



Cooking to Perfection
... for Perfection

BAXTER

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K-12 PROGRAM OVERVIEW

INNOVATIVE COOKING TO FUEL HEALTHY MINDS

Baxter is committed to assisting K–12 foodservice professionals in creating scrumptious meals from scratch for their kids. Our ovens were developed to make it simpler for operators to provide students with healthier meals. Baxter, an industry leader in cooking perfection with the highest food quality, is your one-stop shop for your from-scratch needs.

OV310

MINI ROTATING RACK OVEN

Bake in it. Roast in it. Rethermalize in it. The **Baxter Mini Rotating Rack Oven** does everything a full-size model does—only in a smaller footprint.



OV500

ROTATING RACK OVEN

Baxter Rotating Rack Ovens are ideal for baking, roasting or reheating a variety of food thanks to our unique airflow and steam systems. Rotating rack ovens control heat so that it's dispersed evenly throughout the oven. As a result, you can cook everything—from breads and pastries to meats and casseroles—thoroughly and evenly.

PW

PROOF BOX

Huge space, limited space—**Baxter Proofers** let you use exactly the space you need. Baxter's modular design lets you custom-fit your proofer to your rack capacity requirements or into available space. You don't have to settle for a choice of just three or four sizes, or compromise on quality.



Visit us at
www.baxtermfg.com
or contact us at
1-888-350-7090

