



# PRODUCT INFORMATION SHEET



## BAXTER ROTATING RACK OVEN

### Making it simpler for you to achieve a perfect bake

Baxter Rotating Rack Ovens are ideal for baking, roasting or reheating a variety of food thanks to a 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.

- Rotating racks, combined with airflow and heating technology guarantee even temperature control
- Easy operation with programmable digital controls that store up to 99 menus
- Water connection: ½" NPT Connection

Model	Maximum Operation Power	Power Required	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)	Canopy (mm)
Single	OV500E1 – Elec	34.2Kw	1359	2560	1400	1300	825
	OV500G1 – Gas	190MJ, 10Amp					
Double	OV500E2 – Elec	51.3Kw	1841	2650	1830	1580	775
	OV500G2 - Gas	320MJ, 10Amp					

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**CALL NOW 03 9544 6255**