



Proven technology. Authentic results.

Baxter Mini Rotating Rack Oven FIVE FAST FACTS

A Smaller Footprint Rotating Rack Oven with the Full Capabilities of a Baxter Full Size Rotating Rack Oven

- 1 PRECISION AIRFLOW**
 - Designed to eliminate cold and hot spots to ensure your product quality is consistent
 - The rotating interior rack removes the need to manually turn pans during a cycle saving time and labor.
- 2 PATENTED STEAM SYSTEM**
 - Our ovens are engineered to generate reliable and consistent steam for cooking and baking, and reduces maintenance requirements
 - Baxter Steam System
 - > Reduces cooking time
 - > Restores and improves moisture in vegetables, starches and proteins in retherming
 - > Retains more product nutrients
 - > Produces excellent overall product quality
- 3 VERSATILITY**
 - A single platform for your facility that supports baking, steaming, rethermalizing, and roasting processes with the flexibility to change from bakery to culinary products in medium production volumes
- 4 HIGH SUSTAINABILITY/ENERGY STAR®**
 - ENERGY STAR certification on gas models meets national standards for energy efficiency to help save utility costs
- 5 EXCLUSIVE GAS HEAT-EXCHANGER**
 - Proven engineering technology, long lasting and reliable heat exchanger that comes with a 10-year warranty



OV310
Mini Rotating Rack Oven with Optional Stand Base



OV310
Mini Rotating Rack Oven with Optional Proofer Cabinet Base

(Available in Gas and Electric Models)



Baking and Cooking to Perfection Rack After Rack

In today's market, success will come from rethinking operations and adoption of new technologies and cooking methods that are driving greater efficiencies and profitability. Whether it's bakery or culinary menu items, a Baxter mini rotating rack oven offers both the flexibility and responsiveness to achieve your production goals. Our design and technology results in an oven that delivers high food quality in less time with lower operating costs.

