

OV300G GAS**MINI ROTATING RACK CONVECTION OVEN****FEATURES****ROTATING RACK**

Not widely offered on ovens of this type, the rotating rack, in combination with the low velocity/high volume air flow, promotes an even bake--from cakes to Artisan breads.

GAS MODEL IS ECONOMICAL

The only gas model of this kind on the market with a rotating rack and steam capabilities, the OV300G also benefits from the lower operating costs associated with gas.

EASY-TO-USE CONTROL PANEL

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

EXCELLENT PRODUCT VISIBILITY

The over-sized viewing windows, rotating rack and interior lighting promote the sale of your product by increasing its visibility to the customer.

SELF-CONTAINED STEAM SYSTEM

The steam system has quick recovery and high volume production from independent aluminum finned heat sinks, each with two wide angle nozzles.

EASY TO OPEN INDEPENDENT DOORS

Magnetic catches help form a tight seal, yet make doors easy to open and shut. The durable doors have no breakable chains or pulleys.

STAINLESS STEEL INTERIOR AND EXTERIOR

Durable stainless steel construction lasts for years.



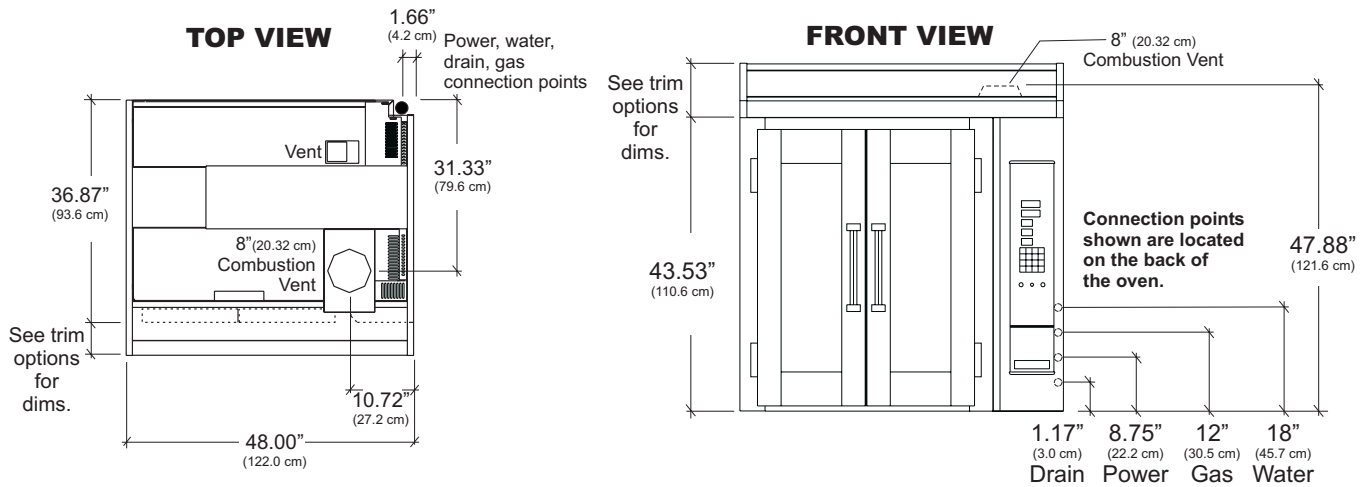
OV300 shown with standard trim package and 12-pan stand

The Mini-Rack Oven offers all the baking and roasting quality of a full size rack oven on a smaller scale.

Available bases--proofer or stand with shelves--save space while increasing storage and versatility.

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OV300 GAS SPECIFICATIONS



ORDERING INFORMATION

Capacity Choices:

8-pan capacity (18"x 26") with 4" slide spacing (std)

6-pan capacity (18"x 26") with 5.31" slide spacing

Fuel Choices:

Natural Gas (std) or Propane Gas

Rack Loading Choices:

End Load (std) or Side Load

Vent Options:

Standard Vent or Direct Vent

Gas Connection Options:

Std Connection or Flexible Disconnect

Trim Piece Options:

Standard Trim Package

Depth from front of door=.62"
Height=4.38"

Optional Trim Package

Depth from front of door=5.75"
Height=8.06"

Accessories:

Optional proofer and stand bases available.

Slides, screens or hearthstone trays available for half-size pans, pizza or Artisan breads.

Freight Class: 85

Shipping Weight: 700 lbs (318 kg)

UTILITIES

Gas Connect Point: 3/4"NPT pipe size
95,000 BTU/Hr (23,939.6 kCal).
Standard--Natural Gas @
5" to 14" w.c. (1.2kPa to 3.5kPa)
Optional--Propane Gas @
11" to 14" w.c. (2.7kPa to 3.5kPa)

Power: 120 VAC, 60Hz, 1 phase,
15 amp maximum dedicated circuit.

Oven Control: 6.6 amps
Ventilator Connect Point: 5.0 amps max.

Contact factory for 50Hz.

Water Connect Point: 1/2" pipe size.
Cold water @ 30-75 psi. (21kPa-52kPa)
minimum @ 1.2 G.P.M. (4.5 liters/min.) flow rate.

Drain Fitting:

Route 1/2" rear drain to air-gap drain.

Standard Venting:

8" (20.3 cm) diameter.
Oven to be installed under an exhaust hood to vent by-products of combustion. Direct venting requires draft diverter. A Type I hood may be required for baking vapor. Consult local codes.

Direct vent option:

Draft diverter provided.
Ducting and fan (if required) to be supplied by others per local and state codes. Draft of 300 c.f.m. (-.03"w.c. to -.11"w.c.) required at a point 6" (15.2 cm) above diverter upper collar.

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. In order to validate the warranty, the start-up must be performed by an Authorized Baxter Servicer. This start-up will be done at no additional charge.

OV300 unit will fit through a standard 36" doorway with doors, control panel and trim package removed. (Cosmetic canopy option is shipped unattached.)

Certified for zero clearance to combustible surfaces, sides and back. 24"-36" access to right side needed for service access.

Specifications subject to change, consult factory for information.



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