Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COOKING & BAKING

CS500E2

Rotating Double Rack Oven – Electric



c UL us LISTED

CLASSIFIED UL EPH

SPECIFIER STATEMENT

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 72.0"W x 62.0"D x 104.0"H and shall have an integral hood with a minimum of 30" overhang to ensure proper vapor capture. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven's heating system shall be designed with a nominal power rating of 51.3kW and shall utilize a bank of 18 tubular Incoloy®-sheathed elements. Elements shall be sized to maximize life, with a maximum watt density of 32W/in² and shall be individually removable for ease of service. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety and sanitation for the U.S. & Canada. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

STANDARD FEATURES

+ Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments
+ Programmable digital control with 99 programmable menus
  - Four stage baking
  - Auto on/off control
  - Cool-down mode
+ Energy saving idle mode reduces oven to stand-by temperature when left idle; idle time and stand-by temperature can be customized to maximize energy savings in your operation
+ Double pane viewing window
  - Dual panes of glass & a low-E coating on the interior of the window reduces the oven's energy use
+ Stainless steel construction
+ Patented self-contained spherical cast steam system
+ Hood with plenum and single point vent connection for Type II installations
+ Field reversible bake chamber door (left or right hinged to fit your needs)
+ Patented flush floor – no ramp required
+ Oven body shipped split
  - **Minimum intake:** 104" x 62" x 37" (uncrated)
+ Holds 2 single or 1 double oven rack
+ Heavy duty rack lift with "soft start" rotation and rack jam warning system
+ Built-in rollers & levelers for easy installation

OPTIONS & ACCESSORIES

❑ Full length side trim

❑ Floor extender package

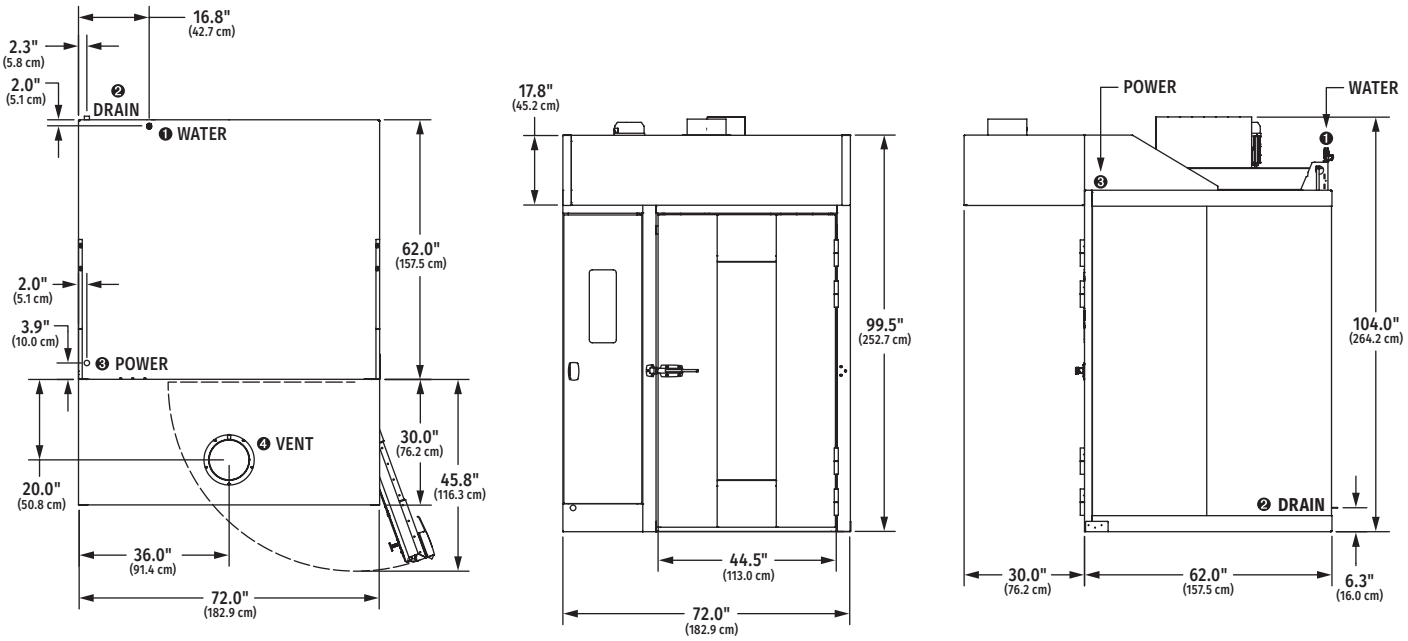
❑ "C" style lift carrier

❑ Field installed front drain

CS500E2 ROTATING DOUBLE RACK OVEN – ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

CS500E2
Rotating Double Rack Oven – Electric



Highest Point on Oven: 104" (265cm) **KD Shipping Weight:** 3,540 lbs (1606kg) **Rack Swing Diameter:** 49.9" (126.8 cm)

UTILITIES & NOTES

❶ **Water:** ½" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 3.0 GPM flow rate. Maximum water usage 6.0 GPH.
Note: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
- **Recommended water hardness range:** 2-4 grains per gallon.
- **Recommended pH range:** 7.0-8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

❷ **Drain:** Rear drain configuration standard. Field installed front drain accessory available.
- **Front drain:** ½" NPTM @ 6.1" AFF
- **Rear drain:** ½" NPTM @ 6.3" AFF

❸ **Power: 2 supplies required:**
1. **Heating Circuit - Choose one:**
   - ❑ 208V/60/3 146.4 amps 51.3kW heating circuit
   - ❑ 208-240V/60/3 111.4-127.2 amps 38.5-51.3kW heating circuit
   - ❑ 440-480V/60/3 59.2-64.0 amps 43.0-51.3kW heating circuit
2. **Control Circuit:**
   120V/60/1 15 amp dedicated circuit. 20 amp maximum.

❹ **Hood vent:** 10" diameter connection collar. Minimum 750 cfm required with -0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Oven provided relay with maximum 10.0 amp ½ H.P. @ 120V output for fan operation.

Ventilator fan is required. Hood connection suitable for connection to single wall vent.

INSTALLATION

Floor must be level within ⅛" per foot for proper installation. Slope must not exceed ¾" in all directions under the unit. To allow for proper door swing clearance operation, the first 48" of floor from the face of the oven must be level, or slope down away from the face of the oven. Any upward slope within the door swing area will cause difficulty opening and closing the door, unnecessary wear of the bottom door seal, and increases the likelihood of animproper seal at the bottom of the door. Floor anchors require minimum of 1" thick solid floor substrate. Caution – To reduce the risk of fire, the appliance must be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. Refer to ANSI/UL 197 for further clarification.

Important: Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.

The purchaser is responsible for all installation costs and for providing: Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. A factory authorized installation technician must approve any installation during startup. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state, and local codes.

Minimum clearances to combustible construction:
- 0 inches from sides and back
- 18 inches from top

Service Requirement:
Access to either side and/or back is required for serviceability.
- 115" AFF required for oven tilt-up.
- 128" AFF recommended for service access.

As continued product improvement is a policy of Baxter, specifications are subject to change without notice.

CAD and/or Revit Files Available