



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 SMART TOUCH™ DIGITAL CONTROL**
 - When paired with Baxter’s New Mini Rack Oven model OV320, Smart Touch increases energy efficiency, utility savings, and further decreases greenhouse gas emissions, making Smart Touch an environmentally friendly option.
- 2 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.
- 3 EXCELLENT PERFORMANCE**
 - Through its precise temperature control, consistent heat distribution, and reliable cooking results, our Rack Ovens ensure delicious and evenly cooked meals for students, without having to rotate pans!
- 4 HIGH CAPACITY**
 - Baxter Rack Ovens offer significant capacity benefits to a public school by allowing for the simultaneous cooking or baking of multiple racks of food, increasing efficiency and reducing cooking time. Its spacious design enables larger batch sizes, ensuring ample servings for students and accommodating high-volume meal production, all without the need to bend down to pull out heavy pans of food.
- 5 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
 - › Retains more product nutrients
 - › Costly filtration systems are not required
 - › 99.9% of water converted into steam



OV320
Mini Rotating Rack Oven
with Optional Stand Base
(Available in Gas and Electric Models)

2-Year Parts and Labor *PLUS*
10-Year Heat Exchanger Warranty
for All Education Fields