



Proven technology. Authentic results.



Baxter Rotating Rack Ovens

FIVE FAST FACTS

Single & Double Rack Capacity with Gas & Electric Options

- 1 EXCLUSIVE GAS HEAT-EXCHANGER**
 - Proven engineering technology, long lasting and reliable heat exchanger that comes with a 10-year warranty
- 2 PRECISION AIRFLOW**
 - Our rack ovens are designed to eliminate cold and hot spots to ensure your product quality is consistent
- 3 INDUSTRY LEADING STEAM SYSTEM**
 - Our ovens are engineered to generate reliable and consistent steam for cooking and baking
 - Baxter Steam System
 - > Reduces cooking time
 - > Restores and improves moisture in vegetables, starches and proteins in retherming
 - > Retains more product nutrients
 - > Produces breads with a greater volume, a crispy crust, and a beautiful sheen
- 4 VERSATILE**
 - A single versatile platform that supports baking, steaming, rethermalizing, and roasting processes with the flexibility to change from bakery to culinary products in high production volumes
- 5 ENERGY EFFICIENCY WITH ENERGY STAR® CERTIFICATION**
 - ENERGY STAR certification on gas models meets national standards for energy efficiency to help save utility costs



OV520G2
*Rotating Double
Rack Gas Oven
with Smart Touch™
Control*



OV500G1EE
*Rotating Single
Rack Gas Oven
with Advanced
Digital Control*



Baking and Cooking to Perfection Rack After Rack

In today's market, success will come from rethinking operations and adoption of new technologies and cooking methods that are driving greater efficiencies and profitability. Whether it's bakery or culinary menu items, a Baxter rotating rack oven offers both the flexibility and responsiveness to achieve your production goals. Our design and technology results in ovens that deliver high food quality in less time with lower operating costs.





RACK OVENS Classic CS500 Series

Listed for safety and sanitation by UL



CS500G2

STANDARD FEATURES

- ✚ ENERGY STAR® certified (gas models only)
- ✚ 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- ✚ Programmable digital controls
- ✚ Flush floor with patented adjustable floor construction provides easy access — no ramp required
- ✚ Field reversible bake chamber door with single point latch
- ✚ Energy saving idle mode
- ✚ Power: 208-240V/60/3 & 120V/60/1 for all models (2 connections required)
- ✚ Natural gas
- ✚ Single pane window
- ✚ Stainless steel “B” style rack lift
- ✚ Soft start rotation system
- ✚ Weldless heat exchanger (gas models only)
- ✚ Hood for Type II installation
- ✚ Single point vent connection
- ✚ Patented self-contained cast spherical steam system
- ✚ Accommodates 71" rack height; sold separately
- ✚ One-year parts/labor warranty

MODEL NO.	CS500G1	CS500E1	CS500G2	CS500E2
Footprint Dimensions				
Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104"	72.0" x 62.0" x 104"
Swing Diameter	34.5"D		49.9"D	
Capacity	1 Single Rack		2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.0" AFF Front: Plugged, 6.0" AFF		Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.3" AFF Front: Plugged, 6.1" AFF	
Minimum Ceiling Height	130"	130"	130"	130"
Shipping Weight	2,985 lbs.	2,985 lbs.	3,660 lbs.	3,660 lbs.



RACK OVENS OV500 Series

Listed for safety and sanitation by UL



OV500E1/OV500G1-EE



Advanced
Digital Controls



OV500E2/OV500G2-EE

STANDARD FEATURES

- ✦ ENERGY STAR® certified (gas models only)
- ✦ 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- ✦ Easy-to-use digital controls: set temperature, time, steam, fan delay and vent; store a maximum of 99 recipes with up to 4 steps or stages
- ✦ Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- ✦ Stainless steel interior and exterior construction
- ✦ Long-lasting halogen lighting in the oven chamber
- ✦ Manual backup control
- ✦ Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber
- ✦ Flush floor provides easy access – no ramp required
- ✦ Field reversible bake chamber door
- ✦ Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- ✦ Patented, self-contained cast spherical steam system
- ✦ Built-in rollers and levelers for ease of installation
- ✦ Stainless steel B style rack lift
- ✦ Oven racks sold separately

MODEL NO.	OV500G1EE	OV500E1	OV500G2EE	OV500E2
Footprint Dimensions				
Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104"	72.0" x 62.0" x 104"
Swing Diameter	34.5"D		49.9"D	
Capacity	1 Single Rack		2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
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