



Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



CS500G1 Rotating Single Rack Oven – Energy Efficient Gas



SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 55.0"W x 51.0"D x 104"H and shall have an integral hood with a minimum of 30" overhang to ensure proper vapor capture. Oven shall have independent electrically interlocked air safety switches for the draft inducer and hood. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven shall include an in-shot burner system with a heat exchanger consisting of 18 independent high-temperature, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also include a patented self-contained spherical cast steam system which shall convert .67 gallons of water into steam within 20 seconds at a temperature of 400°F or better. Field reversible oven door with Dual Pane glass for product viewing and heat loss reduction. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety, sanitation, and gas for the U.S. & Canada. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

STANDARD ENERGY SAVING FEATURES

- + Halogen lighting in the bake chamber provides better visibility and better bulb life in high temperature environments
- + Engineered for efficiency, the 180,000 BTU/hr in-shot burner delivers powerful performance while consuming less energy
- + Airflow design maximizes heat exchanger use and reduces energy consumption
- + Energy saving idle mode reduces oven to stand-by temperature when left idle; idle time and stand-by temperature can be customized to maximize energy savings in your operation
- + Programmable digital control with Auto on/Auto off controls
- + Double pane viewing window
 - Dual panes of glass & a low-E coating on the interior of the window reduces the oven's energy use

STANDARD FEATURES

- + Stainless steel construction
- + Heat exchanger with weldless construction for longer life. Tubes carry an additional 9 year extended parts and labor warranty
- + Patented self-contained spherical cast steam system
- + Hood with plenum and single point vent connection for Type II installations
- + Field reversible bake chamber door (left or right hinged to fit your needs)
- + Patented flush floor – no ramp required
- + 99 programmable recipes
- + Oven body shipped whole (hood, steam system & floor are field installed)
 - **Minimum intake:** 104" x 55" x 51" (uncrated)
- + Holds 1 single oven rack
- + Heavy duty rack lift with "soft start" rotation and rack jam warning system
- + Built-in rollers & levelers for easy installation

OPTIONS & ACCESSORIES

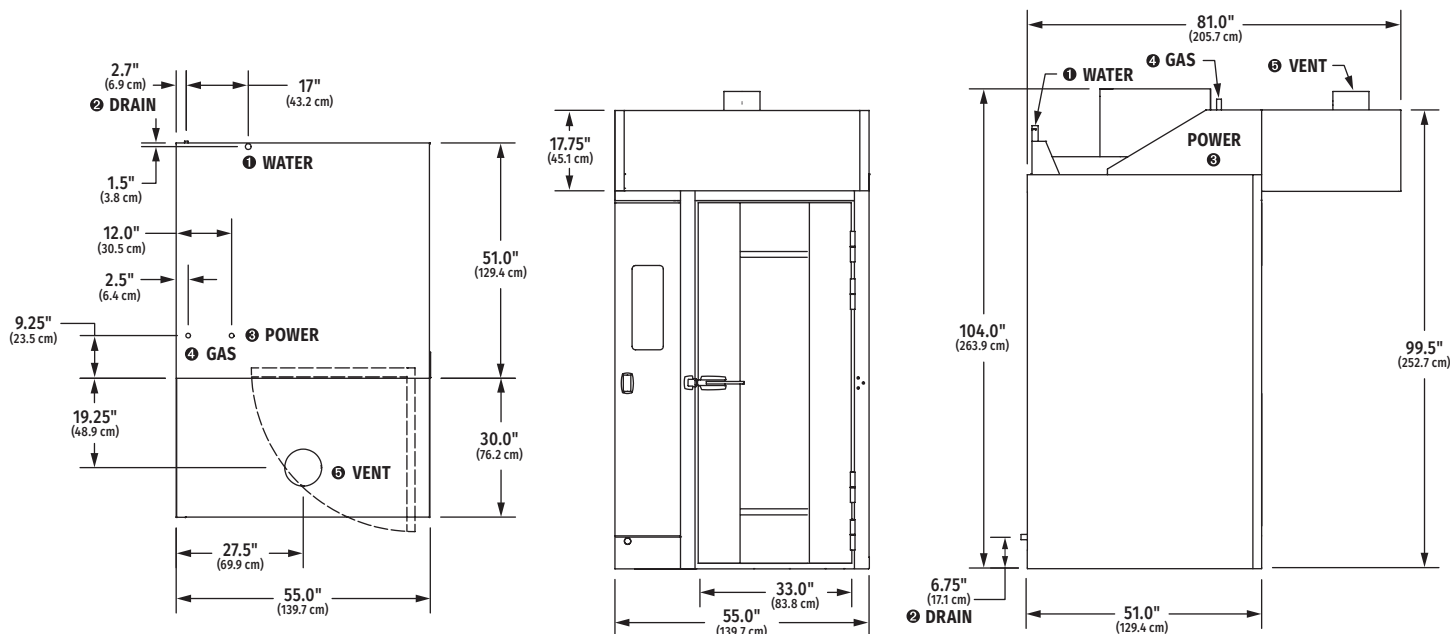
- ☐ Oven body shipped split
 - **Minimum intake:** 104" x 27.5" x 51" (uncrated)
- ☐ Full length side trim
- ☐ Floor extender package
- ☐ "C" style lift carrier
- ☐ Field installed front drain
- ☐ Front drain assembly (accessory)

CS500G1 ROTATING SINGLE RACK OVEN – ENERGY EFFICIENT GAS

Approved by _____ Date _____ Approved by _____ Date _____



CS500G1 Rotating Single Rack Oven – Energy Efficient Gas



Highest Point on Oven: 104" (265cm)

KD Shipping Weight: 2,910 lbs (1320kg)

Rack Swing Diameter: 34.5" (87.6 cm)

UTILITIES & NOTES

- ❶ **Water:** ½" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 2.0 GPM flow rate. Maximum water usage 4.0 GPH.
Note: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
 - **Recommended water hardness range:** 2-4 grains per gallon.
 - **Recommended pH range:** 7.0-8.0.
 - **Acceptable range for chloride concentration:** 0-30 ppm.
- ❷ **Drain:** Rear drain configuration standard. Field installed front drain accessory available.
 - **Front drain:** ½" NPTM @ 6.0" AFF (see accessory).
 - **Rear drain:** ½" NPTM @ 6.0" AFF.
- ❸ **Power: 2 supplies required:**
 1. **Heating Circuit - Choose one:**
 - ❑ 208-240V/60/3 5.0-4.4 amps
 - ❑ 440-480V/60/3 2.2-2.4 amps
 2. **Control Circuit:**
120V/60/1 15 amp dedicated circuit. 20 amp maximum.
- ❹ **Gas:** 1" NPT connection @ 102" AFF.
 - **Natural gas (standard):** 180k BTU/hr @ 5-14"w.c.
 - **Propane (optional):** 180k BTU/hr @ 10-14"w.c.**Note:** Input rates will be reduced when oven is installed at elevations above 3000' (915m). Consult factory for elevation correction.
- ❺ **Hood vent:** 8" diameter connection collar. Minimum 600 cfm required with -0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with maximum 10.0 amp ½ H.P. @ 120V output for fan operation.
Ventilator fan is required. Hood connection suitable for connection to Type B vent.
- ❻ **Door Swing Clearance:** To allow for proper door operation, the first 34" of floor from the face of the oven must be level,

or slope down away from the face of the oven. Any upward slope within the door swing area will cause difficulty opening and closing the door, unnecessary wear of the bottom door seal, and increases the likelihood of an improper seal at the bottom of the door.

INSTALLATION

Floor must be level within ⅛" per foot for proper installation. Slope must not exceed ¾" in all directions under the unit. Floor anchors require minimum of 1" thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. Refer to NFPA 54 for further clarification.

Important:

- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
- 115" AFF required for oven tilt-up.
- 128" AFF recommended for service access.

The purchaser is responsible for all installation costs and for providing: Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. A factory authorized installation technician must approve any installation during start-up. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state, and local codes.

Minimum clearances to combustible construction:

- 0 inches from sides and back
- 18 inches from top

Service Requirement:

Access to either side and/or back is required for serviceability.

Install is required within 180 day after unit is shipped. Customer is responsible to have an approved Servicer complete the startup on the unit before warranty can be applied.