



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



BV400G VersaOven™ – Gas



Overall Dimensions: 48"W x 38"D x 75"H



SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint will be no wider than 48.0". The touch screen controls will have unlimited recipe storage and up to 6 step baking available.

The oven shall include an in-shot burner system with a heat exchanger consisting of 8 independent high temperature, corrosion resistant, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall have an interior carrier that rotates while in operation to ensure even results. The interior carrier sides shall be removable for cleaning and routine maintenance.

The oven shall bear UL safety and sanitations approval for the U.S. The oven shall be UL certified for 1" clearance on left hand side and zero clearance for back and right hand side.

The oven shall be equipped with self-washing system that utilizes a patented grease removal system. Both an oven stand and a grease collection cart also included.

STANDARD FEATURES

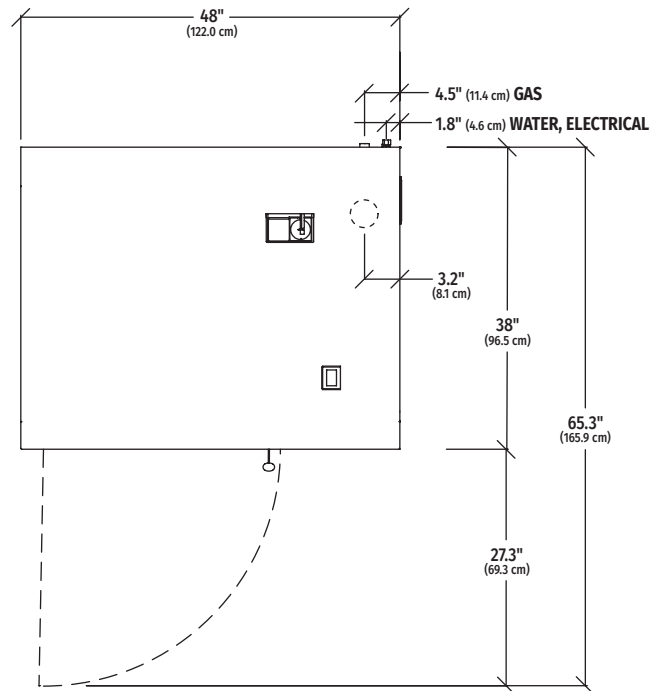
- + Oven Capacity:
 - 40 3# chickens
 - 10 standard 18" x 26" pans
 - 5 12" x 20" x 2.5" steam pans
- + Programmable touch-screen controls with USB port
- + Loading door with heavy-duty, hold-open hinges and latch system provides a tight seal while minimizing operator effort to load or unload the oven
- + Large window with two panes for easy viewing; the interior pane is fixed to provide additional door rigidity while the exterior window opens easily for cleaning between the panes
- + Rotating interior oven rack provides even cooking results
- + 95,000 BTU/Hr. in-shot burner system
- + Single point cold water connection
- + Patented, self-contained steam system with patented improvements generate more steam than a standard mini-rack oven
- + Patented automated wash system reduces the need for daily manual cleaning of the oven
 - Heavy cleaning cycle only takes two hours and uses 24 gallons of water
 - A 30 minute short wash cycle takes care of any mid-day needs without shutting down afternoon production
 - No contact liquid soap dispensing system
 - "Out of Soap" detection system
 - Manual soap priming system
- + Patented grease separation system utilizes gravity and a valve rather than a pump; reducing maintenance issues and water in the grease
- + Oven stand with locking casters and storage space for pans or tools
- + Grease collection & transit caddy
 - 2 – 5-gallon grease containers, plenty of room for a typical day's use
 - The convenient transit caddy includes viewing windows to monitor grease levels inside and a retractable handle that stows out of the way when not in use

OPTIONS & ACCESSORIES

- ☐ Propane gas
- ☐ Natural gas for altitudes above 6,500'
- ☐ Flexible gas hose with quick disconnect
- ☐ Angled chicken racks, set of 10 (two per shelf)
- ☐ Chicken screens, set of 10 (two per shelf)
- ☐ Wire bridge kit, set of 10 (one per shelf)

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Approved by _____ Date _____ Approved by _____ Date _____



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