



S E R V I C E

## OV300G GAS MINI RACK OVENS CUSTOMER MAINTENANCE MANUAL



This manual is only intended for use by properly trained and qualified customer in-house maintenance for the limited procedures herein.

This manual is not intended to be all encompassing. You should read the maintenance or repair procedure you wish to perform, in its entirety, to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained Hobart Service technician.

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# Specification Sheet

Click on image below for most recent edition.

## OV300G Mini Rotating Rack Oven - Gas

Project: \_\_\_\_\_ Item#: \_\_\_\_\_ C.S.I. Section 11400

**BAXTER** **OV300G**  
Mini Rotating Rack Convection Oven – Gas

**STANDARD FEATURES**

- Rotating interior rack
  - 8 pan, end load
- Interior rack is easily removable for cleaning and routine maintenance
  - Back bottom removable for spot cleaning bake chamber floor (patent pending)
- 95,000 BTU/Hr in-shot burner system
- High-temp stainless steel heat exchanger with weldless construction for longer life.
- Self-contained patented steam system
- Programmable digital control
  - Four stage baking
  - Auto on/off control
  - Auto vent
  - Cool down mode
  - 99 programmable menus
- Easy to open independent doors
- Large viewing window in each door
- Space saving 48.0" w x 37.5" d footprint
- Stainless steel construction
- Shipped assembled

**OPTIONS & ACCESSORIES**

- 6-pan capacity side load interior rack with 5.3" slide spacing
- 6-pan capacity end load interior rack with 5.3" slide spacing
- 8-pan capacity side load interior rack with 4.0" slide spacing
- 10-pan capacity end load interior rack with 3.2" slide spacing
- 12-pan capacity end load interior rack with 2.8" slide spacing
- Flexible gas disconnect
- Direct vent package
- Vent guard package – adds 2" to overall width
- Proten package
- Proofer & stand bases – order separately
- Stainless steel french fry baskets – order separately

**Note:** Capacities based on a standard 18"x26" pan



OV300G shown with 12-pan stand base

**GAS-FIRED**  
**UL LISTED**  
CITY OF LOS ANGELES M-412508  
STATE OF MASSACHUSETTS C3-4906-383

Area Reserved for Consultant & Contractor Approvals

**BAXTER** 19220 State Route 162 East  
Orting, WA 98360  
www.baxterbakery.com

**Factory**  
(360) 893-6554

**Customer Care**  
(800) 777-2020  
or  
(800) 462-2770

**Customer Care Fax**  
(937) 332-2852

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## Tools

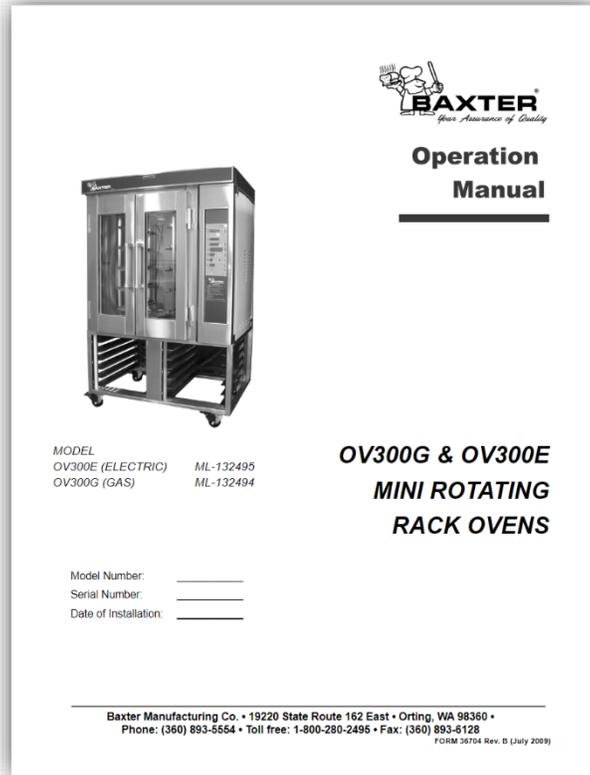
### Standard

- Standard set of hand tools.
- Jeweler's screwdriver set.

# Installation & Operation Manuals

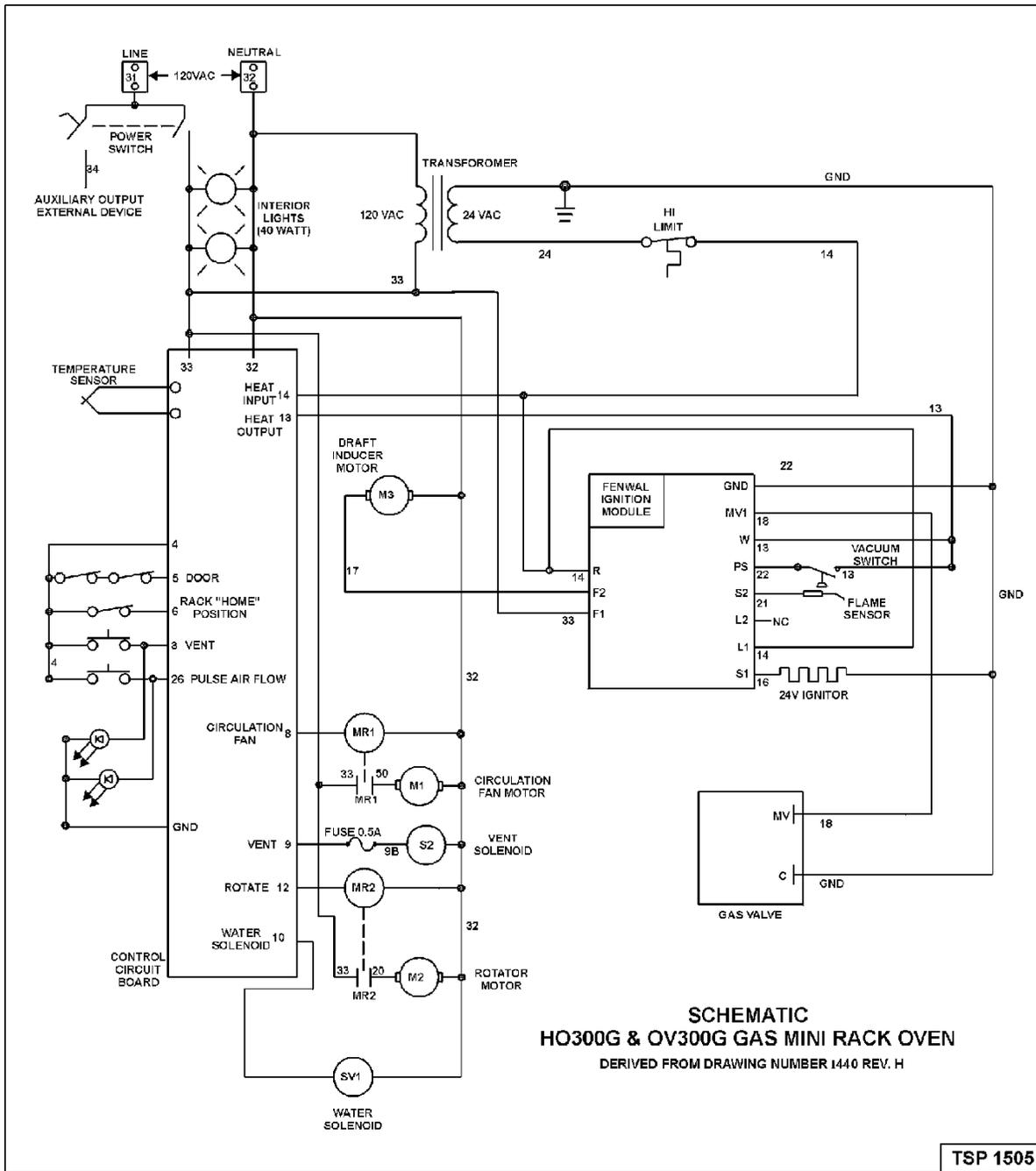
Click on image below for most recent edition.

[OV300G Gas Mini Rack Oven Operation Manual](#)

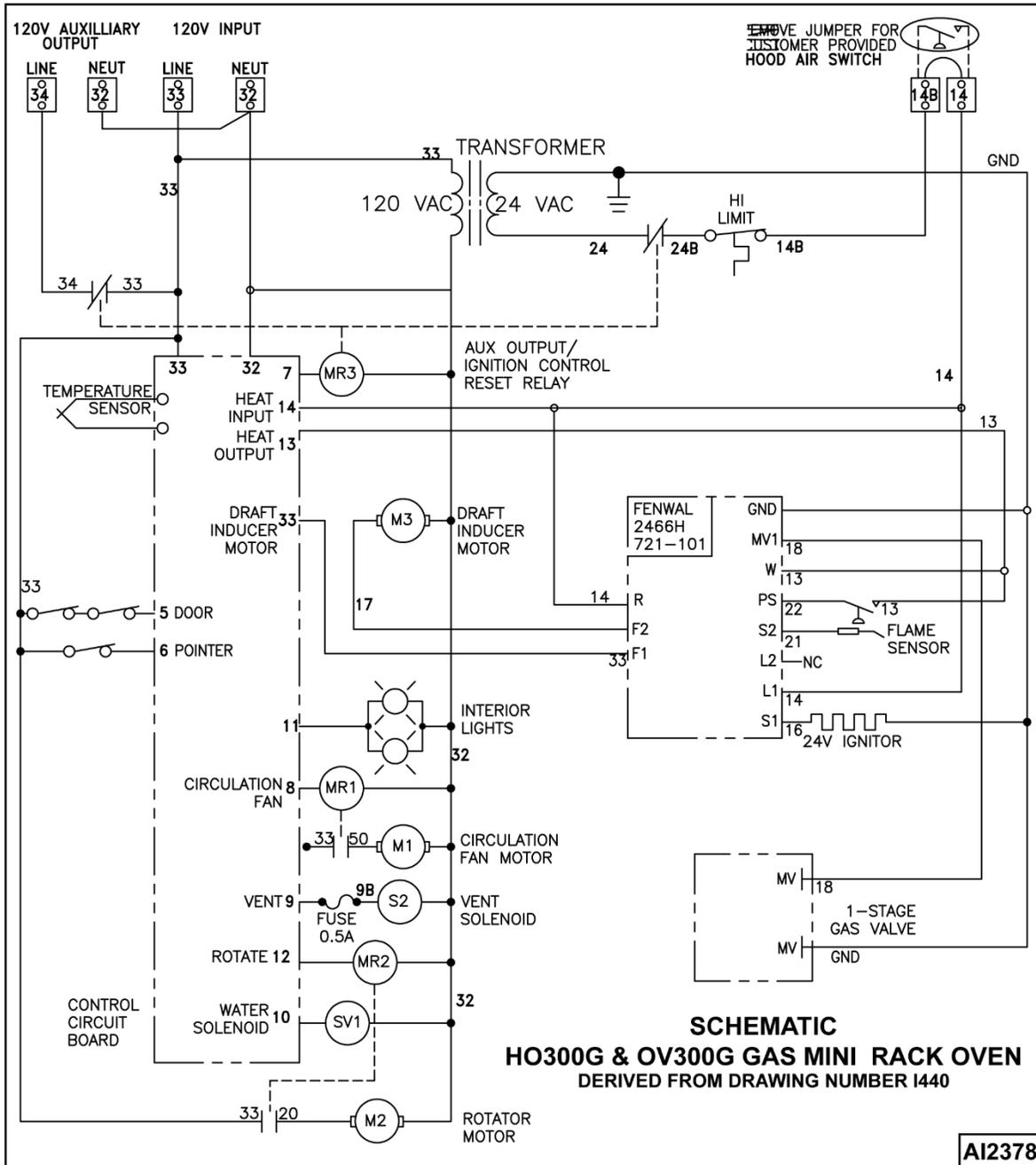


# Schematics

## OV300G Schematic (Early Models Only)



# OV300G Schematic



# Troubleshooting

The oven has been set at the factory to bake assorted product, such as bagels, cookies, and muffins. If four bake is uneven, the shutters may need to be adjusted to achieve the desired results. Contact your authorized Bakery Systems service office for assistance.

## Burners will not light

1. Press ON/OFF button to turn off the power, and wait 5 minutes.
2. Make sure the gas shutoff valve is in the ON position.
3. Press the ON/OFF button to turn on the oven.

If the oven does not light on the second attempt, turn the gas shutoff valve to the OFF position and call your authorized Bakery System service office.

## Safety Alarm (standard feature, no parameter setup required)

If the temperature at the probe is in the range of 570°F to 600°F for 10 seconds, the unit will do the following:

1. Shut off all features.
2. Sound an alarm.
3. Flash the OVEN TEMP display (actual temperature is displayed).
4. Display "SHdn" in BAKE TIMER display.

**⚠ WARNING** Disconnect the electrical power to the oven and follow lockout / tagout procedures. There may be multiple circuits. Be sure all circuits are disconnected.

**⚠ WARNING** If gas oven, shut off gas. Contact your authorized Bakery Systems service office. Do not attempt to restart the oven until it has been inspected by an authorized servicer.

## Circulation Motor

To conserve energy, if there is no bake time (0) entered, the circulation blower will run only when oven is below set point and burner/heaters are on.

## Rack Rotation

The rack will not rotate if no time (0) is set and started.  
Check to make certain doors are properly closed.

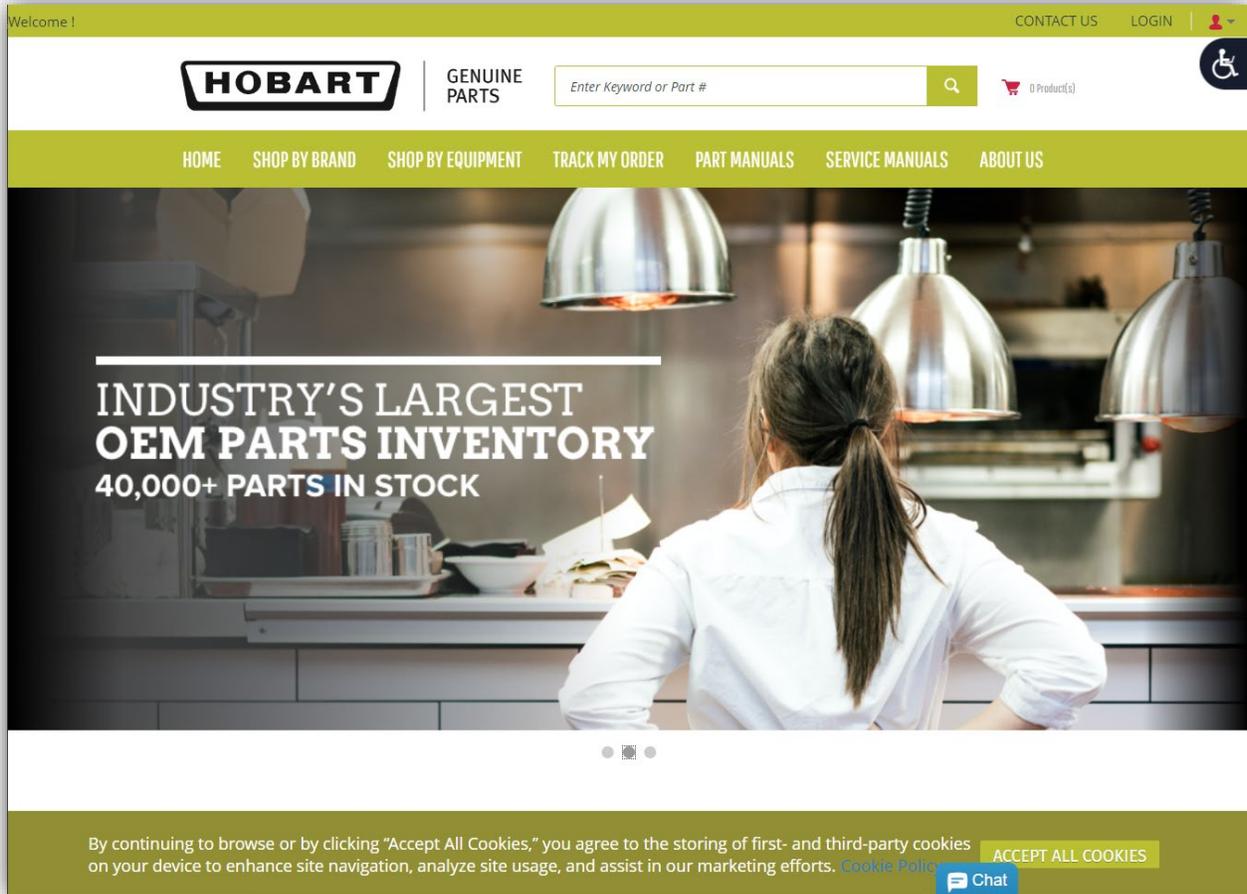
## Service and Parts Information

Contact your authorized Bakery System service office.

# Hobart Online Parts Store

Order parts by clicking on image below to reach our Hobart Service Parts Store.

<http://www.hobartparts.com>



# Parts Catalogs

Click on image below for most recent edition.

[OV300G Mini Rack Oven Catalog of Replacement Parts](#)

