

BXA1E ROTATING RACK OVEN

ELECTRIC SINGLE



FEATURES

- Stainless steel construction
- Programmable digital control
 - Four stage baking (time, temp, fan delay & vent)
 - Auto on/off control
 - Auto vent
 - 99 programmable menus
- Energy saving “sleep mode”
- Self-contained spherical cast steam system
- Fully welded hood for Type II installation
- Heavy duty rack lift includes high-temp bearings and a clutch rotating system
- Field reversible bake chamber door
- Flush floor provides easy access
 - no ramp required
- Single point vent connection
- Built-in rollers and levelers for ease of installation
- Holds 1 single oven rack



OPTIONS

- Manual back-up control
- Fully welded hood with grease filters (complies with NFPA 96 for Type I installation)
- Floor extender kit
- Kosher package
- Prison safety package



CITY OF
LOS ANGELES
M-910049



STATE OF
MASSACHUSETTS
C1-03-05-20



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BXA1E ELECTRIC SPECIFICATIONS

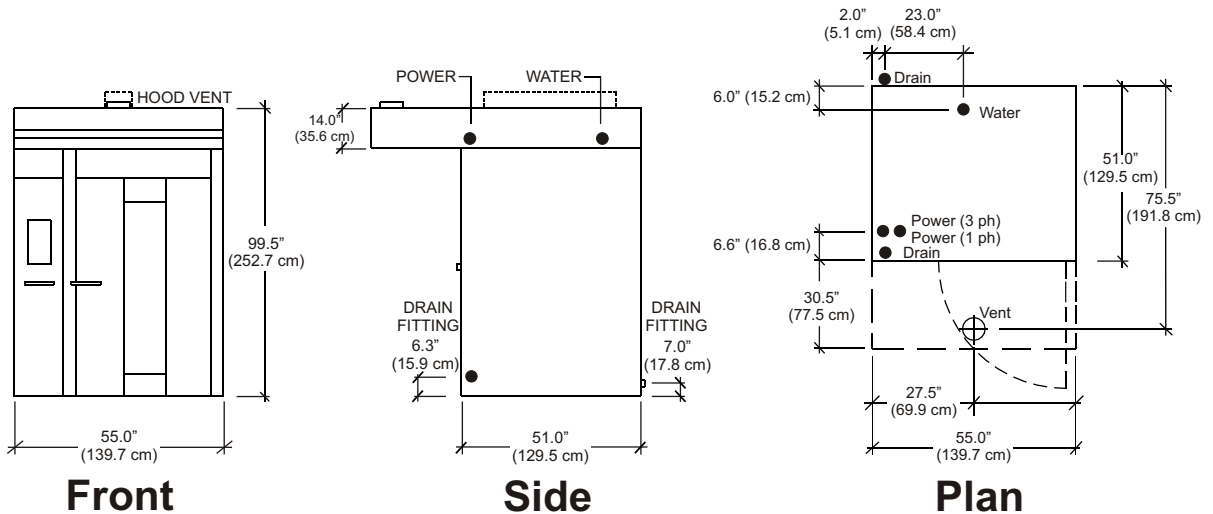
Highest Point on Oven:
104.0" (264.2 cm)

Minimum Ceiling Height:
10 feet (3 m)

Shipping Weight Assembled:
2,714 lbs. (1231 kg)

Shipping Weight Knock-down:
2,929 lbs. (1329 kg)

Freight Class: 70



UTILITIES

Power - 2 supplies required:
120/60/1 15 amp dedicated circuit

208/60/3	99.4 amps	34.2kW heating circuit
208-240/60/3	75.4-86.2 amps	25.7-34.2kW heating circuit
440-480/60/3	40.2-43.0 amps	28.7-34.2kW heating circuit

Blower motor: 1 1/2 H.P.

Water Connect Point: 1/2" NPT. Cold water @ 30 psi (207 kPa) minimum @ 3.0 GPM (.19 liters/sec) flow rate.

Drain Fitting: Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain.

Front drain: 1/2" NPTM
Rear drain: 1/2" NPTF

Hood Vent: 8" dia. connection collar. Minimum 600 cfm (17.0 m³/min) recommended with 0.4" w.c. (100 Pa) static pressure drop through hood. Hood is fully welded. Customer to supply duct and ventilator fan per local code. Oven provided relay with max. 7.5 amp 1/3 H.P. @ 120V output for fan operation.

Consult local authorities to determine whether Type I (grease) or Type II (vapor) duct and ventilator fan will be required.

INSTALLATION

Floor should be level within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit. Floor anchors require minimum of 1" thick solid floor substrate.

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, vents, gas, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. 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.

Caution - To reduce the risk of fire, the appliance is to 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. Such construction shall in all cases extend not less than 12 inches (30cm) beyond the equipment on all sides.

IMPORTANT: Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.

Minimum clearances to combustible construction:

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

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



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