











Product Selection Guide



OVEN MODELS	SINGLE RACK OVEN	DOUBLE RACK OVEN		MINI RACK OVEN	DECK OVEN	VERSA OVEN
	OV500E1 & OV500G1-EE	OV500E2 & OV500G2-EE	Smart Touch Controls OV520G2	OV310G & OV310E	OV450W	BV400G
						
FEATURES & BENEFITS	<ul style="list-style-type: none"> • Even temperature control • Long lasting and reliable heat exchanger with 10 year warranty • Reliable and consistent steam for cooking and baking • A single versatile platform that supports baking, steaming, rethermalizing, and roasting • Digital controls with 99 recipes • Available in gas or electric <p><i>Touch screen not available on OV500</i></p>		<ul style="list-style-type: none"> • Easy-to-use touch screen digital control • More energy savings • Simple recipe management • Error codes display to reduce downtime and easy diagnosis • Monitor utility and recipe usage data for production control 	<ul style="list-style-type: none"> • Space saving design: smaller version of Baxter rotating rack oven with all the same capabilities • Digital control • Optional stand or proofer base available • Available in gas or electric • (8) 18" x 26" pan capacity (6 or 12 pan options) • 48"W x 38"D x 48"H 	<ul style="list-style-type: none"> • Hearth style baking oven with steam system • Modular (up to 4 decks) • Electric heated with independent deck controls and steam on each deck • Oven stands (sold separately) in various heights • Available in electric only 	<ul style="list-style-type: none"> • A combination of rotisserie, combi and convection oven features • Space saving design • Patent pending Automatic Wash system • Rotating rack ensures cooking consistency • Touch screen digital control • Available in gas only • 48"W x 38"D x 76.5"H
CAPACITY BASED ON RACK CONFIGURATION	10-20 Full Size Sheet Pans	20-40 Full Size Sheet Pans	20-40 Full Size Sheet Pans	6-12 Full Size Sheet Pans	1-4 Decks	10 Full Size Sheet Pans
PRODUCT	French Baguettes	French Baguettes	French Baguettes	French Baguettes	French Baguettes	3-3.5 lb. Whole Chickens
Production per Hour	12 Slide Single Rack, 6 loaves per pan = 72 loaves, at 2 bakes per hour	12 Slide Double Rack, 6 loaves per pan = 144 loaves, at 2 bakes per hour	12 Slide Double Rack, 6 loaves per pan = 144 loaves, at 2 bakes per hour	8 Sheet Pans at 6 loaves per pan = 48 loaves, at 2 bakes per hour	9 loaves per deck, 2 batches per hour	Full load - 5 rows with 8 chickens each row
Total Product per Hour	144	288	288	96	18 per deck	40
PRODUCT	1.3 oz. Frozen Cookie Dough	1.3 oz. Frozen Cookie Dough	1.3 oz. Frozen Cookie Dough	1.3 oz. Frozen Cookie Dough	1.3 oz. Frozen Cookie Dough	1.3 oz. Frozen Cookie Dough
Production per Hour	20 Slide Single Rack, 20 per full sheet pan = 400 at 4 bakes per hour	20 Slide Double Rack, 20 per full sheet pan = 800 at 4 bakes per hour	20 Slide Double Rack, 20 per full sheet pan = 800 at 4 bakes per hour	12 Sheet Pans at 20 cookies per pan = 240 cookies, at 4 bakes per hour	2 Sheet Pans at 20 cookies per pan = 40 cookies, at 4 bakes per hour	10 Sheet Pans at 20 cookies per pan = 200 cookies, at 4 bakes per hour
Total Product per Hour	1600	3200	3200	960	160	800

MODELS	PROOFERS AND RETARDER PROOFERS	
	PW PROOFERS	RPW RETARDER/PROOFERS
		
FEATURES & BENEFITS	<ul style="list-style-type: none"> Baxter's modular design lets you custom-fit your proofer to your rack capacity requirements or into available space Eye level controls for heat/humidity with 4 timers Patented air flow system utilizes two 6" fans to force air in a dual circular pattern that ensures even proofing Humidification system uses a flash spray system spraying water onto a heated metal plate that delivers consistent moisture 	<ul style="list-style-type: none"> Space-saving combination eliminates the need for additional equipment by combining all the features of a proofing cabinet and a retarder into one unit Modular design facilitates a custom fit to your space and your needs Eye level controls for heat/humidity with 4 timers Each retarder/proofer is built to utilize a remote or existing refrigerator system Stainless steel construction for ultimate durability

PROOFER and RETARDER/PROOFER MODELS	MODEL	CAPACITY Single End or Side Load and Double Rack Configurations (Depending on Depth)	DIMENSIONS Two Height Options: 99.5" or 94" Depth Options: 40.5", 60.5", 80.5", 100.5", 120.5"
PROOFERS – E SERIES	PW1E Single Wide Proof Box	1-4 End or Side Load Racks	35.5" W
	PW2E Double Wide Proof Box	2-8 End Load Racks, 3-10 Side Load Racks, 1-3 Double Racks	62" W
PROOFERS – S SERIES	PW1S Single Wide Proof Box	1-5 End Load Racks, 2-6 Side Load Racks, 1-3 Double Racks	42" W
	PW2S Double Wide Proof Box	3-12 End Load Racks, 4-12 Side Load Racks, 2-6 Double Racks	75.5" W
	PW3S Triple Wide Proof Box	4-16 End Load Racks, 6-18 Side Load Racks, 3-9 Double Racks	109" W
RETARDER/PROOFERS	PW1S Single Wide Retarder/Proofer Box	1-5 End Load Racks, 2-6 Side Load Racks, 1-3 Double Racks	42" W
	PW2E Double Wide Retarder/Proofer Box	2-8 End Load Racks, 3-10 Side Load Racks, 1-3 Double Racks	62" W
	PW2S Double Wide Retarder/Proofer Box	3-12 End Load Racks, 4-12 Side Load Racks, 2-6 Double Racks	75.5" W

Typical proofing capacity should be twice your baking capacity.

RACKS

SPACING AND PRODUCT RECOMMENDATIONS

We recommend 1½" of airflow above product and between slides for an even product result. The below table is a reference guide but may vary and is based on standard product size.

SLIDES	SPACING	PRODUCT
10	6"	1 lb. Bread Loaves, 4"H steam pans
12	5"	French Bread, Pork Loin, Cheesecake, 4"H steam pans
15	4"	Muffins/Cupcakes, Rolls, Pies, 2"H steam pans
20	3"	Cookies, Pizza, Pastries, Hamburger Buns, Hamburgers

RACKS FOR BAXTER SINGLE RACK OVENS:



BSRSB-15



BSSRSB-20

RACKS FOR BAXTER DOUBLE RACK OVENS:



BDSRSB-10



BDSSRSB-15



BDRSB-20

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