



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



OV450W Wide Deck Oven – Electric



Three OV450W ovens on a stand base shown.
Each oven and base are sold separately.



SPECIFIER STATEMENT

The oven exterior shall be of stainless steel construction. The footprint shall be no larger than 61.8"W x 52.0"D x 12.3"H and shall have an optional base offered to ensure proper installation upon non-combustible surfaces. Oven shall also have a top to cover insulation on the top deck.

The ovens heating system shall use electric elements and be offered in both 208V/60Hz/3Ph and 480V/60Hz/3Ph electrical options. Steam shall be available and accomplished via a steam generation system with a heating element separate from the main cavity heating.

The oven shall bear ETL agency approvals for both safety and sanitation for both the US and Canada.

STANDARD FEATURES

- + Each deck is purchased and operated independently
- + Stainless steel exterior
- + Self-contained steam system
- + Glazed stone baking surface
- + Separately controlled top and bottom elements
- + Easy-to-operate digital control
 - Temperature
 - Time
 - Steam
- + Single point vent exhaust
- + Illuminated bake chamber with exterior access to replace light bulbs
- + Glass loading door opens into the bake chamber – minimal loading space required
- + Stack up to four decks in height
- + Oven stand sold separately

OPTIONS & ACCESSORIES

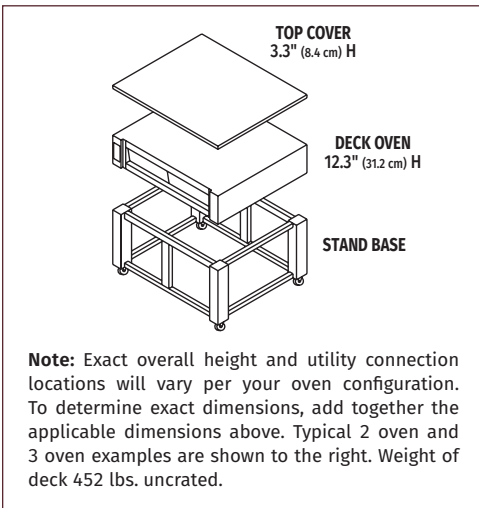
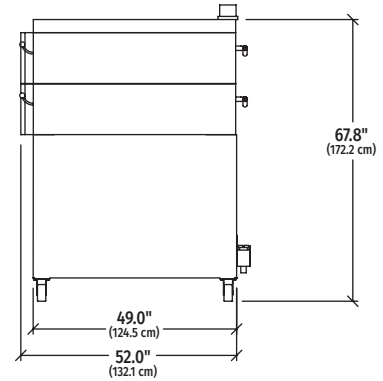
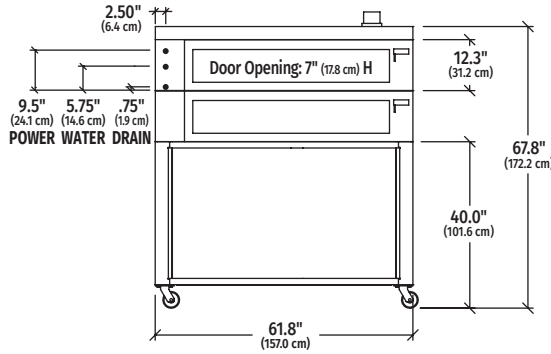
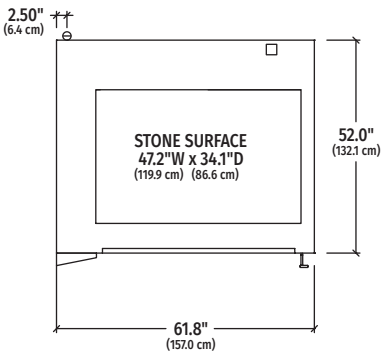
- OV450W-KIT:** Kit of component parts required to complete an OV450W deck oven package
 - **Includes:** Stainless steel top, drain collector box, water supply assemblies and stacking connector hardware
- OV450W-ACCPKG:** Deck oven accessory kit for wide deck ovens
 - **Includes:** (3) peels, (1) brush, and (1) dust pan
- STAND-450WADJ:** Adjustable height stand for OV450W ovens; 31.0" to 40.0"H, adjusts in 3" increments; use with 1 to 3 decks
- STAND-450W18:** 18"H fixed stand base for OV450W ovens
- OV450W-BASPLT:** Stainless steel oven base plate for OV450W ovens; required if ordering ovens without a stand base
- OV450W-HOOD:** 14.8"H stainless steel vapor (Type II) hood for OV450W ovens; fan not included, see separate accessory
- OV450-HOODFAN:** Exhaust fan for use with Baxter supplied hood; 8"D ventilation duct supplied & installed by others
- Spacer kits for hoods to ensure operator clearance with oven configurations; contact factory for details
- OV450W-208SGLPT:** 208V single point power kit for up to 4 OV450W decks.
- OV450W-480SGLPT:** 480V single point power kit for up to 4 OV450W decks

OV450W WIDE DECK OVEN – ELECTRIC

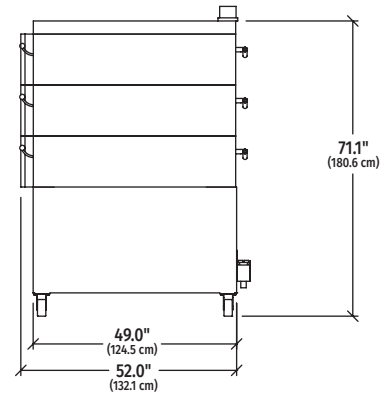
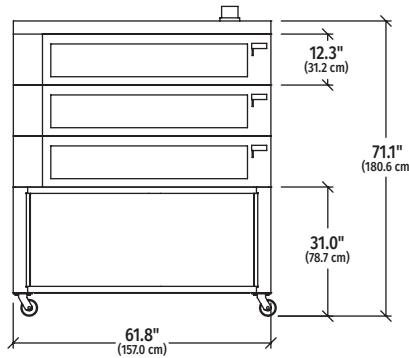
Approved by _____ Date _____ Approved by _____ Date _____



OV450W Wide Deck Oven – Electric



2 OV450W CONFIGURATION



3 OV450W CONFIGURATION

UTILITIES

- 1 **Water Connect Point – 1 supply required per deck:** 3/8" NPT. Cold water @ 30-80 psi @ 0.5 GPM maximum flow rate. Maximum water usage 1.5 GPH per deck.
Note: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
 - **Recommended water hardness range:** 2-4 grains per gallon
 - TDS less than 60 ppm
 - Un-dissolved solids less than 5 ppm
 - **Recommended range for silica:** 0-13 ppm
 - **Recommended pH range:** 7.0-8.0
 - **Acceptable range for alkalinity:** 0-20 ppm
 - **Acceptable range for total chlorides:** 0-30 ppm
 - 0 ppm acceptable for chlorine & chloramine
- 2 **Drain Fitting:** Drain tubing supplied from each deck to the single 3/4" NPT rear drain connection on the stand base. Exact drain height varies with oven configuration. Route to air-gap drain.
- 3 **Power – 1 supply required per deck:**
 - 208V/60/3 22.5 amps, 30 amp breaker
 - 480V/60/3 9.4 amps
- 4 **Steam Vent:** 3"D exhaust to hood. Customer to supply hood, duct and ventilator fan per local code. 500cfm when steaming.

Optional Single Point Connection:

OV450W-208SGLPT	2 Decks	45 amps
	3 Decks	67.5 amps
	4 Decks	90 amps
OV450W-480SGLPT	2 Decks	18.8 amps
	3 Decks	28.2 amps
	4 Decks	37.6 amps

INSTALLATION

Floor should be level within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit.

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, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state and local codes.

Minimum clearances to combustible construction:

- 1 inch from sides
- 3 inches from back
- 6 inches from top