



Proven technology. Authentic results.

Baxter Rotating Rack Ovens

FIVE FAST FACTS

Single & Double Rack Capacity with Gas & Electric Options

- 1 PRECISION AIRFLOW**
 - Our rack ovens are designed to eliminate cold and hot spots to ensure your product quality is consistent
- 2 PATENTED STEAM SYSTEM**
 - Our ovens are engineered to generate reliable and consistent steam for cooking and baking
 - Baxter Steam System
 - > Reduces cooking time
 - > Restores and improves moisture in vegetables, starches and proteins in retherming
 - > Retains more product nutrients
 - > Produces breads with a greater volume, a crispy crust, and a beautiful sheen
- 3 VERSATILITY**
 - A single versatile platform that supports baking, steaming, rethermalizing, and roasting processes with the flexibility to change from bakery to culinary products in high 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



OV520G2
Rotating Double Rack Gas Oven with Smart Touch™ Control



OV500G1EE
Rotating Single Rack Gas Oven with Advanced Digital Control



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 rotating rack oven offers both the flexibility and responsiveness to achieve your production goals. Our design and technology results in ovens that deliver high food quality in less time with lower operating costs.

