Operator Manual



DECK OVENS

OV450N
OV452N
OV450W

Model Number: _____

Serial Number: _____

Date of Installation: _____

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INSTALLATION, OPERATION AND CARE OF OV450 & OV452 SERIES DECK OVENS

SAVE THESE INSTRUCTIONS

GENERAL

The OV450 & OV452 Series Deck Ovens (Fig. 1) are designed and suited for your baking needs. The deck ovens are available in three sizes: OV450N, OV450W, and OV452N. The OV450N and OV450W single baking chamber decks are configurable from 1 to 4 units high. The OV452N double baking chamber deck is configurable in either 1 to 3 units high. They are produced with quality workmanship and material. Proper installation, usage and maintenance of the ovens will result in years of satisfactory performance.

It is suggested that you thoroughly read this manual and carefully follow the instructions provided.



Fig. 1

INSTALLATION

The OV450 & OV452 Series Deck Ovens require some assembly and must be installed by authorized Bakery Systems trained service technicians.

UNPACKING

This oven was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after receiving the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the oven and place in a work-accessible area as near to its final installed position as possible. Verify all packaging material has been removed from the interior of each deck. Remove protective covering from exterior surfaces prior to placing oven in its final location.

Prior to installation, verify that the electrical and the water service agrees with the specifications on the oven data plate and in this manual.

INSTALLATION CODES AND STANDARDS

In the United States, the Deck Oven must be installed in accordance with:

1. State and local codes.
2. National Electrical Code (ANSI/NFPA No.70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada, the Deck Oven must be installed in accordance with:

1. Local codes.
2. Canadian Electrical Code (CSA C22.2 No.3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

WATER REQUIREMENTS

NOTICE As with all steam related products, water filtration and regular filter replacements, coupled with routine deliming, are required. Your local Service office can recommend a water treatment system to meet the needs of your local water conditions. Contact your local Service representative for water treatment offerings.

Proper water quality can improve the taste of the food prepared in the oven, reduce liming and extend equipment life. Local water conditions vary from one location to another. The recommended proper water treatment for effective and efficient use of this equipment will also vary depending on the local water conditions. Ask your municipal water supplier for details about your local water supply prior to installation.

Dynamic Water Pressure	Hardness	Silica	Total Chloride	pH Range	Chlorine & Chloramine	Alkalinity	TDS	Undissolved Solids
30-80 PSIG	2-4 grains	< 13 ppm	< 30 ppm	7-8	0 ppm	< 20 ppm	< 60 ppm	< 5 microns

Water hardness above 4.0 grains per gallon should be treated by a water conditioner (water softener and/or in-line water treatment). Water hardness below 2.0 grains per gallon may also require a water treatment system to reduce potential corrosion. Water treatment has been shown to reduce costs associated with machine cleaning, reduce deliming and reduce corrosion of metallic surfaces.

LOCATION

Allow space for operating the oven. The oven requires approximately 3" from the back of the oven for electrical and plumbing connections. Do not obstruct the ventilation ports on the sides or back of the oven. To prevent heat accumulation, 1" clearance is required from any wall. The oven must be installed on an approved stand. Minimum clearance of 60" must be provided in front of the oven so the oven can be pulled forward for servicing.

PLUMBING CONNECTIONS

Water and waste piping and connections shall comply with the International Plumbing Code 2003, International Code Council (ICC), or to the Uniform Plumbing Code 2003, International Association of Plumbing and Mechanical Officials (IAPMO).

⚠ WARNING Plumbing connections must comply with applicable sanitary, safety and plumbing codes and provide adequate backflow protection to comply with applicable federal, state and local codes.

Connect the cold water supply to the 3/8" NPT connection located at the rear of the oven. Water supply should have a pressure of 30 to 80 psi. The oven is supplied with a flow regulator which must be installed.

DRAIN CONNECTIONS

NOTICE In order to avoid any back pressure in the oven, do not connect solidly to any drain. Drain connections from each deck to the collector box must be high temperature hose.

Connect the 1/2" drain connection from each deck to the collector box on the deck oven stand. Route the drain line from the collector box to a floor drain. An air gap is provided by the collector box. No air gap required at floor drain.

ELECTRICAL CONNECTIONS

NOTE: The oven must be installed with the provided lanyard securely attached to one deck and to the wall. Verify that all connections are long enough so that the oven can be pulled forward to the extent of the lanyard without straining any connections.

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

⚠ WARNING Disconnect the electrical power to the unit and follow lockout / tagout procedures.

ELECTRICAL DATA (Per Deck)					
Model	**Voltage**	**Total kW**	**Maximum Operating kW**	**Amperage**	**Circuit Breaker**
OV450N	208	5.75	4.2	11.6	20A
	220	6.4	4.7	12.3	20A
	230	7	5.1	12.8	20A
OV450W	208	9.72	7.4	20.4	30A
	220	10.9	8.2	21.6	30A
	230	11.9	8.9	22.3	30A
OV452N	208	5.65	4.1	11.4	20A
	220	6.3	4.6	12	20A
	230	6.9	5	12.6	20A

NOTE: The OV452N requires 2 electrical services.

VENT HOOD

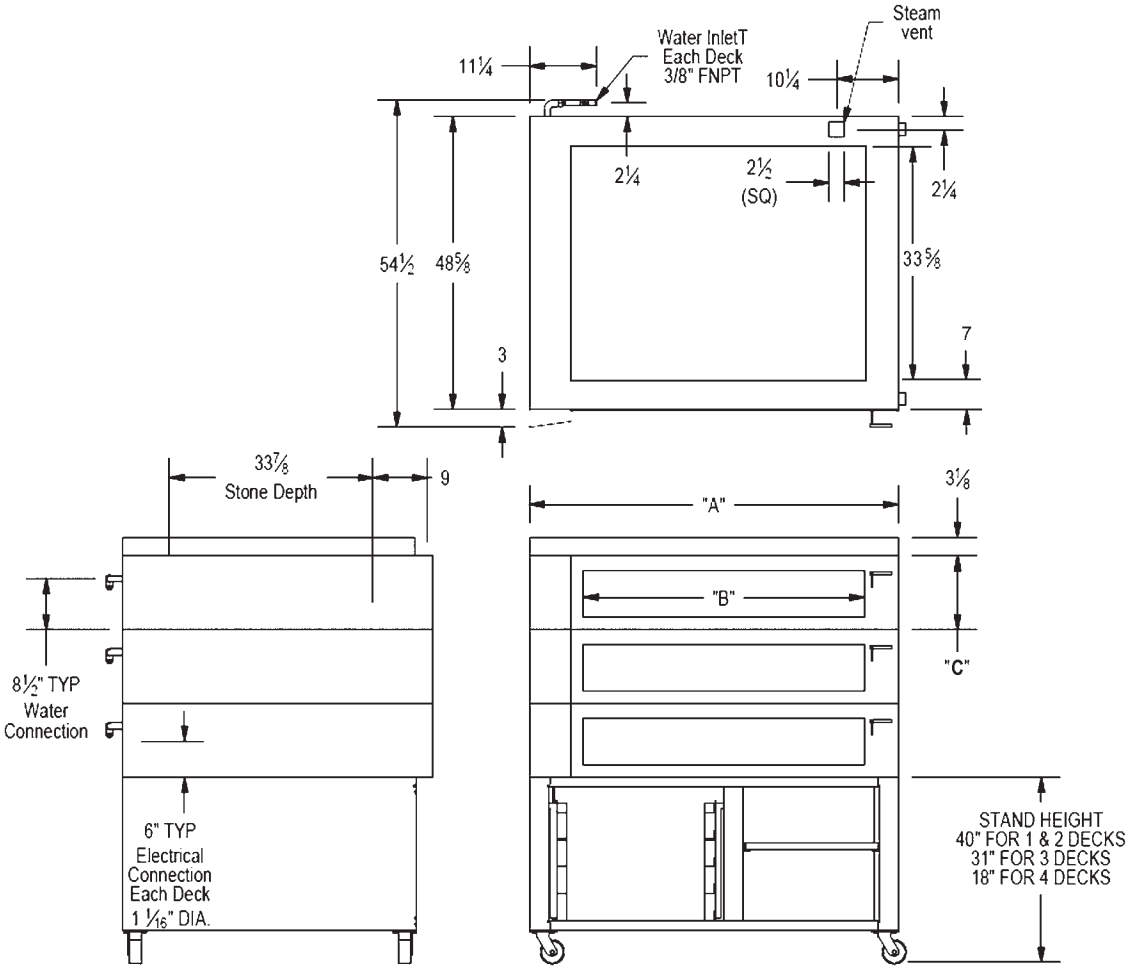
Some local codes may require the oven to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from Vapor Removal from Cooking Equipment, NFPA Standard No. 96 (latest edition).

BEFORE FIRST USE

Before using the oven for the first time, when new stones are installed, or if the stones have been cleaned with water, the baking stones need to be slowly "baked in" prior to start-up. Use the following chart as a guide to properly season the baking stones.

CONTROLS						
Parameter	**Step 1**	**Step 2**	**Step 3**	**Step 4**	**Step 5**	**Step 6**
Top Heat	158°F	248°F	338°F	446°F	482°F	482°F
Bottom Heat	86°F	86°F	86°F	86°F	428°F	464°F
Baking Time	45 Minutes	80 Minutes	45 Minutes	45 Minutes	45 Minutes	20 Minutes
Steam	None	None	None	None	None	Steam On
Steam Vent	Open	Open	Open	Open	Open	Closed

DIMENSIONS DIAGRAM



Model	A	B	C
OV450N	$38^{5}/_{16}$"	24"	$12^{19}/_{64}$"
OV450W	$61^{15}/_{16}$"	$47^{3}/_{4}$"	$12^{19}/_{64}$"
OV452N	$38^{5}/_{16}$"	24"	19"

OPERATION

⚠ WARNING The oven and its parts are hot. Use care when operating, cleaning or servicing the oven. The baking compartment contains live steam. Stay clear when opening door.

DOOR OPENING AND CLOSING

To open the door (Fig. 2), pull down on the door handle slightly to allow steam to escape.

After steam escapes, continue pulling down on the door handle until the door is fully open.

To close the door (Fig. 2), lift the door with the door handle until the door closes.



Fig. 2



Fig. 3

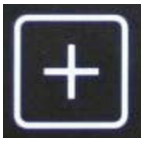
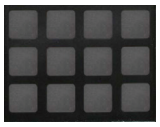
CONTROLS

There is a control for each oven deck. When the oven is turned on, the oven will begin to heat to the set temperature of both the Top and Bottom Heat. The timer does not control the oven. Each control panel has three numeric display windows. They are:

- **TOP HEAT WINDOW** - Displays the actual temperature for the Top Heat. The temperature range is 50˚ to 550˚F.
- **TIMER/STEAM WINDOW** – Displays the timer or steam timer setting. The range is 00 to 999 minutes for the bake timer and 00 to 199 seconds for the steam timer.
- **LOWER HEAT WINDOW** - Displays the actual temperature for the Lower Heat. The temperature range is 50˚ to 550˚F.



CONTROL PANEL BUTTONS		
	ON/OFF Button	Use this button to turn the oven on or off. The button LED is on when the oven is turned on.
	Light Button	Use this button to turn the light on or off. The button LED is on when the cavity light is on.
	Heat Button	Use this button with the "+" and "-" buttons to set the temperature. Range 50˚ to 550˚F. Button LED will flash when in set mode. Button LED is solid when heating elements are energized. Press to see set temperature.
	Baking Timer Button	Use this button with the "+" and "-" buttons to set the bake timer. Range is 00-999 minutes. Button LED will flash when in the set mode.

CONTROL PANEL BUTTONS		
	Vent Button	Use this button to program the vent to open and close for a recipe. If not programmed it will open and close the vent manually during recipe when pressed. The LED indicates the vent is open. See Setting Vent Operation to set.
	"+" Button	Use this button to increase the setting feature such as temperature or time.
	"-" Button	Use this button to decrease the setting feature such as temperature or time.
	START-STOP Button	Use this button to start or stop the timing function. The LED on indicates the timer is running.
	Steam System Button	Use this button to turn on or turn off steam system. Upper right red LED indicates that steam system is on. Lower left LED indicates that steam system is ready to steam. If the lower left LED is on the system is heating and not up to temperature. When the lower left LED goes out the system is up to temp and ready to use.
	Steam Button	Use this button to manually steam. Flashing LED will indicate steaming is active.
	Steam Timer Button	Use this button to set the steam timer. LED will flash when in the set mode and the time will flash in the timer window. LED will flash when steam time is set and timer is not running. Use the "+" and "-" to adjust the steam time.
	Buttons	Not Used.

TURNING ON/OFF OVEN

1. Press the On/Off Button to turn oven on. The button LED will illuminate when on. The actual temperatures will appear in the display windows.

NOTE: Oven lights will not be on until light button is pressed.

2. Press the ON/OFF button to turn oven off. The button LED will turn off and all displays will be blank.





TURNING ON/OFF OVEN LIGHT

NOTE: The oven light will turn on even if the oven is off.

1. When the oven is turned on, press the light button to turn on light. The button LED will illuminate and oven light will turn on.
2. Press the light button again to turn off light.





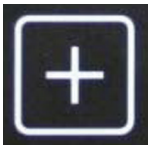
SETTING THE TOP HEAT

1. Press the top heat button.The LED on the button will flash.
2. Press the "+" or "-" buttons to adjust the set point.

NOTE: The display set will increment by 1˚ each time the "+" or "-" button is pressed. Press and hold the "+" or "-" button to increment by 10˚.

3. After pressing the "+" or "-" button, wait 10 seconds to allow the new top heat setting to save or you can also press the top heat button. The LED on the button will stop flashing and the actual top heat temperature will be displayed.









SETTING THE BOTTOM HEAT





1. Press the bottom heat button.The LED on the button will flash.
2. Press the "+" or "-" buttons to adjust the set point.

NOTE: The display set will increment by 1˚ each time the "+" or "-" button is pressed. Press and hold the "+" or "-" button to increment by 10˚.

3. After pressing the "+" or "-" button, wait 10 seconds to allow the new bottom heat setting to save or you can also press the bottom heat button. The LED on the button will stop flashing and the actual bottom heat temperature will be displayed.

NOTE: By pressing both upper and lower heat buttons, you can adjust both temps at the same time. To see set temperature press the top or bottom heat button.

SETTING THE BAKING TIMER





1. Press the bake timer button to set the timer. The LED on the button will flash.
2. Press the "+" or "-" buttons to adjust the bake time.

NOTE: The display will increment by 1 minute each time the "+" or "-" button is pressed. Press and hold the "+" or "-" button to increment by 10 minute jumps.

3. After pressing the "+" or "-" button, wait 10 seconds to allow the new bake time setting to save or you can also press the bake timer button. The LED on the button will stop flashing and the new bake time setting will be set and displayed.

SETTING THE STEAM TIMER





NOTE: The timer LED will flash if there is time programmed into it.

1. Press the steam timer button to set the timer. The LED on the button will flash and time will flash in the timer widow.
2. Press the "+" or "-" buttons to adjust the steam time.

NOTE: The display will increment by 1 second each time the button is pressed.

3. After pressing the "+" or "-" button, wait 10 seconds to allow the new steam time setting to save or you can also press the steam timer button. The LED on the button will keep flashing and the new steam time setting will be set.

NOTE: To see the steam set time, press the steam timer button.

SETTING VENT OPERATION

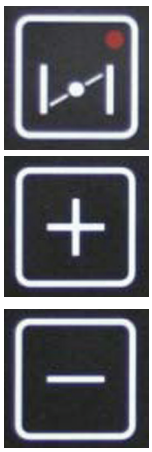
1. To program the vent, press the vent button. The vent button LED will turn on and “OFF” will appear in the top heat window. This is vent time delay. This is the delay from the start of the program until the vent will open.
2. Set the time by pressing the "+" or "-" button to increase or decrease the time.

NOTE: If no buttons are pushed during the vent programming for 5 seconds, the parameter will not be saved and will back out of the vent programming.





3. Press the vent button again and “ON” will appear in the top heat window. This is how long the vent is open for.
4. Adjust the time by pressing the "+" or "-" button to increase or decrease the time.





5. Press the vent button again to save vent parameters.

NOTE: The vent can be opened and closed during a recipe at any time by pressing the vent button, if the vent has not been programmed. The LED on the vent button will illuminate when the vent is open.



OPERATION OF BAKE AND STEAM





NOTE: If steam is to be used during the baking process, make certain that the upper right LED is illuminated and the lower left LED is out on the steam system button before starting the bake process.

1. Open the door and load the product into the oven.
2. When all the product is loaded, close the door, and then press the START/STOP button. The START/STOP button LED will turn on indicating that the oven has started timing down. The time display will count down.

NOTE: If the steam timer has been set, the steam timer button LED will be flashing.

3. The steam cycle will automatically start if steam time has been programmed..
4. When the bake time has elapsed, the bake timer display will show 00 and an alarm will sound. Press the START/STOP to silence the alarm and it will reset the timer to the previous setting.

⚠ WARNING The baking compartment contains live steam. Stay clear when opening door.

5. Open the door and remove the product.

CLEANING

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

⚠ WARNING The oven and its parts are hot. Use care when operating, servicing or cleaning the oven.

DAILY CLEANING

- Always allow the oven to cool before cleaning. Never attempt to cool the oven down with water. Sudden temperature changes could damage the glass or baking stones.
- Use care when cleaning around sensitive interior parts, such as probes and sensors.
- Sweep loose particles off the baking stones. Gently scrape off any hardened material on baking stone. Do not use a wire brush or metal scrapper.
- Using a clean cloth moistened in warm, soapy water, wash the interior of the oven cavity. Rinse with rag moistened with clean water and dry with a clean cloth. Be careful not to drip onto the stone. This could cause the stone to crack when heated back up.
- Clean the outside daily with a clean, damp cloth.
- Do not use cleaners containing grit, abrasive materials, bleach, harsh chemicals or chlorinated cleaners. Do not use steel wool on stainless steel surfaces. Never spray down the oven with water, steam or power wash.
- Be cautious with new or improved cleaning formulas; use only after being well tested in an inconspicuous place.

CLEANING THE DOOR GLASS

⚠ WARNING Allow the glass to cool before cleaning. Cleaning while hot may cause the glass to shatter.

1. Open oven door.
2. Place hands flat on the glass (Fig. 4 & 5).
3. Gently slide glass toward you. Make sure to slide evenly from both sides.



Fig. 4

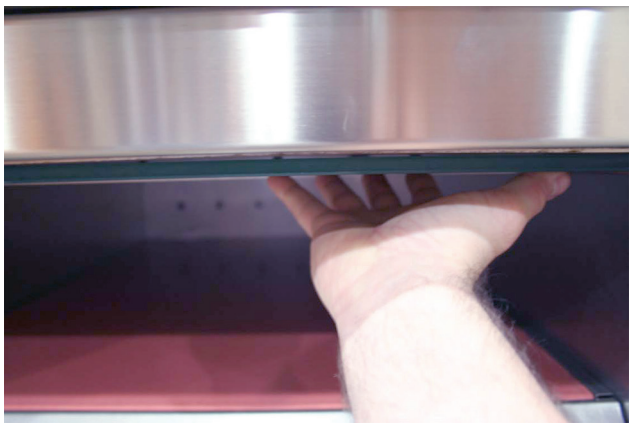


Fig. 5

4. Once removed, clean both sides of the glass.
5. Reinstall glass by placing both side edges of the glass in the door frame track (Fig. 6) and gently slide into place.
6. Check operation of the door to make sure it will open and close without any interference.



Fig. 6

MAINTENANCE

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

LAMP REPLACEMENT

NOTE: Do not touch the replacement bulb with your fingers. Touching the replacement bulb will shorten bulb life. Wear gloves when replacing halogen lamps.

To replace an oven cavity bulb, you will need a small flat-tip screwdriver, a 7mm nut driver, and a replacement bulb (Baxter part number 01-1000V7-00049).

Front Lamp (All Models)

1. Remove the thumb screws (Fig. 7) on the left side of the control panel.
2. Swing open control panel.
3. If necessary, loosen (do not remove) the 7mm screws (Fig. 8) on the top and bottom of the lamp fixture.
4. Remove lamp fixture by sliding the fixture up and over the screws.
5. Loosen (do not remove) the two screws (Fig. 9) that hold the bulb in the socket. They are the screws next to the metal plate, one on each side.
6. Remove bulb.
7. Install new bulb into fixture sockets (Fig. 9). The metal prongs (Fig. 9) insert into the sockets of the fixture. It does not matter which prong goes in which socket.
8. Tighten the socket screw (Fig. 9).
9. Place lamp fixture back into opening and slid light fixture over the 7mm screws (Fig. 8).

NOTE: The 7mm screws do not need to be tightened.

10. Close control panel and reinstall thumb screws (Fig. 7).



Fig. 7

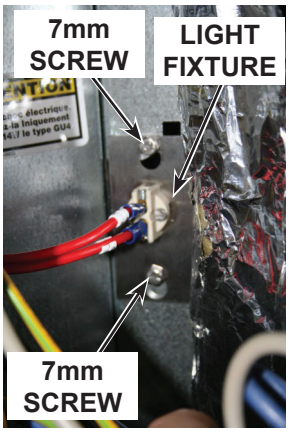
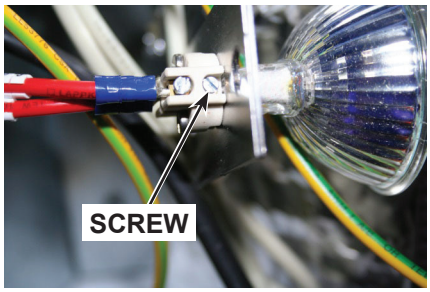
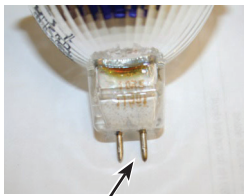
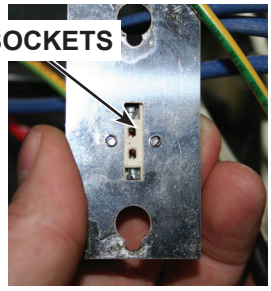


Fig. 8







PRONGS

Fig. 9

Rear Lamp (OV450W Only)

1. Remover lamp fixture cover on left side panel by removing thumb screw (Fig. 10).
2. If necessary, loosen (do not remove) the 7mm screws (Fig. 11) on the top and bottom of the lamp fixture.
3. Remove lamp fixture by sliding the fixture up and over the screws.
4. Loosen (do not remove) the two screws (Fig. 12) that hold the bulb in the socket. They are the screws next to the metal plate, one on each side.
5. Remove bulb.
6. Install new bulb into fixture sockets (Fig. 12). The metal prongs (Fig. 12) insert into the sockets of the fixture. It does not matter which prong goes in which socket.
7. Tighten the socket screw (Fig. 12).
8. Place lamp fixture back into opening and slid light fixture over the 7mm screws (Fig. 11).

NOTE: The 7mm screws do not need to be tightened.

9. Close lamp fixture cover and reinstall thumb screws (Fig. 10).



Fig. 10

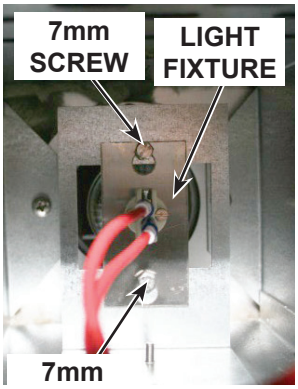
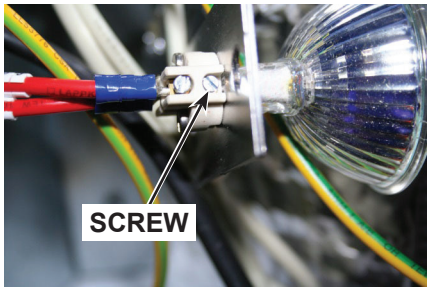
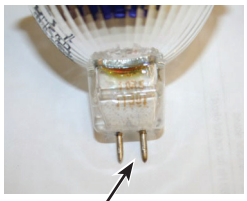
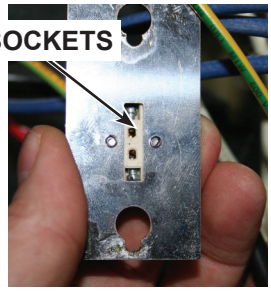


Fig. 11







PRONGS

Fig. 12

SERVICE AND PARTS INFORMATION

Contact your authorized service office for any repairs or adjustments needed on this equipment.