



BAKING

ROASTING

STEAMING

PROOFING

RETARDING

HOLDING



**INSPIRED BY
GREAT FOOD
AND GREAT
PEOPLE**



2019
FULL LINE CATALOG

The secrets to our success? Not so secret.

Our success is based on the best features of our products —consistent heat, even airflow and generous steam— combined with the ability to meet the exacting standards of our customers. This is what we offer:

Exclusive technical innovations

From the patented airflow system in our proofers to the patented steam system in our rack ovens, Baxter innovations improve product results and kitchen efficiency.

Long lasting quality

For more than 50 years, the Baxter brand has been known for consistent, even results every time, no matter the production or batch size. As we continue to expand our product line to accommodate a variety of foods and cooking styles, we continue to deliver durable, quality, long-lasting equipment.

Flexibility

Consumer tastes and demands are always changing. We help our customers keep up with equipment that can produce everything from delicate pastries to roasted meats. Some of our additions include a UL710 Listed Type I hood so that meat products can be roasted, and interior rack accessories for our Mini-Rack ovens for unparalleled versatility in a small footprint.

Responsive shipping times

Baxter ships orders on a well-managed, customer-oriented schedule with lead times ranging from two to six weeks for standard equipment. (Custom equipment may require a longer lead time.)

User-friendly equipment

Dedicated, skilled labor is in short supply for every bakery and foodservice operation. By supplying reliable, easy-to-use equipment, we help our customers stay as efficient as possible.

Labor-saving production

To save labor, many institutions such as hospitals, schools, in-house feeders and restaurants turn to central commissary operations, where products can be rethermalized or finished on location. Baxter supplies products such as rack ovens that provide the necessary versatility and consistency needed at both the commissary and consumer level.

How do you keep customers loyal? Keep giving them what they need.

In our case, superior, durable equipment designed to last has led to a long history of loyal customers. When our customers' needs change, we find ways to not only supply what they need but also supply equipment that always performs optimally, is easy to install, efficient to operate, and has parts and service available to ensure minimum downtime.

Industries we serve

Baxter is a leading equipment supplier to a growing number of major institutions, schools, grocery stores, hospitals, assisted-care facilities, hotels, restaurants, resorts, correctional facilities and military locations.

You'll find Baxter products in small independent bakeries as well as facilities with multiple ovens for bulk processing. Our equipment is used for a multitude of applications including bread and confectionery baking, roasting meat and poultry, and reheating batch-cooked and frozen meals.

Baxter's rack ovens are increasingly used in the "finishing process" for precooked or pre-proportioned foods and entire meals in the foodservice market. Batch-cooked foods (prepared on site or in a central commissary) can be chilled or frozen and pre-portioned, then later rolled into rack ovens to be rethermalized and finished for serving without sacrificing product quality.

Customers outside the United States

Through our affiliation with many international firms and reciprocal trade with international manufacturers, Baxter products are used the world over. This global reach includes the ability to service our equipment through a worldwide service network.

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FOR PRODUCT LITERATURE PLEASE VISIT www.baxtermfg.com
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PRODUCT LITERATURE IS AVAILABLE ON-LINE 24/7 FOR YOUR CONVENIENCE.

Listed for safety and sanitation by UL



OV500E1/OV500G1-EE



Gas Models Only



OV500E2/OV500G2-EE

STANDARD FEATURES

- ENERGY STAR® certified
- 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- Easy-to-use digital controls: set temperature, time, steam, fan delay and vent in up to 4 steps or stages; store a maximum of 99 recipes
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- Stainless steel interior and exterior construction
- Long-lasting halogen lighting in the oven chamber
- Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber
- Flush floor provides easy access – no ramp required
- Field reversible bake chamber door
- Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- Patented, self-contained cast spherical steam system
- Built-in rollers and levelers for ease of installation
- Stainless steel B style rack lift
- Oven racks sold separately

| MODEL NO. | OV500G1-EE | OV500E1 | OV500G2-EE | OV500E2 |
|-------------------------------------------------------|-------------------------------------------------------------------------------------------|------------------------|-------------------------------------------------------------------------------------------|------------------------|
| Footprint Dimensions Width x Depth x Height | 55.0" x 51.0" x 104.5" | 55.0" x 51.0" x 104.5" | 72.0" x 62.0" x 104.5" | 72.0" x 62.0" x 104.5" |
| Swing Diameter/Capacity | 34.5"D/1 Single Rack | | 49.9"D/2 Single Racks or 1 Double Rack | |
| Heating System | Gas | Electric | Gas | Electric |
| Ventilation | Single Point Connection 8" Connection Collar | | Single Point Connection 10" Connection Collar | |
| Gas BTU's | 180,000 BTU/hr. | N/A | 275,000 BTU/hr. | N/A |
| Water Connection | ½" @ 94.0" AFF | ½" @ 94.0" AFF | ½" @ 94.0" AFF | ½" @ 94.0" AFF |
| Drain Connection | 2 Drains - Choose 1, Plug the Other Rear: ½" NPTM @ 7.0" AFF Front: ½" NPTM @ 6.5" AFF | | 2 Drains - Choose 1, Plug the Other Rear: ½" NPTM @ 6.3" AFF Front: ½" NPTM @ 6.1" AFF | |
| Minimum Ceiling Height | 120" | 120" | 120" | 120" |
| Shipping Weight | 2,995 lbs. | 2,905 lbs. | 3,820 lbs. | 4,035 lbs. |

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Mini-rack oven shown on 12-pan stand base



Mini-rack oven shown on proofer base

STANDARD FEATURES

- Stainless steel interior and exterior construction
- 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- Loading doors with positive latching closure operate independently
- Dual pane viewing windows open for easy cleaning between the panes
- Easy-to-use digital control: set temperature, time, steam, fan delay and vent in multiple steps; store recipes for up to 99 different products
- Air velocity, direction of air flow and the rotating interior rack provide the proper atmosphere to give consistent results
- Patented, self-contained cast spherical steam system
- Interior rack is easily removable for cleaning or routine maintenance; patented removable bottom provides easy access to the oven's floor for quick clean-up
- One interior rack is included with the oven; additional are sold separately
- Proofer and stand base units available to meet your application demands; units sold separately

| MODEL NO. | OVENS | | BASES | |
|-----------------------------------------------------|------------------------------------------------------------------------------|-----------------------|----------------------------------|----------------------------------|
| | OV310G | OV310E | Stand Base | MB300 Proofer Base |
| Overall Dimensions Width x Depth x Height | 48.0" x 38.0" x 48.0" | 48.0" x 38.0" x 48.0" | 48.0" x 36.0" x 27.0" | 48.0" x 36.0" x 34.0" |
| Capacity | 6, 8 or 12 Pan Capacity - 18" x 26" Pans | | 12 Pan Capacity - 18" x 26" Pans | 16 Pan Capacity - 18" x 26" Pans |
| Heating System | Gas | Electric | N/A | Electric |
| Ventilation | May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes | | N/A | N/A |
| Gas BTU's (¾") | 95,000 BTU/hr. | N/A | N/A | N/A |
| Water Connection | ½" Rear | ½" Rear | N/A | ¼" Rear |
| Drain Connection | Route ½" Rear Drain to Air-Gap Drain | | N/A | ½" Rear Drain |
| Shipping Weight | 785 lbs. | 730 lbs. | 138 lbs. | 363 lbs. |

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BV400G

STANDARD FEATURES

- Oven Capacity:
 - Forty 3# chickens
 - Ten standard 18" x 26" pans
 - Five 12" x 20" x 2.5" steam pans
- Programmable touch-screen controls with USB port
- Loading door with heavy-duty, hold-open hinges
- Easy-to-clean, large window with two panes for easy viewing
- Rotating interior oven rack provides even cooking results
- 95,000 BTU/Hr in-shot burner system
- Single point cold water connection
- Patented, self-contained steam system with patent-pending improvements generate more steam than a standard mini-rack oven
- Patent-pending automated wash system reduces the need for daily manual cleaning of the oven
- Patent-pending grease separation system utilizes gravity and a valve rather than a pump
- Oven stand with locking casters and storage space for pans or tools
- Grease collection & transit caddy

| MODEL NO. | BV400G WITH STAND |
|-----------------------------------------------------|-----------------------------------------------------------------|
| Overall Dimensions Width x Depth x Height | 48.0" x 38.0" x 76.5" |
| Capacity | 10 – Standard 18" x 26" Pans 5 – 12" x 20" x 2.5" Steam Pans |
| Heating System | Gas |
| Ventilation | Must be Installed under Type 1 Exhaust Hood |
| Gas BTU's (¾") | 95,000 BTU/hr. |
| Water Connection | ¾" Rear |
| Drain Connection | 1½" Tube |
| Shipping Weight | 1,127 lbs. |

Listed by ETL



OV452N
Double Bake Chamber Oven
Shown on adjustable height stand



OV450W
Wide Deck Oven
Shown on adjustable height stand

STANDARD FEATURES

- Available in 2 widths: 38.4"w (OV452N & OV450N), or 61.8"w (OV450W)
- Narrow width oven available in both single and double bake chamber models
- Stackable decks.
 - OV452N up to two decks
 - OV450N up to four decks
 - OV450W up to four decks
- Each oven is sold and operated independently
- Stainless steel exterior
- Glazed stone baking surface
- Separately controlled top and bottom elements
- Easy-to-operate digital controls
 - Temperature
 - Time
 - Steam
- Exhaust from each deck is combined for a single point exhaust from the top.
- Illuminated bake chamber.
- Glass loading door opens into the bake chamber – minimal loading space required.
- Oven stands (sold separately) are available in several heights to ensure optimal working height at the oven.

| MODEL NO. | OVENS | | |
|--------------------------------|-------------------------------------------------|---------------|---------------|
| | OV450N | OV452N | OV450W |
| Overall Dimensions | | | |
| Width x Depth | 38.4 x 52.0" | 38.4" x 52.0" | 61.8" x 52.0" |
| Height | Varies with number of ovens and height of stand | | |
| Interior Chamber Height | 7.4" | 5.1" | 7.4" |
| Stone Surface Dimension | 23.6" x 34.1" | 23.6" x 34.1" | 47.2" x 34.1" |
| Power Connection(s) | 1 | 2 | 1 |
| Water Connection(s) | 1 | 2 | 1 |

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PW1



PW2

STANDARD FEATURES

- Eye-level digital control panel – set heat/humidity system, retarding system (retarding/proofing cabinets only), individual rack timers
- Easy access heat and humidity system – internally mounted, energy efficient
- Modular panel construction – cam lock attachment
- Maximum rack height: 74.0"
- Patented air flow system ensures consistent proofing results through-out the chamber
- Stainless steel interior and exterior
- Two overall heights offered to meet your site requirements: 94.0"H or 99.5"H
- Interior perimeter is supplied with bumpers on all sides to protect the finish
- No flushing required – low maintenance
- Single door units include field reversible door
- Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only)

See 2019 Price List for Rack Capacity Information

| MODEL NO. | PW1E | PW1S/RPW1S | PW2E/RPW2E | PW2S/RPW2S | PW3S |
|-------------------------------|--------------------------------------------------------------------------|-----------------|-----------------|-----------------|-----------------|
| Footprint Width | 35.5" | 42.0" | 62.0" | 75.5" | 109.0" |
| Footprint Depth | 36.8" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" | 43.3" to 123.3" |
| Power Options | 208-240V/1 or 208-240V/3 (Neutral line required) Amp draw varies by size | | | | |
| Water Connection | ½" FNPT cold water 30-80 psi @ 85" AFF | | | | |
| Drain Connection | ½" FNPT, front or rear drain @ 5" AFF | | | | |
| Proofer Availability | PW1E | PW1S | PW2E | PW2S | PW3S |
| Retarder Proofer Availability | N/A | RPW1S | RPW2E | RPW2S | N/A |

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MB300

STANDARD FEATURES

- Stainless steel construction
- 16-pan capacity
- Insulated top; optional finished stainless steel top available
- Available with casters or legs

SPECIALTY

WATER METER WM600 SERIES

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STANDARD FEATURES

- Wall mounted. Mounting bracket and hardware included
- Easy to follow digital controls
- Dispensing temperature range: 32°F – 125°F. Dispenses up to 1,000 pounds
- Water delivery can be interrupted and resumed without resetting the system
- Shipping weight: 52 lbs.



SPECIALTY

INGREDIENT BINS (STAINLESS STEEL) ONE, TWO AND THREE COMPARTMENT

Certified by NSF for single compartment



STANDARD FEATURES

- Designed to store bulk quantities of dry ingredients such as flour and sugar
- Sanitary coved corner design eliminates the need for costly replacement liners
- Casters are sturdy, 3", non-marking and no-lube.; two fixed and two swivel
- Moves easily when fully loaded
- Approximate capacity — 120 lbs. of cake flour or 190 lbs of granulated sugar (in single compartment units)
- Stainless steel bin with sliding cover
- Ingredient labels included
- Fits under tables 36" wide or greater

RETURN GOODS POLICY

Baxter reserves the right to accept or reject return for credit requests for any Baxter items shipped as ordered. Any units or accessories accepted for return are subject to the prevailing restocking, reconditioning and freight charges in effect at time return is authorized. Absolutely no units or accessories will be accepted without formal authorization by the Company. Address all requests in writing to the Customer Care Department, Hobart, 701 S Ridge Avenue, Troy, Ohio 45374-0001.

WARRANTY

ITW Food Equipment Group, LLC warrants new Baxter products and certain products sold by Baxter under other brand names to the original end user ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation. Baxter will, during normal working hours, through one of its Branches or authorized servicing outlets repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty.

Certain Baxter products or parts may be warranted for a period other than one (1) year and others may be subject to travel limitations. Certain Baxter parts, expendable by nature and that need to be replaced frequently, may not be covered.

This warranty is conditioned upon Baxter receiving notice of any defect subject to this warranty within thirty (30) days of its discovery by Owner.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in your Instruction Manual may void this warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO BAXTER, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. Baxter shall have no obligation or liability of any kind or character, including any obligation or liability for consequential or special damages arising out of, or with respect to, the product, its sale, operation, use or repair. Baxter neither assumes nor authorizes anyone else to assume for it any obligation or liability in connection with the product, its sale, operation, or use, other than as stated herein.

WARRANTY (OV500 OR OV310 HEAT EXCHANGER TUBES)

In addition to the standard Baxter one (1) year parts and labor warranty, Baxter agrees to warrant the OV500 or OV310 Heat Exchanger Tubes for an additional nine (9) years from the date of original installation. This additional coverage applies to the OV500 or OV310 Heat Exchanger Tubes only and the associated labor to replace a failed Tube Assembly. This warranty is conditioned upon Baxter receiving notice of any defect subject to this warranty within thirty (30) days of its discovery by Owner or when Owner should reasonably have known of the defect.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in your Instruction Manual may void this warranty.

THE FOREGOING SHALL CONSTITUTE THE EXCLUSIVE REMEDY OF THE PURCHASER OR OTHER PARTY SEEKING TO ENFORCE THE WARRANTY AND THE EXCLUSIVE LIABILITY OF HOBART.

THE ABOVE WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NO WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY.

No agent, dealer, employee or representative of Hobart or Baxter nor any installer or other person is authorized to modify the Limited Warranty in any respect. The invalidity of all or a part of any of the provisions of the Limited Warranty shall not affect or invalidate any other provision of the Limited Warranty.

EXPORT WARRANTY

Baxter's standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed eighteen (18) months from date of shipment from factory, Baxter:

- will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.
- There are no oral, statutory or implied warranties applicable to Baxter, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Baxter products purchased for Export Sales, including all expenses.



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