



BV400G

VersaOven™ – Gas

STANDARD FEATURES

- Oven Capacity:
 - 40 3# chickens
 - 10 standard 18" x 26" pans
 - 5 12" x 20" x 2.5" steam pans
- Programmable touch-screen controls with USB port.
- Loading door with heavy-duty, hold-open hinges and patent-pending latch system provide a tight seal while minimizing operator effort to load or unload the oven.
- Large window with two panes for easy viewing. In a patent-pending design, the interior pane is fixed to provide additional door rigidity while the exterior window opens easily for cleaning between the panes.
- 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.
 - Heavy cleaning cycle only takes two hours and uses 24 gallons of water.
 - A 30 minute short wash cycle takes care of any mid-day needs without shutting down afternoon production.
 - No contact liquid soap dispensing system with out of chemical detection
- Patent-pending grease separation system utilizes gravity and a valve rather than a pump; reducing maintenance issues and water in the grease.
- Oven stand with locking casters and storage space for pans or tools.
- Grease collection & transit caddy
 - 2 - 5-gallon grease containers; plenty of room for a typical day's use.
 - The convenient transit caddy includes viewing windows to monitor grease levels inside and a retractable handle that stows out of the way when not in use.



GAS-FIRED

 LISTED



OPTIONS & ACCESSORIES

- Propane gas
- Natural gas for altitudes above 6,500'
- Flexible gas hose with quick disconnect
- Angled chicken racks, set of 10 (two per shelf)
- Chicken screens, set of 10 (two per shelf)
- Wire bridge kit, set of 10 (one per shelf)

Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East
 Orting, WA 98360
www.baxtermfg.com

Factory
 (360) 893-5554

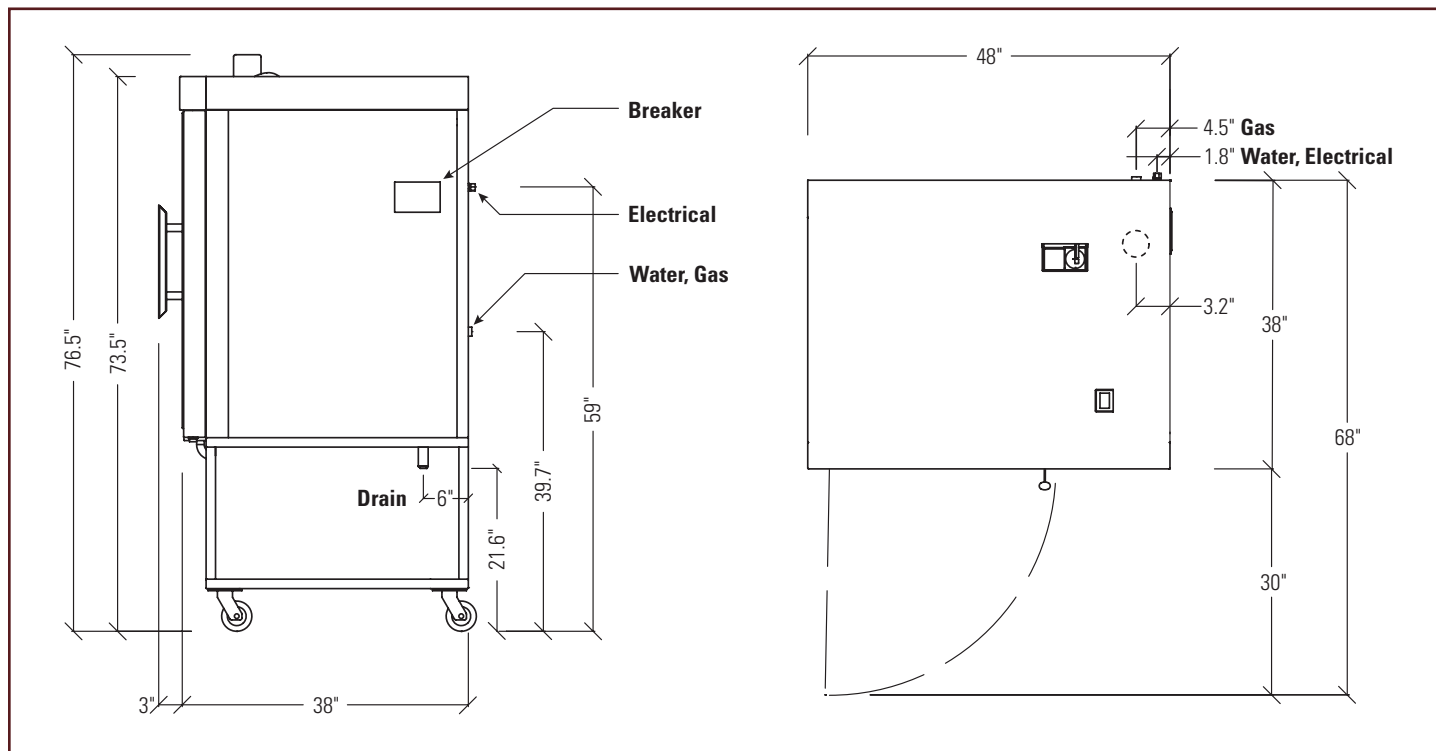
Customer Care
 (800) 777-2828
 or
 (800) 333-7447

Customer Care Fax
 (937) 332-2852



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UTILITIES

Gas Connection Point: ½" NPT 95,000 BTU/Hr.

- Natural Gas @ 5" to 14" w.c.
- Propane Gas @ 11" to 14" w.c.

NOTE: Input rates will be reduced when oven is installed at elevations above 3,000' (915M). Contact factory for elevation correction.

Drain Connection Point: 1.5" tube.

Power: 120V/60/1 15 amp maximum dedicated circuit. 8' cord and NEMA 5-15 plug supplied.

- **Oven Control:** 7 amps
- **Exhaust Fan Connect Point:** 5 amps max.

Water Connect Point: ¾" NPT. Cold water @ 30-80 psi. minimum @ 2.5 G.P.M. flow rate.

NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- **Hardness range:** 2-4 grains per gallon
- **TDS:** less than 60 ppm
- **Un-dissolved solids:** less than 5 ppm
- **pH range:** 7.0-8.0
- **Alkalinity range:** 0-20 ppm
- **Chloride concentration range:** 0-30 ppm
- 0 ppm for chlorine and chloramine

Venting: Oven to be installed under Type I exhaust hood to vent by-products of combustion and grease laden vapors. Consult local codes.

INSTALLATION

The VersaOven™ is shipped assembled for easy installation. All components are factory tested before shipment. This oven must be installed so that the top of the oven is located above 6' AFF.

The purchaser is responsible for proper installation. In order to validate the warranty the start-up must be performed by an Authorized Baxter Servicer.

UL listed only on level floor. Access to right side needed (24" min.) for service access.

SHORT SPECIFICATION

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint will be no wider than 48.0". The touch screen controls will have unlimited recipe storage and up to 6 step baking available.

The oven shall include an in-shot burner system with a heat exchanger consisting of 8 independent high temperature, corrosion resistant, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall have an interior carrier that rotates while in operation to ensure even results. The interior carrier sides shall be removeable for cleaning and routine maintenance.

The oven shall bear UL safety and sanitations approval for the U.S. The oven shall be UL certified for 1" clearance on left hand side and zero clearance for back and right hand side.

The oven shall be equipped with self-washing system that utilizes a patented grease removal system. Both an oven stand and a grease collection cart.

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



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