











# 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
						
<b>FEATURES &amp; BENEFITS</b>	<ul style="list-style-type: none"> <li>• Even temperature control</li> <li>• Long lasting and reliable heat exchanger with 10 year warranty</li> <li>• Reliable and consistent steam for cooking and baking</li> <li>• A single versatile platform that supports baking, steaming, rethermalizing, and roasting</li> <li>• Digital controls with 99 recipes</li> <li>• Available in gas or electric</li> </ul> <p><i>Touch screen not available on OV500</i></p>		<ul style="list-style-type: none"> <li>• Easy-to-use touch screen digital control</li> <li>• More energy savings</li> <li>• Simple recipe management</li> <li>• Error codes display to reduce downtime and easy diagnosis</li> <li>• Monitor utility and recipe usage data for production control</li> </ul>	<ul style="list-style-type: none"> <li>• Space saving design: smaller version of Baxter rotating rack oven with all the same capabilities</li> <li>• Digital control</li> <li>• Optional stand or proofer base available</li> <li>• Available in gas or electric</li> <li>• (8) 18" x 26" pan capacity (6 or 12 pan options)</li> <li>• 48"W x 38"D x 48"H</li> </ul>	<ul style="list-style-type: none"> <li>• Hearth style baking oven with steam system</li> <li>• Modular (up to 4 decks)</li> <li>• Electric heated with independent deck controls and steam on each deck</li> <li>• Oven stands (sold separately) in various heights</li> <li>• Available in electric only</li> </ul>	<ul style="list-style-type: none"> <li>• A combination of rotisserie, combi and convection oven features</li> <li>• Space saving design</li> <li>• Patent pending Automatic Wash system</li> <li>• Rotating rack ensures cooking consistency</li> <li>• Touch screen digital control</li> <li>• Available in gas only</li> <li>• 48"W x 38"D x 76.5"H</li> </ul>
<b>CAPACITY BASED ON RACK CONFIGURATION</b>	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
<b>PRODUCT</b>	<b>French Baguettes</b>	<b>French Baguettes</b>	<b>French Baguettes</b>	<b>French Baguettes</b>	<b>French Baguettes</b>	<b>3-3.5 lb. Whole Chickens</b>
<b>Production per Hour</b>	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
<b>Total Product per Hour</b>	144	288	288	96	18 per deck	40
<b>PRODUCT</b>	<b>1.3 oz. Frozen Cookie Dough</b>	<b>1.3 oz. Frozen Cookie Dough</b>	<b>1.3 oz. Frozen Cookie Dough</b>	<b>1.3 oz. Frozen Cookie Dough</b>	<b>1.3 oz. Frozen Cookie Dough</b>	<b>1.3 oz. Frozen Cookie Dough</b>
<b>Production per Hour</b>	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
<b>Total Product per Hour</b>	1600	3200	3200	960	160	800

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

Typically proofing capacity is twice the baking capacity.

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"
<b>PROOFERS – E SERIES</b>	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
<b>PROOFERS – S SERIES</b>	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
<b>RETARDER/PROOFERS</b>	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

## 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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