*Is it time for a new oven?* 

BAXTER

# Baxter Rotating Rack Oven ov520

Reduce Service Costs and Down-Time, Increase Productivity and Product Quality

#### **Less Maintenance Expense**

- 10 Year Heat Exchanger Warranty
- Less production downtime

## **Increased Efficiency**

- ENERGY STAR<sup>®</sup> certified
- More energy savings (13%\*): Lower utility costs
- Potential tax deductions & Rebates available (Contact your Sales Rep for details in your state)

## **Improved Product Quality & Consistency**

Best Steam System in the industry

## Easy-To-Use New Smart Touch Digital Control

- Available in English, Spanish and French
- Animated Virtual Training instructions
- Stores more than 150 recipes
- Easier to set Steam function

\*Compared to Baxter Rotating Rack Oven OV500G2

You can expect Industrial Performance in a Retail Package from BAXTER ROTATING RACK OVENS



Proven technology. Authentic results.

Baxter provides a wide range of proofers and retarder proofers.

Visit Baxter at the **IBIE BAKING EXPO** September 18-22 in Las Vegas

### TO LEARN MORE ABOUT BAXTER PRODUCTS CONTACT US AT:



### Alexander Food Equipment Group

3820 Kimwell Drive, Winston-Salem, NC 27103 1-800-642-0519 sales@alexanderfeg.com www.AlexanderFEG.com



AUTO

**OV520G2** Smart Touch Digital Programmable Control