

OV210 ROTATING RACK OVEN

GAS DOUBLE ADVANTAGE 2B FEATURES



- Air management is the key to quality products. By maintaining the right balance between air velocity and direction of air flow, the Rotating Rack Oven produces consistent results.
- The digital control panel simplifies your tasks by allowing you to set temperature, time, steam and blower delay to your exact requirements and then store those settings for up to 84 different recipes using "Quick Set." Buttons for vent and pulse air permit further control of the atmosphere.
- The Rotating Rack Oven is equipped with a filtered hood which complies with NFPA-96 for Type 1 or Type II installation.
- Built for lasting value with rugged unitized construction and 300 series stainless steel interior and exterior.



CAPACITY

- Bakes 100 each of 1 lb. (453 g) loaves using 5-on strap pans with a full height single rack
- Bakes 75 each of 1 ½ lb. (680 g) loaves using 5-on strap pans with a single rack
- Holds up to 24 bun pans depending on spacing

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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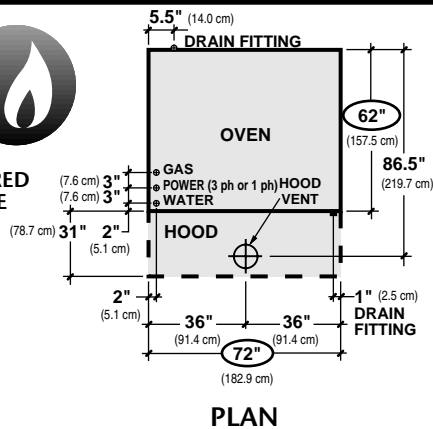
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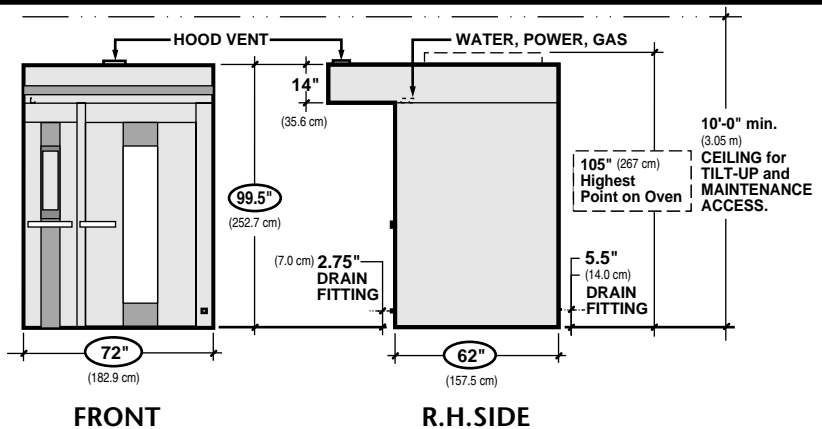
BAXTER



**GAS FIRED
DOUBLE**



PLAN



FRONT

R.H. SIDE

GAS FIRED ADVANTAGE 2B UTILITIES:

- GAS CONNECT POINT:** 1-1/4" Pipe size.
Standard - Natural Gas, 290,000 BTU/HR (85 kJ/sec) @ 5" to 10" w.c. (1.25 kPa to 2.50 kPa)
Optional - Propane Gas, 250,000 BTU/HR (73.3 kJ/sec) @ 12" to 14" w.c. (3.0 kPa to 3.5 kPa)
- POWER (2 Supplies Req'd):**
- 1 120 VAC, 60 Hz, 1 phase
20 amp dedicated circuit.
Oven control: 6 amps (Clean Power)
Ventilator connect point: 10 amps, 1/3 HP
 - 2 208-240 VAC, 60 Hz, 1 phase or 3 phase
480 VAC, 60Hz, 3 phase
Blower motor 1-1/2 HP (3 phase) or 2 HP (1 phase)
4.4-4.2 amps (3 phase) or 7 amps (1 phase)

WATER CONNECT POINT: 1/2" pipe size. Cold water @ 45 psi. (310 kPa) minimum @ 4.5 G.P.M. (.29 liters/sec) flow rate.

HOOD VENT: 8" (20.3 cm) 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 (vapors) duct and ventilator fan will be required. Chamber vents are factory-ducted to this integral hood. Airflow proving switch is factory installed. 750 c.f.m. (21.3 m³/min) req'd. [0.6" w.c. (150 Pa) static pressure drop through hood.]

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.

CAUTION: 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

ORDERING INFORMATION:

- Catalog Number: **OV210G-M2B**
 - Gas Fired Advantage 2B - Double rack oven
 - Freight Class: 85 -
Shipping Weight K.D.: 4,400 lbs. (1996 kg).
Shipping Weight Assembled: 4,300 lbs. (1950 kg).
- OPTIONS:**
- STANDARD : Natural Gas Burner
 - Option -A2 : Propane Gas Burner
 - Option -B2 : Customer view window in back of oven (57.5"H x 9.8"W) (146 cm x 37.5 cm).
 - STANDARD (K) : Shipped knock-down
 - Option-K2 : Shipped assembled
 - M2243-4 : Prison Safety Package (Digital).

material against the underside thereof. Such construction shall in all cases extend not less than 12 inches (30.5 cm) beyond the equipment on all sides.
IMPORTANT: Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.

**GAS FIRED ADVANTAGE 2B
SHORT FORM SPECIFICATION**

All specifications are subject to change without notice.

The oven shall be factory assembled and tested and shipped in two 36" (91.5 cm) wide assemblies plus hood, door and floor for quick set-up. Oven shall be equipped with built in rollers and levelers for easy installation regardless of floor surface. Oven shall have flush front and factory pre-insulated panels. Dimensions shall not exceed 62"D x 72"W x 105"H (157.5 cm x 182.9 cm x 266.7 cm). Oven will be listed as a unit by UL, cUL, NSF, BISSC and comply with NFPA code 96. All fabrication and assembly of the oven will be in compliance with the "Buy American Act."

MINIMUM CLEARANCES TO COMBUSTIBLE CONSTRUCTION:
ZERO INCHES (0 cm) FROM SIDES AND BACK.
TEN FEET (3.05 m) MINIMUM CEILING HEIGHT. (For tilt-up and utilities access)
NOT APPROVED FOR INSTALLATION ON COMBUSTIBLE FLOOR SURFACES.



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The oven is of unitized construction with pre-packed panels. Exterior surfaces shall be of 300 series stainless. Interior baking chamber shall be of 300 series stainless. The ventilation hood shall be of 300 series stainless, comply with NFPA 96 requirements and be an integral part of the oven. A flat 300 series stainless floor shall be used to facilitate loading and unloading (ramps are not required).

The control panel shall have full auto-programmability - up to 84 programs. The panel shall consist of the following digital components: Thermostat, steam timer, bake timer and blower delay circuit.

The thermostat shall have °F and °C ability. The actual bake temperature and set temperature shall be digitally displayed. A steam damper shall be an integral part of the construction. Pulse air flow shall be a standard air management control.

The oven shall be pre-wired and pre-fired at the factory. The heat exchanger core shall be of up-flow serpentine design. The turbine rotor shall be dynamically balanced with the 1-1/2 HP motor. Hood is fully welded with grease trough, drain cup and UL classified grease filters. Ventilator fan will be required. Products of combustion and chamber vents are factory-ducted to the integral hood. An oven-powered connection point (120 V, 10 A, 1/3 HP) is provided for automatic operation of your roof-top hood ventilator fan. Airflow proving switch is factory installed.

The oven shall be equipped with a steam

generator of mild steel positioned directly in the suction air flow. The water inlet shall be controlled by the steam timer, solenoid valve, strainer and flow rate control with gauge. The bake chamber shall be illuminated by a fluorescent light external to the bake chamber and accessible from the oven front.

The oven door shall be fully insulated and have a full length view window minimum of 56"L (142.2 cm). The door and jamb arrangement shall accommodate either right or left hand hinges (changeable on site).

An automatic lift system shall be a standard feature using one piece lifting framework and supported by the structural frame of the oven. The baking rack(s) shall be removed from either end of the lifting device.

Self-lubricating high temperature bearings and self-adjusting rotor clutch are standard features. The carrier will have the ability to hold 1 or 2 single racks (side or end load) or 1 double rack (side load).

Site requirements and electrical/mechanical specifications are as above.

Purchaser is responsible for all installation costs and for providing:

Disposal of packing materials. Labor to unload oven upon arrival. Installation mechanics. 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.