



Product Selection Guide



OVEN MODELS	SINGLE RACK OVEN			DOUBLE RACK OVEN			MINI RACK OVEN	
	OV520G1 & OV520E1	OV500G1-EE & OV500E1	CS500G1 & CS500E1	OV520G2 & OV520 E2	OV500G2-EE & OV500E2	CS500G2 & CS500E2	OV310G & OV310E	OV320G & OV320E
								
FEATURES & BENEFITS	• All benefits of the OV500 series • Easy-to-use touch screen digital control • More energy savings • Simple recipe management • Self Diagnostics with error codes display to reduce downtime and easy diagnosis • Monitor utility and recipe usage data for production control • Available in gas or electric			• All benefits of the OV500 series • Easy-to-use touch screen digital control • More energy savings • Simple recipe management • Self Diagnostics with error codes display to reduce downtime and easy diagnosis • Monitor utility and recipe usage data for production control • Available in gas or electric			• Space saving design: smaller version of Baxter rotating rack oven with all the same capabilities • Digital control • Optional stand or proofer base available • Available in gas or electric • 6, 8 or 12 18" x 26" pan capacity	
CAPACITY BASED ON RACK CONFIGURATION	10-20 Full Size Sheet Pans			20-40 Full Size Sheet Pans			6-12 Full Size Sheet Pans	
PRODUCT	French Baguettes			French Baguettes			French Baguettes	
Production per Hour	12 Slide Single Rack, 6 loaves per pan = 72 loaves, at 2 bakes per hour			12 Slide Double Rack, 6 loaves per pan = 144 loaves, at 2 bakes per hour			8 Sheet Pans at 6 loaves per pan = 48 loaves, at 2 bakes per hour	
Total Product per Hour	144			288			96	
PRODUCT	1.3 oz. Frozen Cookie Dough			1.3 oz. Frozen Cookie Dough			1.3 oz. Frozen Cookie Dough	
Production per Hour	20 Slide Single Rack, 20 per full sheet pan = 400 cookies, at 4 bakes per hour			20 Slide Double Rack, 20 per full sheet pan = 800 cookies, at 4 bakes per hour			12 Sheet Pans at 20 cookies per pan = 240 cookies, at 4 bakes per hour	
Total Product per Hour	1600			3200			960	

MODELS	PROOFERS AND RETARDER PROOFERS	
	PW PROOFERS	RPW RETARDER/PROOFERS
		
FEATURES & BENEFITS	- Baxter's modular design lets you custom-fit your proofer to your rack capacity requirements or into available space - Eye level controls for heat/humidity with 4 timers - Patented air flow system utilizes two 6" fans to force air in a dual circular pattern that ensures even proofing - Humidification system uses a flash spray system spraying water onto a heated metal plate that delivers consistent moisture	- Space-saving combination eliminates the need for additional equipment by combining all the features of a proofing cabinet and a retarder into one unit - Modular design facilitates a custom fit to your space and your needs - Eye level controls for heat/humidity with 4 timers - Each retarder/proofer is built to utilize a remote or existing refrigerator system - Stainless steel construction for ultimate durability

Typically proofing capacity is twice the baking capacity.

PROOFER and RETARDER/PROOFER MODELS	MODEL	CAPACITY Single End or Side Load and Double Rack Configurations (Depending on Depth)	DIMENSIONS Two Height Options: 99.5" or 94" Depth Options: 40.5", 60.5", 80.5", 100.5", 120.5"
PROOFERS – E SERIES	PW1E Single Wide Proof Box	1-4 End or Side Load Racks	35.5" W
	PW2E Double Wide Proof Box	2-8 End Load Racks, 3-10 Side Load Racks, 1-3 Double Racks	62" W
PROOFERS – S SERIES	PW1S Single Wide Proof Box	1-5 End Load Racks, 2-6 Side Load Racks, 1-3 Double Racks	42" W
	PW2S Double Wide Proof Box	3-12 End Load Racks, 4-12 Side Load Racks, 2-6 Double Racks	75.5" W
	PW3S Triple Wide Proof Box	4-16 End Load Racks, 6-18 Side Load Racks, 3-9 Double Racks	109" W
RETARDER/PROOFERS	PW1S Single Wide Retarder/Proofer Box	1-5 End Load Racks, 2-6 Side Load Racks, 1-3 Double Racks	42" W
	PW2E Double Wide Retarder/Proofer Box	2-8 End Load Racks, 3-10 Side Load Racks, 1-3 Double Racks	62" W
	PW2S Double Wide Retarder/Proofer Box	3-12 End Load Racks, 4-12 Side Load Racks, 2-6 Double Racks	75.5" W

RACKS

SPACING AND PRODUCT RECOMMENDATIONS

We recommend 1½" of airflow above product and between slides for an even product result. The below table is a reference guide but may vary and is based on standard product size.

SLIDES	SPACING	PRODUCT
10	6"	1 lb. Bread Loaves, 4"H steam pans
12	5"	French Bread, Pork Loin, Cheesecake, 4"H steam pans
15	4"	Muffins/Cupcakes, Rolls, Pies, 2"H steam pans
20	3"	Cookies, Pizza, Pastries, Hamburger Buns, Hamburgers

RACKS FOR BAXTER SINGLE RACK OVENS:



BSRSB-15



BSSRSB-20

RACKS FOR BAXTER DOUBLE RACK OVENS:



BDSRSB-10



BDSSRSB-15



BDRSB-20

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