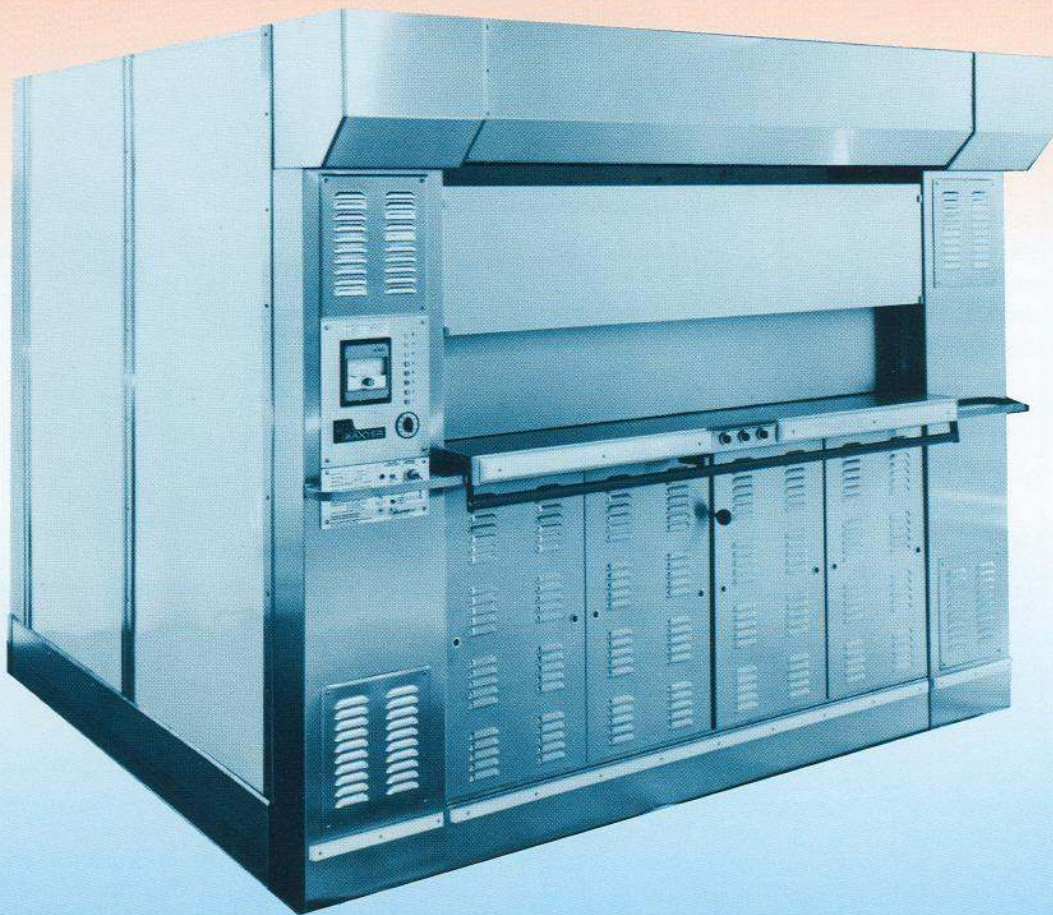




BAXTER

Your Assurance of Quality

**OV850 SERIES
REVOLVING TRAY OVEN**



THE BAXTER MFG. CO., INC. • 19220 PIONEER WAY (SR 162) • ORTING, WA 98360-0729
PHONE: (360) 893-5554 • FAX: (360) 893-6836 • WATS: 800-777-2828

- **American Made Quality**
- **Built in TYPE I Hood**
- **Provides Baking Uniformity**
- **All Stainless Steel Front and Exterior Walls**
- **Solid, Perforated or Expanded Metal Trays**

Standard Configuration

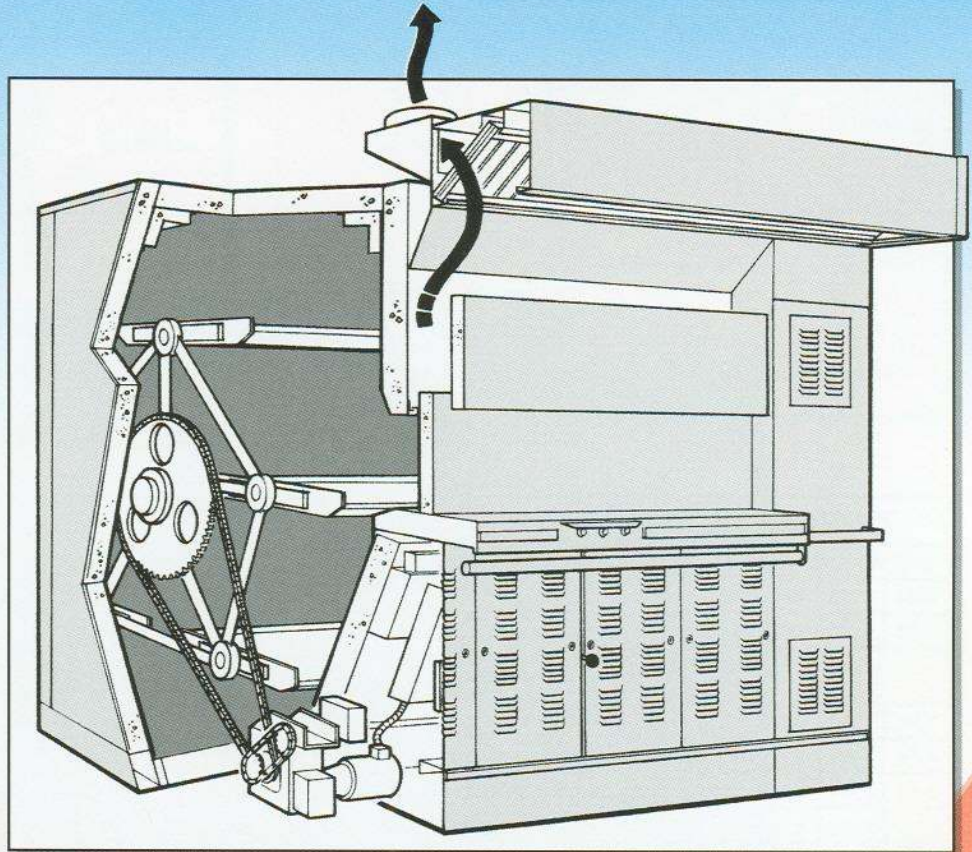
- All stainless steel front and exterior wall panels.
- Aluminized steel reflective interior panel surface.
- Heavy brick heat sumps to maintain "solid" heat.
- Perforated steel trays for fast, even bake. Trays come with 3" riser.
- On/off switch with removable key.
- Tray position indicating lights - highly visible.
- Independent control of interior lights and vent system.
- Full length emergency stop bar stops oven and sounds alarm. Alarm sounds if door is closed when reel is not in run mode.
- Service access from front of oven to all controls.
- All parts go through a 36" door opening.
- Insulation installed at factory for quality control and faster field erection.
- High speed hand-crank for emergency power outage.

Safety Features

- UL Listed, Canadian Gas Association approved, commercial gas and electric ovens.
- Automatic purge system on gas fired models M18 thru M36.
- Torque sensor for "pan jamming" stops rotation and sounds alarm.
- Full width emergency stop bar.
- High temperature cut-off.
- Visual thermostat for indicating and setting temperature.
- Tray indicating light system.
- Manual timer with audible alarm.
- Master control switch for blower and lights.
- Keyed on/off switch.

THE BAXTER ADVANTAGE

We strive to set the world standard of quality for the industry by putting every option and convenience into one comprehensive package.



Comfort Features

- Built-in canopy hood conforms to Uniform Mechanical Code Type I requirements. Grease filters are included.
- Cool walls - minimum clearance from combustible construction:
 - 1" Sides and back;
 - 3" From top;
 - Zero clearance from floor.

Sanitation Features

- NSF Judged by the National Sanitation Foundation to meet or exceed applicable sanitation standards.
- All stainless steel front.

Convenience Features

- Centrally located controls on a cool, wide stainless steel sill will automatically stop trays level with the sill.
- Insulated door opens upward, out of the way, to expose a full width 12" high opening.

Installation

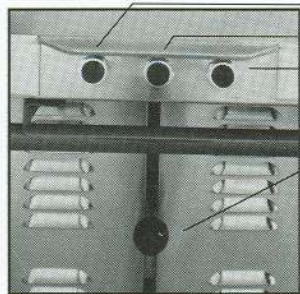
- Our oven is shipped knocked down in quick assembly modules.
- Oven front is pre-assembled for easy installation.
- Factory or Local Authorized installers readily available.



Controls

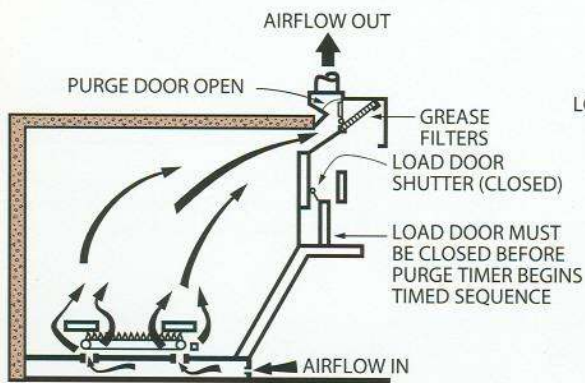
Main Control Panel

- 1 Visual thermostat for indicating and setting temperature.
- 2 Tray indicating light system.
- 3 Manual timer with audible alarm
- 4 Master control switch for blower and lights.
- 5 Keyed ON/OFF switch.

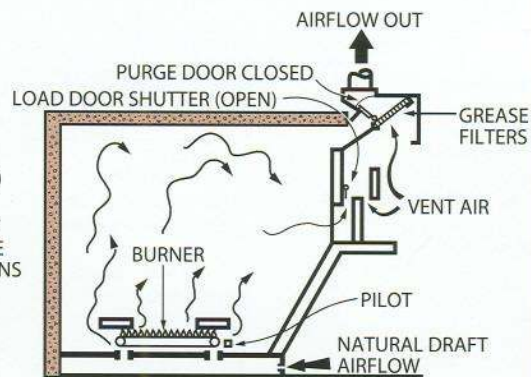


Center Push Button Controls

- Reverse.
- Run – smooth acceleration and deceleration.
- Automatic stop – accurately advances one shelf at a time.
- Emergency stop bar – full width of door.
- Manual door control.



Purge Operation



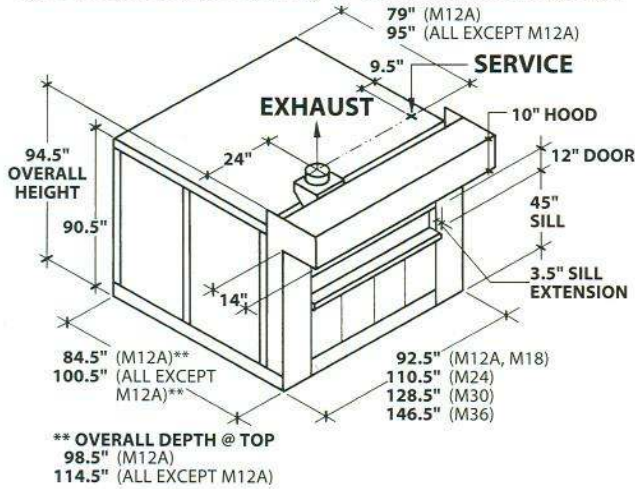
Bake Operation

OV850 Tray Oven

Specifications

TYPE I HOOD* (Standard)

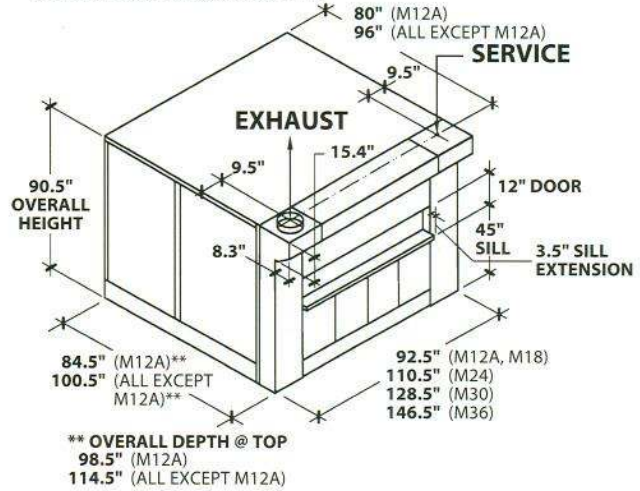
Requires exhaust fan per local code. May be used as other than Type I hood if desired. You supply 10" diameter duct per local code.



* Hood for collecting and removing grease and smoke.

TYPE II HOOD* (Option -R2)

Complete with built-in exhaust blower. You supply 8" diameter duct per local code. Exhaust: 700 CFM.



* Hood for collecting and removing steam, vapor, heat or odors.

BAKING CAPACITY					
18" x 26" PANS	1 LB. LOAVES		1.5 LB. LOAVES		
	4 Strap	5 Strap	4 Strap	5 Strap	
12	96	120	80	80	
18	144	180	120	120	
24	192	240	144	150	
30	216	270	192	210	
36	264	330	240	240	

Baking Capacity Based On:
4 Strap Pans 9 1/2" x 21 7/8" (11lb)
4 Strap Pans 12 3/4" x 21 7/8" (11/2 lb)
5 Strap Pans 9 1/2" x 26" (11lb)
5 Strap Pans 12 3/4" x 26" (11/2 lb)

OPTIONS:

- Expanded metal tray surfaces
- Solid tray surfaces
- Loading door view windows
- Rear windows - for customer view
- Prison safety package
- Built-in exhaust blower (TYPE II hood)
- Propane gas heat
- 208, 240, 480 volt electric heat
- Tray liners

TRAYS	
QTY	SIZE
4	26"x58"
6	26"x58"
	26"x76"
	26"x94"
	26"x112"

GAS FIRED OVENS		
WGT (LBS)	CATALOG NO.	MAX ▲ BTU/Hr
3520	OV 850G-M12A	200,000
4130	OV 850G-M18	250,000
5035	OV 850G-M24	300,000
5845	OV 850G-M30	300,000
7055	OV 850G-M36	350,000

SERVICE CONNECTIONS:

HEATING INPUT -

Gas Supply Line: 1" pipe size.
Nat. gas @ 5" w.c. when firing
L.P. gas @ 13" w.c. when firing
▲ NOTE: PROPANE GAS INPUT IS
50 KBTU/HR LESS THAN SHOWN
FOR 18-36 PAN OVENS.

CONTROL CIRCUIT -
120 VAC, 60 Hz, 1ph - 12 AMPS

ELECTRICALLY HEATED OVENS					
WGT (LBS)	CATALOG NO.	MAX KW	HEATING AMPERES		
			208V	240V	480V
3720	OV 850E-M12A	42.12	116.9	101.3	50.7
4325	OV 850E-M18	42.12	116.9	101.3	50.7
5270	OV 850E-M24	56.16	155.9	135.1	67.6
6140	OV 850E-M30	70.20	194.9	168.9	84.4
7415	OV 850E-M36	84.24	233.8	202.7	101.3

SERVICE CONNECTIONS:

HEATING INPUT -

208 or 240 or 480 VAC, 60 Hz, 3 ph
(See above tabulation for KW & AMPS.)

CONTROL CIRCUIT -
120 VAC, 60 Hz, 1ph - 12 AMPS

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, steam per local code.

FRT CLASS 70

SEE PRICE LIST FOR SPECIFICATIONS. SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.



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