



# OV500G1

## Rotating Single Rack Oven – Gas

### STANDARD FEATURES

- Stainless steel construction
- Heat exchanger with weldless construction for longer life
- 180,000 BTU/Hr in-shot burner system
- Patented self-contained spherical cast steam system
- Programmable digital control
  - Four stage baking
  - Auto on/off control
  - Auto vent
  - Cool-down mode
  - 99 programmable menus
- Energy saving idle mode
- Hood with plenum and single point vent connection for Type II installations
- Curved handle utilizes smooth action operation and protects viewing window
- Field reversible bake chamber door
- Three pane viewing window provides safe to touch exterior
  - Dual panes of low-E glass on the interior of the window reduce the oven's energy use
  - Single exterior pane is hinged to allow cleaning access to both sides
  - Airwash gap within the door decreases exterior temperatures
- Flush floor with patented adjustable construction provides easy access – no ramp required
- Built-in rollers & levelers for easy installation
- Oven body shipped whole (hood, steam system & floor are field installed)
  - Minimum intake: 55" x 105" x 56.3" (uncrated)
- Holds 1 single oven rack



### OPTIONS & ACCESSORIES

- UL Listed, Type I hood with grease filters. Listed to UL 710 standard and meets requirements of NFPA-96.
- Manual back-up control
- Oven body shipped split
  - Minimum intake: 27.5" x 105" x 51" (uncrated)
- Floor extender kit
- Kosher package
- Prison package

Area Reserved For Consultant & Contractor Approvals



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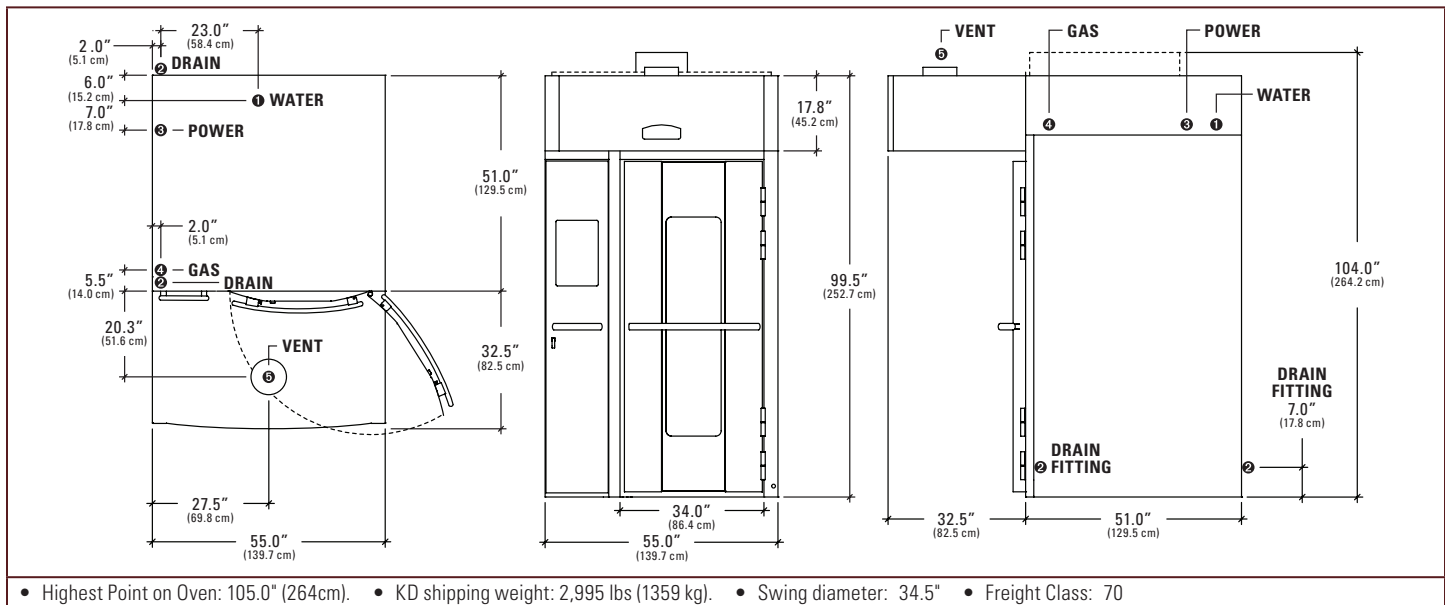
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## UTILITIES & NOTES

- 1 Water:** ½" NPT connection. Cold water @ 30 psi minimum @ 3.0 GPM 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.
  - Recommended pH range:** 7.0 to 8.0.
  - Acceptable range for chloride concentration:** 0-30 ppm.
- 2 Drain:** Choose either rear or front drain and plug the connection not in use. Route to air-gap drain.
  - Front drain:** ½" NPTM
  - Rear drain:** ½" NPTF
- 3 Power:** 2 Supplies required.
  - 120V/60/1 15amp dedicated circuit. 20amp max.
  - 220V/60/1 8.6amps
  - 208-240V/60/3 4.2-4.4amps
  - 440-480V/60/3 2.2-2.4amps
- 4 Gas:** 1" NPT connection.
  - Natural gas (std):** 180k BTU/hr @ 5-14" w.c.
  - Propane (opt):** 180k BTU/hr @ 10-14" w.c.

**Note:** Input rates will be reduced when oven is installed at elevations above 3000' (915m). Consult factory for elevation correction.
- 5 Hood vent:** 8" dia. connection collar. Min. 690 cfm req. with 0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with max. 10.0 amp ½ H.P. @ 120V output for fan operation.
 

Ventilator fan is required. Consult local authorities to determine whether Type I (grease) or Type II (vapor) duct will be required. Hood connection suitable for connection to Type B vent, except when products of baking are grease laden.

## INSTALLATION

Floor must be level within ⅛" per foot for proper installation. Slope must not exceed ¼" in all directions under the unit. Floor anchors require minimum of 1" thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs

or arches having no combustible material against the underside. Refer to NFPA 54 for further clarification.

- Important:**
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
  - 10' ceiling height required for tilt-up and service access.

**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, gas, water, vents and drain per local code. A 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:

- 0 inches from sides and back
- 18 inches from top

## SHORT SPECIFICATION

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 55.0"W x 51.0"D x 105.0"H and shall have an integral hood with a minimum of 31.0" overhang to ensure proper vapor capture. The Type I hood must be UL710 Listed and have a single point exhaust. Oven shall have independent electrically interlocked air safety switches for the draft inducer and hood. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven shall include an in-shot burner system with a heat exchanger consisting of 18 independent high-temperature, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The field reversible oven door shall utilize three panes of glass in the viewing window to ensure a safe to the touch exterior. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety, sanitation, and gas for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

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



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