



OV450N Narrow Deck Oven – Electric

STANDARD FEATURES

- Stainless steel exterior
- Each deck is purchased and operated independently
- Self-contained steam systems for each deck operate independently
- Separately controlled top and bottom elements in each deck
- Glazed stone baking surfaces in each deck
- Easy-to-operate digital control
 - Top & bottom temperature
 - Time
 - Steam
- Illuminated bake chamber with exterior access to replace light bulbs
- Glass loading doors open into the bake chambers – minimal loading space required
- Single point vent exhaust
- Oven can be stacked with OV452N or OV450N models to meet production needs. Configuration options:
 - Up to 4 OV450N
 - 2 OV450N & 1 OV452N
 - 1 OV450N & 2 OV452N
 - If combined, OV452N oven must be the bottom deck
- Oven stand sold separately

OPTIONS & ACCESSORIES

- OV450N-KIT:** Kit of component parts required to complete an OV450N deck oven package. Includes: Stainless steel top, drain collector box, water supply assemblies, and stacking connector hardware.
- OV450N-ACCPKG:** Deck oven accessory kit for narrow deck ovens
 - **Includes:** (3) peels, (1) brush, and (1) dust pan
- STAND-450N18:** 18"H Fixed stand base for narrow ovens
- STAND-450NADJ:** Adjustable height stand for narrow ovens. 31.0" to 40.0"H, adjusts in 3" increments
- OV450N-BASPLT:** Stainless steel oven base plate for narrow deck ovens. Required if ordering ovens without a stand base.
- 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-2085GPLT:** 208V single point power kit for up to 4 OV450N decks.



Image shows 3 OV450N ovens on a stand base.
Each oven and base are sold separately.



Area Reserved For Consultant & Contractor Approvals



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Factory
(360) 893-5554

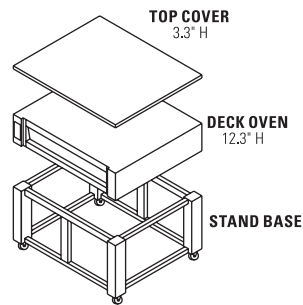
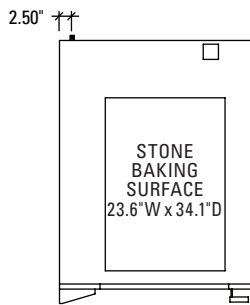
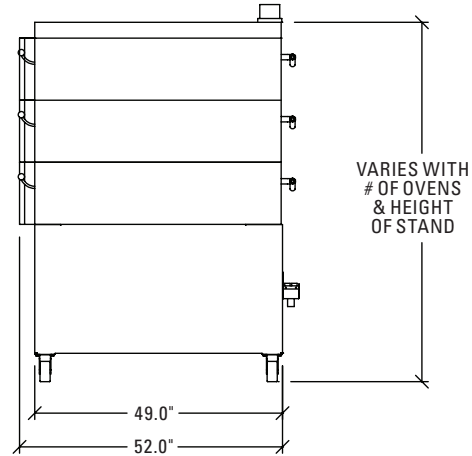
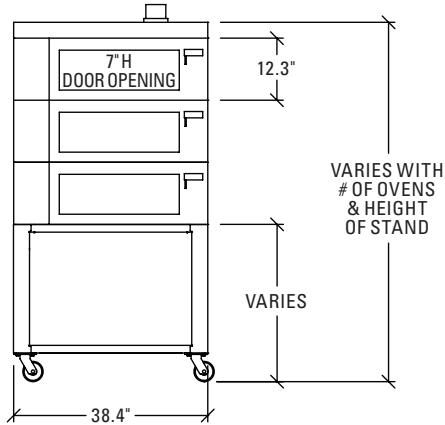
Customer Care
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BAXTER

OV450N

Narrow Deck Oven – Electric



Note: Exact overall height and utility connection locations will vary per your oven configuration. To determine exact dimensions, add together the applicable dimensions above.

Example: a typical 3-deck oven configuration would include: (1) top, (3) decks, and (1) stand – 3.3" + 12.3" + 12.3" + 12.3" + 31" = 71.2"

UTILITIES

- 1 **Water Connect Point – 1 supply required per deck:** $\frac{3}{8}$ " 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
- 2 **Drain Fitting:** Drain tubing supplied from each deck to the single $\frac{3}{4}$ " 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 12.0 amps, 20 amp breaker
- 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:

OV450N-208SGLPT	2 Decks 24 amps
	3 Decks 36 amps
	4 Decks 48 amps

INSTALLATION

Floor should be level within $\frac{1}{8}$ " per foot for proper installation. Slope should not exceed $\frac{3}{4}$ " 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

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

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