



COOKING &  
BAKING

## ROTATING RACK OVEN & MINI RACK OVEN

Baking and Cooking to Perfection,  
Rack after Rack



Proven technology. Authentic results.







# THE MAIN INGREDIENTS OF BAXTER ROTATING RACK OVENS

## Exclusive Gas Heat Exchanger

Unmatched by competitors, our gas heat exchanger tube design is manufactured for unparalleled durability and reliability – *with a history of no failures.*



- **Cost savings** – helps you avoid costly downtime, including lost production, labor and replacement expenses
- **Design** – features weldless U-shaped heating tubes. By eliminating weak points (welds), the tubes are less susceptible to heat and cooling stresses (includes a 10-year warranty on heat exchanger tubes)
- **Operation** – provides even heat transfer for consistent product quality
- **Less maintenance** – includes in-shot burners that fire into individual tubes for quick start-up and consistent heat, with no moving parts for longer life

## Patented Steam System

Generates a reliable and consistent steam for baking and cooking.

- Spherical cast plates maximize surface area to easily convert water to steam
- A clog-free water-dispensing tube provides consistent steam
- Baxter steam system:
  - **Retains** more nutrients for healthier cooking
  - **Reduces** cooking time
  - **Restores** moisture in food during retherming
  - **Improves** moisture retention in products like vegetables, starches and proteins
  - **Provides** breads with greater volume, crispier crusts and sheens



## Durable Reliability

- Stainless steel construction inside and out
- Every oven is thoroughly tested before shipping
- Backed by Hobart Service's nationwide network of factory-trained service technicians



## VERSATILE, CONSISTENT, CUSTOMER-PLEASING END RESULTS FOR BREADS, MEATS, CAKES, CASSEROLES AND MORE

Baxter Full-Size and Mini Rotating Rack Ovens are specifically designed for unparalleled performance:

- The multi-tube heat exchanger is weldless, designed for lasting durability and even heat transfer
- Patented steam system provides excellent steam volume
- Designed for theater style baking and cooking
- Easy loading and unloading
- Backed by Hobart's nationwide network of factory trained service technicians



## FULL-SIZE ROTATING RACK OVEN



**OV520G2 Rotating  
Double Rack Gas Oven**  
with Smart Touch™ Control



**OV500G1EE Rotating  
Single Rack Gas Oven**  
with Advanced  
Digital Control

- Designed for large volume baking and cooking
- ENERGY STAR® certified for reduced energy cost and greenhouse gas emissions
- Greater energy savings are possible with Smart Touch digital control, available with Rotating Gas Rack Oven model OV520G (featured on Page 4 of this brochure)
- Advanced Digital Control is standard on all OV500 Rotating Rack Oven models
- Integrated UL 710 rated hood with a cost-saving single-point connection with optional Type 1 filters
- Three-pane viewing window for maximum heat retention; exterior pane is hinged to allow for easy cleaning
- Heavy-duty rack lift/rotator easily handles heavy loads
- Field reversible bake chamber door with heavy-duty hinges
- Full-width handle protects the glass and door
- Flexible drain location, front or rear, depending on your requirements
- Select a Baxter rack designed to accommodate a variety of products to meet your needs



Model	Single Rack	Double Rack
Footprint*	55"W x 51"D	72"W x 62"D

Capacity	Availability	
Full-height single rack (side or end load)	1	2
Full-height double rack (side load)	—	1

Options	Gas/Electric OV500 Single/ Double Rack	Gas OV520 Single/ Double Rack
Fire-sealed, UL-Listed Type I hood with grease filters	•	•
Manual backup controls	•	
Prison package	•	•
Floor extender kit	•	•
Kosher kit	•	
High altitude	•	•

\* Does not include hood depth

## MINI ROTATING RACK OVEN



**OV310 Mini Rotating  
Rack Oven**  
with Optional  
Proofer Cabinet Base



**OV310 Mini Rotating  
Rack Oven**  
with Optional  
Stand Base

- Built with same design characteristics as our full-size rack ovens but in a smaller footprint
- Fits through a 36" door when oven doors and trim are removed
- Designed for theater style baking and cooking
- Programmable digital control
- Large dual-pane viewing window in each door
- Glass panes on doors open for easy cleaning
- Ergonomic, full-length handles with positive push-to-close latching system for better seal
- Patented removable rotating rack for cleaning or maintenance

Model	OV310 Gas	OV310 Electric
Footprint	48"W x 38.1"D	48"W x 38.1"D

Capacity	Availability	
6-pan spacing, side or end-load	•	•
8-pan spacing, side or end-load	•	•
12-pan spacing, end-load	•	•
Options	•	•
Flexible gas disconnect hose	•	
Direct vent package	•	

OV310 Accessories		
34" H MB300 Proofer Base holds 16 pans	•	•
27" H Stand Base holds 12 pans	•	•
Adjustable-Height Stand Base 24"H min, 34"H max	•	•
All bases include sturdy 4" casters, two swivel and two locking		





Introducing . . .

## SMART TOUCH DIGITAL CONTROL



At your fingertips, Smart Touch helps you maximize the performance of the Baxter Gas Rack Oven model OV520G – for optimal productivity of your bakery or kitchen.

The simple-to-use programmable Smart Touch control panel:

- Smart Touch control further improves energy efficiency of the ENERGY STAR certified OV520G with greater savings for bakeries and kitchens
- Upload, download and lock recipes for easy recipe management and product consistency
- Allows recipe selection by image or name
- Controls baking process for up to six stages per recipe
- Displays error codes to reduce downtime and provides better diagnostics to service technicians
- Monitors energy usage and costs to help users improve budget estimates
- Customizable security settings to control access
- Collects and stores recipe usage data to help maintain a log of baked and cooked products
- Supports language diversity with multilingual display



## ADVANCED DIGITAL CONTROL



Standard in Full-Size Rack Oven model OV500 and Mini Rack Oven. This programmable control:

- Stores up to 99 recipes for consistent baking and cooking results
- Features Auto On/Off
  - Preheat the oven for baking or cooking at a pre-set time
  - Automatically shuts down oven at pre-set time for energy efficiency and facility safety
- Provides both Burst and Pulse steam capability
- Controls up to four-stage baking processes with available inputs of:
  - Time
  - Temperature
  - Steam duration
  - Fan delay
  - Auto vent operation



For other Baxter products,  
check us out at [www.baxtermfg.com](http://www.baxtermfg.com)  
or contact us at 1-888-350-7090

Proven technology. Authentic results.

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