



## PRODUCT INFORMATION SHEET

# BAXTER ROTATING RACK OVEN



Making it simpler for you to achieve a perfect bake

Baxter Rotating Rack Ovens are ideal for baking, roasting or reheating a variety of food thanks to a unique airflow and steam system. Rotating rack ovens control heat so that it's dispersed evenly throughout the oven.

As a result, you can cook everything — from breads and pastries to meats and casseroles — thoroughly and evenly.



- Rotating racks, combined with airflow and heating technology guarantee even temperature control
- Easy operation with programmable digital controls that store up to 99 menus
- Water connection: ½" NPT Connection

| Model  | Maximum Operation Power | Power Required | Weight (kg) | Height (mm) | Width (mm) | Depth (mm) | Canopy (mm) |
|--------|-------------------------|----------------|-------------|-------------|------------|------------|-------------|
| Single | OV500E1-Elec            | 34.2Kw         | 1359        | 2560        | 1400       | 1300       | 825         |
|        | OV500G1-Gas             | 190MJ, 10Amp   |             |             |            |            |             |
| Double | OV500E2-Elec            | 51.3Kw         | 1841        | 2650        | 1830       | 1580       | 775         |
|        | OV500G2-Gas             | 320MJ, 10Amp   |             |             |            |            |             |

