

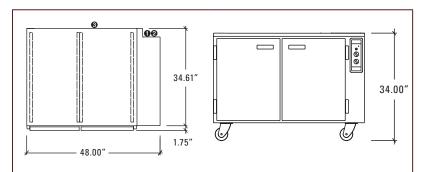
MB300 Proofing Cabinet Base

STANDARD FEATURES

- For use with 1-0V310 series oven
- Stainless steel construction
- Holds 16 18" x 26" pans with 3" spacing
- 34" height provides optimum working height for OV310 above
- Easy to operate digital controls
- Doors open independently
- Heavy duty 4" casters (2 locking)

OPTIONS & ACCESSORIES

- ☐ LEG-KIT: Conversion kit replaces casters with stainless steel legs
- ☐ MB300-COVER: Finished stainless steel top



Weight: 363 lbs. Freight Class: 100

 Power: 120V/60/1/16 amp. 20 amp max. dedicated circuit required. 6' cord and NEMA 5-20P plug provided.

2 Water: 1/4" NPT cold water @ 30-80 psi at 30"AFF

NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- Recommended water hardness range: 2-4 grains per gallon.
- Recommended pH range: 7.0 to 8.0.
- Acceptable range for chloride concentration: 0-30 ppm.
- 3 Drain: 1/2" NPT rear drain at 5"AFF. Route to air-gap drain.





Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East Orting, WA 98360 www.baxterbakery.com

Factory (360) 893-5554 Customer Care (800) 777-2828 or

or (800) 462-2778 **Customer Care Fax** (937) 332-2852