



OV452N Narrow Deck Oven – Electric

STANDARD FEATURES

- Stainless steel exterior
- Two independently operated bake chambers combined in one oven
- Self-contained steam systems for each bake chamber operate independently
- Glazed stone baking surfaces in each bake chamber
- Separately controlled top and bottom elements in each bake chamber
- Easy-to-operate digital control
 - Top & bottom temperature
 - Time
 - Steam
- Single point vent exhaust
- Illuminated bake chamber with exterior access to replace light bulbs
- Glass loading doors open into the bake chambers – minimal loading space required
- Oven stand sold separately

OPTIONS & ACCESSORIES

- OV450N-ACCPKG:** Deck oven accessory kit for narrow deck ovens
 - **Includes:** (3) peels, (1) brush, and (1) dust pan
- STAND-450NADJ:** Adjustable height stand for narrow ovens. 31.0" to 40.0"H, adjusts in 3" increments
- OV450N-HOOD:** 14.8" H Stainless steel vapor (Type II) hood for narrow ovens
- 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.
- OV450N-BASPLT:** Stainless steel oven base plate for narrow deck ovens. Required if ordering ovens without a stand base.
- OV450N-208SGLPT:** 208V single point power kit for up to 2 OV452N ovens. No 480V at at this time.



Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East
Orting, WA 98360
www.baxtermfg.com

Factory
(360) 893-5554

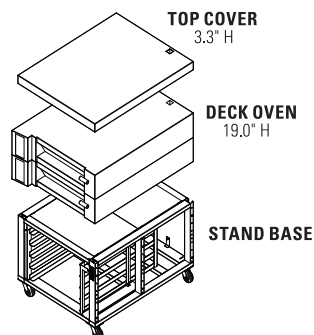
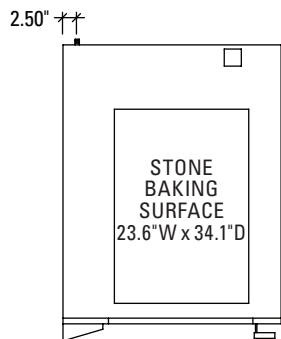
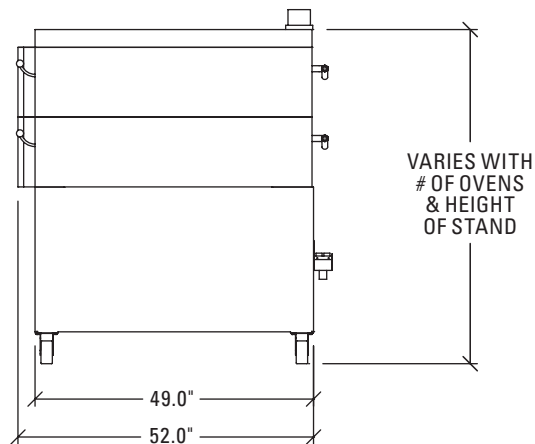
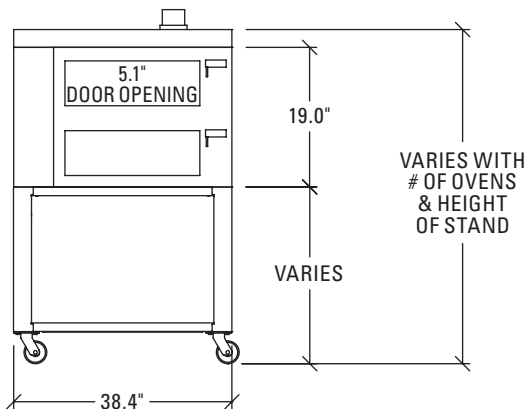
Customer Care
(800) 777-2828
or
(800) 333-7447

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(937) 332-2852



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Note: Exact overall height and utility connection locations will vary per your oven configuration. To determine exact dimensions, add together the applicable dimensions above. Maximum of 4 bake chambers (2 decks) can be stacked on a single stand.

Example: a typical 2-deck oven configuration would include: (1) top, (2) ovens or (4) bake chambers, and (1) stand: 3.3" + 19.0" + 19.0" + 31.0" = 72.3". Weight per oven 530 lbs. uncrated.

UTILITIES

❶ **Water Connect Point – 1 supply required per bake chamber:** 3/8" NPT.

Cold water @ 30-80 psi @ 0.5 GPM maximum flow rate.

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

❷ **Drain Fitting:** Drain tubing supplied from each bake chamber 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.

❸ **Power – 1 supply required per bake chamber:**

- 208V/60/3 12.0 amps, 20 amp breaker

❹ **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:

OV450N-208SGLPT 2 Bake Chambers 24 amps
4 Bake Chambers 48 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 combustable construction:

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

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



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