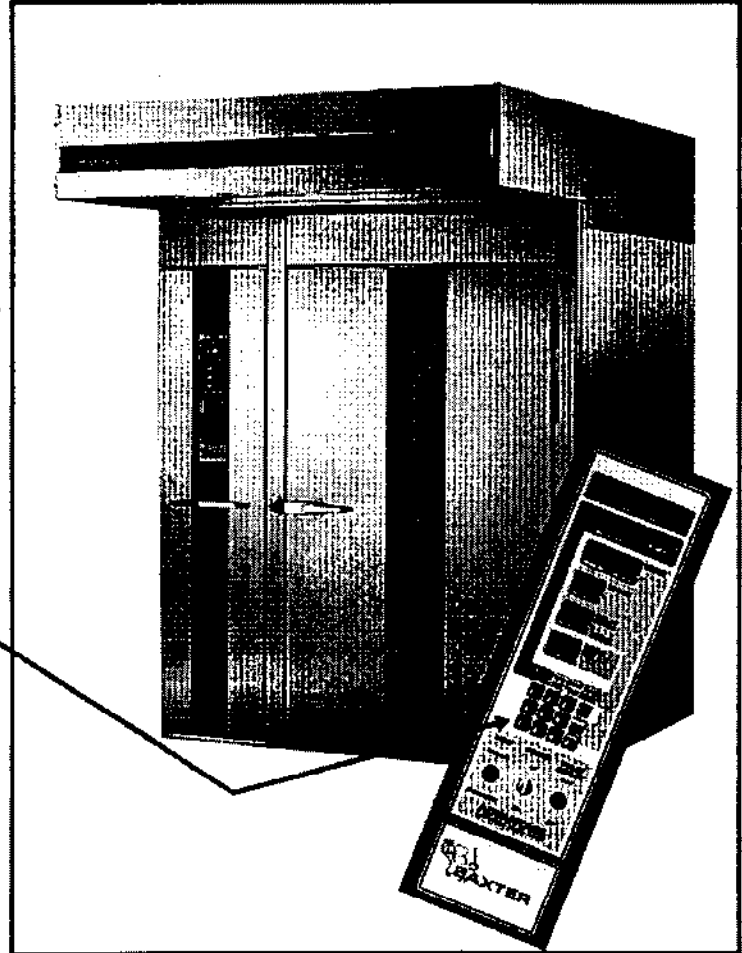


ROTATING RACK OVEN

GAS DOUBLE ADVANTAGE 2B FEATURES



- Built for lasting value with rugged unitized construction and 300 series stainless steel interior and exterior
- The balance between air velocity and direction of air ensures a consistent atmosphere and uniform results from light pastries and crusty breads to roasting meats
- The Digital Control panel allows you the flexibility to make individual settings or you can preset up to 84 individual recipes
- The Pulse Air Flow feature optimizes your control for delicate products



CAPACITY

- Bakes 200 each of 1 lb. (453 grams) loaves using 5-on strap pans with a full height double rack.
- Bakes 150 each of 1 ½ lb. (680 g) loaves using 5-on strap pans with a double rack or two single side load racks
- Up to 48 bun pans depending on spacing

The Advantage is the ideal solution to the space/production question. Baxter offers the latest in baking technology, including a digital automated control panel and the finest steam control, airflow and heavy duty lifter/rotator in the business.

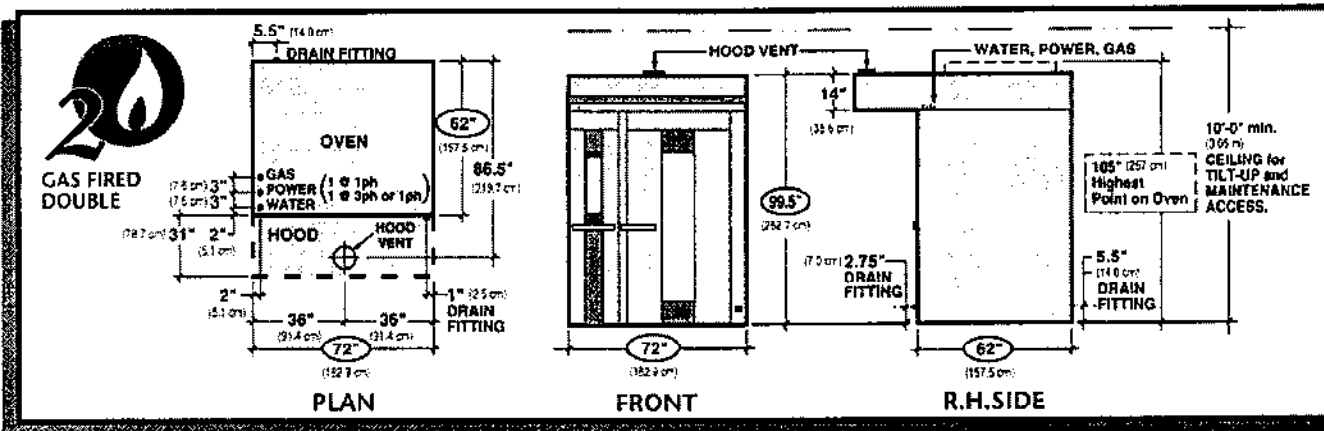


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OV210G-M2B SPEC

THE BAXTER MFG. CO., INC. ♦ P.O. BOX 729 ♦ 19220 STATE ROUTE 162 EAST ♦ ORTING, WA 98360-0729
PHONE: (360) 893-5554 ♦ WATS: 1-800-777-2828 ♦ FAX: (360) 893-6836



GAS FIRED ADVANTAGE 2B UTILITIES:

- GAS CONNECT POINT:** 1-1/4" Pipe size.
 Standard - Natural Gas, 290,000 BTU/HR (85 kJ/sec) @ 5" to 10" w.c. (1.25 kPa to 2.50 kPa)
 Optional - Propane Gas, 250,000 BTU/HR (73.3 kJ/sec) @ 12" to 14" w.c. (3.0 kPa to 3.5 kPa)
POWER (2 Supplies Req'd):
 ① 120 VAC, 60 Hz, 1 phase
 20 amp dedicated circuit.
 Oven control: 6 amps (Clean Power)
 Ventilator connect point: 10 amps, 1/3 HP
 ② 208-240 VAC, 60 Hz, 1 phase or 3 phase
 480 VAC, 60Hz, 3 phase
 Blower motor 1-1/2 HP (3 phase) or 2HP (1 phase)
 4.4-4.2 amps (3 phase) or 7 amps (1 phase)

WATER CONNECT POINT: 1/2" pipe size. Cold water @ 45 psi. (310 kPa) minimum @ 4.5 G.P.M. (.29 liters/sec) flow rate.

HOOD VENT: 8" (20.3 cm) diameter connection collar. Hood is fully welded with grease trough, drain

cup and UL classified grease filters. Customer to supply duct and ventilator fan per local code. Consult local authorities to determine whether TYPE I (grease) or TYPE II (vapors) duct and ventilator fan will be required. Chamber vents are factory-ducted to this integral hood. Airflow proving switch is factory installed. 750 c.f.m. (21.3 m³/min) req'd. [0.6" w.c. (150 Pa) static pressure drop through hood.]

DRAIN FITTING: Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain.
 Rear drain : 3/4" NPTF.
 Front drain : 3/8" NPTF.

CAUTION: To reduce the risk of fire, the appliance is to 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

ORDERING INFORMATION:

- Catalog Number: OV210G-M2B
 - Gas Fired Advantage 2B - Double rack oven
 - Freight Class: 70 - Weight: 4,400 lbs. (1,996 kg).
- OPTIONS:**
 STANDARD : Natural Gas Burner
 Option -A2 : Propane Gas Burner
 Option -B2 : Customer view window in back of oven (57.5"H x 9.8"W) (146 cm x 37.5 cm).
 M2243-4 : Prison Safety Package.

material against the underside thereof. Such construction shall in all cases extend not less than 12 inches (30.5 cm) beyond the equipment on all sides. **IMPORTANT: Do not route any utilities (wiring, plumbing, etc.) in or under the non-combustible floor under the oven.**

GAS FIRED ADVANTAGE 2B SHORT FORM SPECIFICATION

All specifications are subject to change without notice.

The oven shall be factory assembled and tested and shipped in two 36" (91.5 cm) wide assemblies plus hood, door and floor for quick set-up. Oven shall be equipped with built in rollers and levelers for easy installation regardless of floor surface. Oven shall have flush front and factory pre-insulated panels. Dimensions shall not exceed 62"D x 72"W x 105"H (157.5 cm x 182.9 cm x 266.7 cm). Oven will be listed as a unit by UL, cUL, NSF, BISSC and comply with NFPA code 96. All fabrication and assembly of the oven will be in compliance with the "Buy American Act."

MINIMUM CLEARANCES TO COMBUSTIBLE CONSTRUCTION:
 ZERO INCHES (0 cm) FROM SIDES AND BACK.
 TEN FEET (3.05 m) MINIMUM CEILING HEIGHT. (For tilt-up and utilities access)
 NOT APPROVED FOR INSTALLATION ON COMBUSTIBLE FLOOR SURFACES.



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The oven is of unitized construction with pre-packed panels. Exterior surfaces shall be of 300 series stainless. Interior baking chamber shall be of 300 series stainless. The ventilation hood shall be of 300 series stainless, comply with NFPA 96 requirements and be an integral part of the oven. A flat 300 series stainless floor shall be used to facilitate loading and unloading (ramps are not required).

The control panel shall have full auto-programability - up to 84 programs. The panel shall consist of the following digital components: Thermostat, steam timer, bake timer and blower delay circuit.

The thermostat shall have °F and °C ability. The actual bake temperature and set temperature shall be digitally displayed. A steam damper shall be an integral part of the construction. Pulse air flow shall be a standard air management control.

The oven shall be pre-wired and pre-fired at the factory. The heat exchanger core shall be of up-flow serpentine design. The turbine rotor shall be dynamically balanced with the 1-1/2 HP motor. Hood is fully welded with grease trough, drain cup and UL classified grease filters. Ventilator fan will be required. Products of combustion and chamber vents are factory-ducted to the integral hood. An oven-powered connection point (120 V, 10 A, 1/3 HP) is provided for automatic operation of your roof-top hood ventilator fan. Airflow proving switch is factory installed.

The oven shall be equipped with a steam

generator of mild steel positioned directly in the suction air flow. The water inlet shall be controlled by the steam timer, solenoid valve, strainer and flow rate control with gauge. The bake chamber shall be illuminated by an incandescent light external to the bake chamber and accessible from the oven front.

The oven door shall be fully insulated and have a full length view window minimum of 56"L (142.2 cm). The door and jamb arrangement shall accommodate both right and left hand hinges (changeable on site).

An automatic heavy duty lift system shall be a standard feature using one piece lifting framework and supported by the structural frame of the oven. The baking rack(s) shall be removed from either end of the lifting device.

Self-lubricating high temperature bearings and self-adjusting rotor clutch are standard features. The carrier will have the ability to hold 1 or 2 single racks (side or end load) or 1 double rack (side load).

Site requirements and electrical/mechanical specifications are as above.

Purchaser is responsible for all installation costs and for providing:
 Labor to unload oven upon arrival. Installation mechanics. All local service connections including: electricity, vents, gas, water and drain per local code. A FACTORY TECHNICIAN OR FACTORY AUTHORIZED INSTALLATION TECHNICIAN MUST SUPERVISE AND APPROVE ANY INSTALLATION.