



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 without welds 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**
 - Baxter ovens are engineered to generate reliable and consistent steam for baking
 - Baxter Steam System
 - > Produces artisan breads, rolls, hoagie rolls, bagels and more with a greater volume, a crispy crust, and a beautiful sheen
- 4 VERSATILE**
 - A single platform that allows baking a variety of products with similar baking parameter within a rack
- 5 ENERGY EFFICIENCY WITH ENERGY STAR® CERTIFICATION**
 - ENERGY STAR certification on gas models meets national standards for energy efficiency to help save utility costs



Baking to Perfection Rack After Rack

In today's market, success will come from rethinking operations and adoption of new technologies and baking methods that are driving greater efficiencies and profitability. A Baxter rotating rack oven offers both the flexibility and responsiveness to achieve your production goals. Baxter ovens are designed to deliver high quality bakery products in less time and with lower operating costs.



OV520G2
Rotating Double Rack Gas Oven with Smart Touch™ Control provides consistency and labor savings



OV500G1EE
Rotating Single Rack Gas Oven with Advanced Digital Control

