Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COOKING & BAKING

OV520E2

Rotating Double Rack Oven – Electric



c UL us LISTED

CLASSIFIED UL EPH

SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 72.0"W x 62.0"D x 104.5"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. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven's heating system shall be designed with a nominal power rating of 51.3kW and shall utilize a bank of 18 tubular Incoloy®-sheathed elements. Elements shall be sized to maximize life, with a maximum watt density of 32W/in² and shall be individually removable for ease of service. 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 and sanitation for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

STANDARD FEATURES

+ Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments
+ Smart Touch™ programmable digital control with touch screen
  - Six stage baking
  - 100 programmable recipes
  - Cool-down mode
+ Energy saving idle mode reduces oven to stand-by temperature when left idle; idle time and stand-by temperature can be customized to maximize energy savings in your operation
+ Three pane viewing window provides safe to touch exterior
  - Dual panes of glass & a low-E coating on the interior of the window reduces the oven's energy use
  - Single exterior pane is hinged to allow cleaning access to both sides
  - Air gap within the door decreases exterior temperatures
+ Stainless steel construction
+ Patented self-contained spherical cast steam system
+ Hood with plenum and single point vent connection for Type II installations
+ Field reversible bake chamber door (left or right hinged to fit your needs)
+ Patented flush floor – no ramp required
+ Oven body shipped split
  - **Minimum intake:** 104" x 62" x 37" (uncrated)
+ Holds 2 single or 1 double oven rack
+ Heavy duty rack lift with "soft start" rotation and rack jam warning system
+ Built-in rollers & levelers for easy installation

OPTIONS & ACCESSORIES

❑ UL Listed, Type I hood with grease filters; Listed to UL 710 standard and meets requirements of NFPA-96

❑ Floor extender package

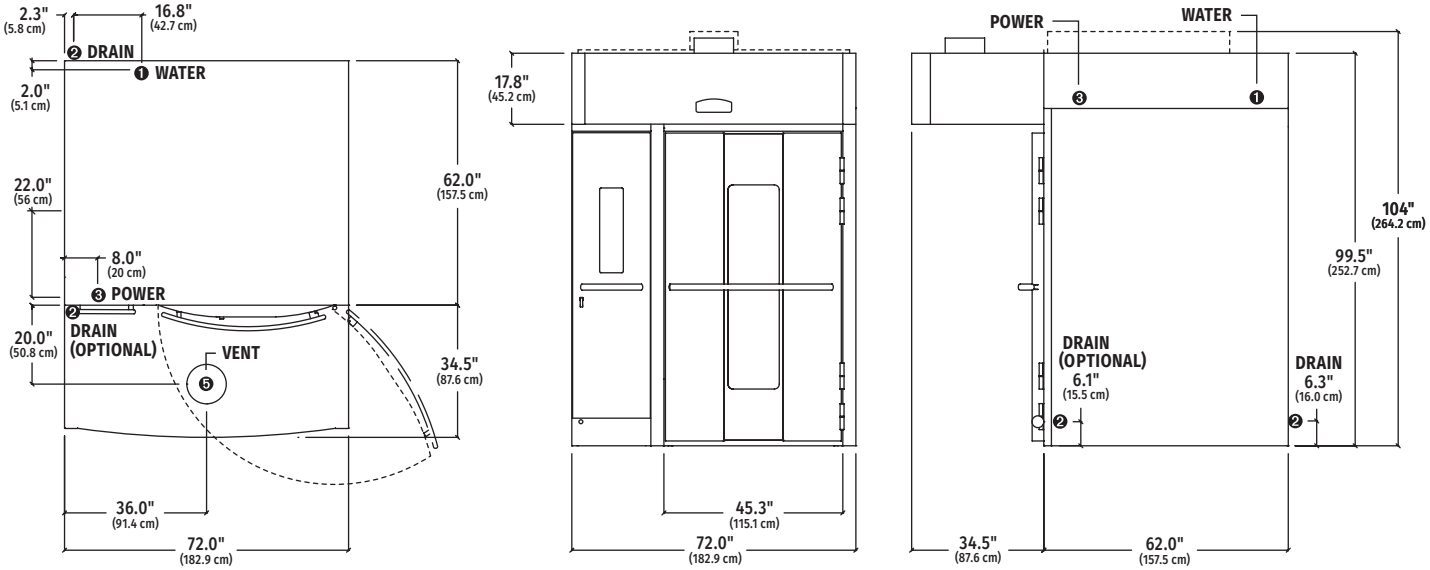
❑ "C" style lift carrier

❑ Field installed front drain

OV520E2 ROTATING DOUBLE RACK OVEN – ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

OV520E2
Rotating Double Rack Oven – Electric



Highest Point on Oven: 104" (265cm) **KD Shipping Weight:** 3,660 lbs (1660kg) **Rack Swing Diameter:** 49.9" (126.8 cm)

UTILITIES & NOTES

❶ **Water:** ½" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 3.0 GPM flow rate. Maximum water usage 6.0 GPH.
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:** 7.0-8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

❷ **Drain:** Rear drain configuration standard. Field installed front drain accessory available.
- **Front drain:** ½" NPTM @ 6.1" AFF
- **Rear drain:** ½" NPTM @ 6.3" AFF

❸ **Power: 2 supplies required:**
1. **Heating Circuit - Choose one:**
   - ❑ 208V/60/3 146.4 amps 51.3kW heating circuit
   - ❑ 208-240V/60/3 111.4-127.2 amps 38.5-51.3kW heating circuit
   - ❑ 440-480V/60/3 59.2-64.0 amps 43.0-51.3kW heating circuit
2. **Control Circuit:**
   120V/60/1 15 amp dedicated circuit. 20 amp maximum.

❹ **Hood vent:** 10" diameter connection collar. Minimum 900 cfm required with -0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Oven provided relay with maximum 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 single wall 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 ¾" 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 ANSI/UL 197 for further clarification.

Important:
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
- 115" AFF required for oven tilt-up.
- 128" AFF recommended for 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 approve any installation during startup. 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

Service Requirement:
Access to either side and/or back is required for serviceability.

As continued product improvement is a policy of Baxter, specifications are subject to change without notice.

CAD and/or Revit Files Available