

OV851G REVOLVING TRAY OVEN

FEATURES

DIGITAL CONTROL

Tray position display
Timer
Optional Auto Start w/
Multiple Bake Timers

TYPE I AND TYPE II COMPLIANT HOOD

The Revolving Tray Oven is equipped with a filtered hood which complies with NFPA-96 for Type I or Type II installation.

CENTER CONTROLS

Start, stop and reverse controls are located on center of oven below sill.

DURABLE CONSTRUCTION

The oven is built to last with stainless steel front and exterior wall panels.

12" HIGH LOADING DOOR

Insulated loading door slides upward, out of the way, to expose a full width 12" high opening.

CAPACITY

Available in 18-, 24-, 30-, 36-pan capacity

EASY-ACCESS SERVICE DOORS

Two full-height service doors provide unobstructed access to all controls.

QUICK-VIEW OVEN STATUS DISPLAY

Numbers illuminate in red to identify current oven status.



Shown with optional window in door and optional Auto Start control panel.

Known in the industry for its even, consistent bake, the Baxter Revolving Tray Oven has been updated with a digital control panel.



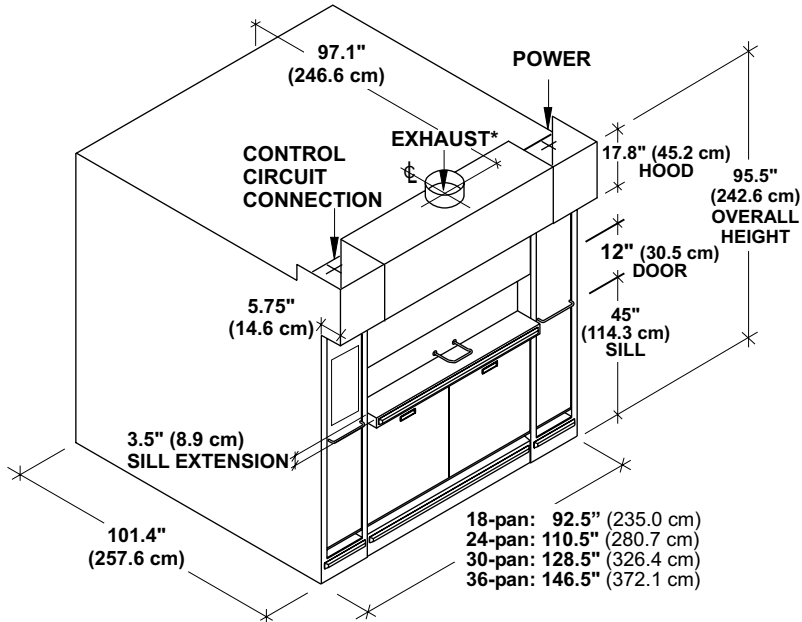
BAXTER

OV851G GAS SPECIFICATIONS

HOOD*:

Suitable for Type I or Type II applications:
 TYPE I: For grease laden vapors, products of combustion. (See NFPA 96 and consult local building officials.)

TYPE II: For heat, steam, odors and products of combustion. If accepted by local building officials, suitable for connection to Type B gas vent pipe between the hood provided and the field-installed ventilator fan, except when products of baking are grease laden.



*Requires duct and ventilator per local code.

UTILITIES

Gas Connect Point: 1" pipe size

Natural gas @ 5" w.c. when firing

Propane gas @ 13" w.c. when firing

Power: 120VAC, 60 Hz, 1 phase

(Contact factory for 50 Hz)

Oven Control: 6.6 amps

Wgt. (LBS)	Description	Natural Gas Max. BTU/Hr	Propane Gas Max. BTU/Hr	Venting	
				CFM	Duct Dia.
5121 (2323 kg)	18-Pan	250,000 (73 kw)	200,000 (59 kw)	700	8" (20.3 cm)
5812 (2636 kg)	24-Pan	300,000 (88 kw)	250,000 (73 kw)	900	10" (25.4 cm)
6429 (2916 kg)	30-Pan	300,000 (88 kw)	250,000 (73 kw)	1200	10" (25.4 cm)
7122 (3231 kg)	36-Pan	350,000 (103 kw)	300,000 (88 kw)	1400	10" (25.4 cm)

INSTALLATION

A factory technician or factory authorized installation technician **MUST** supervise and approve any installation.

Purchaser is responsible for all installation costs and for providing:

- Labor to unload oven upon arrival
- Installation mechanics
- All local service connections - electricity, vents, gas per local code
- Disposal of packaging material

Clearance to Combustibles:

Top=3" Sides & Back=1"

Floor =Not approved for installation on combustible surfaces.

BAKING CAPACITIES

TRAYS			BAGELS		BREAD*				PIES	PIZZA						
MODEL DESCRIP.	QTY	SIZE	4 OZ.	5 OZ.	18"x26" Pans	1 LB LOAVES		1.5 LB LOAVES		9"	6"	8"	10"	12"	16"	18"
						4 Strap	5 Strap	4 Strap	5 Strap							
18-Pan	6	26" x 58"	390	312	18	144	180	120	120	60	126	72	60	48	18	18
24-Pan		26" x 76"	540	432	24	192	240	144	150	96	162	108	84	72	24	24
30-Pan		26" x 94"	660	528	30	216	270	192	210	120	198	120	108	84	30	30
36-Pan		26" x 112"	810	648	36	264	330	240	240	144	234	156	156	134	36	36

*Based on:

4 Strap Pans 9 1/2" x 21 7/8" (1 lb) 5 Strap Pans 9 1/2" x 26" (1 lb)
 4 Strap Pans 12 3/4" x 21 7/8" (1.5 lb) 5 Strap Pans 12 3/4" x 26" (1.5 lb)

ORDERING INFORMATION:

Gas Choices

Nat. gas with OSHA pre-purge (Std.)

Propane gas with OSHA pre-purge

Tray Surface Choices

Perf. Metal Trays w/ 3.5" back riser (Std.)

Solid Metal Trays w/ 3.5" back riser

Stone Surf. w/Retainers

Loading Door Choices

Loading Door - Solid S.S. (std)

Loading Door with Window

Side Seam Finish Trim

1 Side Finish Trim (std)

2 Sides

Rear Finish Trim

S.S. Oven Back (Std.)

Rear Finish Trim

Digital Control Panel

Thermostat Timer, Tray No. (std)

Auto-Start Feature with 6 Timers

Prison Package (optional)

FREIGHT CLASS: 70



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