OV500E2
Rotating Double Rack Oven - Electric

STANDARD FEATURES

■ Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments
■ Programmable digital control with 99 programmable menus
  • Four stage baking
  • Auto on/off control
  • Cool-down mode
■ Energy saving idle mode reduces oven to stand-by temperature when left idle. Idle time and stand-by temperature can be customized to maximize energy savings in your operation.
■ Three pane viewing window provides safe to touch exterior
  • Dual panes of glass & a low-E coating on the interior of the window reduces the oven’s energy use
  • Single exterior pane is hinged to allow cleaning access to both sides
  • Air gap within the door decreases exterior temperatures
■ Stainless steel construction
■ Patented self-contained spherical cast steam system
■ Hood with plenum and single point vent connection for Type II installations
■ Field reversible bake chamber door (left or right hinged to fit your needs)
■ Patented flush floor – no ramp required
■ Oven body shipped split
  • Minimum intake: 104" x 62" x 37" (uncrated)
■ Holds 2 single or 1 double oven rack
■ Heavy duty rack lift with "soft start" rotation and rack jam warning system
■ Built-in rollers & levelers for easy installation

OPTIONS & ACCESSORIES

❏ UL Listed, Type I hood with grease filters. Listed to UL 710 standard and meets requirements of NFPA-96.
❏ Manual back-up control
❏ Kosher package
❏ Prison package
❏ Floor extender package
❏ “C” style lift carrier
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UTILITIES & NOTES
1. Water: ½" NPT connection @ 94” AFF. Cold water @ 30 psi minimum @ 3.0 GPM flow rate. Max water usage 6.0 GPH.
2. Drain: Choose either rear or front drain and plug the connection not in use. Route to air-gap drain.
- Front drain: ½” NPTM @ 6.1” AFF
- Rear drain: ½” NPTM @ 6.3” AFF
3. Power: 2 supplies required:
   - 120V/60/1 15 amp dedicated circuit. 20 amp max.
   - 115” AFF required for oven tilt-up.
   - 130” AFF recommended for service access.

INSTALLATION
Floor must be level within ⅛” per foot for proper installation. Slope must not exceed ½” in all directions under the unit. Floor anchors require minimum of 1” thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must 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 material against the underside. Refer to ANSI/UL 197 for further clarification.

SHORT SPECIFICATION
The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 72.0”W x 62.0”D x 104.5”H and shall have an integral hood with a minimum of 310° overhang to ensure proper vapor capture. The Type I hood must be UL710 Listed and have a single point exhaust. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven’s heating system shall be designed with a nominal power rating of 51.3kW and shall utilize a bank of 18 tubular Incoloy®-sheathed elements. Elements shall be sized to maximize life, with a maximum watt density of 32W/in² and shall be individually removable for ease of service. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The field reversible oven door shall utilize three panes of glass in the viewing window to ensure a safe to the touch exterior. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

Manufacturer reserves the right to make changes in sizes and specifications.