

Operator Manual

ML-132577	*OV520G1*
ML-132576	*OV520G2*
ML-132578	*OV520E2*
ML-132579	*OV520E1*

OV520 ROTATING RACK OVEN WITH SMART TOUCH™ CONTROL

Model Number: _____

Serial Number: _____

Date of Installation: _____

Baxter Mfg, a Division of ITW FEG, LLC • 19220 State Route 162 East • Orting, WA 98360-9236
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FORM 36764 Rev. D (September 2022)

IMPORTANT FOR YOUR SAFETY

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

⚠ WARNING IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

KEEP AREA AROUND OVEN CLEAR OF COMBUSTIBLES. DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

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OPERATION AND CARE OF MODEL OV520 RACK OVEN

RETAIN THIS MANUAL FOR FUTURE REFERENCE

GENERAL

The Baxter OV520 Rack Oven accommodates a roll-in rack. It is equipped with the Smart Touch™ control for baking, roasting, and/or steaming applications. A mechanism in the oven ceiling picks up and rotates the rack during the baking/cooking cycle.

- Model OV520G1 is rated at 180,000 Btu/hr, natural or propane gas.
- Model OV520G2 is rated at 275,000 Btu/hr, natural or propane gas.
- Model OV520E1 is rated at 25.7 - 34.2kW.
- Model OV520E2 is rated at 38.5 - 51.3kW.

All instructions herein related to shutdown and restart procedures, cleaning, maintenance and any other service work are prepared to be used by trained personnel and should not be used by anyone who is not properly qualified.

INSTALLATION

See appropriate OV520E/OV52G Installation Manual.

WARRANTY

To activate warranty, the Baxter OV520-series Rack Oven must have a startup performed by an authorized Baxter servicer.

Failure to follow use, care, cleaning, and/or maintenance instructions in this Operator Manual may void any product warranty provided by Baxter.

OPERATION

BASIC OPERATION

For best results, the oven must be preheated to bake temperature before baking begins.

1. The door must be closed for oven to heat. The rack carrier will lift and rotate only during timed bake.

NOTE: The rack carrier will be in the unload position from the last bake. If the rack carrier was moved out of the home position, the rack carrier will lift and turn to the unload position when the door is opened.

2. Press the POWER button below the user display screen to turn the oven on.

3. The oven will preheat to the default preheat temperature. See Client Parameters for information about setting the default preheat temperature. See Auto Mode or Manual Mode for instructions on how to adjust the temperature.
4. For optimum steaming capability, allow 30 minutes after the oven has reached the set temperature for the steam system to charge.
5. The oven is now ready for baking operations.

⚠ WARNING The oven and its parts are hot. To prevent burns, use hot pads or protective mitts when loading or unloading the oven.

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

6. To adjust bake settings, see the Auto Mode or Manual Mode sections.
7. After the oven is preheated and the product is ready to bake, slowly open the door and load the rack onto the oven carrier.
8. Close the door and touch the Start button. The rack will lift and rotate.
9. The oven will beep after the set time ends. Touch Stop or open the door to silence the beeper.
10. Open door. Allow the rack carrier to stop and lower. The rack can now be removed.

RACK LOADING

1. Type B and C rack carriers are equipped with stops on both ends. For B lifts, ensure stop flap is in the up position to load the rack on the rack carrier. For C lifts, push rack stop to the left after rack is loaded. Note: C carriers for single rack ovens only have one stop. Push rack in until rack hits rear stop.
2. Roll the rack into the oven so the end brackets channel onto the rack carrier. When using racks equipped with pan stops, load racks so stops will prevent movement of trays toward user when racks are unloaded. Position pans so they do not extend beyond the rack. If the pans extend beyond the rack, it may cause the rack to get jammed when rotating.
3. Close the loading door. The rack carrier will lift and rotate only during timed bake.

⚠ WARNING The oven and its parts are hot. To prevent burns, use hot pads or protective mitts when loading or unloading the oven.

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

RACK UNLOADING

1. Touch Stop and/or open the loading door to silence the beeper.
2. Wait for the rack carrier to stop and lower.
3. For B lifts, push the rack stop down to unload the rack from the rack carrier. For C lifts, push rack stop to the right to open.
4. Roll the rack from the rack carrier.
5. Close the loading door.

OPERATING MODES

The user display screen will default to the mode selected in the Client Parameters. Touch the mode at the top of the screen to change the mode.

Auto Mode

Touch AUTO at the top of the screen to access Smart Touch Auto Mode operation (Fig. 1). Recipes can have 1–6 steps.

Manual Mode

Touch MANUAL at the top of the screen to access Smart Touch Manual Mode operation (Fig. 2). Manual Mode operation can be used for single-step recipes.

Smart™ Touch Toolbox

To access the Smart Touch Toolbox, touch Toolbox (Fig. 3). This mode accesses the User Manual, Data Exchange, and Client Parameters.



Fig. 1

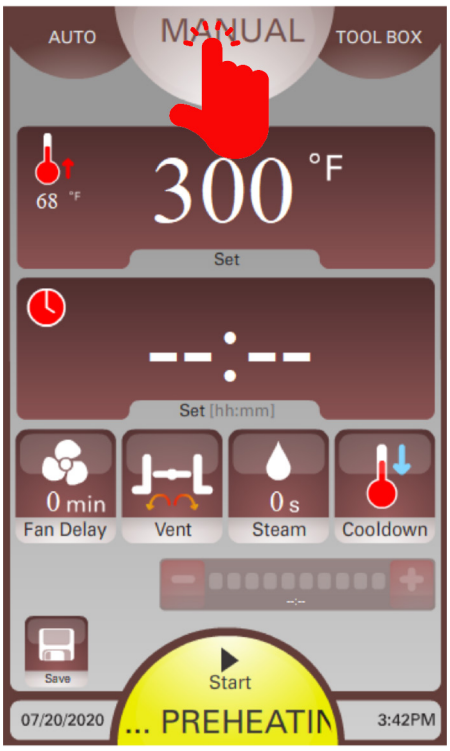


Fig. 2

NOTE: The Smart Touch control can also be adjusted to operate in Classic Manual Mode (Fig. 4). This mode emulates the traditional Baxter keypad control.



Fig. 3

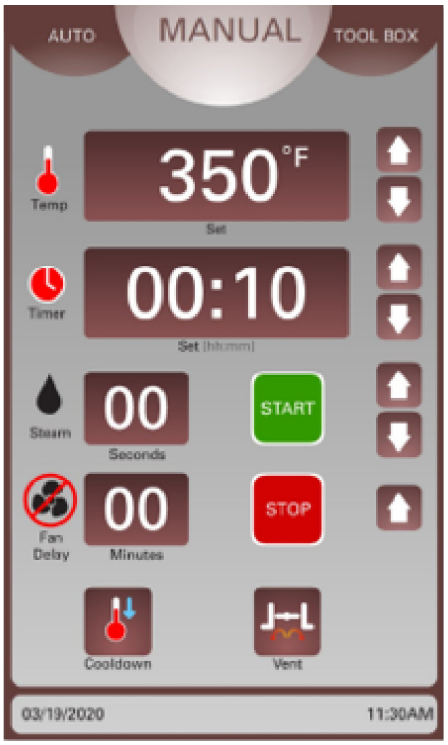
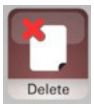
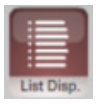


Fig. 4

DISPLAY SCREEN BUTTONS

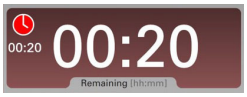
The Auto and Manual modes are adjusted by touching the various buttons on the display. Review the charts below for information about each button.

Auto Mode Buttons

BUTTON	NAME	ACTION
	Baxter Recipes	Shows preset Baxter recipes. These can be copied to My Recipes and then modified.
	My Recipes	Location of customer recipes. Recipes can be copied, created, modified, or deleted here.
	Recipe Selector	Shows list of all recipes as images. Touch up/down arrow to scroll pages. Select recipe by touching desired recipe image.
	Copy	Touch to copy a recipe.
	New	Touch to create a new recipe.
	Modify	Touch to modify a recipe.
	Delete	Touch to delete an existing recipe from My Recipes.
	Summary	Touch to enable preheating when a recipe is selected and review all steps and bake/cook parameters of a recipe.
	List Display	Touch to view all recipes in a list view alphabetically. Toggles to Photo Display when touched.
	Photo Display	Touch to view all recipes in as images. Toggles to List Display when touched.
	Cooldown	Touch to access keypad for temperature adjustments and to start a cooldown process. **NOTE:** Start button at the bottom of the display will turn blue and scroll COOLING during a cooldown cycle. Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Start	Touch Start to initiate a bake/cook cycle and all parameters. Oven status will display. Green Start button means oven is preheated. Yellow Start button means oven is preheating.

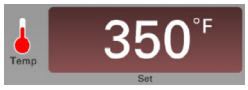
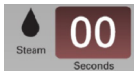
BUTTON	NAME	ACTION
	Stop	Touch Stop to end a bake/cook cycle in process.
	End	Touch end to finish a bake/cook cycle. **NOTE:** After bake/cook time ends, touch time display to add time using the keypad.

Manual Mode Buttons

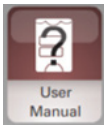
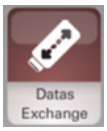
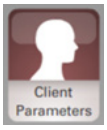
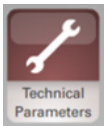
BUTTON	NAME	ACTION
	Temperature Setting Display	Shows set and current temperature. Touch the window to access the keypad for temperature adjustment. Temperature can be adjusted at any time.
	Timer Setting Display	Shows set and remaining time. Touch the window to access keypad for timer adjustment. **NOTE:** After bake/cook time ends, touch time display to add time using the keypad.
	Fan Delay	Shows the Fan Delay Time for the current step in a recipe. Touch the button to access keypad to change fan delay time.
	Vent (Open)	Allows the cavity vent to be opened or closed during a recipe or step. When the button is touched, the icon toggles indicating the opened or closed setting. This feature can be programmed into a step or manually adjusted by touching the button while a recipe is running.
	Vent (Closed)	
	Steam Burst	Touch to access keypad and set steam time.
	Steam Pulse	Touch and hold the Steam button for 3 seconds to access pulse steam mode. Touch again to access keypad and set steam time and interval.
	Cooldown	Touch to access keypad for temperature adjustments and to start a cooldown process. **NOTE:** Start button at the bottom of the display will turn blue and scroll COOLING during a cooldown cycle. Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Add/Subtract Time	Touch + / - to change time during a bake/cook cycle. Time is added to the last step. **NOTE:** After bake/cook time ends, touch time display to add time using the keypad.
	Save	Touch to save current one-step recipe in My Recipes.

BUTTON	NAME	ACTION
	Start	Touch Start to initiate a bake/cook cycle and all parameters. Oven status will display. Green Start button means oven is preheated. Yellow Start button means oven is preheating.
	Stop	Touch Stop to end a bake/cook cycle in process.
	End	Touch End to finish a bake/cook cycle. **NOTE:** After bake/cook time ends, touch time display to add time using the keypad.

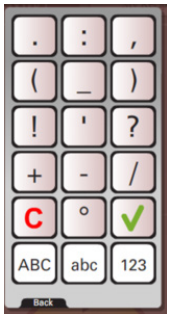
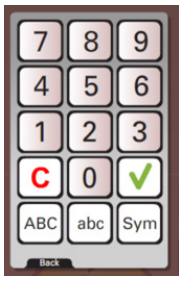
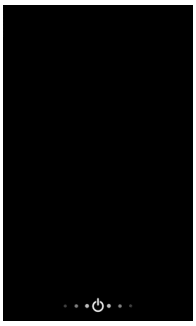
Classic Manual Mode Display and Buttons

DISPLAY/BUTTON	NAME	ACTION
	Temperature Display	Shows set temperature. Use arrows to adjust temperature. Temperature can be adjusted at any time. Touch window to display current temperature.
	Timer Display	Shows set and remaining time. Use arrows to adjust time. Touch window to display set time during a bake/cook cycle.
	Steam Display	Shows set steam time. Use arrows to set steam time.
	Fan Delay Display	Shows fan delay time. Use arrows to set fan delay time.
	Arrows	Use arrows next to each display to adjust settings.
	Cooldown	Adjust temperature to desired lower temperature using temperature down arrow and touch Cooldown button. Touch the Stop button to end a cooldown process. **NOTE:** Cooldown temperature must be set to a minimum of 25°F below oven temperature.
	Vent (Open/Closed)	Touch button to open or close the vent.
	Start	Touch Start to initiate a bake/cook cycle and all functions. Green Start button means oven is preheated. Yellow Start button means oven is preheating.
	Stop	Touch Stop to end a current bake/cook cycle.

Toolbox Buttons

BUTTON	NAME	ACTION
	User Manual	Touch to access: • User Manual • Auto and Manual mode training animations • Frequently Asked Questions (FAQ)
	Datas Exchange	Touch to access the Datas Exchange screen. Default Password = 0000.
	Client Parameters	Touch to enter Client Parameters screen. Default Password = 0000.
	Installation Parameters	For use by Baxter authorized servicers only.
	Technical Parameters	For use by Baxter authorized servicers only.
	Maintenance Information	This area of the display shows: • Service contact information • Culinary contact information • Service planned countdown • Serial number • Software versions
	Screen Arrows	Use Back or Next arrow to cycle through screens.

Miscellaneous Screens

Standard Keyboard	Symbol Keypad	123 Keypad	Energy Savings Setback Mode
			
Toggle caps and lower case by touching abc button.	Use for 13 symbols.	Use for numbers.	Touch screen to resume normal operation. See Client Parameters for setback time and temperature.

USING AUTO MODE

The Auto Mode guides the user through all the oven features for recipe setup. A recipe is a set of baking/cooking instructions (temperature, bake, steam, and fan delay settings) that the operator defines for any baking/cooking operation. Recipes created in the Manual Mode **CAN** be saved. Use Auto Mode when creating recipes to save and for multi-step recipes.

Creating a Recipe

1. On the user display, touch the AUTO button at the top and then Touch the My Recipes button (Fig. 5).
2. Touch the New button (Fig. 5) to create a new recipe. A keyboard should be displayed.
3. Enter the recipe name using the keyboard (Fig. 6). Touch the green check mark when finished. The recipe name should appear above the recipe window.



Fig. 5



Fig. 6

4. Touch the Temperature window (Fig. 7) to set the desired temperature for this step of the recipe. A keypad should be displayed.
5. Enter the desired temperature on the keypad (Fig. 8). Touch the green check mark button when finished. The recipe window should appear with the set temperature.



Fig. 7



Fig. 8

6. Touch the Time window (Fig. 9) to set the desired bake/cook time for this step of the recipe. A keypad should be displayed.
7. Enter the desired bake/cook time on the keypad (Fig. 10). Touch the green check mark when finished. The recipe window should appear with the set bake/cook time.



Fig. 9



Fig. 10

8. Touch the Fan Delay button (Fig. 11) and enter the fan delay time using the keypad. The recipe window should appear with the set fan delay time.
9. Touch the Vent button (Fig. 12) to open the vent for the total time in the current step. The recipe window should appear with the desired vent icon.



Fig. 11



Fig. 12

10. Touch the Steam button (Fig. 13) and enter the steam time using the keypad. The recipe window should appear with the set steam time.
11. Touch the Add button (Fig. 13) to add another step after the current step to the recipe. The recipe window should be displayed with a step 2 window (Fig. 14).
12. Repeat steps 4 through 10 above to set the temperature, time, fan delay, vent position, and steam time for this step of the recipe.



Fig. 13



Fig. 14

13. Touch the Insert button to add a step BEFORE a current step (Fig. 15).
14. Touch the number tab (Fig. 15) in the recipe window to switch between steps in a recipe.
15. Touch the Delete button (Fig. 16) to remove a current step.



Fig. 15



Fig. 16

16. Touch the Photo button (Fig. 17) to add an image from the Photos Library to the recipe. The Photos Library window should be displayed.
17. Touch the Photos Library button (Fig. 18). Available photos should be displayed.



Fig. 17



Fig. 18

18. Use the up and down arrows to view images. Touch the photo (Fig. 19) when you have made a selection.
19. The selected image will be displayed. Touch the back arrow (Fig. 20) to return to the recipe window.

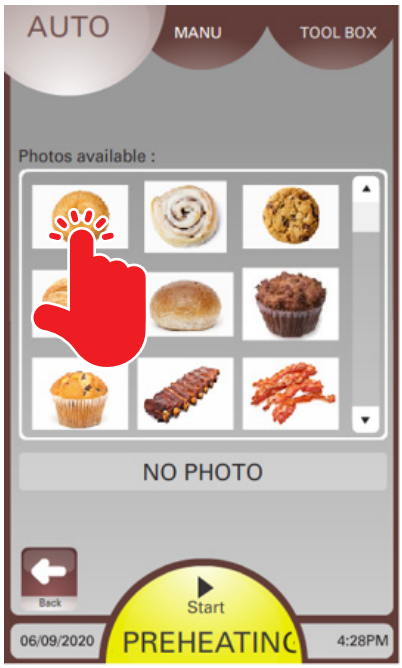


Fig. 19



Fig. 20

20. Touch the Summary button to review all steps (Fig. 21). The Summary Review window will appear.

NOTE: The Summary Review window will display all settings for each step in a recipe and the total elapsed time and remaining time in a recipe.

21. After reviewing all steps, touch the back arrow (Fig. 22).



Fig. 21



Fig. 22

22. Touch the Save button (Fig. 23) to save to the My Recipes library.
23. Touch Yes to confirm or No to edit or review the recipe (Fig. 24).
24. The recipe will now be displayed in the My Recipes window (Fig. 25).



Fig. 23



Fig. 24



Fig. 25

Using a Recipe

Preset recipes are available under the Baxter button and custom created recipes are available under My Recipes. Recipes can be viewed by photos or by a list.

NOTE: Recipes can be modified before starting the bake/cook cycle. Consider whether the recipe should be copied first before modifying.

Select the recipe by touching the photo or name in the list. The summary button can be pressed to review the recipe (Fig. 26). Touch Start to begin the recipe (Fig. 27).

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating. The border color around the recipe icon will change with the start button color.



Fig. 26

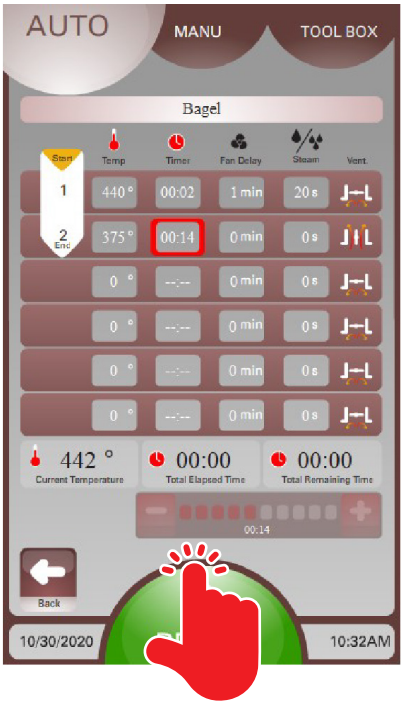


Fig. 27

Viewing a Recipe in Progress

The display screen will show the progress of an actively running recipe (Fig. 28). The recipe name, current and set temperature, remaining and set time, fan delay time, vent status, and steam time will be displayed. The recipe step is shown by the number on the left side of the window. The Stop button will scroll the words IN PROGRESS. The entire recipe can be viewed by touching the Summary button (Fig. 26).

NOTE: The Summary Review window (Fig. 27) will display all settings for each step in a recipe and the total elapsed time and remaining time in a recipe.

During the bake/cook cycle, time can be added or subtracted by touching the + / - add/subtract time button.

NOTE: After bake/cook time ends, touch the time display window to add time using the keypad.

Touch the Stop button to end a bake/cook cycle in progress.



Fig. 28

MANUAL MODE

The Manual Mode guides the user through a simplified setup process without using a saved recipe. Manual Mode can be used for single-step recipes. This can save time and be easier to use than the Auto Mode.

NOTE: The Manual Mode process can be configured in the Client Parameters to operate in Manual or Classic Manual mode.

- Manual Mode - The user will have access to manually enter temperature, time, steam, fan delay vent options; change time during bake/cook cycle; save one-step recipes; stop bake/cook cycle while in process; and end bake/cycle in process.
- Classic Mode - This mode emulates the traditional Baxter controls for ovens. The user will have access to manually enter temperature, time, steam, fan delay, and vent options, and stop bake/cook cycle in process.

Using Manual Mode

1. On the user display, touch the MANUAL button at the top.
2. Touch the Temperature Setting Display (Fig. 29) to set the desired temperature. A keypad should be displayed.
3. Enter the desired temperature on the keypad (Fig. 30). Touch the green check mark button when finished. The Manual Mode screen should appear with the set temperature.

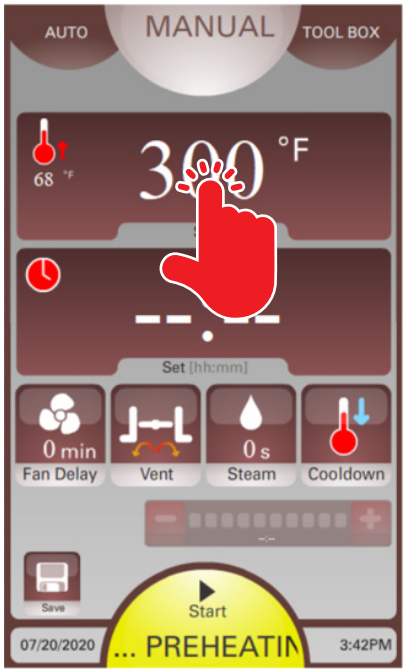


Fig. 29



Fig. 30

4. Touch the Timer Setting Display (Fig. 31) to set the desired bake/cook time. A keypad should be displayed.
5. Enter the desired bake/cook time on the keypad (Fig. 32). Touch the green check mark when finished. The Manual Mode screen should appear with the set bake/cook time.

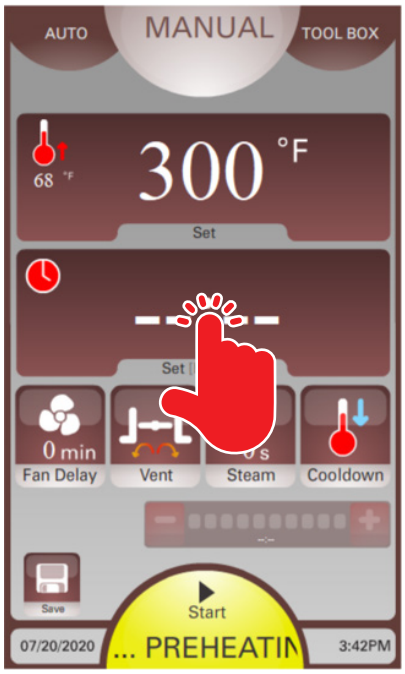


Fig. 31



Fig. 32

6. Touch the Fan Delay button (Fig. 33) and enter the fan delay time using the keypad.
7. Touch the Vent button (Fig. 33) to toggle the vent open or closed.
8. Touch the Steam button (Fig. 33) and enter the steam time using the keypad.

NOTE: If the oven temperature is too high for the current operation, touch the Cooldown button to access the temperature setting and start a cooldown process. The Start button will turn blue during a cooldown process.

NOTE: If desired, touch the Save button to save these bake/cook settings in My Recipes. See Creating a Recipe in Auto Mode for more details.

9. Touch Start to begin the bake/cook cycle.

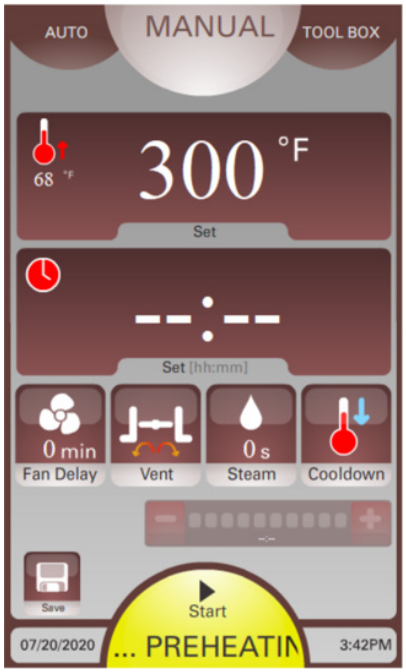


Fig. 33

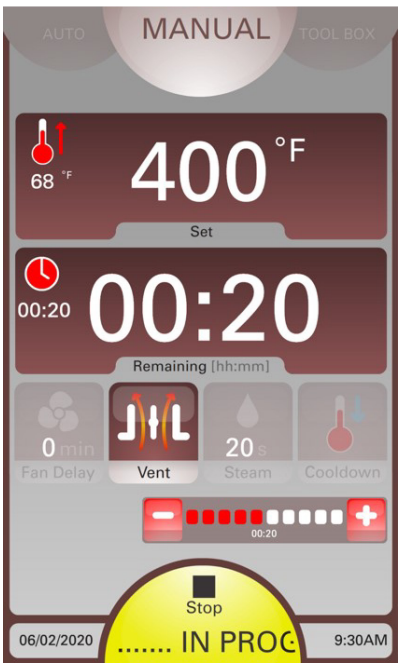


Fig. 34

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating.

NOTE: During the bake/cook cycle, time can be added or subtracted by touching the + / - add/subtract time button.

NOTE: After bake/cook time ends, touch the time display window to add time using the keypad.

10. Touch the Stop button (Fig. 34) to end a bake/cook cycle in progress.

Using Classic Manual Mode

NOTE: The Manual Mode process can be configured in the Client Parameters to operate in Classic Manual Mode.

1. On the user display, touch the MANUAL button at the top. The Classic Manual Mode should display (Fig. 35).
2. Touch the Arrow buttons next to the Temperature Display, Timer Display, Steam Display, and Fan Delay Display to adjust the settings.
3. Touch the Vent button to toggle the vent setting open or closed.

NOTE: If the oven temperature is too high for the current operation, adjust the temperature down using the temperature down arrow and touch the Cooldown button. Touch the Stop button to end the cooldown process.

4. Touch Start to begin the bake/cook cycle.

NOTE: A green Start button indicates the oven is preheated. A yellow Start button indicates the oven is preheating.

NOTE: During the bake/cook cycle, settings can be adjusted any time by touching the Arrow buttons.

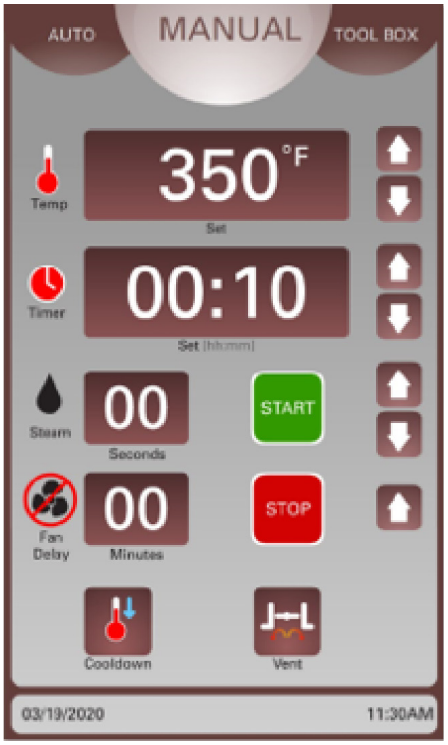


Fig. 35

NOTE: During the bake/cook cycle, touch the Temperature Display to show the current oven temperature. Touch the Timer Display to view the set time.

5. Touch the Stop button to end a bake/cook cycle in progress.

USING SMART TOUCH TOOLBOX MODE

This Smart Touch Toolbox Mode (Fig. 36) is used to access the User Manual, Data Exchange, and Client Parameters Screens. The Installation Parameters and Technical Parameters are for use by Baxter authorized servicers only.

User Manual Screen

The User Manual Screen (Fig. 37) provides access to the user manual, auto and manual mode training animations and FAQ. Touch MANUAL MODE or AUTO MODE to view animations on how to use each mode. Touch the FAQ to review information about the topics listed. Touch the Back Arrow button to return to the Toolbox screen.



Fig. 36

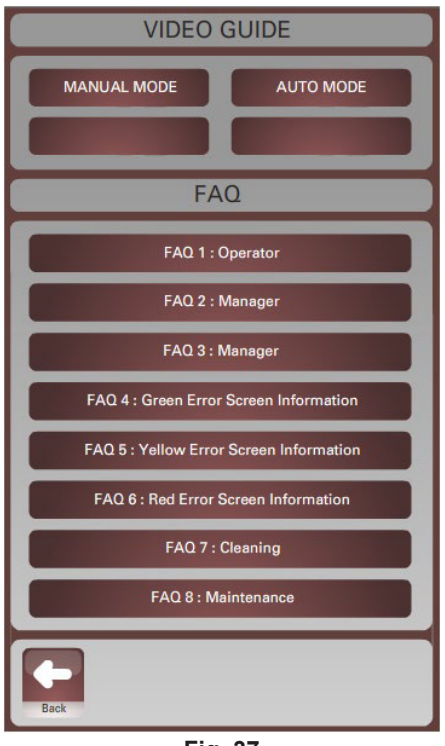


Fig. 37

Data Exchange Screen

The Data Exchange Screen is used to allow the user to import and export various data types via Universal Serial Bus (USB) drive. Touch the button on the screen for the data parameter to import, export, or view. Insert the USB drive before touching any buttons. See the table below for information about each data type.

Data Exchange Parameter	Additional Information
Recipes	Recipes can be imported and exported via a USB drive. Any existing recipes will be erased that have the same name. See Smart Touch Perconal Computer (PC) Software manual for PC-based recipe management.
Usage Log	Press view button to see a history of recipe usage or manual mode usage. History can be exported to a USB as a .csv file.
Consumptions	Consumptions can be exported as a .csv file and viewed on a computer in Excel or Smart Touch PC Software. See Smart Touch PC Software manual for instructions.
Photos	Photos can be imported and exported via a USB drive. Importing photos will erase any photo with the same name. Each image will have two photos saved. One for the recipe image and one for the welcome screen. See Smart Touch PC Software manual for PC-based photo management.
User Manual	The FAQ User Manual can be exported and viewed on a computer or printed.
User Profile	The oven's User Profile can be imported and exported via a USB drive. User Profile information includes recipes, photos, client parameters, and maintenance contacts. See Smart Touch PC Software manual for PC-based oven management.



Fig. 38

Touch the Back Arrow button to return to the Toolbox screen.

Client Parameters Screen

The Client Parameters Screen is used with default operation settings for the oven. There are two screens (Fig. 39 and Fig. 40). Touch the Next and Arrow buttons to navigate through the screens. Refer to the Parameters Table for details about each setting.

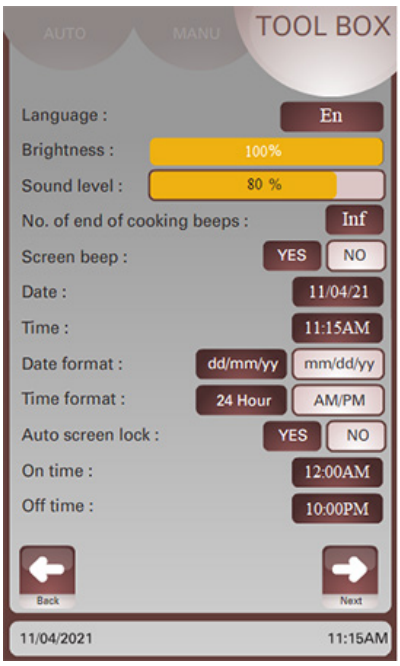


Fig. 39

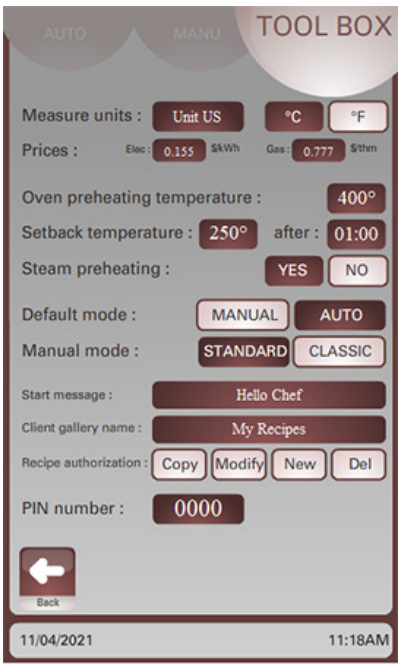


Fig. 40

Parameters Table

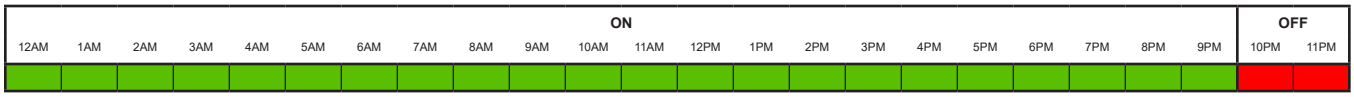
PARAMETER	DESCRIPTION	DEFAULT	RANGE or VALUE
Language	Language selection	English (En)	English (En) Spanish (Esp) French (Fr)
Brightness	Adjust screen brightness	100%	10 - 100%
Sound level	Sound level adjustment	80%	0 - 100%
No. of end of cooking beeps	Adjust the number of beeps at the end of a bake/cook cycle	Infinite	1 -11 11 = Infinite
Screen beep	Turn off/on screen beeps when touched	Yes	Yes = On No = Off
Date	Set current date	-	-
Time	Set current time	-	-
Date format	Set the format the date is displayed on the screen	mm/dd/yy	mm/dd/yy dd/mm/yy
Time format	Set the format the time is displayed on the screen	AM/PM	AM/PM 24 Hour
Auto screen lock	Enables/disable screen lock	No	Yes or No
On Time	Start of time range that oven can be used.	12:00 AM	All time.
Off Time	End of time range that oven can be used. Note: If Off time equals On time, the feature is disabled.	10:00 PM	All time.
Measure units	Temperature unit selection	°F	°F or °C
Prices	Set the dollar value of the unit of power	Elec: [$0.15/kWh] Gas: [$1/therm]	
Oven preheat temperature	Default preheat temperature	400°F	50 -525°F
Setback temperature	Temperature setback value	250°F	50 –300°F
Steam preheating	N/A	N/A	N/A
Default mode	Default mode oven will start on	Manual	Manual or Auto
Manual mode	Default manual mode	Classic	Standard or Classic
Start message	Welcoming message when oven is energized	Hello Chef	Up to 26 characters
Client gallery name	Default client recipe name	My Recipes	Up to 26 characters
Recipe authorization	Enables/disables recipe copy, modify, new, or delete recipes	All enabled	Enable or disable
Pin number	Pin number to access Client Parameters	0000	0000 - 9999

Auto Off

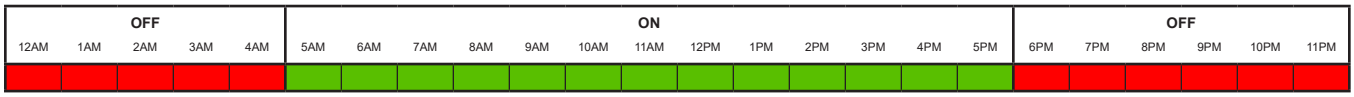
The Auto On/Auto Off times shown in Client parameters allow the user to set a useable time frame for the oven. If the oven is outside of these times, the oven will shut down automatically.

NOTE: This feature can be disabled by setting both values to 12:00AM.

Example #1: The default ON value of 12:00AM and OFF value of 10:00PM allows the oven to be used from 12am to 10pm.



Example #2: ON value of 5:00AM and OFF value of 6:00PM allows the oven to be used from 5am to 6pm.



When the oven is ON and reaches the Auto OFF time the following “Auto Off” screen (Fig. 41) will appear with an audible alarm. To continue to use the oven, press YES and enter the Client password (Default: 0000) and press the green check mark (Fig. 42). This will allow the oven to operate for another hour. After an hour the “Auto Off” screen (Fig. 41) will reappear asking if you would like to continue using the oven.

If you are done using the oven you can turn the oven off.



Fig. 41



Fig. 42

If five minutes has expired on the “Auto Off” screen (Fig. 41) the screen the right (Fig. 43) will appear. If you are done using the oven, turn the oven off. To use the oven again turn the oven off and back on.

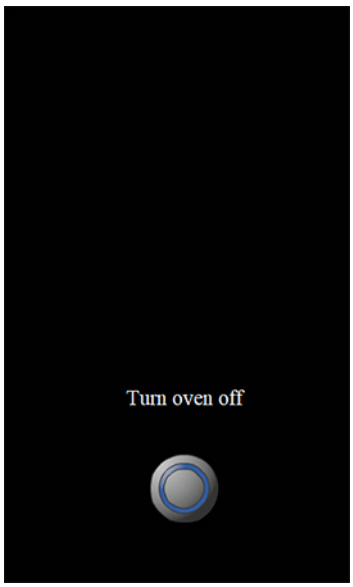


Fig. 43

SHUTDOWN

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

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

NOTE: Before restarting a gas oven, the power switch and the gas burner valve must be off for a minimum of 5 minutes.

1. Remove all remaining product.

NOTE: Vent can be used to evacuate steam from oven.

2. Allow the oven to cool, then press the POWER ON/OFF button. If desired, quicker cooldown time can be accomplished through the use of the Cooldown button.
3. Clean the baking chamber. See Cleaning page 27.
4. For lengthy shutdowns, disconnect the main power and shut off the gas and water supply.

RESTARTING OVEN

NOTE: Before restarting a gas oven, power switch and gas burner valve must be off for a minimum of 5 minutes.

1. Press the POWER ON/OFF button to turn the oven on.
2. Adjust temperature as required.

TROUBLESHOOTING

BURNERS WILL NOT LIGHT ON GAS OVEN

1. Check that the loading door is shut and the door switch is actuated.
2. Press the OFF button to turn the oven off and wait 5 minutes.
3. Make sure the gas shutoff valve and gas valve are in the ON position.
4. Press the ON button to turn the oven back on.

If the above suggestions do not remedy the problem, contact a Baxter authorized service office.

OTHER TROUBLESHOOTING TOPICS

Condition	Cause	Action
Oven circulation fan is running but oven is turned off.	Oven is in Cooling mode.	Close oven door to cancel Cooling mode. If door was not open, contact your local Baxter authorized service office.
Rack does not lift and rotate.	Bake time has not been entered in timer and/or timer has not been started.	Enter time and touch Start. If problem persists, contact your local Baxter authorized service office.

ERROR SCREEN INFORMATION

There are three error screen types.

The Green Error Screen (Fig. 44) is a basic reminder that a task has not been completed. Touch the screen to clear the error.

The Yellow Error Screen (Fig. 45) alerts the user to a problem, however a bake/cook cycle can continue with reduced settings. Yellow errors may include notification to resolve the issue. The error screen can be hidden by tapping the screen. The error screen will reappear after 10 minutes if the problem persists.

The Red Error Screen (Fig. 46) alerts the user to a problem that needs to be fixed before any heating or bake/cook cycle can continue. The error screen cannot be disabled until the problem is resolved. Turn off power to the oven and contact a Baxter authorized servicer.

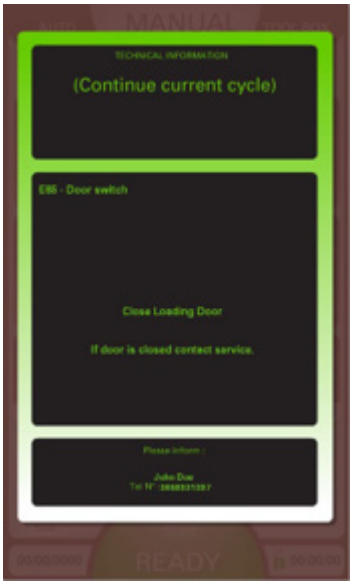


Fig. 44



Fig. 45

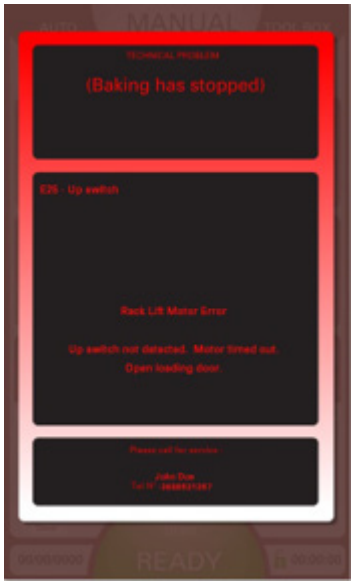


Fig. 46

COLOR	CODE	DESCRIPTION	Action
Green	E85	Close Loading Door	Close door. If door is closed, contact a Baxter authorized servicer.
Yellow	E5	Heating Error	Manual reset high temperature limit tripped. Heat disabled. • Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. • Contact a Baxter authorized servicer to resolve issue.
Yellow	E6	Heating Error (Gas Ovens Only)	Manual reset rollout switch tripped. Heat is disabled. • Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. • Contact a Baxter authorized servicer to resolve issue.
Yellow	E10	Heating Error	Oven is heating slow. If burner is not running, try opening and closing the loading door. • Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. • Contact a Baxter authorized servicer to resolve issue.
Yellow	E11	Heating Error	Oven is heating slow. • Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. • If problem continues, contact a Baxter authorized servicer.
Yellow	E35	Rack Rotation Motor Error	No rotation detected. Open loading door and check for rack/pan jam. • If there is no rack/pan jam or problem continues, contact a Baxter authorized servicer.
Yellow	E75	Hood Ventilation Error (Gas Ovens Only)	Hood switch input not detected. Heat disabled. • Bake/cook cycle can continue but heat is disabled. Bake/cook time may need to be extended. • Contact a Baxter authorized servicer to resolve issue.
Red	E8	Heating Error	Temperature sensor failure. Heat disabled. • Contact a Baxter authorized servicer to resolve issue.
Red	E9	Heating Error	High temperature detected. Shut off gas and/or breakers. • Contact a Baxter authorized servicer to resolve issue.
Red	E15	Convection Fan Error	Convection fan overheated. Motor timed out and heat disabled. • Contact a Baxter authorized servicer to resolve issue.
Red	E25	Rack Lift Motor Error	Up switch not detected. Motor timed out. • Contact a Baxter authorized servicer to resolve issue.
Red	E26	Rack Lift Motor Error	Down switch not detected. Motor timed out. • Contact a Baxter authorized servicer to resolve issue.
Red	E27	Rack Limit Switch Error	Detecting up and down limits at the same time. Motor timed out. • Contact a Baxter authorized servicer to resolve issue.
Red	E76	Hood Ventilation Error (Gas Ovens Only)	Possible hood switch failure. Heat disabled. • Contact a Baxter authorized servicer to resolve issue.
Red	E95	Electronics Overheated	Board temperature exceeded limit. • Contact a Baxter authorized servicer to resolve issue.

CLEANING

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

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

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

- Allow the oven to cool.
- Clean the outside of the oven daily with a clean, damp cloth.
- Remove rack(s) and clean as you would any cooking utensil. Use warm, soapy water, and a brush. Rinse with clear water and dry with a clean cloth.
- Use care when cleaning around sensitive interior parts such as probes, sensors, or the rotating mechanism.
- Using a clean cloth and warm, soapy water, wash the stainless steel interior of the oven. Rinse with clear water and dry with a clean cloth.
- Gently scrape heavy buildup off door glass. Residue can be removed with a glass cleaner when oven is cool.
- Clean hood filters (if equipped) with soap and warm water.
- Do not use oven cleaners or steel wool on stainless steel surfaces. Never spray down the oven with water or steam.
- Never use cleaners that contain chlorine. Chlorine corrodes stainless steel.

MAINTENANCE

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

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

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

GENERAL

As Needed

- Inspect the area around the oven. The area must be free and clear from combustibles. There must be no obstructions to the air flow.

Daily

- Clean exterior (See Cleaning page 27).

Weekly

- Clean the oven interior and remove loose debris (See Cleaning page 27).
- Clean the windows.
- Empty grease catcher (if equipped).

Monthly

- Clean exhaust hood filters (if equipped) with soap and water.

Bi-Monthly

- Owner Preventive Maintenance (PM) Procedure.

Annually

- On gas ovens, check the flue to be sure it is free of obstructions.

PREVENTIVE MAINTENANCE

The OV520 Rack Oven must be kept on a regular preventive maintenance schedule. Ovens require specific preventive maintenance based on usage and environmental factors. The failure to have the oven properly maintained by following recommended preventive maintenance procedures may result in higher repair costs, shortened equipment life, or unsafe operating conditions.

It is the owner's responsibility to make sure preventive maintenance is performed on the rack oven. This will ensure continued safe and reliable operation. Contact an authorized Baxter service office to provide this skilled service for you.

SERVICE AND PARTS INFORMATION

Contact your Baxter authorized service office.

OWNER PREVENTIVE MAINTENANCE PROCEDURE

INTRODUCTION

This customer PM section includes procedures to inspect for proper operation and cleaning of components. Owner Preventive Maintenance Procedures are written for gas ovens. They can also be used for electric ovens by omitting the steps that refer to components found only on gas ovens. To maintain the safety and performance of bakery ovens, a program of scheduled periodic maintenance must be implemented. It is the sole responsibility of the user to establish, schedule, and enforce such a program. Although the service interval will vary depending on the environment in which the equipment is operating, it is recommended that PM be performed and all safety devices are checked at a minimum of 12-month intervals. Check with the authority having local jurisdiction if there are specific maintenance requirements specified by local, state, or national codes. A convenient PM Checklist is provided at the end of this section.

NOTE: This PM procedure does not discuss repair or replacement of components. Upon completion of the PM procedure, you will need to contact a qualified servicer for any needed repairs.

Tools Used for Inspection Procedure

- Standard set of hand tools
- Vacuum cleaner - shop vac

PREVENTIVE MAINTENANCE PROCEDURE

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

⚠ WARNING Shut off the gas before servicing the unit.

⚠ WARNING Certain procedures in this section may require electrical test or measurements while power is applied to the machine. Exercise extreme caution at all times. If test points are not easily accessible, disconnect power and follow lockout/tagout procedures, attach test equipment, and reapply power to test.

Inspect Oven Lamps

1. Lamps should be on when oven is powered.
2. If not, replace lamps (Fig. 47).
   A. Remove lens cover by turning out of lamp housing.
   B. Remove oven lamp by turning lamp out of lamp socket.
3. Reverse the procedure to install new lamps.



Fig. 47

Clean and Vacuum Components and Control/Burner Compartment Area (Gas Only)

1. Clean the control/burner compartment (Fig. 48) area of dust and/or lint accumulation.
2. Vacuum the control/burner compartment floor of dust and/or lint accumulation.
3. Gain access to the top of oven and clean dust that may have accumulated on top of circulation blower motor (Fig. 49) and motor cooling fan.

Burner Compartment



Fig. 48

Clean Area



Fig. 49

Rack Lift and Rotation Assemblies

1. Check rack lift assembly for proper operation.
   A. Open door. Rack lift should lower to correct height of rack and be in forward loading position to accept rack entry.
   B. The oven rack should be easily rolled in and out of oven and the wheels completely off the oven floor when raised.
2. Tighten all set screws in carrier (Fig. 50).
   A. Check and tighten all set screws on carrier.

Set Screws



Fig. 50

Inspect Door Components

1. Check loading door latch.
   A. Check door gasket for good condition. If door gasket needs replacement, contact your local Baxter authorized service office.
   B. Check that the loading door lock ramps are clean (Fig. 51) and rollers on the door move up and down and spin freely (Fig. 52).
   C. Adjust latch ramps in or out by loosening the two screws. DO NOT REMOVE THEM. Slide ramp in or out to loosen or tighten door (Fig. 51).
   D. Tighten screws.
2. Check door sweep.
   A. The door sweep should hit the floor evenly across door width when door is in the closed position.
   B. Turn oven on.
   C. If air (or steam) blows out from underneath the door, door will need to be adjusted. If door sweep needs replacement or adjustment, contact your local Baxter authorized service office.
3. Check interior door release (Fig. 53) for proper operation.
4. Check door switch for proper operation.
   A. When door switch actuator rod is in the open position (door open), the door switch rollers should be positioned on the small part of the rod (Fig. 54).


Door Lock Ramp

Fig. 51

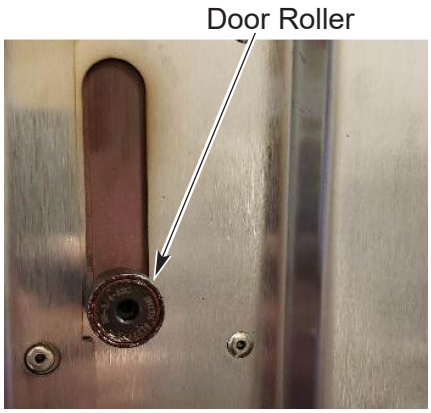


Fig. 52



Fig. 53

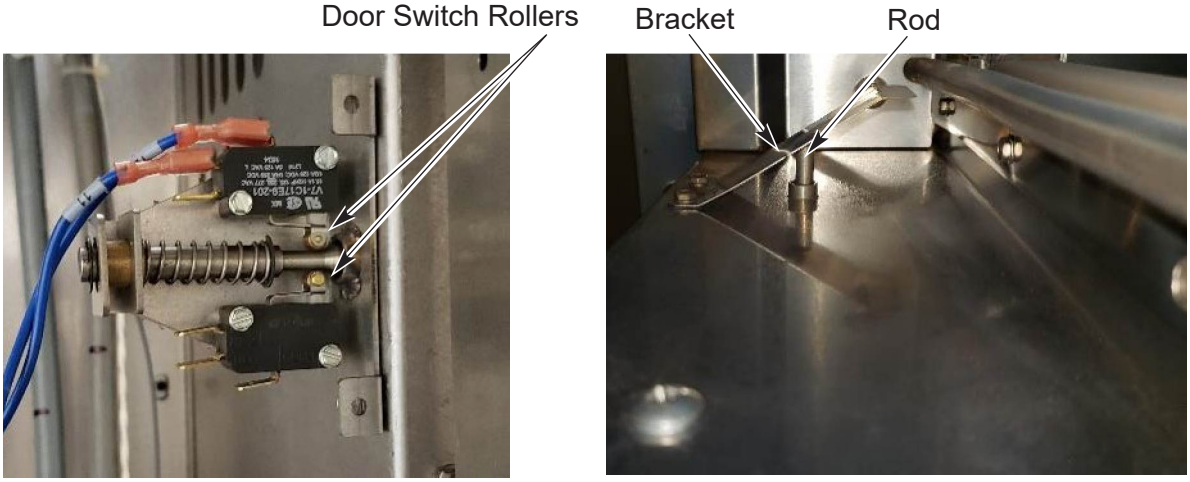


Fig. 54

5. Check door handle operation.

   A. Pull out on door handle (Fig. 55) to open door, then push door shut (Fig. 56). If the door is too hard to open or close, see door lock ramps adjustment (Fig. 51).



Fig. 55



Fig. 56

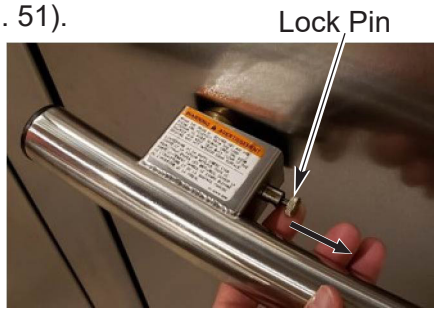


Fig. 57

6. Clean door glass.

   A. With the loading door shut, pull door handle lock pin out (Fig. 57).

   B. Pull door handle out (Fig. 58).

   C. Swing handle open (Fig. 59).

   NOTE: Make sure not to dent door on hinged side.

   D. Check that there is no residue buildup on the handle lock mechanism (Fig. 59).



Fig. 58

   NOTE: The handle for the glass is located at the top or bottom of glass depending on door hinge side.

   E. Pull out on handle (Fig. 59) to open glass door. If glass door needs to be adjusted, contact your local Baxter authorized service office.

NOTICE Failure to contact service for glass door adjustment may result in the glass breaking.



Fig. 59

F. To close the glass door, simply push shut.

G. To close handle, the lock mechanism needs to be in the unlock orientation (Fig. 60).

NOTE: If lock is not in the unlock orientation, pull lock pin out and rotate lock to the unlock orientation.

H. Place lock box over hex bolt and slowly push handle into door (Fig. 60). Check to see if the handle latch engaged by opening door (Fig. 61). Repeat if necessary.



Fig. 60

Inspect Air Louvers

1. Check air louvers (shutters) (Fig. 61) inside oven and tighten any loose screws.
2. Check oven interior and tighten or replace loose or missing panel screws. Also check floor anchors.

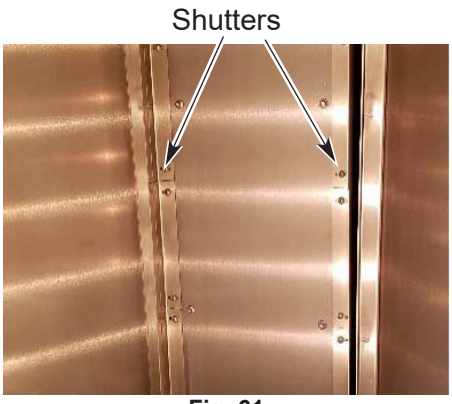


Fig. 61

Inspect Cavity Vent

1. Check cavity vent for proper operation.
   A. Touch Vent button (Fig. 62) on the control panel to open vent and then touch VENT again to close vent.
   B. Visually check that vent opens (Fig. 63) and closes (Fig. 64) when button is touched.
   C. Check that vent gasket is intact.



Fig. 62

Vent Open


Fig. 63

Vent Closed


Fig. 64

Visually Inspect Electrical Connections

1. Inspect all wiring connections for discoloration. If discoloration is visible, contact your local Baxter authorized service office.

Verify Ignition Module Safety Lockout Functions (Gas Only)

1. Verify ignition module safety lockout functions.

   A. Turn off main gas supply to the oven.

   B. Open control panel door to gain access to burner compartment area.

   C. Turn the oven on. Check that electrical breakers are turned on.

   D. Set the oven to call for heat and make sure convection fan is running.

   E. Observe Llight-Emitting Diode (LED) light through hole in control box cover (Fig. 65). After trying to light the burner three times, the module should lockout. (See chart below.)

   F. Turn off the oven control for a minimum of 5 seconds and then turn the oven control back on.

   G. Turn main gas supply to the oven back on.

   H. Set the oven to call for heat, making sure convection fan is running and the burner has established a flame.



Fig. 65

   I. Turn off main gas supply to the oven.

   J. Observe LED light through hole in control box cover (Fig. 65). The ignition module should go into lockout after three trials for ignition. (See chart below.)

   K. If the proper results have been obtained, proceed to step 2; if not contact your local Baxter authorized service office.

LED DIAGNOSTIC INDICATOR CODES	
LED	LED
LED Off	No Fault
LED Illuminated	Module Fault
‘1’ Flash	Air Flow Fault
‘2’ Flash	Flame Fault No Call for Heat
‘3’ Flash	Ignition Module Lockout

2. Verify hood exhaust air pressure switch (Fig. 66) operation.

   A. Turn on main gas supply and set oven control to call for heat and make sure convection fan is running.

   B. Once flame is established, disconnect tubing from hood pressure switch hose. Burner flame should go out.

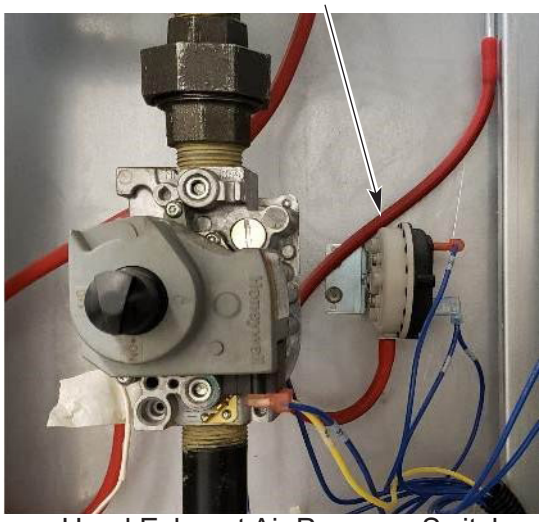
   C. Reconnect tubing. Burner should establish a flame. If not, contact your local Baxter authorized service office.

3. Verify draft inducer pressure switch (Fig. 67) operation.

   A. Set oven control to call for heat and make sure convection fan is running.

   B. Once flame is established, disconnect tubing from draft inducer pressure switch. Burner flame should go out.

   C. Reconnect tubing. Burner should establish a flame. If not, contact your local Baxter authorized service office.



Hood Exhaust Air Pressure Switch
Fig. 66

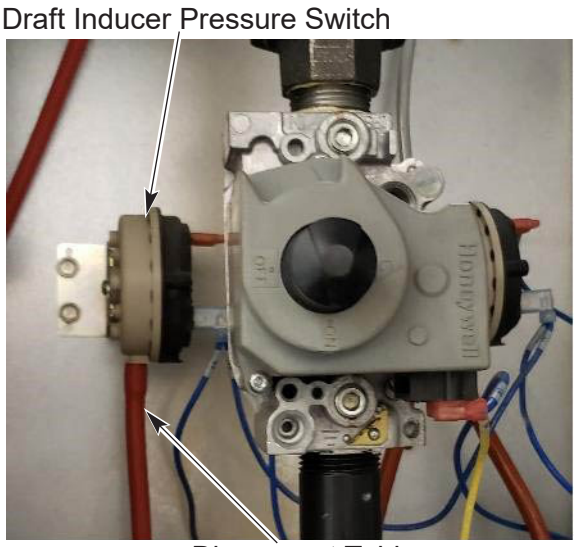


Fig. 67

Verify Operation of Steam

1. Check steam system for proper operation.

   A. Turn the water supply on.

   B. Turn oven on and set to normal bake temperature.

   C. Allow oven to preheat for 30 minutes.

   D. Set control to call for steam.

   E. Observe operation. If steam is not observed, contact your local Baxter authorized service office.

After completion of the owner PM procedure, you will need to contact a qualified servicer for any needed repairs.

Keep a copy of the Owner Preventive Maintenance Checklist for your records.

COPY AS NEEDED

RECOMMENDED OWNER PREVENTIVE MAINTENANCE CHECKLIST

BAKERY RACK OVENS - GAS

CHECK FOR PROPER OPERATION OR CLEAN. CALL FOR SERVICE AS NECESSARY	MODEL/SERIAL NUMBERS													
	Inspect oven lamps													
	Clean and vacuum components and burner areas													
	Inspect rack lift and rotation assemblies													
	Inspect door components													
	Inspect air louvers													
	Inspect cavity vent													
	Visually inspect electrical connections													
	Verify ignition module safety lockout functions													
	Verify operation of steam													

√ =**PROCESS COMPLETED**

PM Frequency: ☐**Bi-monthly**
Type of Gas **Natural Gas** _____ **Propane** _____

Location: _____ **Store No.** _____

Inspector: _____ **Date Completed:** _____

Service Notified for Necessary Repairs: _____
(Date)

Comments: _____

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_____
(Inspector Signature)