



2025 FULL LINE CATALOG



The secrets to our success? Not so secret.

Our success is based on the best features of our products — consistent heat, even airflow and generous steam—combined with the ability to meet the exacting standards of our customers. This is what we offer:

Exclusive technical innovations

From the patented airflow system in our proofers to the patented steam system in our rack ovens, Baxter innovations improve product results and kitchen efficiency.

Long lasting quality

For more than 50 years, the Baxter brand has been known for consistent, even results every time, no matter the production or batch size. As we continue to expand our product line to accommodate a variety of foods and cooking styles, we continue to deliver durable, quality, long-lasting equipment.

Flexibility

Consumer tastes and demands are always changing. We help our customers keep up with equipment that can produce everything from delicate pastries to roasted meats. Some of our additions include a UL710 Listed Type I hood so that meat products can be roasted, and interior rack accessories for our Mini-Rack ovens for unparalleled versatility in a small footprint.

Responsive shipping times

Baxter ships orders on a well-managed, customer-oriented schedule with lead times ranging from two to eight weeks for standard equipment. (Custom equipment may require a longer lead time.)

User-friendly equipment

Dedicated, skilled labor is in short supply for every bakery and foodservice operation. By supplying reliable, easy-to-use equipment, we help our customers stay as efficient as possible.

Labor-saving production

To save labor, many institutions such as hospitals, schools, in-house feeders and restaurants turn to central commissary operations, where products can be rethermalized or finished on location. Baxter supplies products such as rack ovens that provide the necessary versatility and consistency needed at both the commissary and consumer level.

How do you keep customers loyal? Keep giving them what they need.

In our case, superior, durable equipment designed to last has led to a long history of loyal customers. When our customers' needs change, we find ways to not only supply what they need but also supply equipment that always performs optimally, is easy to install, efficient to operate, and has parts and service available to ensure minimum downtime.

Industries we serve

Baxter is a leading equipment supplier to a growing number of major institutions, schools, grocery stores, hospitals, assisted-care facilities, hotels, restaurants, resorts, correctional facilities and military locations.

You'll find Baxter products in small independent bakeries as well as facilities with multiple ovens for bulk processing. Our equipment is used for a multitude of applications including bread and confectionery baking, roasting meat and poultry, and reheating batch-cooked and frozen meals.

Baxter's rack ovens are increasingly used in the “finishing process” for precooked or pre-proportioned foods and entire meals in the foodservice market. Batch-cooked foods (prepared on site or in a central commissary) can be chilled or frozen and pre-portioned, then later rolled into rack ovens to be rethermalized and finished for serving without sacrificing product quality.

Customers outside the United States

Through our affiliation with many international firms and reciprocal trade with international manufacturers, Baxter products are used the world over. This global reach includes the ability to service our equipment through a worldwide service network.

Sales by Baxter of its products and services are expressly limited to and made conditional on acceptance of its current terms and conditions of sale, found at <https://www.itwfoodequipment.com/terms-conditions-sale> (“Terms”). Any additional or different terms are hereby rejected. Commencement of work by Baxter or acceptance of delivery of products by purchaser constitutes purchaser’s acceptance of the Terms.



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For Product literature please visit www.baxtermfg.com
click on 'resources' at the top of the homepage.
Product literature is available on-line 24/7 for your convenience.



RACK OVENS – MINI ROTATING OV310 Series

Listed for safety and sanitation by UL



OV310 mini rack oven shown on 12-pan stand base



OV310 mini rack oven shown on 16-pan proofer base

STANDARD FEATURES

- ✦ Stainless steel interior and exterior construction
- ✦ 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- ✦ Loading doors with positive latching closure operate independently
- ✦ Dual pane viewing windows open for easy cleaning between the panes
- ✦ Easy-to-use digital controls: set temperature, time, steam, fan delay and vent; store a maximum of 99 recipes with up to 4 steps or stages
- ✦ Air velocity, direction of air flow and the rotating interior rack provide the proper atmosphere to give consistent results
- ✦ Patented, self-contained cast spherical steam system
- ✦ Interior rack is easily removable for cleaning or routine maintenance; patented removable bottom provides easy access to the oven's floor for quick clean-up
- ✦ One interior rack is included with the oven; additional are sold separately
- ✦ Proofer and stand base units available to meet your application demands; units sold separately

MODEL NO.	OVENS		BASES	
	OV310G	OV310E	Stand Base	MB300 Proofer Base
Overall Dimensions Width x Depth x Height	48.0" x 38.0" x 48.0"	48.0" x 38.0" x 48.0"	48.0" x 35.0" x 27.0"	48.0" x 35.0" x 34.0"
Capacity	6, 8 or 12 Pan Capacity – 18" x 26" Pans		12 Pan Capacity – 18" x 26" Pans	16 Pan Capacity – 18" x 26" Pans
Heating System	Gas	Electric	N/A	Electric
Ventilation	May need to be installed under a Type 1 or Type 2 Hood – Consult Local Codes		N/A	N/A
Gas BTU's (¾")	95,000 BTU/hr.	N/A	N/A	N/A
Water Connection	½" Rear	½" Rear	N/A	¼" Rear
Drain Connection	Route ½" Rear Drain to Air-Gap Drain		N/A	½" Rear Drain
Shipping Weight	785 lbs.	730 lbs.	138 lbs.	363 lbs.



RACK OVENS – MINI ROTATING OV320 Series



OV320 mini rack oven with hood shown on 12-pan stand base



OV320 mini rack oven without hood shown on 12-pan stand base

STANDARD FEATURES

- ✦ Stainless steel interior and exterior construction
- ✦ 10 year parts & labor warranty on heat exchanger tube (gas models only)
- ✦ Loading doors with positive latching closure operate Independently
- ✦ New door handle design and larger viewing area of product
- ✦ Dual pane viewing windows open for easy cleaning between the panes
- ✦ Integrated hood design to evacuate heat, smoke and steam from door opening; Standard Trim option available
- ✦ Smart Touch™ programmable digital touchscreen control: Self Diagnostics with Error Code, 12 months of data collection; store a maximum of 99 recipes with up to 6 steps or stages
- ✦ Air velocity, direction of air flow and the rotating interior rack provide the proper atmosphere to give consistent results
- ✦ Patented, self-contained cast spherical steam system
- ✦ Interior rack is easily removable for cleaning or routine maintenance; patented removable bottom provides easy access to the oven's floor for quick clean-up
- ✦ One interior rack is included with the oven; additional are sold separately
- ✦ Proofer and stand base units available to meet your application demands; units sold separately

MODEL NO.	OVENS		BASES	
	OV320G	OV320E	Stand Base	MB300 Proofer Base
Overall Dimensions Width x Depth x Height	With Hood: 48.0" x 44.5" x 52.7" Without Hood: 48.0" x 38.0" x 48.0"	With Hood: 48.0" x 44.5" x 52.7" Without Hood: 48.0" x 38.0" x 48.0"	48.0" x 35.0" x 27.0"	48.0" x 35.0" x 34.0"
Capacity	6, 8 or 12 Pan Capacity - 18" x 26" Pans		12 Pan Capacity – 18" x 26" Pans	16 Pan Capacity – 18" x 26" Pans
Heating System	Gas	Electric	N/A	Electric
Ventilation	May need to be installed under a Type 1 or Type 2 Hood – Consult Local Codes		N/A	N/A
Gas BTU's (¾")	95,000 BTU/hr.	N/A	N/A	N/A
Water Connection	½" Rear	½" Rear	N/A	¼" Rear
Drain Connection	Route ½" Rear Drain to Air-Gap Drain		N/A	½" Rear Drain
Shipping Weight	820 lbs.	765 lbs.	138 lbs.	363 lbs.



RACK OVENS OV500 Series

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OV500E1/OV500G1-EE



Advanced
Digital Controls



OV500E2/OV500G2-EE

STANDARD FEATURES

- ✦ ENERGY STAR® certified (gas models only)
- ✦ 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- ✦ Easy-to-use digital controls: set temperature, time, steam, fan delay and vent; store a maximum of 99 recipes with up to 4 steps or stages
- ✦ Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- ✦ Stainless steel interior and exterior construction
- ✦ Long-lasting halogen lighting in the oven chamber
- ✦ Manual backup control
- ✦ Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber
- ✦ Flush floor provides easy access – no ramp required
- ✦ Field reversible bake chamber door
- ✦ Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- ✦ Patented, self-contained cast spherical steam system
- ✦ Built-in rollers and levelers for ease of installation
- ✦ Stainless steel B style rack lift
- ✦ Oven racks sold separately

MODEL NO.	OV500G1EE	OV500E1	OV500G2EE	OV500E2
Footprint Dimensions				
Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104"	72.0" x 62.0" x 104"
Swing Diameter	34.5"D		49.9"D	
Capacity	1 Single Rack		2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.0" AFF Front: Plugged, 6.0" AFF		Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.3" AFF Front: Plugged, 6.1" AFF	
Minimum Ceiling Height	130"	130"	130"	130"
Shipping Weight	2,985 lbs.	2,985 lbs.	3,660 lbs.	3,660 lbs.



RACK OVENS OV520 Series

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OV520E1/OV520G1



Smart Touch™
Digital Control



OV520E2/OV520G2

STANDARD FEATURES

- ✦ ENERGY STAR® certified (gas models only)
- ✦ 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- ✦ Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- ✦ Stainless steel interior and exterior construction
- ✦ Long-lasting halogen lighting in the oven chamber
- ✦ Smart Touch™ programmable digital touchscreen control
- ✦ Self Diagnostics with Error Code, 12 months of data collection; store a maximum of 99 recipes with up to 6 steps or stages
- ✦ Three pane viewing window reduces heat transfer out of the oven and is easily cleaned for visibility into the bake chamber
- ✦ Flush floor provides easy access – no ramp required
- ✦ Field reversible bake chamber door
- ✦ Integral, curved hood is fully fire-sealed for Type I or Type II installations and is listed to UL 710 standards
- ✦ Patented, self-contained cast spherical steam system
- ✦ Built-in rollers and levelers for ease of installation
- ✦ Stainless steel B style rack lift
- ✦ Oven racks sold separately

MODEL NO.	OV520G1	OV520E1	OV520G2	OV520E2
Footprint Dimensions				
Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104.5"	72.0" x 62.0" x 104"
Swing Diameter/Capacity	34.5"D		49.9"D	
Capacity	1 Single Rack		2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 10" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.0" AFF Front: Plugged, 6.0" AFF		Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.3" AFF Front: Plugged, 6.1" AFF	
Minimum Ceiling Height	130"	130"	130"	130"
Shipping Weight	2,985 lbs.	2,985 lbs.	3,660 lbs.	3,660 lbs.



RACK OVENS Classic CS500 Series

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CS500G2

STANDARD FEATURES

- + ENERGY STAR® certified (gas models only)
- + 10 year parts & labor warranty on heat exchanger tubes (gas models only)
- + Programmable digital controls
- + Flush floor with patented adjustable floor construction provides easy access — no ramp required
- + Field reversible bake chamber door with single point latch
- + Energy saving idle mode
- + Power: 208-240V/60/3 & 120V/60/1 for all models (2 connections required)
- + Natural gas
- + Single pane window
- + Stainless steel “B” style rack lift
- + Soft start rotation system
- + Weldless heat exchanger (gas models only)
- + Hood for Type II installation
- + Single point vent connection
- + Patented self-contained cast spherical steam system
- + Accommodates 71" rack height; sold separately
- + One-year parts/labor warranty

MODEL NO.	CS500G1	CS500E1	CS500G2	CS500E2
Footprint Dimensions				
Width x Depth x Height	55.0" x 51.0" x 104"	55.0" x 51.0" x 104"	72.0" x 62.0" x 104"	72.0" x 62.0" x 104"
Swing Diameter	34.5"D		49.9"D	
Capacity	1 Single Rack		2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 BTU/hr.	N/A	275,000 BTU/hr.	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.0" AFF Front: Plugged, 6.0" AFF		Rear drain connection standard (provided) Front drain compatible (not provided) Rear: ½" NPTM @ 6.3" AFF Front: Plugged, 6.1" AFF	
Minimum Ceiling Height	130"	130"	130"	130"
Shipping Weight	2,985 lbs.	2,985 lbs.	3,660 lbs.	3,660 lbs.



PROOFING CABINETS & RETARDING PROOFING CABINETS

PW & RPW Series

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PW1



PW2

STANDARD FEATURES

- ✦ Eye-level digital control panel – set heat/humidity system, retarding system with four independent timers (retarding/proofing cabinets only)
- ✦ Easy access heat and humidity system – internally mounted, energy efficient
- ✦ Modular panel construction – cam lock attachment
- ✦ Maximum rack height: 74.0"
- ✦ Patented air flow system ensures consistent proofing results through-out the chamber
- ✦ Stainless steel interior and exterior
- ✦ Standard height is 99.5", 94" height is also available
- ✦ Interior perimeter is supplied with bumpers on all sides to protect the finish
- ✦ No flush cleaning required – low maintenance
- ✦ Single door units include field reversible door
- ✦ Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only)

MODEL NO.	PW1E	PW1S/RPW1S	PW2E/RPW2E	PW2S/RPW2S	PW3S
Footprint Width	35.5"	42.0"	62.0"	75.5"	109.0"
Footprint Depth	36.8" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"
Power Options	208-240V/1 or 208-240V/3 (Neutral line required) Amp draw varies by size				
Water Connection	1/2" FNPT cold water 30-80 psi @ 85" AFF				
Drain Connection	1/2" FNPT, front or rear drain @ 5" AFF				
Proofer Availability	PW1E	PW1S	PW2E	PW2S	PW3S
Retarder Proofer Availability	N/A	RPW1S	RPW2E	RPW2S	N/A



PROOFING/HOLDING CABINET MB300

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MB300

STANDARD FEATURES

- ✦ Stainless steel construction
- ✦ 16-pan capacity
- ✦ Insulated top; optional finished stainless steel top available
- ✦ Available with casters or legs
- ✦ Shipping weight: 363 lbs.



SPECIALTY – WATER METER WM600 Series

Listed for safety by UL

STANDARD FEATURES

- ✦ Wall mounted; mounting bracket and hardware included
- ✦ Easy to follow digital controls
- ✦ Dispensing temperature range: 32°F – 125°F. Dispenses up to 1,000 pounds
- ✦ Water delivery can be interrupted and resumed without resetting the system
- ✦ Shipping weight: 52 lbs.



WM600



SPECIALTY – ONE, TWO & THREE SECTION Ingredient Bins (Stainless Steel)

Certified by NSF for single compartment



STANDARD FEATURES

- ✦ Designed to store bulk quantities of dry ingredients such as flour and sugar
- ✦ Sanitary coved corner design eliminates the need for costly replacement liners
- ✦ Casters are sturdy, 3", non-marking and no-lube; two fixed and two swivel
- ✦ Moves easily when fully loaded
- ✦ Approximate capacity — 120 lbs. of cake flour or 190 lbs of granulated sugar (in single compartment units)
- ✦ Stainless steel bin with sliding cover
- ✦ Ingredient labels included
- ✦ Fits under tables 36" wide or greater



OVEN RACKS

For All Single Rack Ovens

STANDARD FOODSERVICE (S/S) RACKS

INCLUDES: 16GA heavy-duty S/S construction, 4" heavy-duty swivel casters with Rulon® wheel bearings & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.4"W x 26.0"D x 69.8"H

Stainless steel **SINGLE END LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BSRSB-10__
12 Slides (5" spacing)	BSRSB-12__
15 Slides (4" spacing)	BSRSB-15__
20 Slides (3" spacing)	BSRSB-20__

SINGLE SIDE LOAD RACKS: 28.4"W x 18.0"D x 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BSSRSB-10__
12 Slides (5" spacing)	BSSRSB-12__
15 Slides (4" spacing)	BSSRSB-15__
20 Slides (3" spacing)	BSSRSB-20__

Shipped assembled & fully welded for prisons

_____-W

Set of replacement HEAVY DUTY casters for foodservice (s/s) racks

CASTER-4RPL

STANDARD FOOD RETAIL (S/S) RACKS

INCLUDES: 1" S/S tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W x 26.0"D x 69.8"H

Stainless steel **SINGLE END LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BXSFS-10B1
12 Slides (5" spacing)	BXSFS-12B1
15 Slides (4" spacing)	BXSFS-15B1
20 Slides (3" spacing)	BXSFS-20B1

SINGLE SIDE LOAD RACKS: 28.5"W x 18.0"D x 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BXSSS-10B1
12 Slides (5" spacing)	BXSSS-12B1
15 Slides (4" spacing)	BXSSS-15B1
20 Slides (3" spacing)	BXSSS-20B1

Heavy duty caster upgrade for BX series racks

CASTER-HITEMP

STANDARD ALUMINUM RACKS

INCLUDES: 1" tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W x 26.0"D x 69.8"H

Aluminum **SINGLE END LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BXSFA-10B1
12 Slides (5" spacing)	BXSFA-12B1
15 Slides (4" spacing)	BXSFA-15B1
20 Slides (3" spacing)	BXSFA-20B1

SINGLE SIDE LOAD RACKS: 28.5"W x 18.0"D x 69.8"H

Aluminum **SINGLE SIDE LOAD** rack for **SINGLE RACK OVEN**

10 Slides (6" spacing)	BXSSA-10B1
12 Slides (5" spacing)	BXSSA-12B1
15 Slides (4" spacing)	BXSSA-15B1
20 Slides (3" spacing)	BXSSA-20B1

Heavy duty caster upgrade for BX series racks

CASTER-HITEMP



OVEN RACKS

For All Double Rack Ovens

FOODSERVICE (S/S) RACKS

INCLUDES: 16GA heavy-duty S/S construction, 4" heavy-duty swivel casters with Rulon® wheel bearings & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.4"W x 26.0"D x 69.8"H

Stainless steel **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BDSRSB-10__
12 Slides (5" spacing)	BDSRSB-12__
15 Slides (4" spacing)	BDSRSB-15__
20 Slides (3" spacing)	BDSRSB-20__

SINGLE SIDE LOAD RACKS: 28.4"W x 18.0"D x 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BDSRSB-10__
12 Slides (5" spacing)	BDSRSB-12__
15 Slides (4" spacing)	BDSRSB-15__
20 Slides (3" spacing)	BDSRSB-20__

DOUBLE SIDE LOAD RACKS: 28.4"W x 36.0"D x 69.8"H

Stainless steel **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BDRSB-10__
12 Slides (5" spacing)	BDRSB-12__
15 Slides (4" spacing)	BDRSB-15__
20 Slides (3" spacing)	BDRSB-20__

Shipped assembled & fully welded for prisons _____ - W

Set of replacement HEAVY DUTY casters for foodservice (s/s) racks **CASTER-4RPL**

FOOD RETAIL (S/S) RACKS

INCLUDES: 1" S/S tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W x 26.0"D x 69.8"H

Stainless steel **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BXSFS-10B2
12 Slides (5" spacing)	BXSFS-12B2
15 Slides (4" spacing)	BXSFS-15B2
20 Slides (3" spacing)	BXSFS-20B2

SINGLE SIDE LOAD RACKS: 28.5"W x 18.0"D x 69.8"H

Stainless steel **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BXSSS-10B2
12 Slides (5" spacing)	BXSSS-12B2
15 Slides (4" spacing)	BXSSS-15B2
20 Slides (3" spacing)	BXSSS-20B2

DOUBLE SIDE LOAD RACKS: 28.5"W x 36.0"D x 69.8"H

Stainless steel **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BXDSS-10B2
12 Slides (5" spacing)	BXDSS-12B2
15 Slides (4" spacing)	BXDSS-15B2
20 Slides (3" spacing)	BXDSS-20B2

Heavy duty caster upgrade for BX series racks **CASTER-HITEMP**

ALUMINUM RACKS

INCLUDES: 1" tube construction, 4" swivel casters & Type B lifter. Ships assembled.

SINGLE END LOAD RACKS: 20.5"W x 26.0"D x 69.8"H

Aluminum **SINGLE END LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BXSFA-10B2
12 Slides (5" spacing)	BXSFA-12B2
15 Slides (4" spacing)	BXSFA-15B2
20 Slides (3" spacing)	BXSFA-20B2

SINGLE SIDE LOAD RACKS: 28.5"W x 18.0"D x 69.8"H

Aluminum **SINGLE SIDE LOAD** rack for **DOUBLE RACK OVEN**






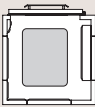
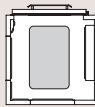
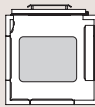
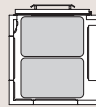
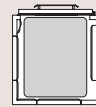
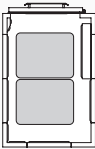
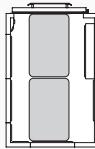
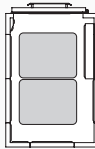
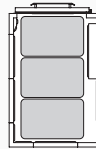
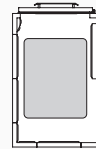
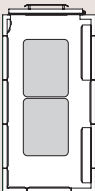
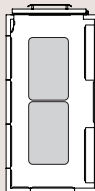
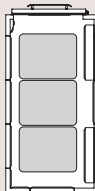
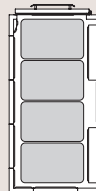
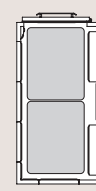
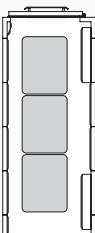
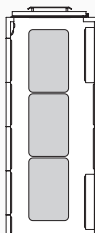
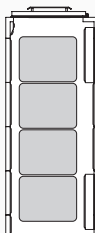
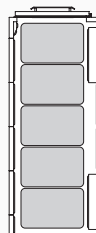
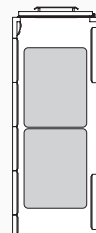
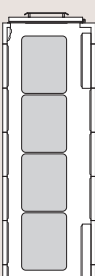
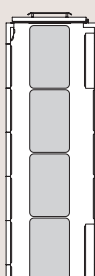
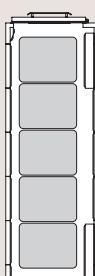
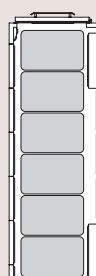
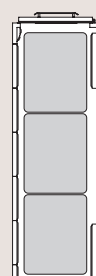
10 Slides (6" spacing)	BXSSA-10B2
12 Slides (5" spacing)	BXSSA-12B2
15 Slides (4" spacing)	BXSSA-15B2
20 Slides (3" spacing)	BXSSA-20B2

DOUBLE SIDE LOAD RACKS: 29.0"W x 36.0"D x 69.8"H

Aluminum **DOUBLE SIDE LOAD** rack for **DOUBLE RACK OVEN**

10 Slides (6" spacing)	BXDSA-10B2
12 Slides (5" spacing)	BXDSA-12B2
15 Slides (4" spacing)	BXDSA-15B2
20 Slides (3" spacing)	BXDSA-20B2

Heavy duty caster upgrade for BX series racks **CASTER-HITEMP**

PW1E PROOFER			PW1S PROOFER / RPW1S RETARDER/PROOFER			
	SINGLE END LOAD	SINGLE SIDE LOAD		SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
DIMENSIONS	 Typical Rack Dimensions: 20.38"W x 26.0"D	 Typical Rack Dimensions: 28.38"W x 18.0"D	DIMENSIONS	 Typical Rack Dimensions: 20.38"W x 26.0"D	 Typical Rack Dimensions: 28.38"W x 18.0"D	 Typical Rack Dimensions: 28.38"W x 36.0"D
34.0"D MODELS Interior: 31.3"D x 26.1"W Exterior: 36.8"D x 35.5"W	 1	 1	40.5"D MODELS Interior: 37.8"D x 32.6"W Exterior: 43.3"D x 42.0"W	 1	 2	 1
60.5"D MODELS Interior: 57.8"D x 26.1"W Exterior: 63.3"D x 35.5"W	 2	 2	60.5"D MODELS Interior: 57.8"D x 32.6"W Exterior: 63.3"D x 42.0"W	 2	 3	 1
80.5"D MODELS Interior: 77.8"D x 26.1"W Exterior: 83.3"D x 35.5"W	 2	 2	80.5"D MODELS Interior: 77.8"D x 32.6"W Exterior: 83.3"D x 42.0"W	 3	 4	 2
100.5"D MODELS Interior: 97.8"D x 26.1"W Exterior: 103.3"D x 35.5"W	 3	 3	100.5"D MODELS Interior: 97.8"D x 32.6"W Exterior: 103.3"D x 42.0"W	 4	 5	 2
120.5"D MODELS Interior: 117.8"D x 26.1"W Exterior: 123.3"D x 35.5"W	 4	 4	120.5"D MODELS Interior: 117.8"D x 32.6"W Exterior: 123.3"D x 42.0"W	 5	 6	 3

PW2E PROOFER / RPW2E RETARDER/PROOFER





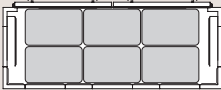
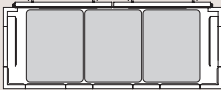
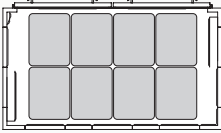
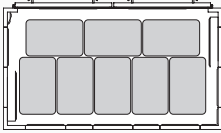
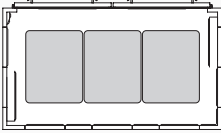
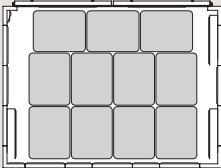
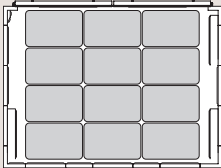
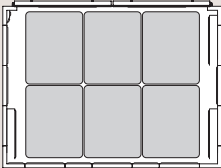
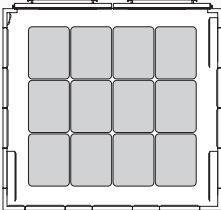
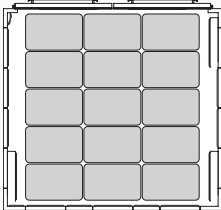
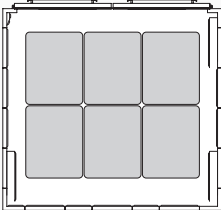
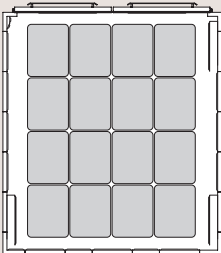
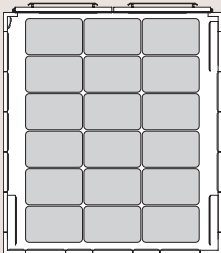
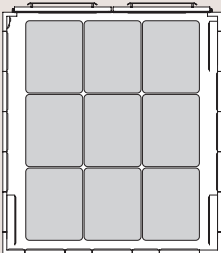
	SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
DIMENSIONS	 Typical Rack Dimensions: 20.38"W x 26.0"D	 Typical Rack Dimensions: 28.38"W x 18.0"D	 Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS	 Interior: 37.8"D x 52.6"W Exterior: 43.3"D x 62.0"W 2	 Interior: 37.8"D x 52.6"W Exterior: 43.3"D x 62.0"W 3	 Interior: 37.8"D x 52.6"W Exterior: 43.3"D x 62.0"W 1
60.5"D MODELS	 Interior: 57.8"D x 52.6"W Exterior: 63.3"D x 62.0"W 4	 Interior: 57.8"D x 52.6"W Exterior: 63.3"D x 62.0"W 4	 Interior: 57.8"D x 52.6"W Exterior: 63.3"D x 62.0"W 2
80.5"D MODELS	 Interior: 77.8"D x 52.6"W Exterior: 83.3"D x 62.0"W 5	 Interior: 77.8"D x 52.6"W Exterior: 83.3"D x 62.0"W 6	 Interior: 77.8"D x 52.6"W Exterior: 83.3"D x 62.0"W 2
100.5"D MODELS	 Interior: 97.8"D x 52.6"W Exterior: 103.3"D x 62.0"W 6	 Interior: 97.8"D x 52.6"W Exterior: 103.3"D x 62.0"W 8	 Interior: 97.8"D x 52.6"W Exterior: 103.3"D x 62.0"W 3
120.5"D MODELS	 Interior: 117.8"D x 52.6"W Exterior: 123.3"D x 62.0"W 8	 Interior: 117.8"D x 52.6"W Exterior: 123.3"D x 62.0"W 10	 Interior: 117.8"D x 52.6"W Exterior: 123.3"D x 62.0"W 3

PW2S PROOFER / RPW2S RETARDER/PROOFER

	SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
DIMENSIONS	 Typical Rack Dimensions: 20.38"W x 26.0"D	 Typical Rack Dimensions: 28.38"W x 18.0"D	 Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS	 Interior: 37.8"D x 66.0"W Exterior: 43.3"D x 75.5"W 3	 Interior: 37.8"D x 66.0"W Exterior: 43.3"D x 75.5"W 4	 Interior: 37.8"D x 66.0"W Exterior: 43.3"D x 75.5"W 2
60.5"D MODELS	 Interior: 57.8"D x 66.0"W Exterior: 63.3"D x 75.5"W 6	 Interior: 57.8"D x 66.0"W Exterior: 63.3"D x 75.5"W 6	 Interior: 57.8"D x 66.0"W Exterior: 63.3"D x 75.5"W 2
80.5"D MODELS	 Interior: 77.8"D x 66.0"W Exterior: 83.3"D x 75.5"W 8	 Interior: 77.8"D x 66.0"W Exterior: 83.3"D x 75.5"W 8	 Interior: 77.8"D x 66.0"W Exterior: 83.3"D x 75.5"W 4
100.5"D MODELS	 Interior: 97.8"D x 66.0"W Exterior: 103.3"D x 75.5"W 9	 Interior: 97.8"D x 66.0"W Exterior: 103.3"D x 75.5"W 10	 Interior: 97.8"D x 66.0"W Exterior: 103.3"D x 75.5"W 4
120.5"D MODELS	 Interior: 117.8"D x 66.0"W Exterior: 123.3"D x 75.5"W 12	 Interior: 117.8"D x 66.0"W Exterior: 123.3"D x 75.5"W 12	 Interior: 117.8"D x 66.0"W Exterior: 123.3"D x 75.5"W 6

RACK CAPACITY CHART – SIDE & END LOAD RACKS

PW Series Triple Wide Units

	PW3S PROOFER		
	SINGLE END LOAD	SINGLE SIDE LOAD	DOUBLE SIDE LOAD
DIMENSIONS	 Typical Rack Dimensions: 20.38"W x 26.0"D	 Typical Rack Dimensions: 28.38"W x 18.0"D	 Typical Rack Dimensions: 28.38"W x 36.0"D
40.5"D MODELS Interior: 37.8"D x 95.0"W Exterior: 43.3"D x 109.0"W	 4	 6	 3
60.5"D MODELS Interior: 57.8"D x 95.0"W Exterior: 63.3"D x 109.0"W	 8	 8	 3
80.5"D MODELS Interior: 77.8"D x 95.0"W Exterior: 83.3"D x 109.0"W	 11	 12	 6
100.5"D MODELS Interior: 97.8"D x 95.0"W Exterior: 103.3"D x 109.0"W	 12	 15	 6
120.5"D MODELS Interior: 117.8"D x 95.0"W Exterior: 123.3"D x 109.0"W	 16	 18	 9



Return Policy & Warranty Statement

RETURN POLICY

Baxter reserves the right to accept or reject return for credit requests for any Baxter items shipped as ordered. Any units or accessories accepted for return are subject to the prevailing restocking, reconditioning and freight charges in effect at time return is authorized. Absolutely no units or accessories will be accepted without formal authorization by the Company. Address all requests in writing to the Customer Care Department, Hobart, 701 S Ridge Avenue, Troy, Ohio 45373.

WARRANTY (ALL SERIALIZED MODELS MUST HAVE START-UP PERFORMED BY AN AUTHORIZED SERVICER TO INITIATE WARRANTY)

ITW Food Equipment Group LLC ("ITW FEG") warrants new Baxter-branded products and certain other products sold by ITW FEG under other brand names whose specifications or other product documentation expressly reference this Warranty (collectively, the "Products") to the original enduser of such Product ("Owner") when installed within the United States, against defective material and workmanship for one (1) year from the date of original installation (the "Warranty Period"). In no event shall the Warranty Period commence later than 6 months from the date of initial delivery of the Product to the common carrier by ITW FEG unless otherwise agreed upon by ITW FEG in writing. ITW FEG will, as ITW FEG's sole liability hereunder, and as the Owner's exclusive remedy, during normal working hours, through one of its branches or authorized servicing outlets, repair or replace, at its option, including service and labor, all parts and/or components found to be defective and subject to this Warranty.

This Warranty is subject to reasonable travel limitations and costs as periodically updated by ITW FEG. Certain parts and components within the Products, expendable by nature and that need to be replaced frequently, are not covered by this Warranty. Any necessary repairs and/or replacements of these expendable parts are the Owner's sole responsibility and cost.

This Warranty is conditioned upon ITW FEG receiving notice of any non-conformance subject to this Warranty within thirty (30) days of its discovery by Owner. This Warranty does not apply to damage resulting from fire, water,

burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in the Product's Instruction Manual or in any other product documentation provided with the Product will automatically void this Warranty.

THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO ITW FEG, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. ITW FEG SHALL NOT BE LIABLE, AND OWNER WAIVES ALL CLAIMS AGAINST ITW FEG, FOR INDIRECT, INCIDENTAL, SPECIAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, DOWN TIME, LOST PROFITS OR COMMERCIAL LOSSES, WHETHER OR NOT BASED UPON ITW FEG's NEGLIGENCE OR BREACH OF WARRANTY OR STRICT LIABILITY IN TORT OR ANY OTHER CAUSE OF ACTION. ITW FEG WILL NOT BE LIABLE TO OWNER FOR ANY LOSS, DAMAGE, OR INJURY TO PERSONS OR PROPERTY RESULTING FROM THE HANDLING, STORAGE, TRANSPORTATION, RESALE, OR USE OF ITS PRODUCTS. IN NO EVENT WILL ITW FEG's LIABILITY UNDER THIS WARRANTY OR IN CONNECTION WITH ITS PRODUCTS OR SERVICES EXCEED THE PURCHASE PRICE OF THE SPECIFIC PRODUCTS OR SERVICES AS TO WHICH THE CLAIM IS MADE. ITW FEG neither assumes nor authorizes anyone else to assume for it any obligation or liability in connection with the Product, its sale, operation, or use, other than as stated herein.

EXCLUDED WARRANTY SERVICE

The following are not included in this Warranty, and ITW FEG shall have no obligation to Owner or anyone else for repair, replacement or refund with regard to any of the following. Should someone request, and ITW FEG choose to provide such, services, additional charges shall apply. If Owner requests replacement parts and/or repair services under this Warranty and ITW FEG determines that such request is not covered hereunder (or fits under one of the following exclusions), Owner agrees to pay ITW FEG (or its affiliates or subcontractors) for all reasonable fees incurred in connection therewith at ITW FEG's (or such affiliate's or subcontractor's) standard rates and charges as in effect at that time.

- 1.) **Expendable Parts:** Parts and components that are expendable by nature or listed or referenced in any "Expendable Parts" table or list in any product documentation accompanying the Product are not covered by this Warranty, and any labor and/or travel charges related to the replacement of such parts are Owner's responsibility.
- 2.) **Expedited Parts:** For necessary replacement parts that are not available with the service technician at the time a warranty service call is made, ITW FEG will acquire such parts through ground freight. Owner may request expedited parts at its cost through next-day air shipment.
- 3.) **Accidental Damages:** Calls resulting from physical damage by operators are not covered by this Warranty.
- 4.) **Water Quality Related Damages:** Calls resulting from damage due to improper water conditions are not covered by this Warranty. Failures due to not properly cleaning the unit are not covered by this Warranty. Failure of Owner to provide proper water quality or water pressure to the Product as required by Product's specifications and/or Instructions Manual is not covered by this Warranty. Failure of Owner to maintain water treatment equipment is not covered by this Warranty.

- 5.) **After Hours and Weekend Emergency Coverage:** This Warranty provides for replacement parts and repair services during normal business hours with commercially reasonable response times by ITW FEG. Owner is responsible for all fees stemming from emergency Calls received by ITW FEG on weekends, holidays, or Monday through Friday, between 5pm-8am local time.
- 6.) **Maintenance Inspections:** Preventative or preemptive calls that identify potential service problems on a unit prior to occurrence are not covered by this Warranty.
- 7.) **Supply Lines:** Opening or closing of, supply lines, valves, or switching of electrical supply current is not covered by this Warranty.
- 8.) **Adjustments:** Adjustments to Product appearance requested by Owner are not covered by this Warranty.
- 9.) **Customer Feature Upgrades:** Feature upgrades, including (non-mandatory) firmware, software, label format, or graphics, are not covered by this Warranty.
- 10.) **Customer Network:** Customer network related issues for connected devices (when applicable) are not covered by this Warranty.
- 11.) **Commercial Use Only:** ITW FEG does not recommend or authorize the use of any Product in a noncommercial application, including, but not limited to, residential use. This Warranty does not apply to, and shall not cover, any Product that is installed or used in any way in any residential or non-commercial application. No warranties, express or implied, are provided to any residential, consumer or noncommercial purchaser or owner of the Products.



WARRANTY (GAS HEAT EXCHANGER TUBES)

In addition to the standard Baxter one (1) year parts and labor warranty, Baxter agrees to warrant the OV500, OV520, CS500, OV310, or OV320 Heat Exchanger Tubes for an additional nine (9) years from the date of original installation. This additional coverage applies to the OV500, OV520, CS500, OV310, or OV320 Heat Exchanger Tubes only and the associated labor to replace a failed Tube Assembly. This warranty is conditioned upon Baxter receiving notice of any defect subject to this warranty within thirty (30) days of its discovery by Owner or when Owner should reasonably have known of the defect.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, acts of God, attempted repairs or improper installation by unauthorized persons. Failure to follow use, care, or maintenance instructions in your Instruction Manual may void this warranty.

EXPORT WARRANTY

Baxter's standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed eighteen (18) months from date of shipment from factor.

- Baxter will replace, F.O.B. shipping point, shipping charges prepaid and add, any defective parts normally subject to warranty.
- Baxter will not cover the cost of any packing, freight, or labor; such costs being the sole responsibility of Dealer.

THE FOREGOING SHALL CONSTITUTE THE EXCLUSIVE REMEDY OF THE PURCHASER OR OTHER PARTY SEEKING TO ENFORCE THE WARRANTY AND THE EXCLUSIVE LIABILITY OF HOBART.

THE ABOVE WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NO WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY.

No agent, dealer, employee or representative of Hobart or Baxter nor any installer or other person is authorized to modify the Limited Warranty in any respect. The invalidity of all or a part of any of the provisions of the Limited Warranty shall not affect or invalidate any other provision of the Limited Warranty.

- There are no oral, statutory or implied warranties applicable to Baxter, including but not limited to any implied warranty of merchantability or fitness for any particular purpose which extend beyond the description on the face hereof.
- Dealer agrees to assume full responsibility for the installation and correction of Baxter products purchased for Export Sales, including all expenses.



Notes



Notes



19220 State Route 162 East
Orting, WA 98360

888 350-7090

www.baxtermfg.com