



Operator Manual



ML-132592

OV320G

ML-132582

OV320E

OV320G & OV320E MINI ROTATING RACK OVENS WITH SMART TOUCH™ CONTROL

Model Number: _____

Serial Number: _____

Date of Installation: _____

Baxter Mfg, a Division of ITW FEG, LLC • 19220 State Route 162 East • Orting, WA 98360-9236
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FORM 36822 Rev. B (November 2023)

IMPORTANT FOR YOUR SAFETY

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

⚠ WARNING IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

KEEP AREA AROUND OVEN CLEAR OF COMBUSTIBLES. DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

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OPERATION AND CARE OF MODEL OV320 MINI ROTATING RACK OVEN

RETAIN THIS MANUAL FOR FUTURE REFERENCE

GENERAL

Models OV320G (Gas) and OV320E (Electric) Mini Rotating Rack Ovens feature the choice of four rack configurations:

- Eight 18" x 26" (45.7 cm x 66 cm) pan capacity rack with 4" (10.2 cm) slide spacing
- Six 18" x 26" (45.7 cm x 66 cm) pan capacity rack with 5.31" (13.5 cm) slide spacing
- Ten 18" x 26" (45.7 cm x 66 cm) pan capacity rack with 3.2" (8.1 cm) slide spacing
- Twelve 18" x 26" (45.7 cm x 66 cm) pan capacity rack with 2.8" (7.1 cm) slide spacing

All oven rack options can be ordered in an end-load design. A mechanism in the ceiling rotates the rack during baking.

- Model OV320G is rated at 95,000 BTU/hr, natural or propane gas.
- Model OV320E is rated at 18.0 kW, electric.

Baxter Mini Rotating Rack Ovens are produced with quality workmanship and material. Proper installation, usage and maintenance of the rack oven will result in years of satisfactory performance. It is suggested that you thoroughly read this manual and carefully follow the instructions provided.

INSTALLATION

See appropriate OV320E/OV320G Installation Manual.

WARRANTY

To activate warranty, the Baxter OV320-series Mini Rack Oven must have a startup performed by an authorized Baxter servicer.

Failure to follow use, care, cleaning, and/or maintenance instructions in this Operator Manual may void any product warranty provided by Baxter.

OPERATION

BASIC OPERATION

For best results, the oven must be preheated to bake temperature before baking begins.

1. The doors must be closed for oven to heat. The rack will rotate only during timed bake.

NOTE: The rack will be in the unload position from the last bake. If the rack was moved out of the home position, the rack will turn to the unload position when the doors are opened.

2. Press the POWER button below the user display screen to turn the oven on.
3. The oven will preheat to the default preheat temperature. See Client Parameters for information about setting the default preheat temperature. See Auto Mode or Manual Mode for instructions on how to adjust the temperature.
4. For optimum steaming capability, allow 30 minutes after the oven has reached the set temperature for the steam system to charge.
5. The oven is now ready for baking operations.

⚠ WARNING The oven and its parts are hot. To prevent burns, use hot pads or protective mitts when loading or unloading the oven.

⚠ WARNING Hot air and steam are released from the oven interior when the loading doors are opened. To avoid burns, open the doors slowly and keep clear of the opening.

6. To adjust bake settings, see the Auto Mode or Manual Mode sections.
7. After the oven is preheated and the product is ready to bake, slowly open the doors and load the pans onto the oven rack.
8. Close the doors and touch the Start button. The rack will rotate.
9. The oven will beep after the set time ends. Touch Stop or open the doors to silence the beeper.
10. Open doors. Allow the carrier to stop. The pans can now be removed.

OPERATING MODES

The user display screen will default to the mode selected in the Client Parameters. Touch the mode at the top of the screen to change the mode.

Auto Mode

Touch AUTO at the top of the screen to access Smart Touch Auto Mode operation (Fig. 1). Recipes can have 1–6 steps.

Manual Mode

Touch MANUAL at the top of the screen to access Smart Touch Manual Mode operation (Fig. 2). Manual Mode operation can be used for single-step recipes.

Smart™ Touch Toolbox

To access the Smart Touch Toolbox, touch Toolbox (Fig. 3). This mode accesses the User Manual, Data Exchange, and Client Parameters.

NOTE: The Smart Touch control can also be adjusted to operate in Classic Manual Mode (Fig. 4). This mode emulates the traditional Baxter keypad control.



Fig. 1

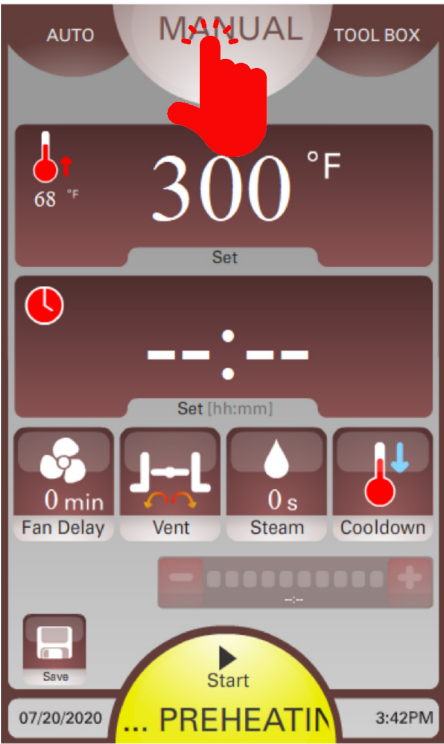


Fig. 2



Fig. 3

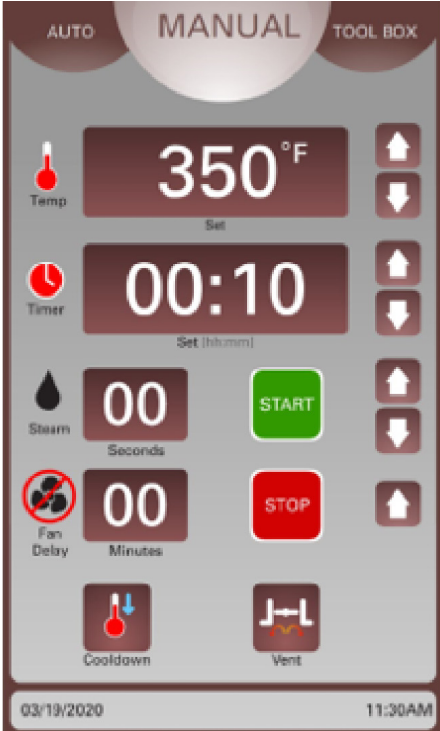


Fig. 4



DISPLAY SCREEN BUTTONS

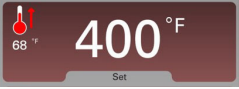
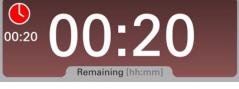
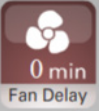
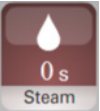
The Auto and Manual modes are adjusted by touching the various buttons on the display. Review the charts below for information about each button.

Auto Mode Buttons

BUTTON	NAME	ACTION
	Baxter Recipes	Shows preset Baxter recipes. These can be copied to My Recipes and then modified.
	My Recipes	Location of customer recipes. Recipes can be copied, created, modified, or deleted here.
	Recipe Selector	Shows list of all recipes as images. Touch up/down arrow to scroll pages. Select recipe by touching desired recipe image.
	Copy	Touch to copy a recipe.
	New	Touch to create a new recipe.
	Modify	Touch to modify a recipe.
	Delete	Touch to delete an existing recipe from My Recipes.
	Summary	Touch to enable preheating when a recipe is selected and review all steps and bake/cook parameters of a recipe.
	List Display	Touch to view all recipes in a list view alphabetically. Toggles to Photo Display when touched.
	Photo Display	Touch to view all recipes in as images. Toggles to List Display when touched.
	Cooldown	Touch to access keypad for temperature adjustments and to start a cooldown process. NOTE: Start button at the bottom of the display will turn blue and scroll COOLING during a cooldown cycle. Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Start	Touch Start to initiate a bake/cook cycle and all parameters. Oven status will display. Green Start button means oven is preheated. Yellow Start button means oven is preheating.

BUTTON	NAME	ACTION
	Stop	Touch Stop to end a bake/cook cycle in process.
	End	Touch end to finish a bake/cook cycle. NOTE: After bake/cook time ends, touch time display to add time using the keypad.

Manual Mode Buttons

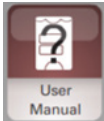
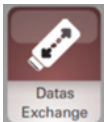
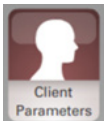
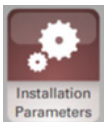
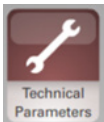
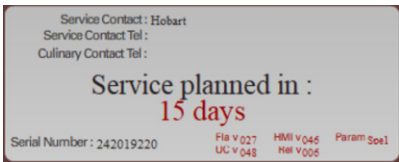
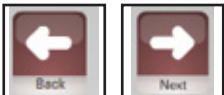
BUTTON	NAME	ACTION
	Temperature Setting Display	Shows set and current temperature. Touch the window to access the keypad for temperature adjustment. Temperature can be adjusted at any time.
	Timer Setting Display	Shows set and remaining time. Touch the window to access keypad for timer adjustment. NOTE: After bake/cook time ends, touch time display to add time using the keypad.
	Fan Delay	Shows the Fan Delay Time for the current step in a recipe. Touch the button to access keypad to change fan delay time.
	Vent (Open)	Allows the cavity vent to be opened or closed during a recipe or step. When the button is touched, the icon toggles indicating the opened or closed setting. This feature can be programmed into a step or manually adjusted by touching the button while a recipe is running.
	Vent (Closed)	
	Steam Burst	Touch to access keypad and set steam time.
	Steam Pulse	Touch and hold the Steam button for 3 seconds to access pulse steam mode. Touch again to access keypad and set steam time and interval.
	Cooldown	Touch to access keypad for temperature adjustments and to start a cooldown process. NOTE: Start button at the bottom of the display will turn blue and scroll COOLING during a cooldown cycle. Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Add/Subtract Time	Touch + / - to change time during a bake/cook cycle. Time is added to the last step. NOTE: After bake/cook time ends, touch time display to add time using the keypad.
	Save	Touch to save current one-step recipe in My Recipes.

BUTTON	NAME	ACTION
	Start	Touch Start to initiate a bake/cook cycle and all parameters. Oven status will display. Green Start button means oven is preheated. Yellow Start button means oven is preheating.
	Stop	Touch Stop to end a bake/cook cycle in process.
	End	Touch End to finish a bake/cook cycle. NOTE: After bake/cook time ends, touch time display to add time using the keypad.

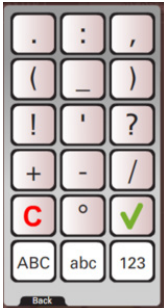
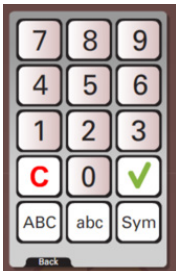
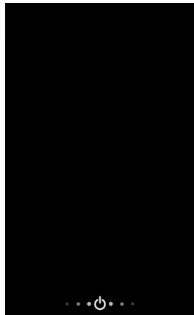
Classic Manual Mode Display and Buttons

DISPLAY/BUTTON	NAME	ACTION
	Temperature Display	Shows set temperature. Use arrows to adjust temperature. Temperature can be adjusted at any time. Touch window to display current temperature.
	Timer Display	Shows set and remaining time. Use arrows to adjust time. Touch window to display set time during a bake/cook cycle.
	Steam Display	Shows set steam time. Use arrows to set steam time.
	Fan Delay Display	Shows fan delay time. Use arrows to set fan delay time.
	Arrows	Use arrows next to each display to adjust settings.
	Cooldown	Adjust temperature to desired lower temperature using temperature down arrow and touch Cooldown button. Touch the Stop button to end a cooldown process. NOTE: Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Vent (Open/Closed)	Touch button to open or close the vent.
	Start	Touch Start to initiate a bake/cook cycle and all functions. Green Start button means oven is preheated. Yellow Start button means oven is preheating.
	Stop	Touch Stop to end a current bake/cook cycle.

Toolbox Buttons

BUTTON	NAME	ACTION
	User Manual	Touch to access: • User Manual • Auto and Manual mode training animations • Frequently Asked Questions (FAQ)
	Datas Exchange	Touch to access the Datas Exchange screen. Default Password = 0000.
	Client Parameters	Touch to enter Client Parameters screen. Default Password = 0000.
	Installation Parameters	For use by Baxter authorized servicers only.
	Technical Parameters	For use by Baxter authorized servicers only.
	Maintenance Information	This area of the display shows: • Service contact information • Culinary contact information • Service planned countdown • Serial number • Software versions
	Screen Arrows	Use Back or Next arrow to cycle through screens.

Miscellaneous Screens

Standard Keyboard	Symbol Keypad	123 Keypad	Energy Savings Setback Mode
			
Toggle caps and lower case by touching abc button.	Use for 13 symbols.	Use for numbers.	Touch screen to resume normal operation. See Client Parameters for setback time and temperature.

USING AUTO MODE

The Auto Mode guides the user through all the oven features for recipe setup. A recipe is a set of baking/cooking instructions (temperature, bake, steam, and fan delay settings) that the operator defines for any baking/cooking operation. Recipes created in the Manual Mode **CAN** be saved. Use Auto Mode when creating recipes to save and for multi-step recipes.

Creating a Recipe

1. On the user display, touch the AUTO button at the top and then Touch the My Recipes button (Fig. 5).
2. Touch the New button (Fig. 5) to create a new recipe. A keyboard should be displayed.
3. Enter the recipe name using the keyboard (Fig. 6). Touch the green check mark when finished. The recipe name should appear above the recipe window.



Fig. 5

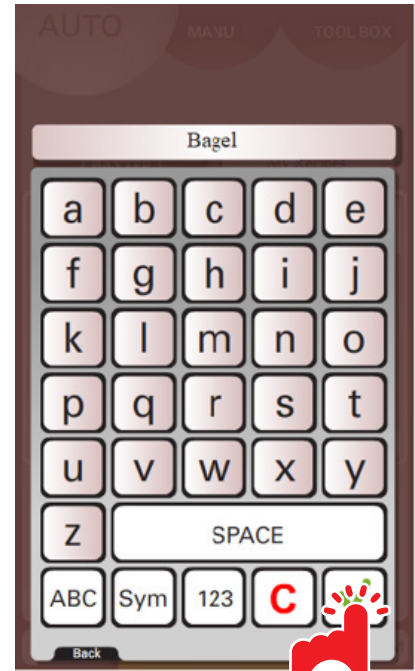


Fig. 6

4. Touch the Temperature window (Fig. 7) to set the desired temperature for this step of the recipe. A keypad should be displayed.
5. Enter the desired temperature on the keypad (Fig. 8). Touch the green check mark button when finished. The recipe window should appear with the set temperature.



Fig. 7



Fig. 8

6. Touch the Time window (Fig. 9) to set the desired bake/cook time for this step of the recipe. A keypad should be displayed.
7. Enter the desired bake/cook time on the keypad (Fig. 10). Touch the green check mark when finished. The recipe window should appear with the set bake/cook time.

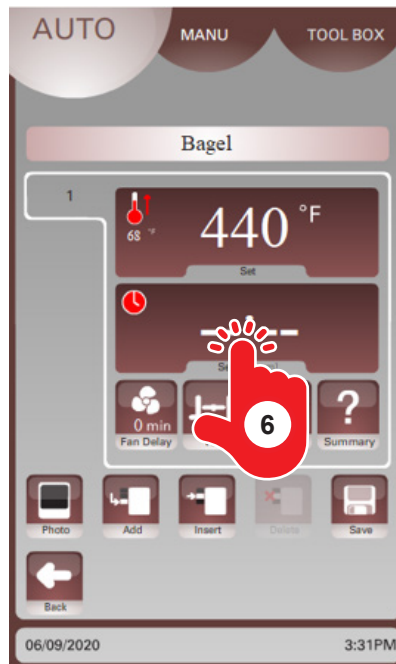


Fig. 9



Fig. 10

8. Touch the Fan Delay button (Fig. 11) and enter the fan delay time using the keypad. The recipe window should appear with the set fan delay time.
9. Touch the Vent button (Fig. 12) to open the vent for the total time in the current step. The recipe window should appear with the desired vent icon.



Fig. 11



Fig. 12

10. Touch the Steam button (Fig. 13) and enter the steam time using the keypad. The recipe window should appear with the set steam time.
11. Touch the Add button (Fig. 13) to add another step after the current step to the recipe. The recipe window should be displayed with a step 2 window (Fig. 14).
12. Repeat steps 4 through 10 above to set the temperature, time, fan delay, vent position, and steam time for this step of the recipe.



Fig. 13



Fig. 14

13. Touch the Insert button to add a step BEFORE a current step (Fig. 15).
14. Touch the number tab (Fig. 15) in the recipe window to switch between steps in a recipe.
15. Touch the Delete button (Fig. 16) to remove a current step.



Fig. 15



Fig. 16

16. Touch the Photo button (Fig. 17) to add an image from the Photos Library to the recipe. The Photos Library window should be displayed.
17. Touch the Photos Library button (Fig. 18). Available photos should be displayed.



Fig. 17

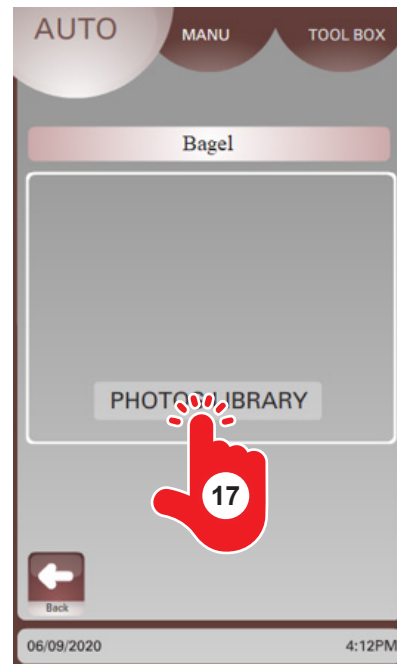


Fig. 18

18. Use the up and down arrows to view images. Touch the photo (Fig. 19) when you have made a selection.
19. The selected image will be displayed. Touch the back arrow (Fig. 20) to return to the recipe window.

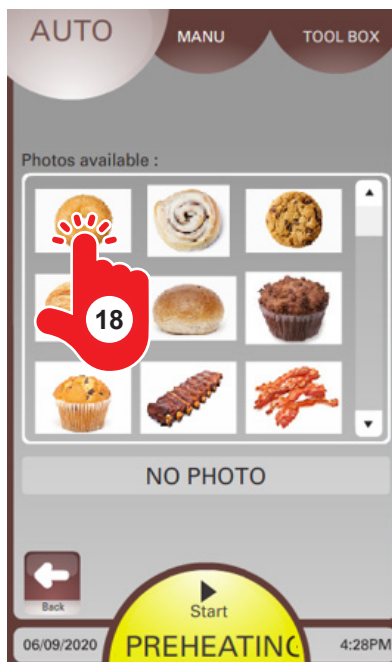


Fig. 19

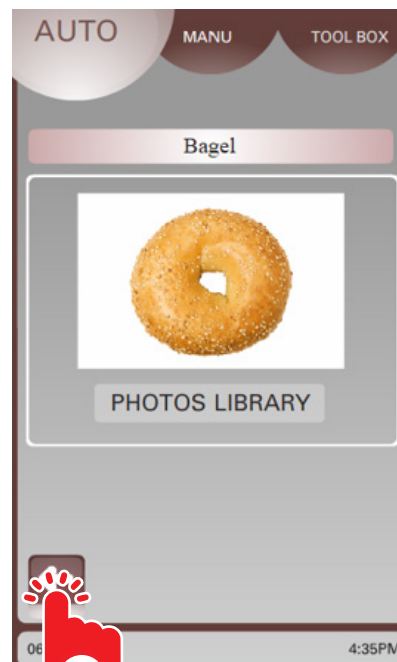


Fig. 20

20. Touch the Summary button to review all steps (Fig. 21). The Summary Review window will appear.

NOTE: The Summary Review window will display all settings for each step in a recipe and the total elapsed time and remaining time in a recipe.

21. After reviewing all steps, touch the back arrow (Fig. 22).



Fig. 21



Fig. 22

22. Touch the Save button (Fig. 23) to save to the My Recipes library.

23. Touch Yes to confirm or No to edit or review the recipe (Fig. 24).

24. The recipe will now be displayed in the My Recipes window (Fig. 25).



Fig. 23

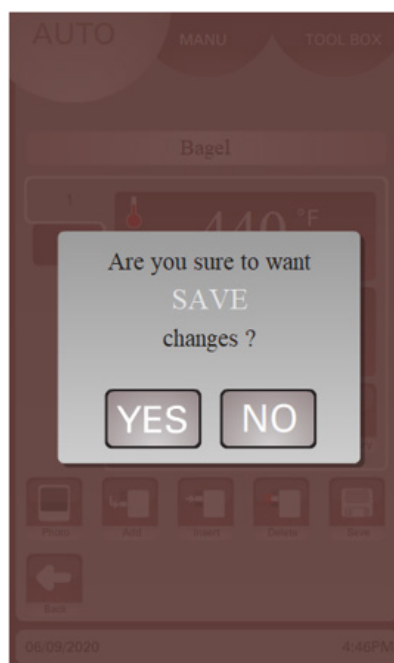


Fig. 24



Fig. 25

Using a Recipe

Preset recipes are available under the Baxter button and custom created recipes are available under My Recipes. Recipes can be viewed by photos or by a list.

NOTE: Recipes can be modified before starting the bake/cook cycle. Consider whether the recipe should be copied first before modifying.

Select the recipe by touching the photo or name in the list. The summary button can be pressed to review the recipe (Fig. 26). Touch Start to begin the recipe (Fig. 27).

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating. The border color around the recipe icon will change with the start button color.



Fig. 26

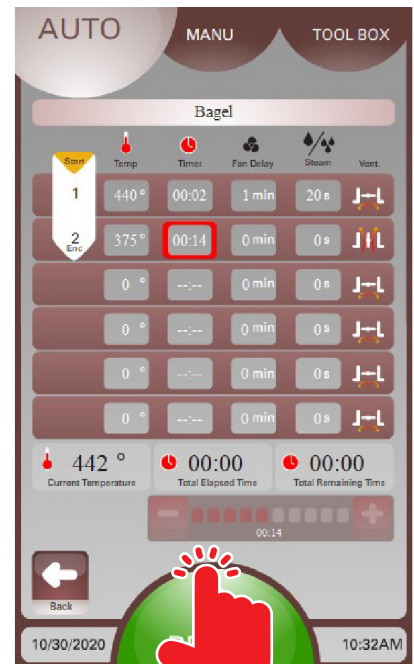


Fig. 27

Viewing a Recipe in Progress

The display screen will show the progress of an actively running recipe (Fig. 28). The recipe name, current and set temperature, remaining and set time, fan delay time, vent status, and steam time will be displayed. The recipe step is shown by the number on the left side of the window. The Stop button will scroll the words IN PROGRESS. The entire recipe can be viewed by touching the Summary button (Fig. 26).

NOTE: The Summary Review window (Fig. 27) will display all settings for each step in a recipe and the total elapsed time and remaining time in a recipe.

During the bake/cook cycle, time can be added or subtracted by touching the + / - add/subtract time button.

NOTE: After bake/cook time ends, touch the time display window to add time using the keypad.

Touch the Stop button to end a bake/cook cycle in progress.



Fig. 28

MANUAL MODE

The Manual Mode guides the user through a simplified setup process without using a saved recipe. Manual Mode can be used for single-step recipes. This can save time and be easier to use than the Auto Mode.

NOTE: The Manual Mode process can be configured in the Client Parameters to operate in Manual or Classic Manual mode.

- Manual Mode - The user will have access to manually enter temperature, time, steam, fan delay vent options; change time during bake/cook cycle; save one-step recipes; stop bake/cook cycle while in process; and end bake/cycle in process.
- Classic Mode - This mode emulates the traditional Baxter controls for ovens. The user will have access to manually enter temperature, time, steam, fan delay, and vent options, and stop bake/cook cycle in process.

Using Manual Mode

1. On the user display, touch the MANUAL button at the top.
2. Touch the Temperature Setting Display (Fig. 29) to set the desired temperature. A keypad should be displayed.
3. Enter the desired temperature on the keypad (Fig. 30). Touch the green check mark button when finished. The Manual Mode screen should appear with the set temperature.

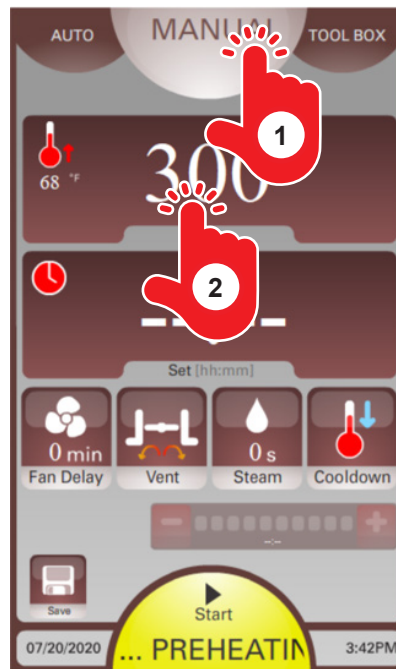


Fig. 29



Fig. 30

4. Touch the Timer Setting Display (Fig. 31) to set the desired bake/cook time. A keypad should be displayed.
5. Enter the desired bake/cook time on the keypad (Fig. 32). Touch the green check mark when finished. The Manual Mode screen should appear with the set bake/cook time.



Fig. 31



Fig. 32

6. Touch the Fan Delay button (Fig. 33) and enter the fan delay time using the keypad.
7. Touch the Vent button (Fig. 33) to toggle the vent open or closed.
8. Touch the Steam button (Fig. 33) and enter the steam time using the keypad.

NOTE: If the oven temperature is too high for the current operation, touch the Cooldown button to access the temperature setting and start a cooldown process. The Start button will turn blue during a cooldown process.

NOTE: If desired, touch the Save button to save these bake/cook settings in My Recipes. See Creating a Recipe in Auto Mode for more details.

9. Touch Start to begin the bake/cook cycle.



Fig. 33

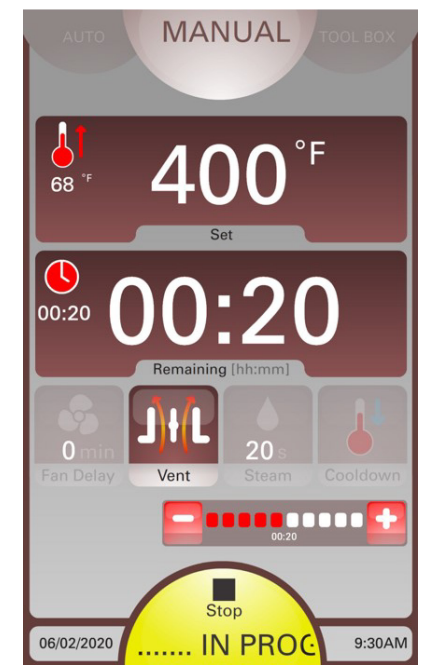


Fig. 34

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating.

NOTE: During the bake/cook cycle, time can be added or subtracted by touching the + / - add/subtract time button.

NOTE: After bake/cook time ends, touch the time display window to add time using the keypad.

10. Touch the Stop button (Fig. 34) to end a bake/cook cycle in progress.

Using Classic Manual Mode

NOTE: The Manual Mode process can be configured in the Client Parameters to operate in Classic Manual Mode.

1. On the user display, touch the MANUAL button at the top. The Classic Manual Mode should display (Fig. 35).
2. Touch the Arrow buttons next to the Temperature Display, Timer Display, Steam Display, and Fan Delay Display to adjust the settings.
3. Touch the Vent button to toggle the vent setting open or closed.

NOTE: If the oven temperature is too high for the current operation, adjust the temperature down using the temperature down arrow and touch the Cooldown button. Touch the Stop button to end the cooldown process.

4. Touch Start to begin the bake/cook cycle.

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating.

NOTE: During the bake/cook cycle, settings can be adjusted any time by touching the Arrow buttons.

NOTE: During the bake/cook cycle, touch the Temperature Display to show the current oven temperature. Touch the Timer Display to view the set time.

5. Touch the Stop button to end a bake/cook cycle in progress.

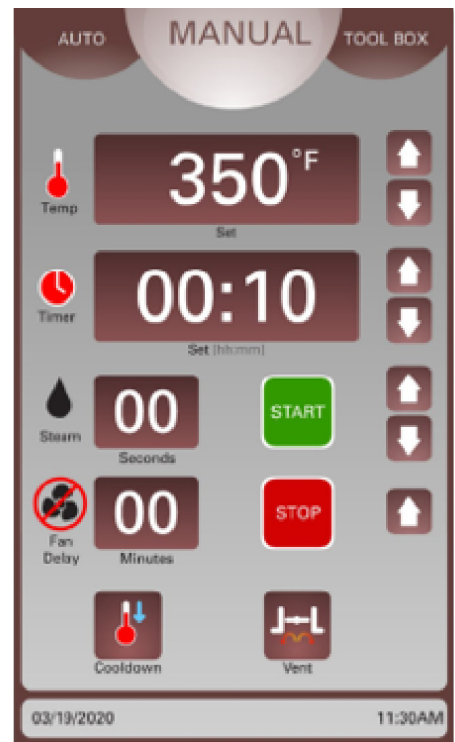


Fig. 35

USING SMART TOUCH TOOLBOX MODE

This Smart Touch Toolbox Mode (Fig. 36) is used to access the User Manual, Data Exchange, and Client Parameters Screens. The Installation Parameters and Technical Parameters are for use by Baxter authorized servicers only.

User Manual Screen

The User Manual Screen (Fig. 37) provides access to the user manual, auto and manual mode training animations and FAQ. Touch MANUAL MODE or AUTO MODE to view animations on how to use each mode. Touch the FAQ to review information about the topics listed. Touch the Back Arrow button to return to the Toolbox screen.



Fig. 36

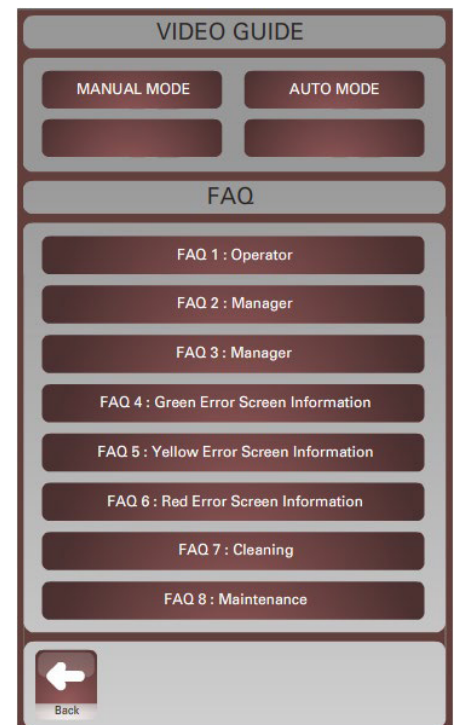


Fig. 37

Data Exchange Screen

The Data Exchange Screen is used to allow the user to import and export various data types via Universal Serial Bus (USB) drive. Touch the button on the screen for the data parameter to import, export, or view. Insert the USB drive before touching any buttons. See the table below for information about each data type.

Data Exchange Parameter	Additional Information
Recipes	Recipes can be imported and exported via a USB drive. Any existing recipes will be erased that have the same name. See Smart Touch Personal Computer (PC) Software manual for PC-based recipe management.
Usage Log	Press view button to see a history of recipe usage or manual mode usage. History can be exported to a USB as a .csv file.
Consumptions	Consumptions can be exported as a .csv file and viewed on a computer in Excel or Smart Touch PC Software. See Smart Touch PC Software manual for instructions.
Photos	Photos can be imported and exported via a USB drive. Importing photos will erase any photo with the same name. Each image will have two photos saved. One for the recipe image and one for the welcome screen. See Smart Touch PC Software manual for PC-based photo management.
User Manual	The FAQ User Manual can be exported and viewed on a computer or printed.
User Profile	The oven's User Profile can be imported and exported via a USB drive. User Profile information includes recipes, photos, client parameters, and maintenance contacts. See Smart Touch PC Software manual for PC-based oven management.

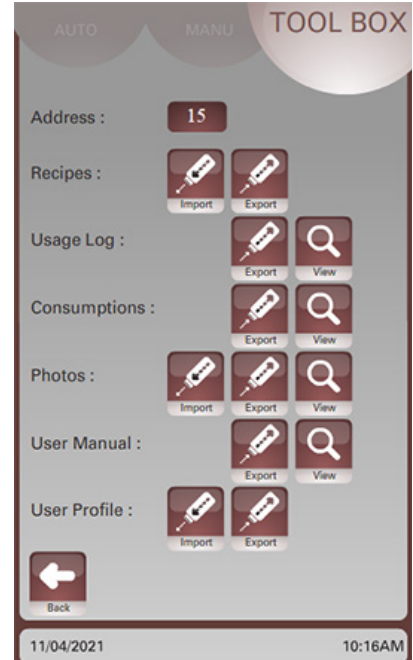


Fig. 38

Touch the Back Arrow button to return to the Toolbox screen.

Client Parameters Screen

The Client Parameters Screen is used with default operation settings for the oven. There are two screens (Fig. 39 and Fig. 40). Touch the Next and Arrow buttons to navigate through the screens. Refer to the Parameters Table for details about each setting.

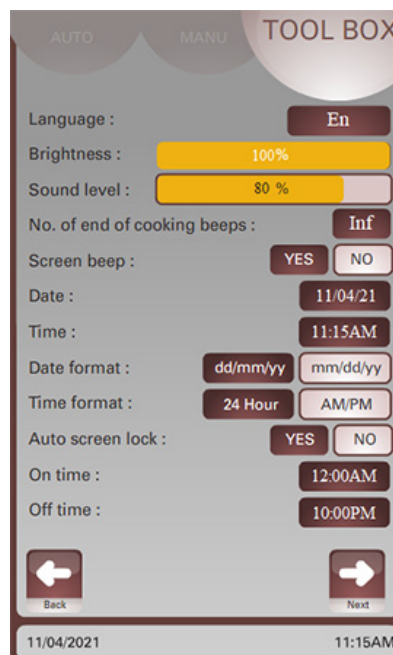


Fig. 39

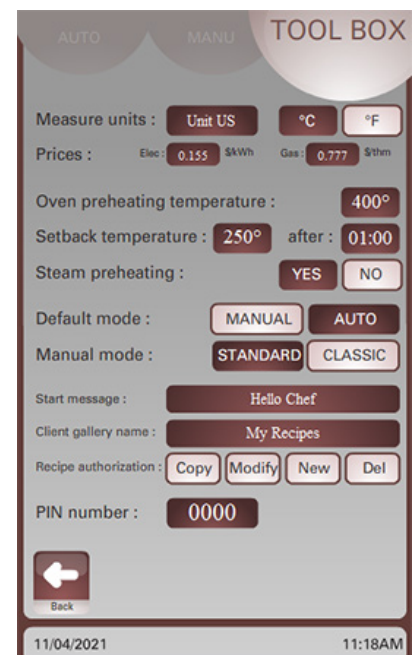


Fig. 40

Parameters Table

PARAMETER	DESCRIPTION	DEFAULT	RANGE or VALUE
Language	Language selection	English (En)	English (En) Spanish (Esp) French (Fr)
Brightness	Adjust screen brightness	100%	10 - 100%
Sound level	Sound level adjustment	80%	0 - 100%
No. of end of cooking beeps	Adjust the number of beeps at the end of a bake/cook cycle	Infinite	1 -11 11 = Infinite
Screen beep	Turn off/on screen beeps when touched	Yes	Yes = On No = Off
Date	Set current date	-	-
Time	Set current time	-	-
Date format	Set the format the date is displayed on the screen	mm/dd/yy	mm/dd/yy dd/mm/yy
Time format	Set the format the time is displayed on the screen	AM/PM	AM/PM 24 Hour
Auto screen lock	Enables/disable screen lock	No	Yes or No
On Time	Start of time range that oven can be used.	12:00 AM	All time.
Off Time	End of time range that oven can be used. Note: If Off time equals On time, the feature is disabled.	10:00 PM	All time.
Measure units	Temperature unit selection	°F	°F or °C
Prices	Set the dollar value of the unit of power	Elec: [\$0.15/kWh] Gas: [\$1/therm]	
Oven preheat temperature	Default preheat temperature	400°F	50 -525°F
Setback temperature	Temperature setback value	250°F	50 –300°F
Steam preheating	N/A	N/A	N/A
Default mode	Default mode oven will start on	Manual	Manual or Auto
Manual mode	Default manual mode	Classic	Standard or Classic
Start message	Welcoming message when oven is energized	Hello Chef	Up to 26 characters
Client gallery name	Default client recipe name	My Recipes	Up to 26 characters
Recipe authorization	Enables/disables recipe copy, modify, new, or delete recipes	All enabled	Enable or disable
Pin number	Pin number to access Client Parameters	0000	0000 - 9999

Auto Off

The Auto On/Auto Off times shown in Client parameters allow the user to set a useable time frame for the oven. If the oven is outside of these times, the oven will shut down automatically.

NOTE: This feature can be disabled by setting both values to 12:00AM.

Example #1: The default ON value of 12:00AM and OFF value of 10:00PM allows the oven to be used from 12am to 10pm.

ON																					OFF		
12AM	1AM	2AM	3AM	4AM	5AM	6AM	7AM	8AM	9AM	10AM	11AM	12PM	1PM	2PM	3PM	4PM	5PM	6PM	7PM	8PM	9PM	10PM	11PM

Example #2: ON value of 5:00AM and OFF value of 6:00PM allows the oven to be used from 5am to 6pm.

OFF					ON												OFF						
12AM	1AM	2AM	3AM	4AM	5AM	6AM	7AM	8AM	9AM	10AM	11AM	12PM	1PM	2PM	3PM	4PM	5PM	6PM	7PM	8PM	9PM	10PM	11PM

When the oven is ON and reaches theAuto OFF time the following “Auto Off” screen (Fig. 41) will appear with an audible alarm. To continue to use the oven, press YES and enter the Client password (Default: 0000) and press the green check mark (Fig. 42). This will allow the oven to operate for another hour. After an hour the “Auto Off” screen (Fig. 41) will reappear asking if you would like to continue using the oven.

If you are done using the oven you can turn the oven off.



Fig. 41

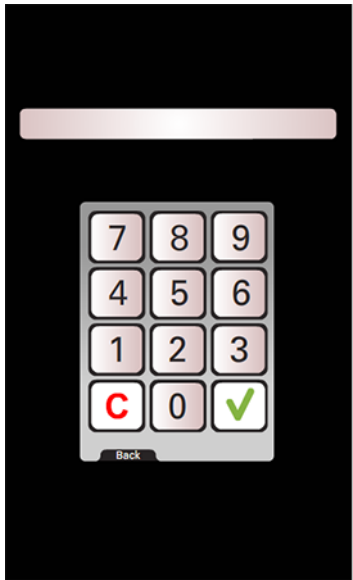


Fig. 42

If five minutes has expired on the “Auto Off” screen (Fig. 41) the screen the right (Fig. 43) will appear. If you are done using the oven, turn the oven off. To use the oven again turn the oven off and back on.

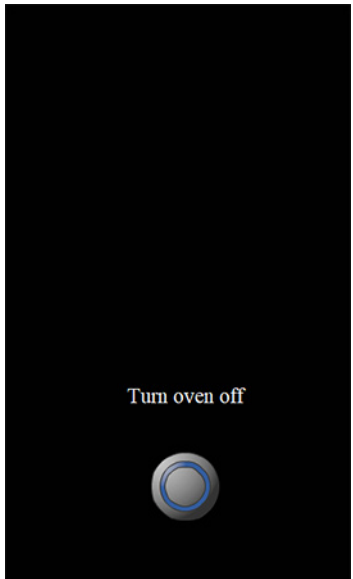


Fig. 43



SHUTDOWN

⚠ WARNING The mini-rack oven and its parts are hot. Use care when operating, servicing or cleaning the oven.

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

NOTE: Before restarting a gas oven, the power switch and the gas burner valve must be off for a minimum of 5 minutes.

1. Remove all remaining product.

NOTE: Vent can be used to evacuate steam from oven.

2. Allow the oven to cool, then press the POWER ON/OFF button. If desired, quicker cooldown time can be accomplished through the use of the Cooldown button.
3. Clean the baking chamber. See Cleaning page 27.
4. For lengthy shutdowns, disconnect the main power and shut off the gas and water supply.

RESTARTING OVEN

NOTE: Before restarting a gas oven, power switch and gas burner valve must be off for a minimum of 5 minutes.

1. Press the POWER ON/OFF button to turn the oven on.
2. Adjust temperature as required.

TROUBLESHOOTING

BURNERS WILL NOT LIGHT ON GAS OVEN

1. Check that the loading door is shut and the door switch is actuated.
2. Press the OFF button to turn the oven off and wait 5 minutes.
3. Make sure the gas shutoff valve and gas valve are in the ON position.
4. Press the ON button to turn the oven back on.

If the above suggestions do not remedy the problem, contact a Baxter authorized service office.

OTHER TROUBLESHOOTING TOPICS

Condition	Cause	Action
Oven circulation fan is running but oven is turned off.	Oven is in Cooling mode.	Close oven door to cancel Cooling mode. If door was not open, contact your local Baxter authorized service office.
Rack does not lift and rotate.	Bake time has not been entered in timer and/or timer has not been started.	Enter time and touch Start. If problem persists, contact your local Baxter authorized service office.

ERROR SCREEN INFORMATION

There are three error screen types.

The Green Error Screen (Fig. 44) is a basic reminder that a task has not been completed. Touch the screen to clear the error.

The Yellow Error Screen (Fig. 45) alerts the user to a problem, however a bake/cook cycle can continue with reduced settings. Yellow errors may include notification to resolve the issue. The error screen can be hidden by tapping the screen. The error screen will reappear after 10 minutes if the problem persists.

The Red Error Screen (Fig. 46) alerts the user to a problem that needs to be fixed before any heating or bake/cook cycle can continue. The error screen cannot be disabled until the problem is resolved. Turn off power to the oven and contact a Baxter authorized service.

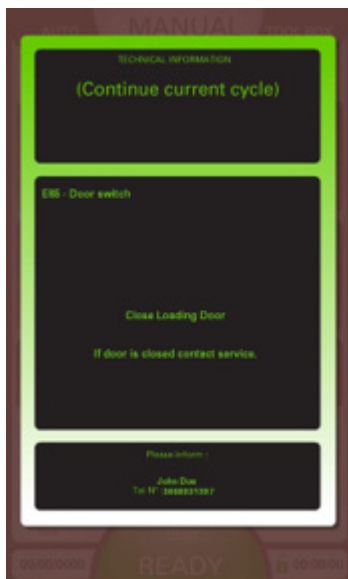


Fig. 44



Fig. 45

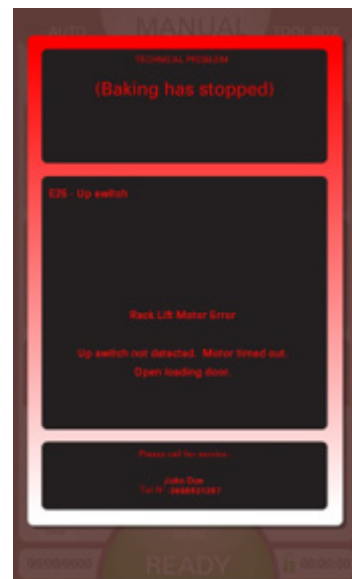


Fig. 46

COLOR	CODE	DESCRIPTION	Action
Green	E85	Close Loading Door	Close door. If door is closed, contact a Baxter authorized servicer.
Yellow	E5	Heating Error	Manual reset high temperature limit tripped. Heat disabled. - Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. - Contact a Baxter authorized servicer to resolve issue.
Yellow	E6	Heating Error (Gas Ovens Only)	Manual reset rollout switch tripped. Heat is disabled. - Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. - Contact a Baxter authorized servicer to resolve issue.
Yellow	E10	Heating Error	Oven is heating slow. If burner is not running, try opening and closing the loading door. - Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. - Contact a Baxter authorized servicer to resolve issue.
Yellow	E11	Heating Error	Oven is heating slow. - Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. - If problem continues, contact a Baxter authorized servicer.
Yellow	E35	Rack Rotation Motor Error	No rotation detected. Open loading door and check for rack/pan jam. If there is no rack/pan jam or problem continues, contact a Baxter authorized servicer.
Yellow	E75	Hood Ventilation Error (Gas Ovens Only)	Hood switch input not detected. Heat disabled. - Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. - Contact a Baxter authorized servicer to resolve issue.
Red	E8	Heating Error	Temperature sensor failure. Heat disabled. Contact a Baxter authorized servicer to resolve issue.
Red	E9	Heating Error	High temperature detected. Shut off gas and/or breakers. Contact a Baxter authorized servicer to resolve issue.
Red	E15	Convection Fan Error	Convection fan overheated. Motor timed out and heat disabled. Contact a Baxter authorized servicer to resolve issue.
Red	E76	Hood Ventilation Error (Gas Ovens Only)	Possible hood switch failure. Heat disabled. Contact a Baxter authorized servicer to resolve issue.
Red	E95	Electronics Overheated	Board temperature exceeded limit. Contact a Baxter authorized servicer to resolve issue.

CLEANING

⚠ WARNING The mini-rack oven and its parts are hot. Use care when operating, servicing or cleaning the oven.

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

- Allow the oven to cool.
- Clean the outside of the oven daily with a clean, damp cloth.
- Clean the rack as you would any cooking utensil. Rack may be removed from oven for ease of cleaning. (See Removing the Rack.) Use warm, soapy water and a brush. Rinse with clear water and dry with a clean cloth.
- Use care when cleaning around sensitive interior parts, such as probes, sensors or the rotating mechanism.
- Using a clean cloth and warm, soapy water, wash the stainless steel interior of the oven, rinse with clear water and dry with a clean cloth.
- Gently scrape heavy buildup off door glass. Residue can be removed with a glass cleaner when oven is cool.
- Do not use cleaners containing grit, abrasive materials, bleach, harsh chemicals or chlorinated cleaners. Do not use oven cleaners. Do not use steel wool or stainless steel cleaners on stainless steel surfaces.
- Never spray down the oven with water or steam.
- Be cautious with new or improved cleaning formulas; use only after being well tested.
- To rapidly cool down the oven, shut off the controller. Open both doors and press the VENT button. This will run the circulation blower without any heat input until the door is closed.

MAINTENANCE

⚠ WARNING The mini-rack oven and its parts are hot. Use care when operating, servicing or cleaning the oven.

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

GENERAL

As Needed

- Inspect the area around the oven. The area must be free and clear from combustibles. There must be no obstructions to the air flow.

Daily

- Clean exterior. (See Cleaning.)

Weekly

NOTE: Do not change air shutter settings when cleaning oven interior.

- Clean the oven interior and remove loose debris. (See Cleaning.)
- Clean the windows.

Bi-Monthly

- Owner Preventive Maintenance Procedures.

Preventive Maintenance

The mini-rack oven should be kept on a regular preventive maintenance schedule. Ovens require specific preventive maintenance based on usage and environmental factors. The failure to have the oven properly maintained by following recommended preventive maintenance procedures may result in higher repair costs, shortened equipment life or unsafe operating conditions.

The performance of routine preventive maintenance on any rack oven, which is the owner's responsibility, will help to ensure continued safe and reliable operation.

A preventive maintenance program is your best option for continued safe and reliable oven operation. We believe that Bakery System Service is your best choice for performing preventive maintenance.

SERVICE AND PARTS INFORMATION

Contact your authorized Bakery Systems service agency.

REMOVING THE RACK



5 PAN END LOAD REMOVABLE RACK

To remove rack from oven

When oven doors are opened, rack will rotate and stop in the loading position. This is the same position for removing or reinstalling the rack.

1. Ensure that oven is cool before trying to remove the oven rack.
2. Rotate bottom plate counterclockwise to the unlocked position. Shoulder bolts do not need to be loosened or removed. See figure 47.

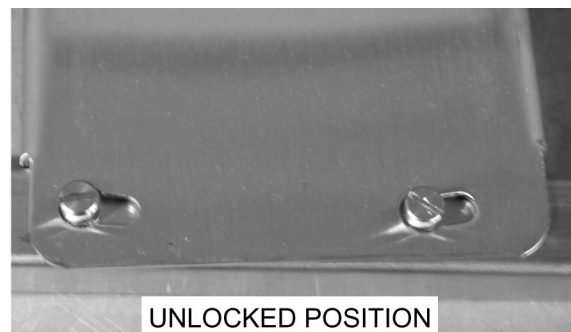
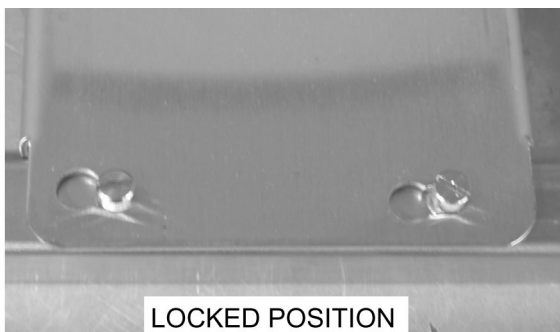


Fig. 47

3. Lift up on bottom plate and remove from the four shoulder bolts. Remove bottom plate from oven cavity. See figure 48.

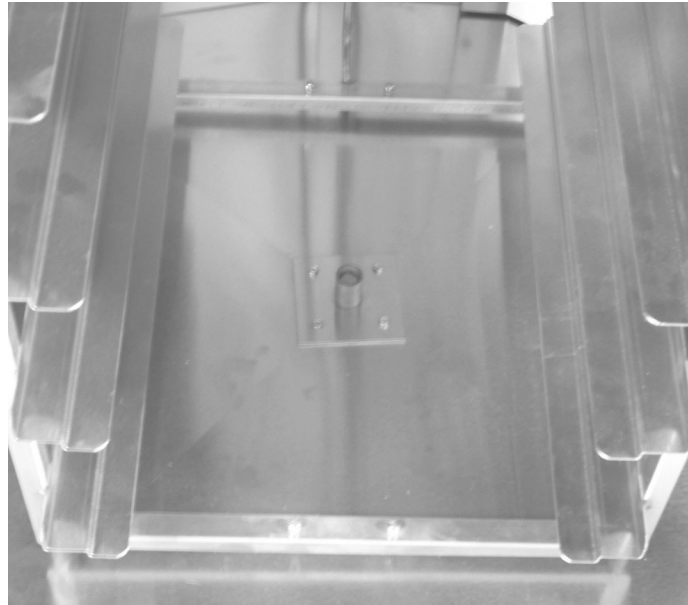
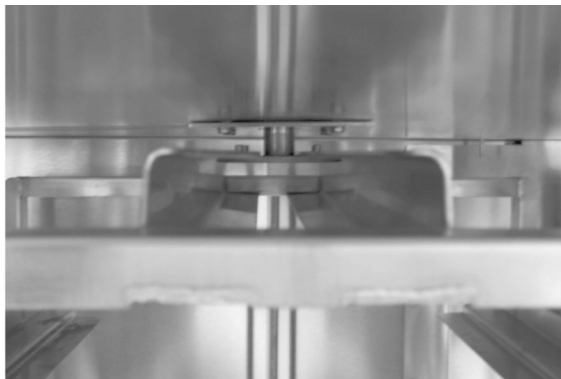
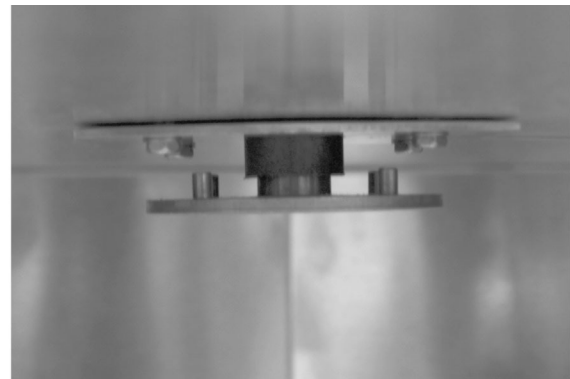


Fig. 48

4. Lift up on rack the top plate of the rack has cleared the locator pins. Slide the oven rack toward yourself and out of baking chamber. See figure 49.



**RACK TOP PLATE SUSPENDED
FROM ROTATOR SHAFT**



**ROTATOR SHAFT AFTER
RACK IS REMOVED**

Fig. 49

5. To reinstall oven rack, reverse removal instructions.

OWNER PREVENTIVE MAINTENANCE PROCEDURES

INTRODUCTION

This customer preventive maintenance (PM) section includes procedures to inspect for proper operation and cleaning of components. Owner Preventive Maintenance Procedures are written for gas ovens. They can also be used for electric ovens by omitting the steps that refer to components found only on gas ovens. Customer PMs should be conducted bi-monthly per OSHA Bakery Oven Inspection Standard 29 CFR 1910.263(l)(9)(ii). A convenient PM Checklist is provided at the end of this section.

NOTE: This PM procedure does not discuss repair or replacement of components. Upon completion of the PM procedure, you will need to contact a Bakery System service agency for any needed repairs.

Tools Used For Inspection Procedure

- Standard set of hand tools
- Vacuum cleaner - shop vac

PREVENTIVE MAINTENANCE PROCEDURES

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

⚠ WARNING Shut off the gas before servicing the unit.

⚠ WARNING Certain procedures in this section require electrical test or measurements while power is applied to the machine. Exercise extreme caution at all times. If test points are not easily accessible, disconnect power and follow lockout / tagout procedures, attach test equipment and reapply power to test.

Inspect Oven Lamps

1. Lamps should be on when oven is powered.
2. If not, replace lamps.
 - A. Twist lamp cover (Fig. 50) to disengage from lamp sockets and remove from socket.
3. Reverse procedure to install new lamp.

Clean and Vacuum Components and Burner Area

1. Clean the burner chamber (Fig. 51) area of dust and/or lint accumulation.
 - A. Remove screw securing control panel door and swing door open to access burner chamber area.
 - B. Vacuum the burner chamber area of dust and/or lint accumulation.

NOTE: Individual burners may be inspected for clogs or debris without removing individual burners.

2. Check and clean all air passageways.
 - A. Clean all burner chamber air passageways of dust and/or lint accumulation.
3. Clean convection panel grill.
 - A. Clean convection panel grill (Fig. 52) of dust and/or lint accumulation.
4. Clean draft inducer housing grill guard (Fig. 53).
 - A. Access draft inducer housing on top of oven and clean grill cover of dust and/or lint accumulation.

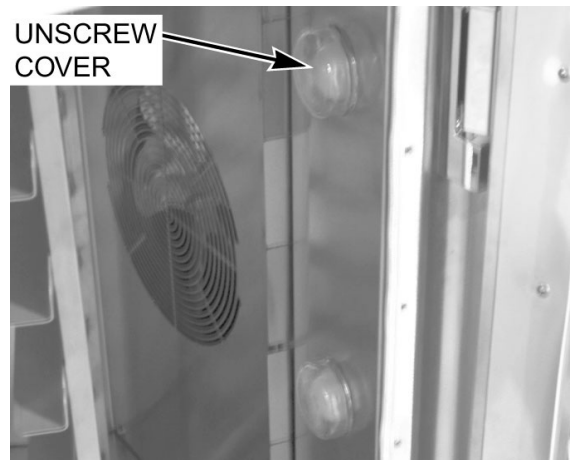


Fig. 50



Fig. 51

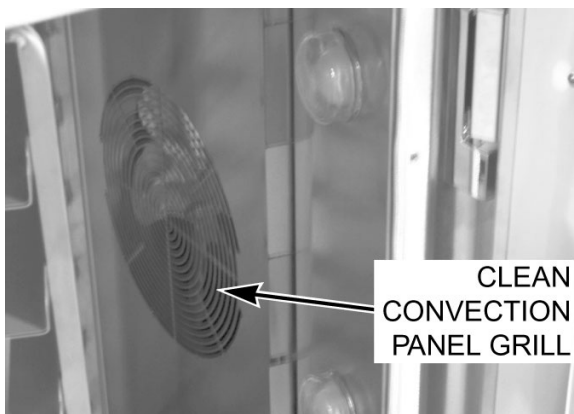


Fig. 52



Fig. 53

Inspect Rack Lift and Rotation Assemblies

NOTE: Before performing rack inspection, observe condition of rack rotation belt.

1. Check rack rotation belt.
 - A. Gain access to the top of oven and loosen the screws securing rack rotation assembly cover (Fig. 54).
 - B. Lift cover from top of oven.
 - C. Observe condition of the rack rotation belt. If belt is worn or damaged, contact your local Bakery Systems service agency.
 - D. Reverse procedure to install.

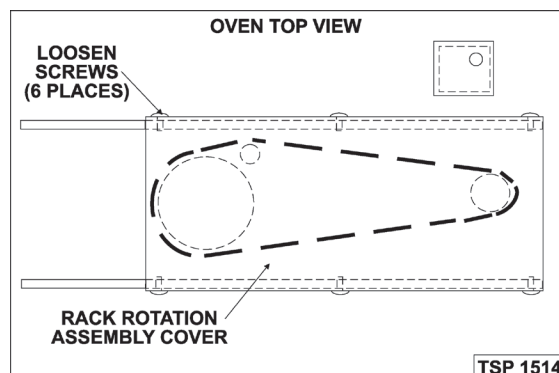


Fig. 54

2. Check rack assembly for proper operation
 - A. Put oven into operation with customer's typical bake product load weight on rack. (If rack does not stop in the proper rack load/unload position, see Rack Adjustment.)

NOTE: Some undertravel or overtravel of rack position should be expected, depending on product load.

Inspect Door Components

1. Check and/or adjust door gaskets.
 - A. While operating oven, if air (or steam) blows out from the top, sides or underneath the doors, door gasket will need to be adjusted or replaced.
 - B. If gasket needs to be replaced, contact your local Bakery Systems service agency.
2. Check door switch operation.
 - A. Turn on the oven and start a normal bake temperature.
 - B. With the oven doors closed, press START button and observe rack rotation. If no rotation, see Door Switch Adjustment.

Inspect Air Louvers

1. Check air louvers (shutters) (Fig. 55) inside oven and tighten any loose screws.
2. Check oven interior and tighten or replace loose or missing panel screws.

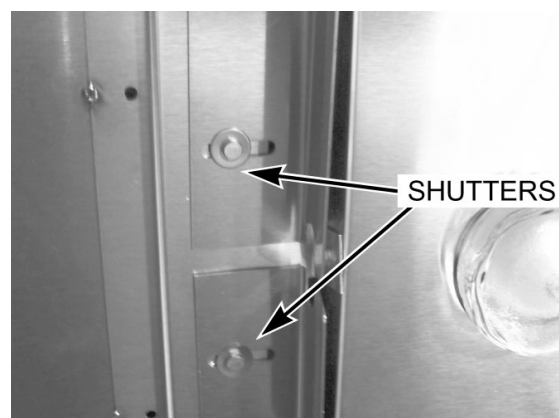


Fig. 55

Inspect Cavity Vent

1. Check cavity vent for proper operation.
 - A. Push VENT button on control panel to open vent and push again to close vent. Vent button is located in the lower right hand corner of the control panel area.
 - B. Visually check that vent opens (Fig. 56) and closes (Fig. 57) when button is pushed. If vent does not operate, contact your authorized Bakery Systems service agency for service.

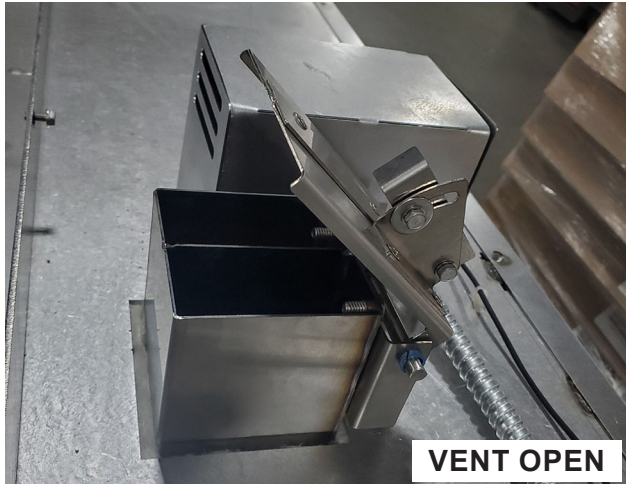


Fig. 56



Fig. 57

Visually Inspect Electrical Connections

1. Remove screw securing control panel door and swing door open to access burner compartment area.
2. Inspect all wiring connections for discoloration. If discoloration is visible, contact your local Bakery Systems service office.

Verify Ignition Module Safety Lockout Functions (Gas Only)

1. Verify ignition module safety lockout functions.
 - A. Turn on the oven and close the doors.
 - B. Turn off the gas supply to the oven.
 - C. Set the oven control to call for heat and make sure convection fan is running.
 - D. Remove screw securing the control panel door and swing the door open to access the burner compartment area.
 - E. Observe LED on ignition module. After trying to light the burner, the module should lockout. (See following chart.)
 - F. Turn gas supply to oven back on.
 - G. Set the oven control for heat, and make sure convection fan is running and the burner has established a flame.
 - H. Turn off the gas supply to the oven.
 - I. Observe LED on ignition module (Fig. 58). The module should lockout. (See following chart.)

LED DIAGNOSTIC INDICATOR CODES	
LED	CODE
LED "OFF"	No Fault
LED "ON"	Control Fault
'1' Flash	Air Flow Fault
'2' Flash	Flame Fault No Call for Heat
'3' Flash	Ignition Module Lockout

- J. If the results have been obtained, proceed to next preventive maintenance procedure.
- K. If the results have not been obtained, contact your authorized Bakery Systems service agency for service.

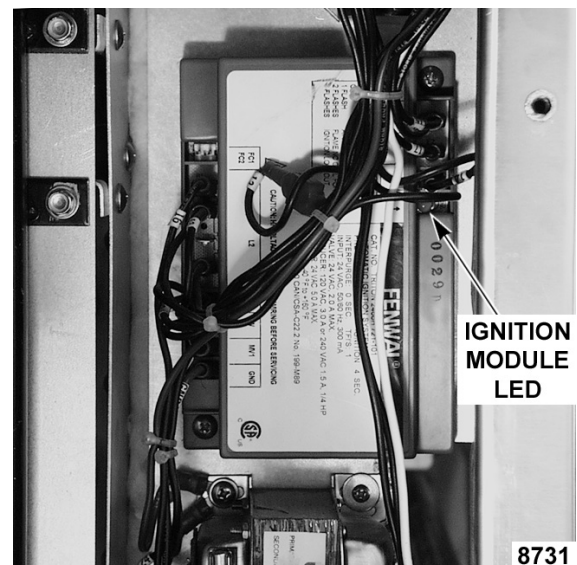


Fig. 58

2. Verify operation of draft inducer pressure switch.

- A. Turn incoming power off to oven.
- B. Remove screw securing control panel door and swing door open to access burner compartment area.
- C. Loosen hose clamp (Fig. 59) and remove vacuum tube from the vacuum switch.

NOTE: Some ovens may have rectangular-shaped vacuum switches.

- D. Reconnect incoming power to oven and turn oven on.
- E. Set oven to heat and press START.
- F. The burners should not come on at this time.
- G. If the burners do not come on, proceed to next preventive maintenance procedure.
- H. If the burners do come on, contact your local Bakery Systems service office.
- I. Reverse the procedure to install.

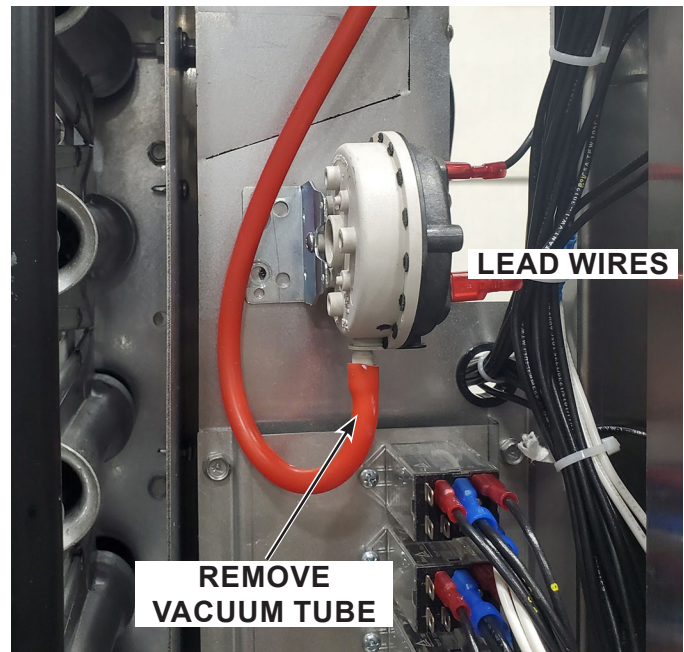


Fig. 59

NOTE: Use normally open, common terminals and low vacuum port for the vacuum switch setup.

3. Verify operation of draft inducer (stack fan) pressure switch.

- A. Set oven for heat.
- B. Disconnect tubing from exhaust vent collar. Burner should go out.
- C. Reconnect tubing and burner should establish a flame.
- D. If the results have been obtained, proceed to next preventive maintenance procedure.
- E. If the results have not been obtained, contact your local Bakery Systems service office.

Verify Operation of Steam

1. Check steam system for proper operation.

- A. Turn on the water supply.
- B. Turn on the oven and set to normal bake temperature.
- C. Allow to cycle three times to stabilize temperature.
- D. Set control to call for steam.
- E. Observe operation. If steam is not observed, contact your local Bakery System service office.

NOTICE After completion of the owner PM Procedure, you will need to contact an authorized Bakery System service agency for any needed repairs.

Keep a copy of the Owner Preventive Maintenance Checklist for your records.

COPY AS NEEDED

MODEL/SERIAL NUMBERS

**RECOMMENDED OWNER
PREVENTIVE MAINTENANCE CHECKLIST**

BAKERY RACK OVENS - GAS

**CHECK FOR PROPER OPERATION OR CLEAN.
CALL FOR SERVICE AS NECESSARY**

Inspect oven lamps																			
Clean and vacuum components and burner areas																			
Inspect rack lift and rotation assemblies																			
Inspect door components																			
Inspect air louvers																			
Inspect cavity vent																			
Visually inspect electrical connections																			
Verify ignition module safety lockout functions																			
Verify operation of steam																			

√ =PROCESS COMPLETED

PM Frequency: ☐ Bi-monthly
Type of Gas Natural Gas _____ Propane _____

Location: _____ Store No. _____

Inspector: _____ Date Completed: _____

Service Notified for Necessary Repairs: _____
(Date)

Comments: _____

(Inspector Signature)