



Oven Rack and Lift Guide

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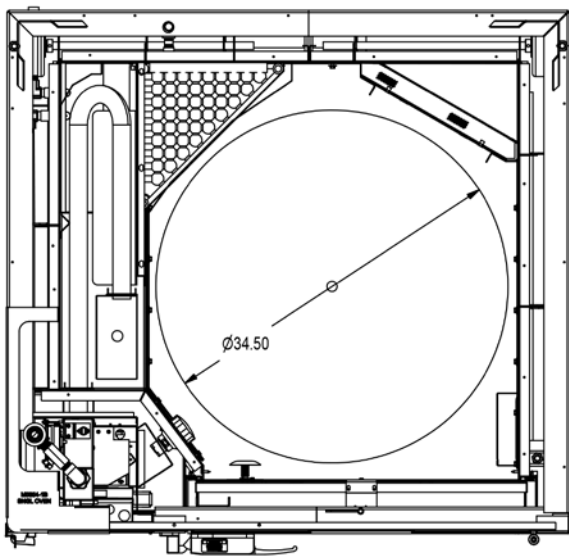


This guide is for informational purposes to assist in selecting the best oven racks for your oven and application. The guide is not intended to be a comprehensive list of all racks possible. Additional configurations or custom racks are not available through Baxter, but may be purchased through alternate suppliers.

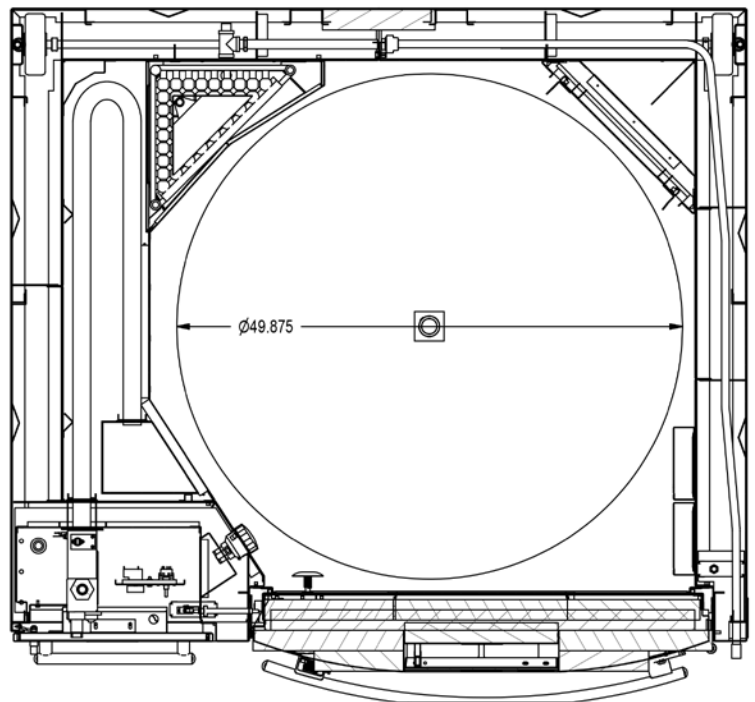
Oven rack choices are seemingly endless. To ensure optimal product results, there are 3 areas of focus:

1. Custom or standard, all racks must fit within the swing diameter of your oven. See the diagrams below for more detail.
2. Your racks must have the proper lift channel to match the lift in your oven. See page 3 for more information.
3. Your racks should match the needs and production capacities of the customer and/or application. Start at page 4 for more information.

Single Rack Oven



Double Rack Oven



NOTE: Rack specifications are subject to change at any time.

RACK LIFTS AVAILABLE FOR BAXTER OVENS

Standard Rack Lift



“B” Lift is standard in Baxter ovens

- Oven lift will accommodate rack heights from 68.5"-70" H.
- Baxter’s “B” Lift has not changed dimension since its design with the OV200 rack oven. Currently offered B-style racks will work with any Baxter manufactured rack oven using a B-lift.

Custom Rack Lifts Available Oven Racks Supplied by Others



“C” Lift (LFT00C)

- C-Style lifts have been supplied in ovens by several manufacturers – with varying dimensions.
- Form BAX0041 (example on page 4) must be signed off at time of quotation. Length of carrier varies with oven types.
- Racks are supplied by others.



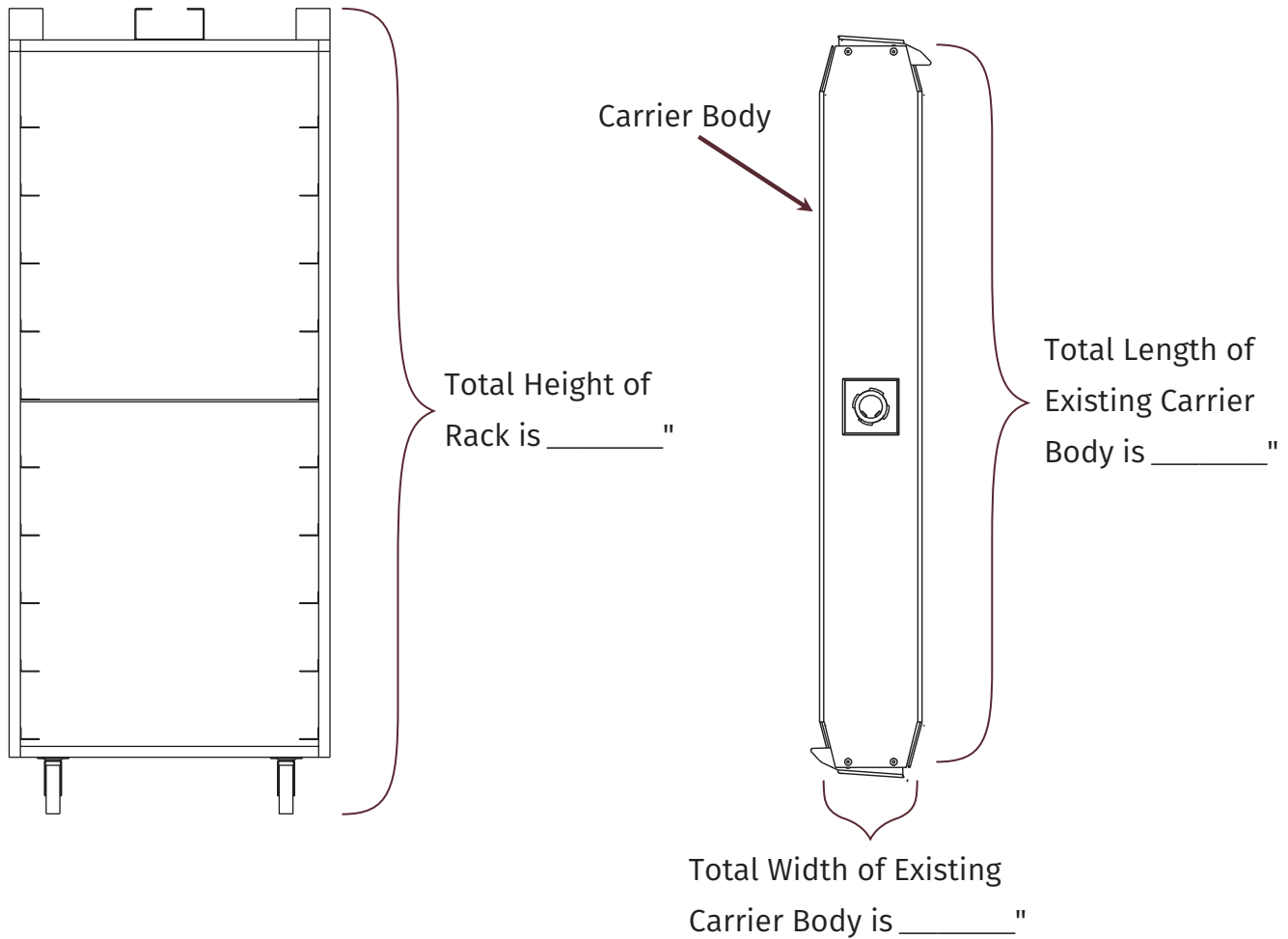
Lucks Lift (LFT00L)

- Available for double rack ovens only.
- Racks are supplied by others.



Double Rack Oven "C" Lift Measurement Tool

C-Type lift carrier and rack dimensions are required at time of quote when replacing with an OV500 rack oven. Fill out the information below completely to avoid delay of quote, order, or shipment. The oven cannot be quoted until dimensions are approved by the end user and are provided to Customer Service.



Model Number of Unit Being Replaced _____

Model Number of Unit Being Quoted/Purchased _____

Serial Number of Unit Being Replaced _____

End User Approval Signature _____



PAN SIZE

Standard pan size for racks is 18" x 26". If a pan size other than 18" x 26" is used for an application (strap/loaf, muffin, steam pan, etc.), it must fit into the dimensions of the rack, or a custom rack from another supplier may be necessary. Consult Customer Care for assistance.

MATERIAL

Racks are available in either aluminum, light duty stainless steel or heavy duty stainless steel. In foodservice applications, heavy duty stainless steel racks are recommended. Although aluminum is less expensive than stainless steel, stainless steel is more durable and stable. Consult Customer Care for recommendations to best fit your application and use.

PAN LOADING

Racks are available in either end load or side load configurations. End load racks load on the narrow (18") side of pan. Side load racks load on the wide (26") side of pan. Double racks load on the wide (26") side of the pan. Unless pan stops are included on a rack, pans can be loaded from either side. 2 pans can be pushed through each slide on a double rack.

SPACING AND PRODUCT RECOMMENDATIONS

We recommended 1½" of airflow above product and between slides for an even product result. The below table is a reference guide but may vary and is based on standard product size.

For reference only.

SLIDES	SPACING	PRODUCT
10	6"	1 lb. Bread Loaves, 4"H steam pans
12	5"	French Bread, Pork Loin, Cheesecake, 4"H steam pans
15	4"	Muffins/Cupcakes, Rolls, Pies, 2"H steam pans
20	3"	Cookies, Pizza, Pastries, Hamburger Buns, Hamburgers

RACKS FOR BAXTER SINGLE RACK OVENS

Single End Load Rack for Single Rack Oven "B" Lift



Lift channel runs parallel to the rack slides.

69.8" Total Height

Baxter Models Include:

STANDARD FOODSERVICE STAINLESS STEEL (HEAVY DUTY)

BSRSB-10
BSRSB-12
BSRSB-15
BSRSB-20

STANDARD FOOD RETAIL STAINLESS STEEL (FOOD RETAIL)

BXSFS-10B1
BXSFS-12B1
BXSFS-15B1
BXSFS-20B1

STANDARD ALUMINUM

BXSFA-15B1
BXSFA-10B1
BXSFA-12B1
BXSFA-20B1

Single Side Load Rack for Single Rack Oven "B" Lift



Lift channel runs perpendicular to the rack slides.

69.8" Total Height

Baxter Models Include:

STANDARD FOODSERVICE STAINLESS STEEL (HEAVY DUTY)

BSSRSB-10
BSSRSB-12
BSSRSB-15
BSSRSB-20

STANDARD FOOD RETAIL STAINLESS STEEL (FOOD RETAIL)

BXSSS-10B1
BXSSS-12B1
BXSSS-15B1
BXSSS-20B1

STANDARD ALUMINUM

BXSSA-10B1
BXSSA-12B1
BXSSA-15B1
BXSSA-20B1

NOTE: BSRSB & BSSRSB series racks are available with fully welded option.

RACKS FOR BAXTER DOUBLE RACK OVENS

Single End Load Rack for Double Rack Oven "B" Lift



Lift channel runs perpendicular to the rack slides.

69.8" Total Height

Single Side Load Rack for Double Rack Oven "B" Lift



Lift channel runs parallel to the rack slides.

69.8" Total Height

Double Side Load Rack for Double Rack Oven "B" Lift



Lift channel runs parallel to the rack slides.

69.8" Total Height

Baxter Models Include:

STANDARD FOODSERVICE STAINLESS STEEL (HEAVY DUTY)

BDSRSB-10
BDSRSB-12
BDSRSB-15
BDSRSB-20

STANDARD FOOD RETAIL STAINLESS STEEL (FOOD RETAIL)

BXSFS-10B2
BXSFS-12B2
BXSFS-15B2
BXSFS-20B2

STANDARD ALUMINUM

BXSFA-10B2
BXSFA-12B2
BXSFA-15B2
BXSFA-20B2

Baxter Models Include:

STANDARD FOODSERVICE STAINLESS STEEL (HEAVY DUTY)

BDSSRSB-10
BDSSRSB-12
BDSSRSB-15
BDSSRSB-20

STANDARD FOOD RETAIL STAINLESS STEEL (FOOD RETAIL)

BXSSS-10B2
BXSSS-12B2
BXSSS-15B2
BXSSS-20B2

STANDARD ALUMINUM

BXSSA-10B2
BXSSA-12B2
BXSSA-15B2
BXSSA-20B2

Baxter Models Include:

STANDARD FOODSERVICE STAINLESS STEEL (HEAVY DUTY)

BDRSB-10
BDRSB-12
BDRSB-15
BDRSB-20

STANDARD FOOD RETAIL STAINLESS STEEL (FOOD RETAIL)

BXDSS-10B2
BXDSS-12B2
BXDSS-15B2
BXDSS-20B2

STANDARD ALUMINUM

BXDASA-10B2
BXDASA-12B2
BXDASA-15B2
BXDASA-20B2

NOTE: BDSRSB, BDSSRSB & BDRSB series racks are available with fully welded option.



19220 State Route 162 East
Orting, WA 98360

(800) 777-2828

www.baxtermfg.com

ITW FOOD EQUIPMENT GROUP

