



OV310G Universal Oven – Gas

STANDARD FEATURES

- Easy to open independent doors with new, heavy-duty hinge design and vertical handles
- Positive door latch system and new Silicone gasket provide a tight oven seal
- Custom rotating interior rack holds muffin pans and 18" x 26" sheet pans
 - 6 pan, end load
- Interior rack is easily removable for cleaning and routine maintenance
 - Rack 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
- Pre-programmed controls with Dunkin's recipes
- Large, arched, dual pane viewing window in each door
- Flexible gas disconnect
- Space saving 48.0"w x 38.1"d footprint
- Versatility – use for:
 - Bagels
 - Croissants
 - Sweet buns & rolls
 - Cookies
 - Variety of muffins
- Stainless steel construction
- Shipped assembled

OPTIONS & ACCESSORIES

- ☐ STAND-12PAN: 27" stand base – order separately

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



OV310G shown with 12-pan stand base



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Orting, WA 98360
www.baxterbakery.com

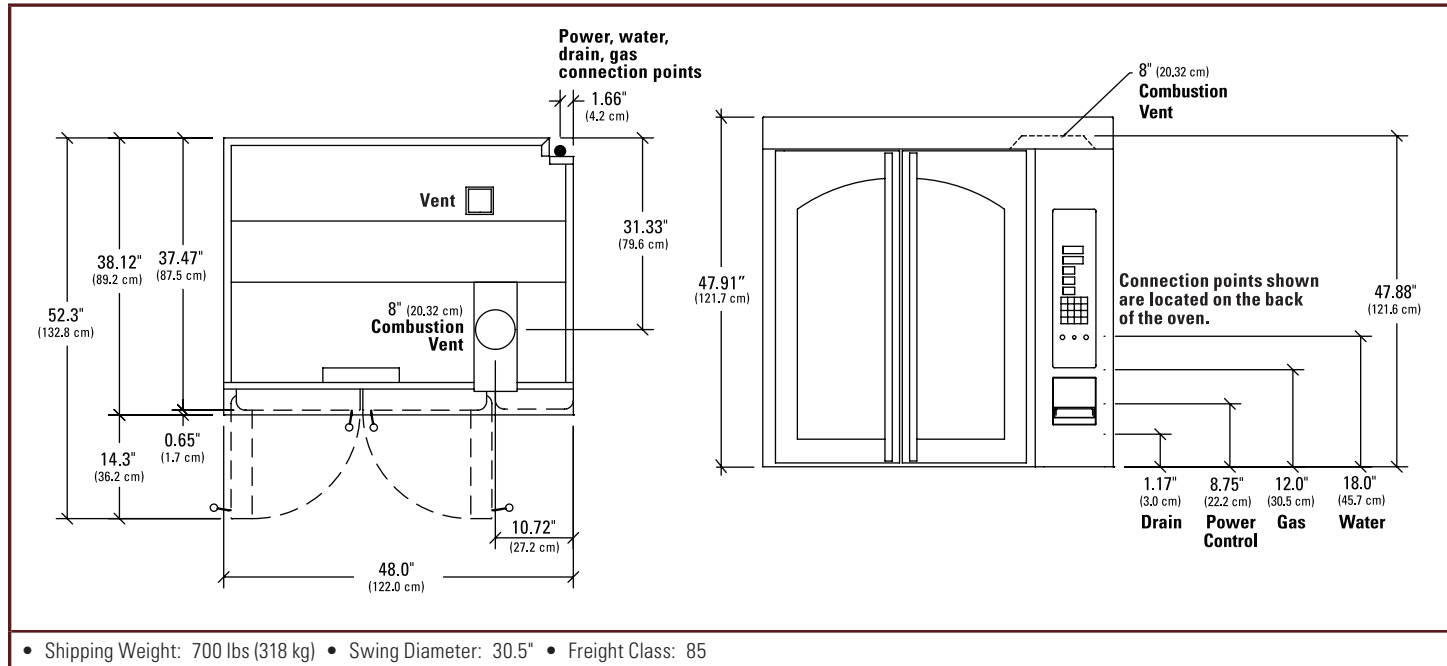
Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 333-7447

Customer Care Fax
(937) 332-2852



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UTILITIES

Gas Connect Point: 3/4" NPT pipe size 95,000 BTU/Hr. 6' flexible gas line with quick disconnects and strain relief supplied with the oven.

- **Standard:** Natural Gas @ 5" to 14" w.c. **OV310G-SEFDDA**
- **Optional:** Propane Gas @ 11" to 14" w.c. **OV310G-SEFDDB**

Note: Input rates will be reduced when oven is installed at elevations above 3000' (915m). Consult factory for elevation correction.

Drain Fitting: 1/2" NPT. 6' flexible line supplied with the oven. Route to air-gap drain.

Power: 120V/60/1 15 amp maximum dedicated circuit. 8' cord and NEMA 5-15 Plug supplied.

- **Oven Control:** 6.6 amps
- **Ventilator Connect Point:** 5.0 amps max.

Contact factory for 50Hz.

Water Connect Point: 1/2" pipe size. Cold water @ 30 - 75 psi. minimum @ 1.2 G.P.M. flow rate. 6' flexible line and 1/2" NPTM supplied with oven.

NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- **Recommended hardness range:** 2-4 grains per gallon.
- **Recommended pH range:** 7.0 to 8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

Standard Venting: Oven to be installed under an exhaust hood to vent by-products of combustion. A Type I or Type II exhaust hood may be required. Consult local codes.

INSTALLATION

Level Floor Required.

The mini-rack oven is shipped assembled for easy installation. All components are factory tested before shipment.

The purchaser is responsible for proper installation. In order to validate the warranty, the start-up must be performed by an Authorized Baxter Servicer.

The OV300 unit will fit through a standard 36" doorway with doors, control panel and trim package removed.

UL Listed for use only on noncombustible floor/surface. Access to right side needed (24" min.) for service access. A vent guard is required if the right side of the oven is within 30" of a radiant heat or grease vapor source.

Dunkin' Warranty – Effective 5/1/10

- 2 years parts & labor*
- Gas Heat Exchanger Tubes: Additional 3 years parts & labor*
- Doors (includes hinges & glass): Additional 3 years parts & labor*

* Please refer to warranty page for complete information.



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Manufacturer reserves the right to make changes in sizes and specifications.



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