



S E R V I C E

OV310 SERIES 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 Sheets

Click on image below for most recent edition.

[OV310E Mini Rotating Rack Convection Oven - Electric](#)

[OV310G Mini Rotating Rack Convection Oven - Gas](#)

OV310E Mini Rotating Rack Convection Oven - Electric

STANDARD FEATURES

- Rotating interior rack
- 8 pan, end load with 4.0" side spacing
- Interior rack is easily removable for cleaning and routine maintenance
- Patented removable rack bottom for spot cleaning bake chamber floor
- Self-contained patented steam system
- Programmable digital control
- Easy to open independent doors
- Large dual pane viewing window in each door
- Space saving 48.0" x 36.1" footprint
- Stainless steel construction
- Cable restraint kit
- Shipped assembled

OPTIONS & ACCESSORIES

- Removable interior rack, one included with oven, use accessory code to order additional racks:
 - ZHORCK-REL:** 6-pan capacity with 5.2" side spacing, end load
 - ZHORCK-REL:** 6-pan capacity with 5.2" side spacing, side load
 - ZHORCK-6STP:** 6-pan capacity with 5.2" spacing and stopped slides, end load
 - ZHORCK-REL:** 6-pan capacity with 4.0" side spacing, end load
 - ZHORCK-REL:** 6-pan capacity with 4.0" side spacing, side load
 - ZHORCK-6STP:** 6-pan capacity with 4.0" spacing and stopped slides, end load
 - ZHORCK-REL:** 12-pan capacity with 2.8" side spacing, end load
 - ZHORCK-REL:** 12-pan capacity with 2.8" side spacing, side load
- Vent guard package - adds 2" to overall width
- MB300:** 24" proofing cabinet base
- Slide bridge kit allows oven to accommodate pans smaller than 18" x 26"
- Aluminum tray set for artisan baking includes 4 trays
- FreeFit** includes 4 each wooden peels 64" long used with aluminum trays

SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint shall be no larger than 48.0" and shall be capable of fitting through a standard 36" doorway. The standard digital control panel shall have its programming settings with auto on/off feature and a stop/hold/reset setting. As a standard feature, the oven shall incorporate "sleep" settings to save energy when not in use.

The heating system shall be designed with a nominal even rating of 1800W and shall utilize a bank of 6 burner in-series, stainless steels, (burners shall be used to eliminate silt and shall be individually removable for ease of service. The oven shall have an interior carrier that rotates while in operation to ensure even baking. The interior carrier shall be easily removable for cleaning and routine maintenance, no tools required.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S., Canada, and Commonwealth of MA. The oven shall be certified for zero clearance to walls from UL.

The oven shall be offered with special different pane options to ensure a combination best suited to site, production and operator's needs.

Approved by: _____ Date: _____ Approved by: _____ Date: _____

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OV310G Mini Rotating Rack Convection Oven - Gas

STANDARD FEATURES

- 90,000 BTU/HK in-shut burner system
- High temp stainless steel heat exchanger with weldless construction for longer life; tubes carry an additional 9-year extended parts & labor warranty
- Rotating interior rack
- 8 pan, end load with 4.0" side spacing
- Interior rack is easily removable for cleaning and routine maintenance
- Patented removable rack bottom for spot cleaning bake chamber floor
- Self-contained patented steam system
- Programmable digital control
- Easy to open independent doors
- Large dual pane viewing window in each door
- Space saving 48.0" x 36.1" footprint
- Stainless steel construction
- Cable restraint kit
- Shipped assembled

OPTIONS & ACCESSORIES

- Removable interior rack, one included with oven, use accessory code to order additional racks:
 - ZHORCK-REL:** 6-pan capacity with 5.2" side spacing, end load
 - ZHORCK-REL:** 6-pan capacity with 5.2" side spacing, side load
 - ZHORCK-6STP:** 6-pan capacity with 5.2" spacing and stopped slides, end load
 - ZHORCK-REL:** 6-pan capacity with 4.0" side spacing, end load
 - ZHORCK-REL:** 6-pan capacity with 4.0" side spacing, side load
 - ZHORCK-6STP:** 6-pan capacity with 4.0" spacing and stopped slides, end load
 - ZHORCK-REL:** 12-pan capacity with 2.8" side spacing, end load
 - ZHORCK-REL:** 12-pan capacity with 2.8" side spacing, side load
- Flexible gas hose with quick disconnect
- Natural gas for altitudes above 6,500'
- Direct vent package (gas models only)
- Vent guard package - adds 2" to overall width
- MB300:** 24" proofing cabinet base
- FS300:** 24" stand base with 12 pan capacity
- Slide bridge kit allows oven to accommodate pans smaller than 18" x 26"
- Aluminum tray set for artisan baking includes 4 trays
- FreeFit** includes 4 each wooden peels 64" long used with aluminum trays

SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint shall be no larger than 48.0" and shall be capable of fitting through a standard 36" doorway. The standard digital control panel shall have its programming settings with auto on/off feature and a stop/hold/reset setting. As a standard feature, the oven shall incorporate "sleep" settings to save energy when not in use.

The oven shall include an in-shut burner system with a shut exchanger consisting of 8 independent high temperature, corrosion resistant, stainless steel tubes. The in-shut burners will have no moving parts. The oven shall also have an interior carrier that rotates while in operation to ensure even baking. The interior carrier shall be easily removable for cleaning and routine maintenance, no tools required.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S., Canada, and Commonwealth of MA. The oven shall be certified for zero clearance to walls from UL.

The oven shall be offered with special different pane options to ensure a combination best suited to site, production and operator's needs.

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Tools

Standard

- Standard set of hand tools.
- Jeweler's screwdriver set.
- Devcon Silite High Temp Silicone RTV Sealant (red).
- A straightedge to ensure evenness of doors.

Installation & Operation Manuals

Click on image below for most recent edition.

[OV310 Series Mini Rack Oven Installation Instructions](#)

[OV310 Series Mini Rack Oven Operation Manual](#)

BAXTER

SERVICE MANUAL

OV310 Series Mini Rack Oven Installation Instructions

OV310G	ML-132516
OV310E	ML-132516

23373

OV310G MODEL SHOWN

- NOTICE -

This Manual is prepared for the use of trained Baxter Service Technicians and should not be used by those not properly qualified.

This manual is not intended to be all encompassing. If you have not attended a Baxter Service School for this product, you should read, in its entirety, the repair procedure you wish to perform 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 Baxter Service Technician.

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F2542

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Operation Manual

OV310G & OV310E MINI ROTATING RACK OVENS

MODEL	
OV310E (ELECTRIC)	ML-132516
OV310G (GAS)	ML-132515

Model Number: _____
Serial Number: _____
Date of Installation: _____

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Marketing Materials

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[Mini Rack Oven Fast Facts](#)



BAXTER
Proven technology. Authentic results.

Baxter Mini Rotating Rack Oven

FIVE FAST FACTS

A Smaller Footprint Rotating Rack Oven with the Full Capabilities of a Baxter Full Size Rotating Rack Oven

- 1. EXCLUSIVE GAS HEAT-EXCHANGER**
 - Proven engineering technology, long lasting and reliable heat exchanger that comes with a 10-year warranty
- 2. PRECISION AIRFLOW**
 - Designed to eliminate cold and hot spots to ensure your product quality is consistent
 - The rotating interior rack removes the need to manually turn pans during a cycle saving time and labor.
- 3. INDUSTRY LEADING STEAM SYSTEM**
 - Our ovens are engineered to generate reliable and consistent steam for cooking and baking, and reduces maintenance requirements
 - Baxter Steam System
 - > Reduces cooking time
 - > Restores and improves moisture in vegetables, starches and proteins in retherming
 - > Retains more product nutrients
 - > Produces excellent overall product quality
- 4. VERSATILE**
 - A single platform for your facility that supports baking, steaming, rethermizing, and roasting processes with the flexibility to change from bakery to culinary products in medium production volumes
- 5. ENERGY EFFICIENCY WITH ENERGY STAR® CERTIFICATION**
 - ENERGY STAR® certification on gas models meets national standards for energy efficiency to help save utility costs.

Baking and Cooking to Perfection Rack After Rack

In today's market, success will come from rethinking operations and adoption of new technologies and cooking methods that are driving greater efficiencies and profitability. Whether it's bakery or culinary menu items, a Baxter mini rotating rack oven offers both the flexibility and responsiveness to achieve your production goals. Our design and technology results in an oven that delivers high food quality in less time with lower operating costs.

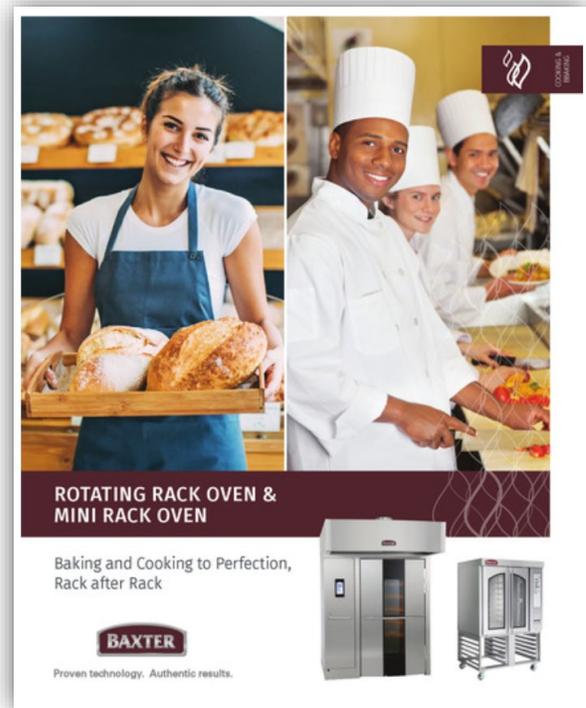


(Available in Gas and Electric Models)

Visit us at www.baxtermfg.com or contact us at 1-888-350-7090

BK0117 08/15 © Baxter

[Rack Ovens & Mini Rack Ovens](#)



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ROTATING RACK OVEN & MINI RACK OVEN

Baking and Cooking to Perfection, Rack after Rack



Proven technology. Authentic results.

[Mini Rack Oven Instruction Video](#)



[Buddy Valastro on OV310 Video](#)



Buddy Valastro
on the Baxter OV310 Mini Rack oven

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[Mini Rack Oven Features Video](#)



[OV310 K12 Cooking Solutions Video](#)



[OV310 K12 Veggies Demo Video](#)



[OV310 K12 French Fries Demo Video](#)



[OV310 K12 Brown Rice Demo Video](#)

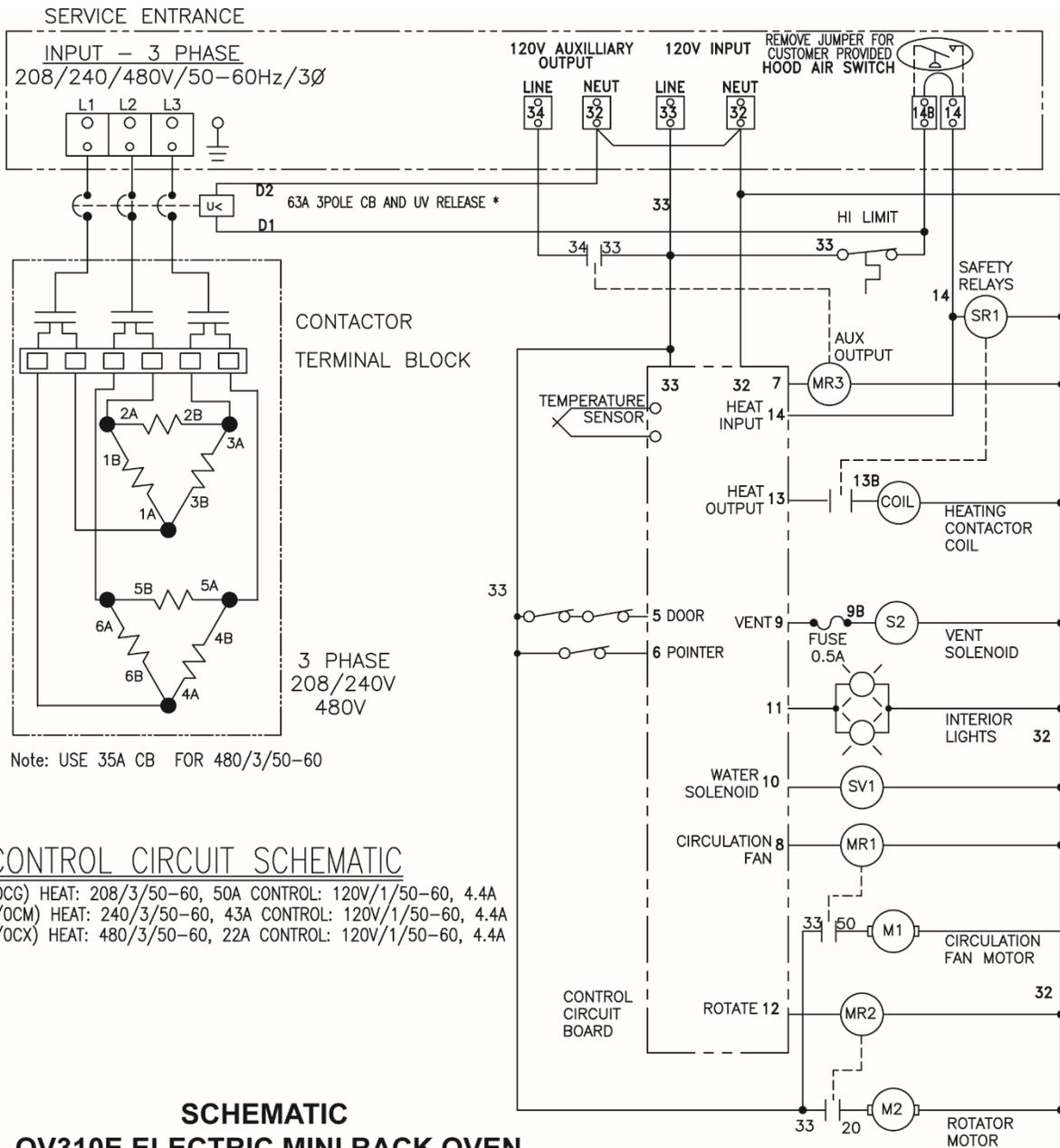


[OV310 K12 Ergonomics Demo Video](#)



Schematics

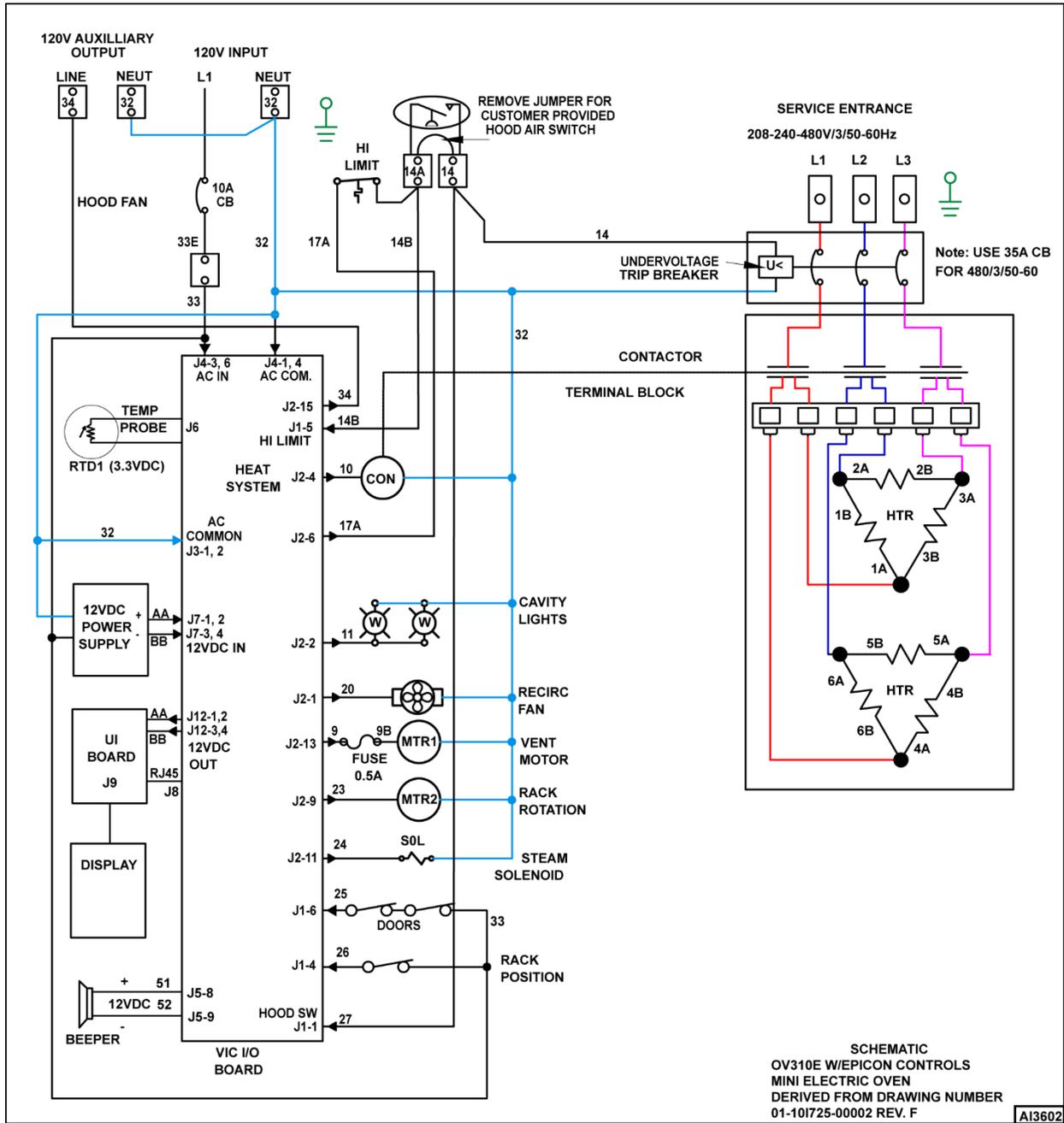
OV310E Schematic (Advanced Controls)



SCHEMATIC
OV310E ELECTRIC MINI RACK OVEN
 DERIVED FROM DRAWING NUMBER I534 REV. J

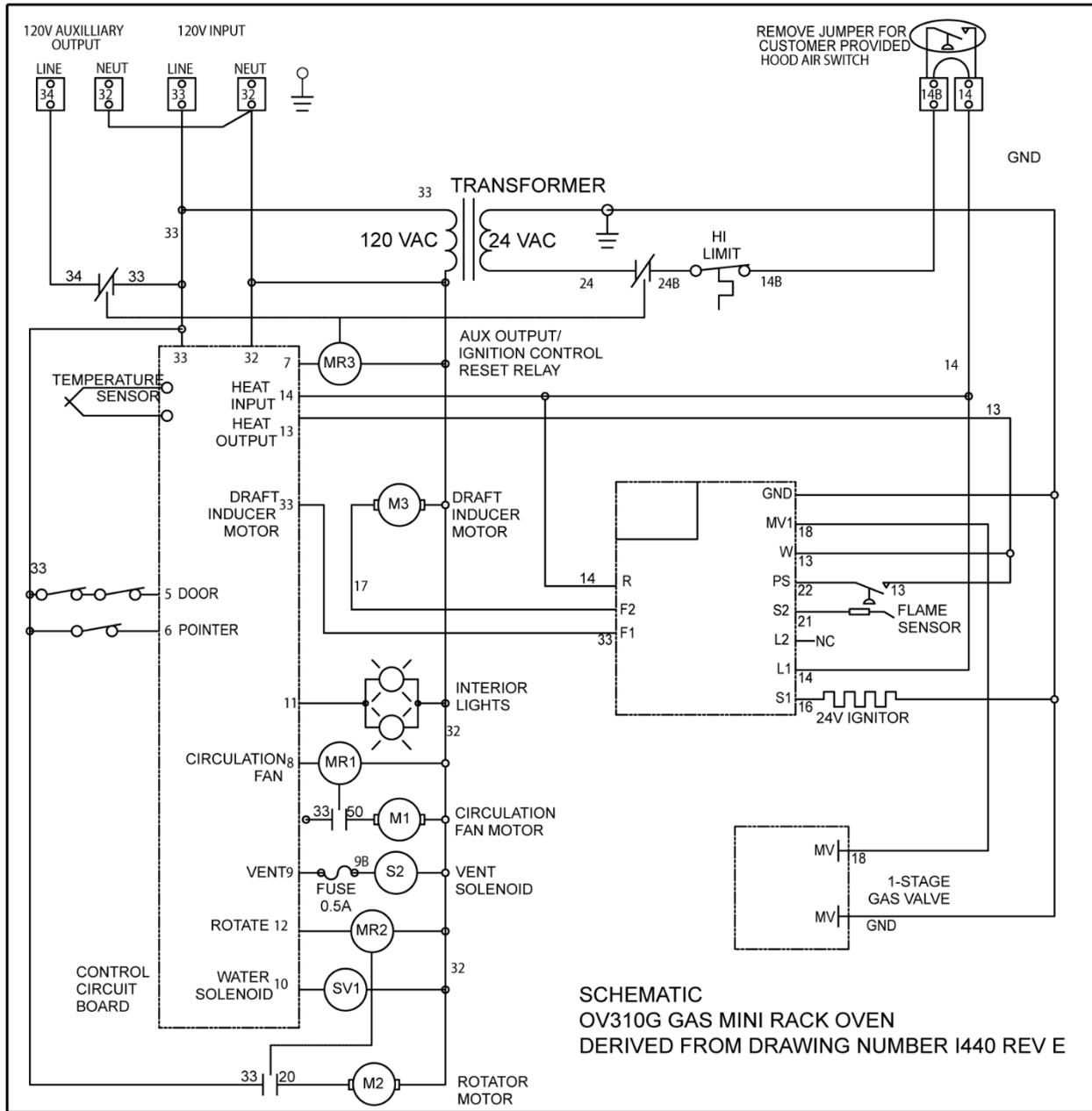
AI3767

OV310E Schematic (Epicon)

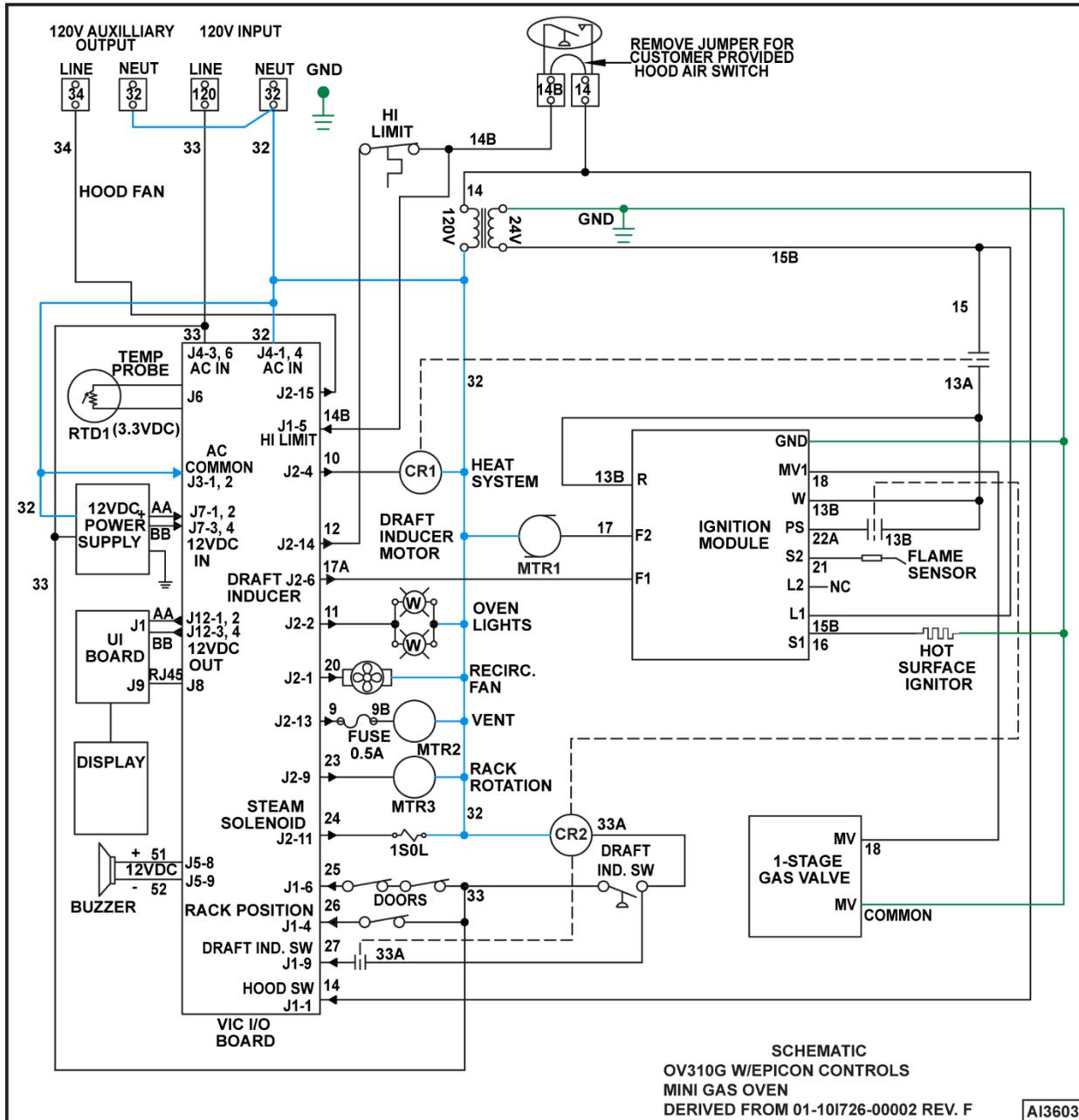


AI3602

OV310G Schematic (Advanced Controller)



OV310G Schematic (Epicon)



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 (gas ovens only)

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.

Alarms and Display messages

Alarm or Message	Cause	Action
Controls beep rapidly (faster beep than Bake Timer).	Temperature alert for Kosher Mode.	Turn off VENT, if acticated. Gas ovens: check that burner is firing. If not firing, briefly open and close door to reset temperature control.
Display shows "LOC OUT."	Oven in Kosher Lockout Mode.	Contact your local Bakery Systems service office.

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.

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