



VersaOven™

The smart way to make your kitchen even greater.

THE ONE that is greater than the sum.

Because one VersaOven can do the work of rotisserie, steamer, convection and combi ovens, you get more versatility and value for your money. Loaded with patented technologies and the best-self cleaning capability in the market, the VersaOven delivers a single cooking solution that saves your kitchen time, space and money.

1. Large Viewing Window:

See what's cooking with a large viewing window.

2. Storage:

A space to store extra sheet pans and tools.

3. Oven Stand:

Heavy duty locking casters provide easy movement and stability.

4. Touch Screen Controls:

User-friendly touch screen controls for easy cooking and cleaning. Stores all your recipes (up to six stages) for consistent results from the entire kitchen.

5. USB Port and Gas Shut-Off Feature:

Upload and download recipes in a snap. Also includes a gas shut-off feature.

6. Loading Door:

Large viewing window for theater effect. Interior glass of the doors fixed for rigidity while exterior glass swings open for easy cleaning between panes.



7. Removable Rotating Oven Rack:

Ensures food cooking consistency. Removable for access to interior cavity.

8. Patented Steam System:

Increases steam generation, while a tight door seal ensures oven maintains steam levels throughout the cook cycle.

9. Patented Automated Wash System:

Labor-saving and eco-friendly system performs a heavy cleaning cycle in just hours.

10. Soap Dispensing System:

No contact liquid soap dispensing system for a better and safer clean.

11. Patented Grease Collection System:

Gravity-based system that reduces water collection and makes grease more recyclable.

12. Transit Caddy:

Two five-gallon containers with viewing windows for grease-level monitoring with retractable handle.

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Greater Possibilities

- Streamline your kitchen operation with one unit that can replace the need and floorspace occupied by rotisseries, steamers, convection and combi ovens.
- Decrease total cost of ownership with improved performance, efficiency and productivity.
- Limitless food options:
 - Frozen shrimp cooked to fabulous in four minutes.
 - Fresh asparagus steamed to amazing in six minutes.
 - Whole roast chickens in under an hour.

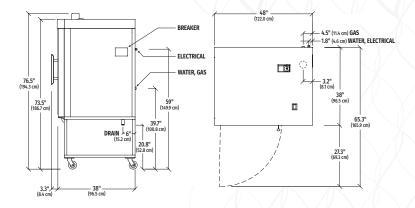
Greater Cleanability

- Thanks to a patented, automated wash system inspired by Hobart dishwashing technology, keeping the oven looking like new is quick and easy, resulting in less time and labor required for cleaning while leaving greater availability for cooking and baking.
- A patented grease separation system uses gravity to safely send grease and cooking by-products into two five-gallon containers instead of down the drain, greatly reducing time and effort involved with the handling of grease.

Greater Results

When it comes to cooking consistently better food, the VersaOven is in a category all by itself:

- Unique rotating rack delivers better consistency in color and flavor.
- Simple, touch-screen controls are easy to use for a quick one-time test, or save the recipe and ensure consistent results from your entire staff.
- Precision airflow system and patented steam system combine to optimize your product results – from steamed vegetables to juicy pork ribs.



Capacity							
18" x 26" 13" x 18" sheet pans		12" x 7" x 2.5" steam pans	3 lb or 4 lb chickens				
10	20	30	40				

Connection Points							
Natural or Propane Gas	Power	Water	Drain	Venting	Burner System	Automated Wash System	
1/2" NPT, 95,000 BTU/Hr	w120V/60Hz/1Ph, 15 amp maximum dedicate circuit. 8' cord and NEMA 5-15 plug supplied	3/8" NPT, cold water	1/2" Tube	Must be installed under Type I hood	95,000 BTU/hr. in-shot burner system	24 gallons of water or a short, 30-minute wash cycle throughout the day (16.5 gallons of water)	

Ready to be greater with Baxter?
Call (800) 777-2828 or visit www.baxtermfg.com today

