



Proven technology. Authentic results.



Baking and Cooking to Perfection Rack After Rack

Explore our oven control system with Auto, Manual, and Classic Modes. Resolve issues with Error Code Display, follow tutorials with the Visual Operator Guide, and achieve energy savings through utility monitoring. Elevate your culinary experience with a user-friendly Touchscreen Menu, USB connectivity, and the Recipe Cycle Count function for precise tracking. Experience convenience, efficiency, and precision with our advanced system.



Baxter Mini Rotating Rack Oven

FIVE FAST FACTS

A Smaller Footprint Rotating Rack Oven with the Full Capabilities of a Baxter Full Size Rotating Rack Oven

- 1 VERSATILE**
 - A single platform for your facility that supports baking, steaming, rethermalizing, and roasting processes with the flexibility to change from bakery to culinary products in medium production volumes
- 2 EXCLUSIVE GAS HEAT-EXCHANGER**
 - Proven engineering technology, long lasting and reliable heat exchanger that comes with a 10-year warranty
- 3 PRECISION AIRFLOW**
 - Designed to eliminate cold and hot spots to ensure your product quality is consistent
 - The rotating interior rack removes the need to manually turn pans during a cycle saving time and labor.
- 4 INDUSTRY LEADING STEAM SYSTEM**
 - Our ovens are engineered to generate reliable and consistent steam for cooking and baking, and reduces maintenance requirements
 - Baxter Steam System
 - › Reduces cooking time
 - › Restores and improves moisture in vegetables, starches and proteins in retherming
 - › Costly filtration systems not required
 - › 99% water to steam conversion rate
- 5 SMART TOUCH™ OR STANDARD DIGITAL CONTROL**
 - Easy to use controls; choose from Smart Touch or Standard Digital Controls; store up to 99 recipes in each with either 4 or 6 steps



OV310
Mini Rotating
Rack Oven
with Optional
Stand Base



OV320
Mini Rotating
Rack Oven
with Optional
Stand Base

(Available in Gas and Electric Models)