



# OV851G

## Revolving Tray Oven

### FEATURES

- Ideal for a variety of baking & cooking such as bread, pizza, bagels and pies
- Digital controls
  - Tray position display
  - Timer
- Splash tolerant vents
- Ventilation hood accommodates Type I and Type II ventilation standards
- Service accessible from front of the oven
- All stainless steel front and exterior wall panels
- Center controls have run, reverse and auto
- Windowed loading door slides upward, out of the way, to expose a full width 12" high opening
- Single point vent connection
- Seam finish trim for one side

### OPTIONS

- Advanced controls with Auto-Start
- Perforated steel trays
- Hi/Low burner
  - Hi/Low is not available with Auto-Start option
- Prison package
- Side seam finish trim for both sides
- Rear seam finish trim



GAS-FIRED  
  
 LISTED



STATE OF  
 MASSACHUSETTS  
 C3-0606-363

Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East  
 Orting, WA 98360  
[www.baxterbakery.com](http://www.baxterbakery.com)

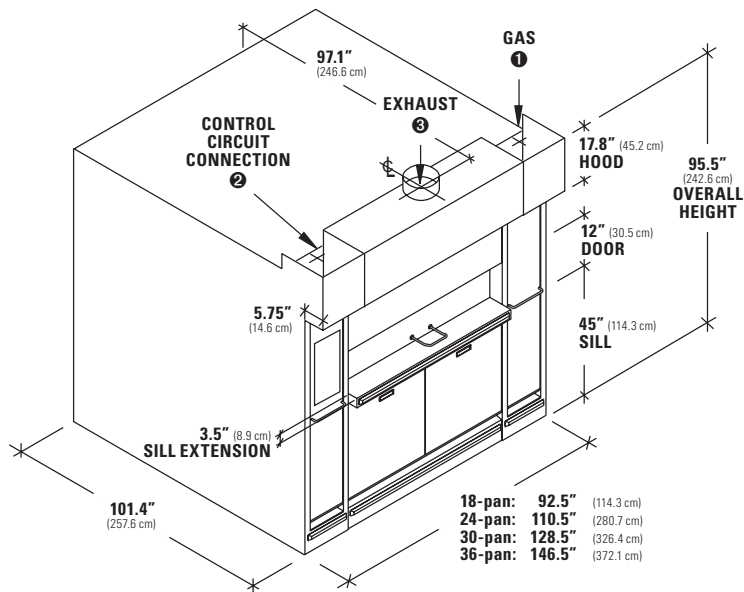
**Factory**  
 (360) 893-5554

**Customer Care**  
 (800) 777-2828  
 or  
 (800) 462-2778

**Customer Care Fax**  
 (937) 332-2852



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Ⓢ Requires duct and ventilator per local code.

### Baking Capacities:

TRAYS		BAGELS *		BREAD *				PIES	PIZZA							
Model Description	Qty.	Size	4 OZ.	5 OZ.	18" X 26" Pans	1 LB LOAVES			1.5 LB LOAVES		9"	6"	8"	10"	12"	16"
18-Pan	6	26" x 58"	390	312	18	144	180	120	120	60	126	72	60	48	18	18
24-Pan		26" x 76"	540	432	24	192	240	144	150	96	162	108	84	72	24	24
30-Pan		26" x 94"	660	528	30	216	270	192	210	120	198	120	108	84	30	30
36-Pan		26" x 112"	810	648	36	264	330	240	240	144	234	156	156	134	36	36

\* Based On: • 4 Strap Pans 9 1/2" x 21 7/8" (1 lb) • 4 Strap Pans 12 3/4" x 21 7/8" (1.5 lb) • 5 Strap Pans 9 1/2" x 26" (1 lb) • 5 Strap Pans 12 3/4"

### INSTALLATION

A factory technician or factory authorized service technician MUST supervise and approve any installation. Purchaser is responsible for all installation costs and for providing:

- Labor to unload oven upon arrival
- Installation mechanics
- All local service connections per local code electricity, gas and ventilation
- Disposal of packaging material

**NOTE:** Floor should be level within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit.

### CLEARANCE TO COMBUSTIBLES:

- **Top:** = 3"
- **Sides & Back** = 1"

For use only on noncombustible floors.

### UTILITIES

- Ⓛ **Gas Connect Point:** 1" pipe size
  - Natural gas @ 5"-14" w.c. when firing
  - Propane gas @ 13"-14" w.c. when firing
- Ⓜ **Power:** 120V/60 Hz/1 phase/6.6 amps
- Ⓢ **Hood:** Suitable for Type I or Type II applications.
  - Type I:** For grease laden vapors, products of combustion. (See NFPA 96 and consult local building officials.)
  - TYPE II:** For heat, steam, odors and products of combustions

Customer to supply duct and ventilator fan per local code. If accepted by local building officials, suitable for connection to Type B pipe except when products of baking are grease laden. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with max 4.0 amp 1/6 H.P. @ 120V output for fan operation.

Manufacturer reserves the right to make changes in sizes and specifications.



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