/sec)

Natural Gas Input Rate: 5" to 10" w.c.
(1.25 kPa to 2.50 kPa)

Propane Input Rate:

12" to 14" w.c. (3.0 kPa to 3.5 kPa)

Power (Two Supplies Required):

120/60/1. 20 amp dedicated circuit

208-240/60/1	7 amps
208-240/60/3	4.4 amps
480/60/3	2.1 amps

Hood Vent: 8" diameter connection collar. Hood is fully welded with grease trough, drain cup and UL classified grease filters. Customer to supply duct and ventilator fan per local code. Consult local authorities to determine whether TYPE I (grease) or TYPE II (vapor) duct and ventilator fan will be required. Chamber vents are factory-ducted to this integral hood. Airflow proving switch is factory installed. 750 cfm (21.3 m³/min) req'd. [0.6" w.c. (150 Pa) static pressure drop through hood.]

Suitable for connection to Type B Vent between the hood provided and the field-installed ventilator fan, except when products of baking are grease laden.

Water Connect Point: 1/2" pipe size.

Cold water @ 45 psi (310 kPa) minimum
@ 4.5 GPM (.29 liters/sec.) flow rate.

Drain Fitting: Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain.

Rear drain: 3/4" NPTF

Front drain: 3/8" NPTF

INSTALLATION

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, gas, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. All services must comply with federal, state and local codes.

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 thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

IMPORTANT: Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.

Minimum clearances to combustible construction:

0 inches from sides and back.
10 feet minimum ceiling height.
Manufacturer reserves the right to make changes in sizes and specifications.

ORDERING INFORMATION

Kosher Kit
Floor Extender Kit
Prison Package



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