



OV450W Wide Deck Oven – Electric

STANDARD FEATURES

- Each deck is purchased and operated independently
- Stainless steel exterior
- Self-contained steam system
- Glazed stone baking surface
- Separately controlled top and bottom elements
- Easy-to-operate digital control
 - Temperature
 - Time
 - Steam
- Single point vent exhaust
- Illuminated bake chamber with exterior access to replace light bulbs
- Glass loading door opens into the bake chamber – minimal loading space required
- Stack up to four decks in height
- Oven stand sold separately

OPTIONS & ACCESSORIES

- OV450W-ACCPKG:** Deck oven accessory kit for wide deck ovens
 - **Includes:** (3) peels, (1) brush, and (1) dust pan
- STAND-450WADJ:** Adjustable height stand for OV450W ovens. 31.0" to 40.0"H, adjusts in 3" increments. Use with 1 to 3 decks.
- STAND-450W18:** 18"H Fixed stand base for OV450W ovens
- OV450W-BASPLT:** Stainless steel oven base plate for OV450W ovens. Required if ordering ovens without a stand base.
- OV450W-HOOD:** 14.8"H Stainless steel vapor (Type II) hood for OV450W ovens.
- OV450-HOODFAN:** Exhaust fan for use with Baxter supplied hood. 8"D ventilation duct supplied & installed by others.
- Spacer kits for hoods to ensure operator clearance with oven configurations. Contact factory for details.



Area Reserved For Consultant & Contractor Approvals



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

Factory
(360) 893-5554

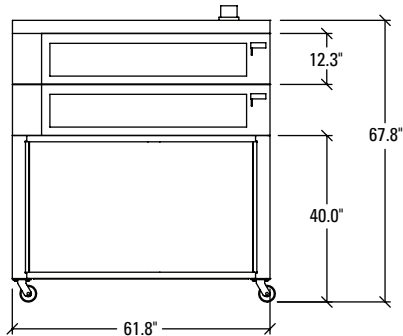
Customer Care
(800) 777-2828
or
(800) 333-7447

Customer Care Fax
(937) 332-2852

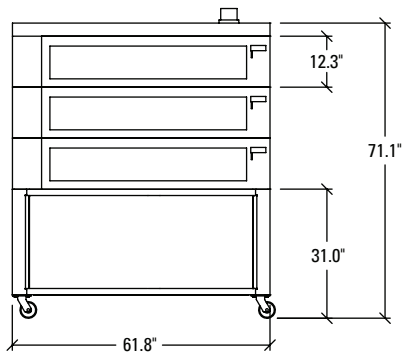


OV450W

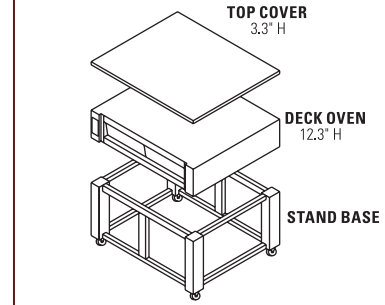
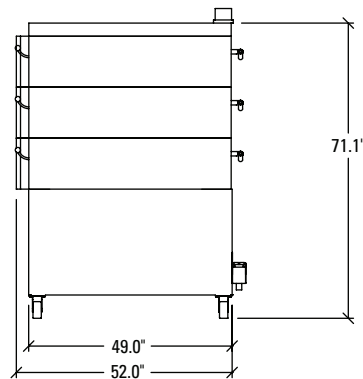
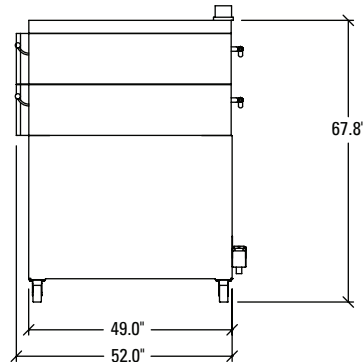
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2 OV450W CONFIGURATION



3 OV450W CONFIGURATION



Note: Exact overall height and utility connection locations will vary per your oven configuration. To determine exact dimensions, add together the applicable dimensions above. Typical 2 oven and 3 oven examples are shown to the left.

UTILITIES

- ❶ **Water Connect Point – 1 supply required per deck:** $\frac{3}{8}$ " NPT. Cold water @ 30-80 psi @ 0.5 GPM maximum flow rate.
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
 - TDS less than 60 ppm
 - Un-dissolved solids less than 5 ppm
 - **Recommended range for silica:** 0 - 13 ppm
 - **Recommended pH range:** 7.0 - 8.0
 - **Acceptable range for alkalinity:** 0 - 20 ppm
 - **Acceptable range for total chlorides:** 0 - 30 ppm
 - 0 ppm acceptable for chlorine & chloramine
- ❷ **Drain Fitting:** Drain tubing supplied from each deck to the single $\frac{3}{4}$ " NPT rear drain connection on the stand base. Exact drain height varies with oven configuration. Route to air-gap drain.
- ❸ **Power – 1 supply required per deck:**
 - 208V/60/3 22.5 amps, 30 amp breaker
- ❹ **Steam Vent:** 3"D exhaust to hood. Customer to supply hood, duct and ventilator fan per local code. 500cfm when steaming.

INSTALLATION

Floor should be level within $\frac{1}{8}$ " per foot for proper installation. Slope should not exceed $\frac{3}{4}$ " in all directions under the unit.

The purchaser is responsible for all installation costs and for providing: Disposal of packing materials; labor to unload oven upon arrival; installation mechanics; and all local service connections including electricity, vents, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state and local codes.

Minimum clearances to combustile construction:

- 1 inch from sides
- 3 inches from back
- 6 inches from top

Manufacturer reserves the right to make changes in sizes and specifications.



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