Commercial Kitchen Equipment Parts

BAXTER BV400G

Installation & Operation Manual

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Operation Manual

MODEL
BV400G (GAS) *ML-132527*
ML-132528

BV400G VersaOven™ Cooking Solution

Model Number: _____

Serial Number: _____

Date of Installation: _____

Baxter Mfg, a Division of ITW Food Equipment Group • 19220 SR 162 East • Orting, WA 98360-9236
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FORM 36811 Rev. B (December 2018)

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.

This manual has been prepared to provide information in accordance with ANSI Z83.11-2007 for gas equipment.

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OPERATION AND CARE OF
MODEL BV400G VersaOven™ COOKING SOLUTION

SAVE THESE INSTRUCTIONS

GENERAL

Model BV400G (Gas) VersaOven™ has an oven capacity to handle forty 3-4 lb. chickens, ten standard 18" x 26" pans, or five 12" x 20" x 2.5" steam pans. The oven stand has storage space for additional pans or tools as well as space to accommodate the oven's grease collection system.

Model BV400G is rated at 95,000 BTU/hr (natural or propane gas) in-shot burner system.

The unit is equipped with programmable touch-screen controls and a USB port. The patented, self-contained steam system with patent-pending improvements generate more steam than a standard mini-rack oven. A mechanism in the ceiling rotates the rack during cooking.

The patent-pending automated wash system reduces the need for daily manual cleaning of the oven. The heavy cleaning cycle only takes two hours and uses 24 gallons of water. The 30 minute short wash cycle takes care of any mid-day cleaning needs without shutting down afternoon production.

The patent-pending grease separation system utilizes gravity and a valve rather than a pump; reducing maintenance issues and water in the grease. Grease is collected in two 5-gallon containers stored on a transit trolley below the machine for easy disposal or recycling.

The Baxter BV400G (Gas) VersaOven™ is produced with quality workmanship and material. Proper installation, usage and maintenance of the oven will result in years of satisfactory performance.

It is suggested that you thoroughly read this manual and carefully follow the instructions provided.

FEATURE LOCATIONS

OPERATION

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

⚠WARNING The oven compartment may contain hot steam; hot steam can cause burns, use caution when opening the loading door.

DOOR OPENING AND CLOSING

To open the door (Fig. 1), pull straight out from the oven, open the door slightly at first, allowing steam to escape.

After the steam escapes, fully open the door to load or unload oven contents.

Push door to close.

Fig. 1

CONTROLS

Powering Up the Oven

The oven can be turned on and off by pressing the Power Button (Fig. 2). The oven can also be turned on by touching anywhere on the ***Oven Is Off Screen*** (Fig. 3). When the oven turns on, the ***Home Screen*** (Fig. 4) will display.

Fig. 2

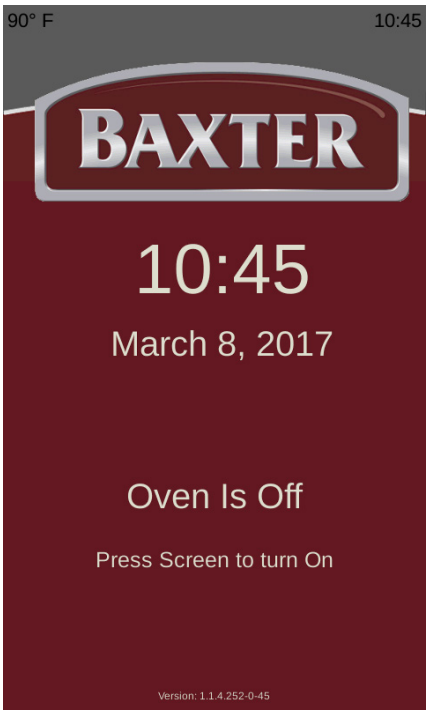

Fig. 3

Home Screen

The ***Home Screen*** (Fig. 4) is the starting screen for all oven operations and will display when the oven is ready for use.

The User Information Area will display the current oven temperature, time of day and brief instructions for the user to follow based on the screen displayed.

The Modes of Operation can be touched to use that feature of the oven.

The Navigation Buttons are at the bottom of every screen and can be touched at any time.

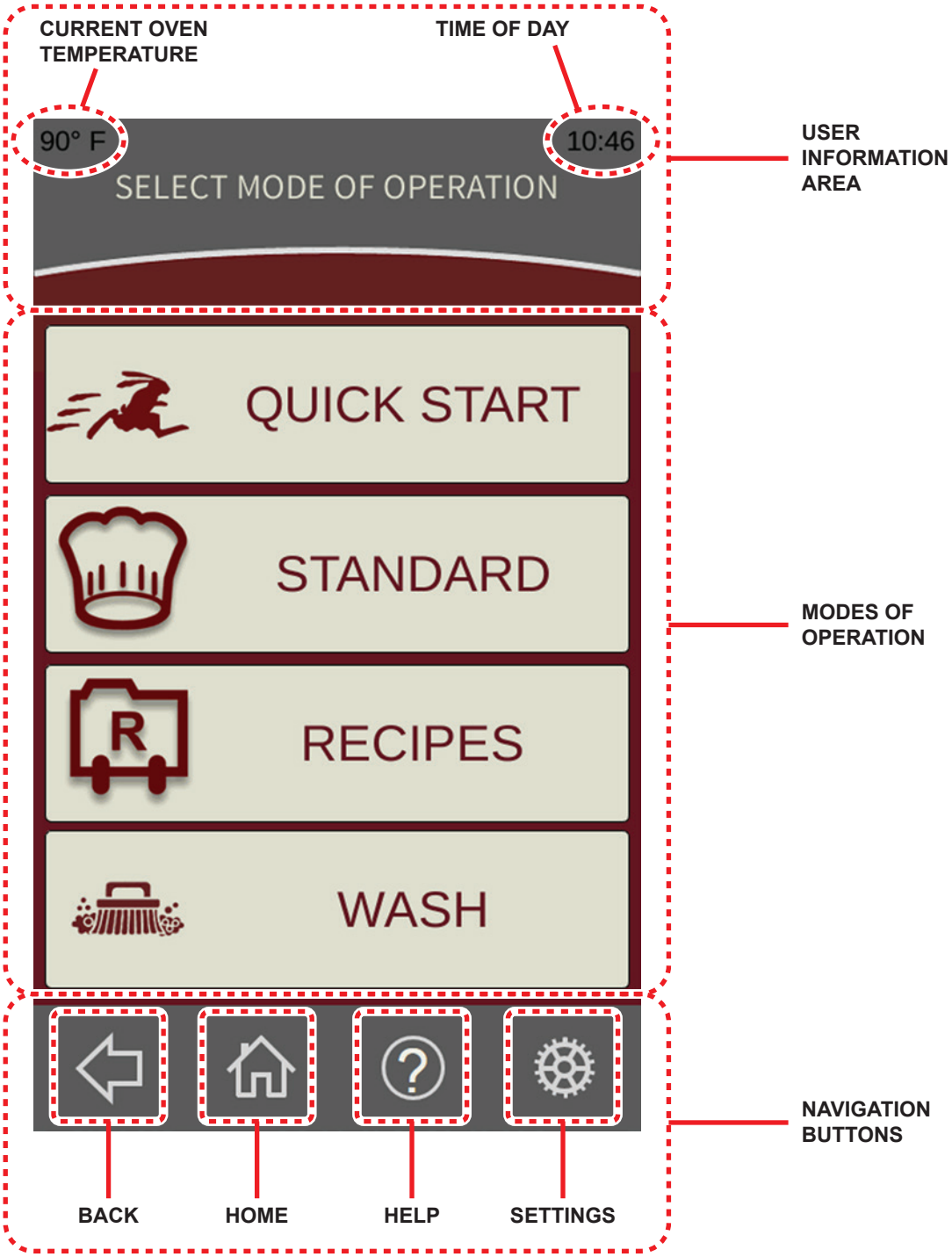

Fig. 4

Operation Mode Buttons

The Modes of Operation can be touched to use that feature of the oven. Review the chart below to determine how the oven can be used.

BUTTON	NAME	ACTION
QUICK START	Quick Start Mode	Guides the user through a simplified recipe setup process. This can save time and be easier to use than the Standard Mode. Recipes created in the Quick Start mode **CANNOT** be saved.
STANDARD	Standard Mode	Allows full access to oven features for recipe setup. Recipes **CAN** be saved when using Standard mode.
RECIPES	Recipes	Allows quick access to the recipe directory.
WASH	Wash	Provides access to the automatic washing features of the oven.

Navigation Buttons

The Navigation Buttons are at the bottom of every screen or displayed with the number keypad. Review the chart below for information about each button.

BUTTON	NAME	ACTION
	Back	Returns to the previous screen.
	Home	Returns to the ***Home Screen*** from any screen.
	Help	Provides additional information and assistance based on the current operation being performed with the controller.
	Settings	Allows access to the adjustable settings of the oven.
	Enter	Completes a time or temperature entry.
	Delete	Deletes one character at a time when entering time or temperature.

Cook/Bake Settings Buttons

BUTTON	NAME	ACTION
350° F	Temperature	Shows the ***Enter Temperature Screen*** for the current step in a recipe. Touching the Temperature button during the recipe setup process will allow the set temperature to be modified. The oven maximum temperature is 525°F (274°C).
0:03:00	Time	Shows the ***Enter Time Screen*** for the current step in a recipe. Touching the Time button during the recipe setup process will allow the time to be set for a specific step.
0:00/00:00	Steam - Constant (Toggle with Single Shot)	Shows the ***Enter Steam Time Screen*** for the current step in a recipe. Touching the Steam button on the ***Enter Steam Time Screen*** will toggle between Constant or Single Shot steam time. The Constant Steam setting allows steam to be pulsed periodically throughout a recipe or step by setting a pulse time and a frequency. The maximum pulse length is 10 seconds, and the minimum time between pulses is 1 minute. The Single Shot Steam setting allows steam to be input at the beginning of a recipe or step only. The maximum burst steam setting is 30 seconds.
0:20	Steam - Single Shot (Toggle with Constant)	
01:00	Fan Delay	Shows the ***Fan Delay Time Screen*** for the current step in a recipe. Touching the Fan Delay button allows a time to be entered that shuts the circulation fan off at the beginning of a step. The maximum fan delay time setting is 10 minutes.
Vent	Vent (Closed)	Allows the cavity vent to be opened or closed during a recipe or step. When the button is touched, the icon state changes 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	Vent (Open)	
Steps	Steps	Shows the ***Recipe Steps Screen*** for the current recipe. Use this button to Add, Copy or Delete steps within a recipe. This function is **ONLY** available when using the Standard mode to set up recipes.
0:00:00	Add Time	When a recipe ends, the oven lights and the Time button, will begin to flash, indicating the end of the recipe. The Time button can be touched, and an extended time can be entered. When time is added, the oven will maintain the settings of the last step in the recipe (temperature, steam, vent and fan delay).
SELECT ICON	Select Icon	Shows the ***Select An Icon Screen*** during the recipe saving procedure. This allows a picture to be added to a recipe when modifying or saving a recipe.

Cook/Bake Operation Buttons

BUTTON	NAME	ACTION
	Play	Touch the Play button to begin a recipe or begin preheating the oven depending on the oven configuration selected in the settings.
Save	Save	Touch the Save button to save a recipe to the recipe directory.
	Beeper Silence	Touch the Beeper Silence button to silence the beeper at the completion of a recipe.
Finish	Finish	Displayed at the end of a recipe, after the beeper has been silenced. Touch to exit the recipe running screen.

QUICK START MODE

The Quick Start Mode guides the user through a simplified recipe setup process. Some of the advanced features are not accessible. This can save time and be easier to use than the Standard Mode. Recipes created in the Quick Start Mode **CANNOT** be saved.

The Quick Start process can be configured in the controller settings to operate in Concise or Full mode.

- Concise Mode - The user will have access to manually enter the temperature and time only.
- Full Mode - The user will have access to manually enter temperature, time, steam, fan delay and vent options.

Using Quick Start Mode

1. From the ***Home Screen***, touch the Quick Start button (Fig. 5). The ***Enter Temperature Screen*** should be displayed.
2. From the ***Enter Temperature Screen*** (Fig 6), enter the desired temperature on the keypad and touch the green Enter button (Fig. 6). The ***Enter Time Screen*** should be displayed.

Fig. 5

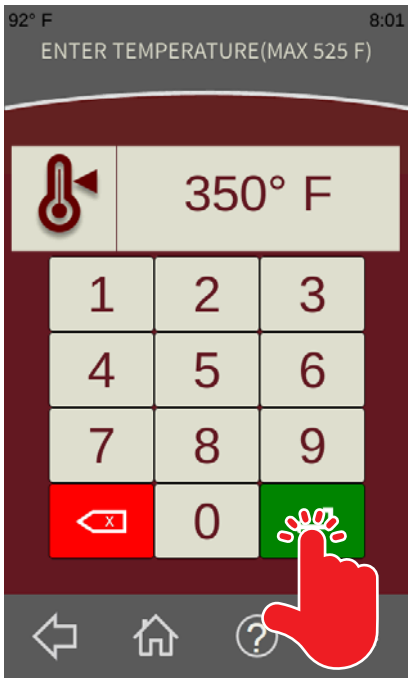

Fig. 6

3. From the ***Enter Time Screen*** (Fig. 7), enter the desired time on the keypad and touch the green Enter button (Fig. 7).

NOTE: If the controller settings are set to Concise Mode, continue to step 4. If the controller settings are set to Full Mode, continue to step 5.

NOTE: The temperature and/or time can be modified by touching the buttons on the ***Quick Start Recipe Run Screen***.

4. Touch the Play button on the ***Quick Start Recipe Run Screen*** (Fig. 8) to start the oven.

NOTE: If the current oven temperature is above or below the set temperature, the oven will prompt the user to preheat or cool down the oven. It is recommended that the oven be preheated or cooled before starting a recipe. See Preheating or Cooling the Oven (Quick Start Mode).

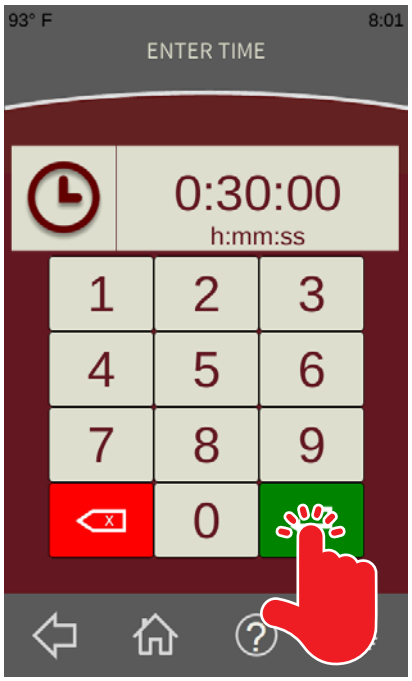

Fig. 7

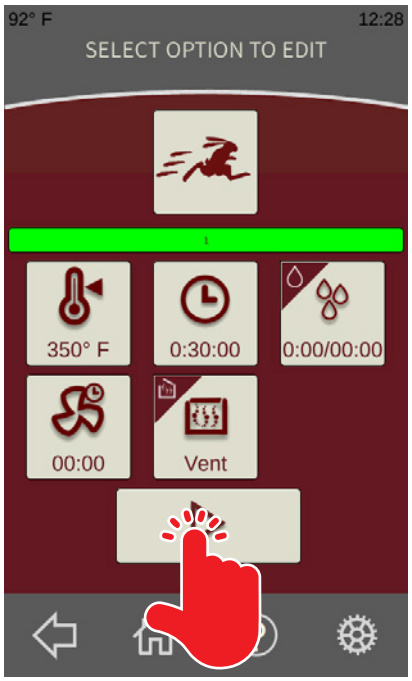

Fig. 8

5. From the ***Enter Steam Time Screen*** (Fig. 9), touch the Steam button to select Single Shot steam or Constant steam.

NOTE: Single Shot steam inputs a single burst of steam at the beginning of the selected step. Max Single Shot steam time is 30 seconds. Constant steam can be used to input steam periodically throughout the entire selected step. Constant steam allows for a maximum setting of 10 second pulses every minute.

6. Enter the desired time on the keypad and touch the green Enter button (Fig. 9). If Constant steam was selected, continue to enter the time between pulses on the keypad and touch the green Enter button (Fig. 9). The ***Fan Delay Time Screen*** should be displayed.

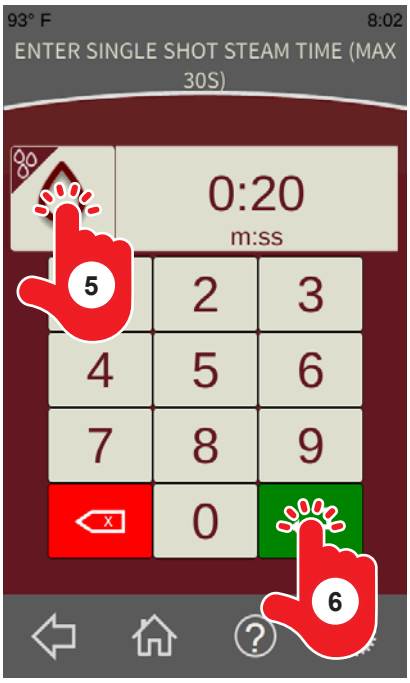

Fig. 9

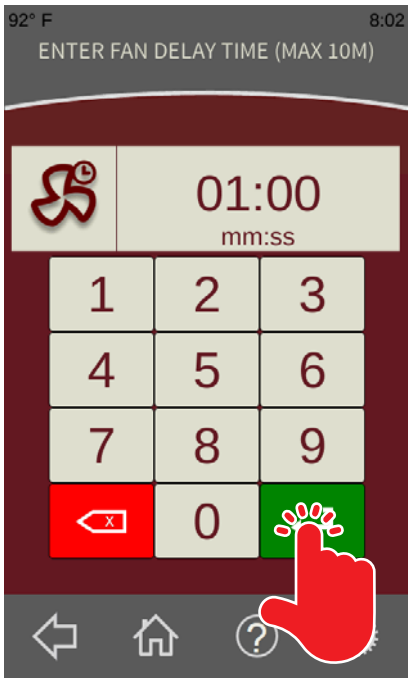

Fig. 10

7. From the ***Fan Delay Time Screen*** (Fig. 10), enter the desired time on the keypad and touch the green Enter button (Fig. 10). The ***Quick Start Recipe Run Screen*** should be displayed.

8. Touch any of the buttons on the ***Quick Start Recipe Run Screen*** (Fig. 11) to modify any of the oven settings.

NOTE: Once the Play button is touched, the recipe settings can no longer be modified.

9. Touch the Play button on the ***Quick Start Recipe Run Screen*** (Fig. 11) to start the oven.

NOTE: If the current oven temperature is above or below the set temperature, the oven will prompt the user to preheat or cool down the oven. It is recommended that the oven be preheated or cooled before starting a recipe. See Preheating or Cooling the Oven (Quick Start Mode).

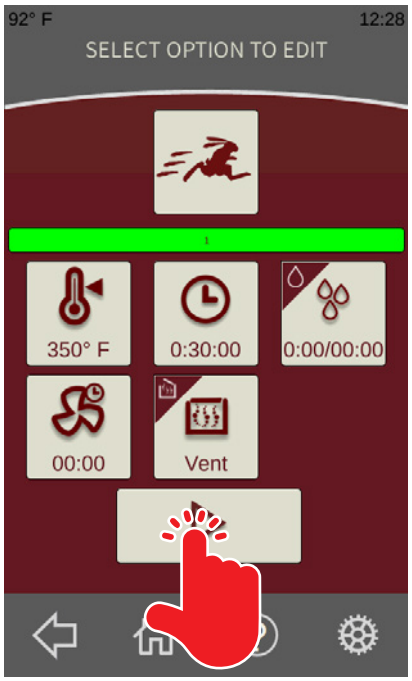

Fig. 11

Preheating or Cooling the Oven (Quick Start Mode)

It is recommended that the oven be preheated or cooled before starting a recipe.

If the temperature is too high (Fig. 12) or too low (Fig. 13) and the oven prompt appears, select either Wait or Start. Touching Start will begin running the recipe, the recipe timer will begin counting. Touching Wait will begin the preheat or cooldown process. During cooldown, the door can be opened to cool the oven faster. The oven circulation fan will remain running.

If Wait was selected, when the oven reaches within 5 degrees of the set preheat temperature, the lights will flash. Opening and closing the door once the lights are flashing will start the recipe, and the timer will begin counting.

NOTE: The oven preheat operation can be modified in the oven settings.

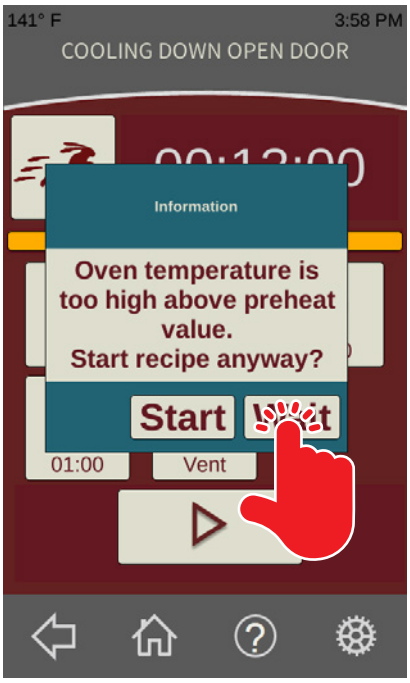

Fig. 12

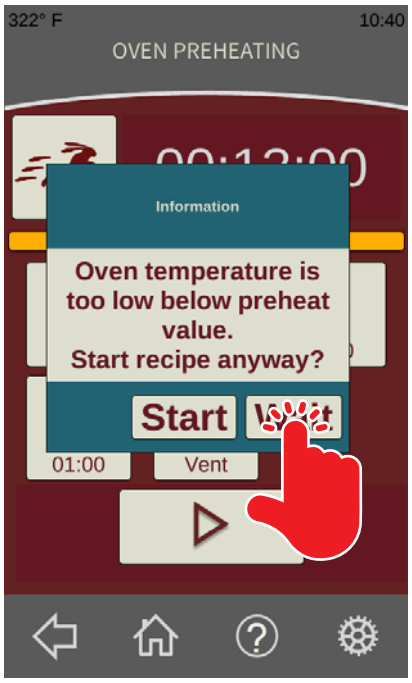

Fig. 13

STANDARD MODE

The Standard 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 Standard Mode **CAN** be saved. Use Standard Mode when creating recipes to save and for multi-step recipes.

NOTE: In Standard Mode, all the oven functions are accessible by selecting the desired icon.

Fig. 14

Creating a Recipe Step

1. From the ***Home Screen***, touch the Standard button (Fig. 14). The ***Standard Recipe Run Screen*** should be displayed.
2. From the ***Standard Recipe Run Screen*** (Fig. 15), touch the temperature button. The ***Enter Temperature Screen*** should be displayed.
3. From the ***Enter Temperature Screen*** (Fig. 16), enter the desired temperature on the keypad and touch the green Enter button (Fig. 16). The ***Standard Recipe Run Screen*** should be displayed.

Fig. 15

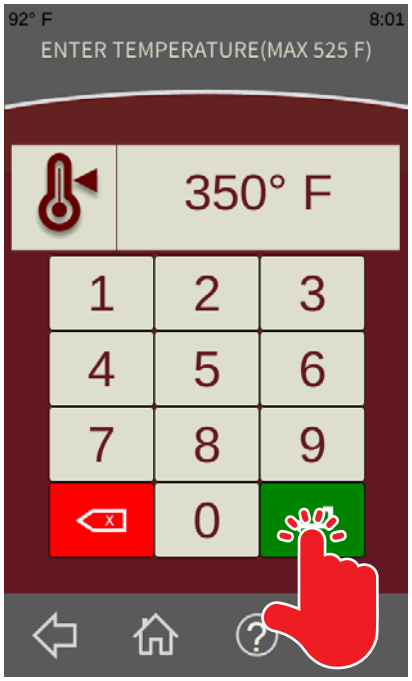

Fig. 16

NOTE: Time must be entered before steam or fan delay settings.

4. From the ***Standard Recipe Run Screen*** (Fig. 17), touch the time button. The ***Enter Time Screen*** should be displayed.
5. From the ***Enter Time Screen*** (Fig. 18), enter the desired time on the keypad and touch the green Enter button (Fig. 18). The ***Standard Recipe Run Screen*** should be displayed.

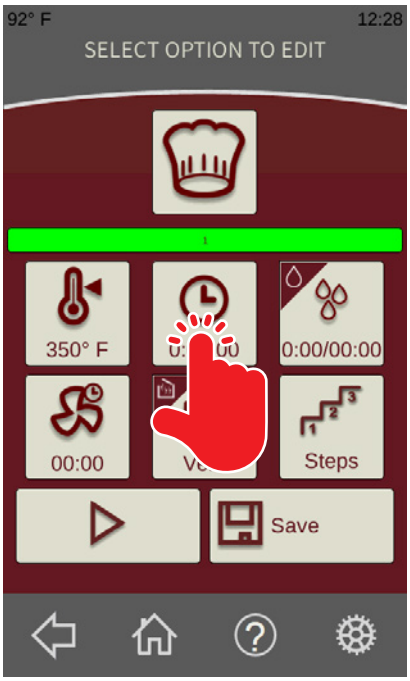

Fig. 17

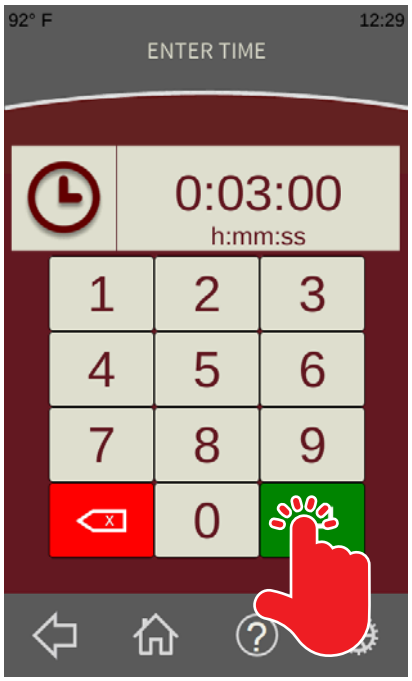

Fig. 18

6. From the ***Standard Recipe Run Screen*** (Fig. 19), touch the steam button. The ***Enter Steam Time Screen*** should be displayed.
7. From the ***Enter Steam Time Screen*** (Fig. 20), touch the Steam button to select Single Shot steam or Constant steam.

NOTE: Single Shot steam inputs a single burst of steam at the beginning of the selected step. Max Single Shot steam time is 30 seconds. Constant steam can be used to input steam periodically throughout the entire selected step. Constant steam allows for a maximum setting of 10 second pulses every minute.

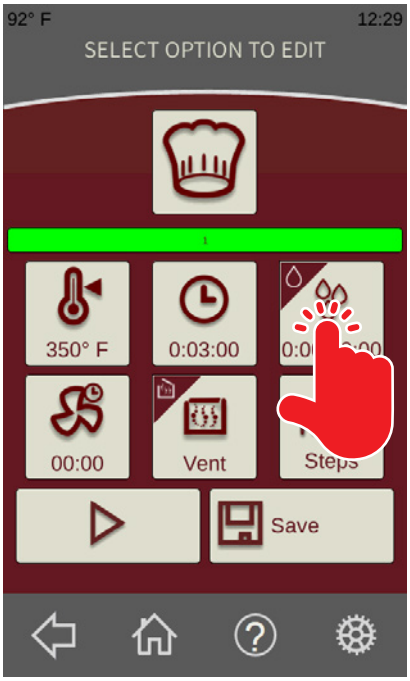

Fig. 19

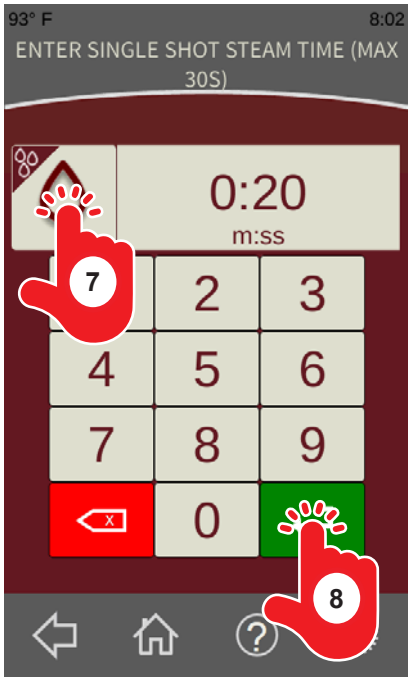

Fig. 20

8. Enter the desired time on the keypad and touch the green Enter button (Fig. 20). The ***Standard Recipe Run Screen*** should be displayed if Single Shot steam was selected. If Constant steam was selected, continue to enter the time between pulses.

9. From the ***Standard Recipe Run Screen*** (Fig. 21), touch the fan delay button. The ***Fan Delay Time Screen*** should be displayed.

NOTE: The Fan Delay turns off the heat system and the circulation fan. The delay starts counting down from the beginning of the recipe or step. The Fan Delay maximum time is 10 minutes or the length of time entered for the step.

10. From the ***Fan Delay Time Screen*** (Fig. 22), enter the desired time on the keypad and touch the green Enter button (Fig. 22). The ***Standard Recipe Run Screen*** should be displayed.

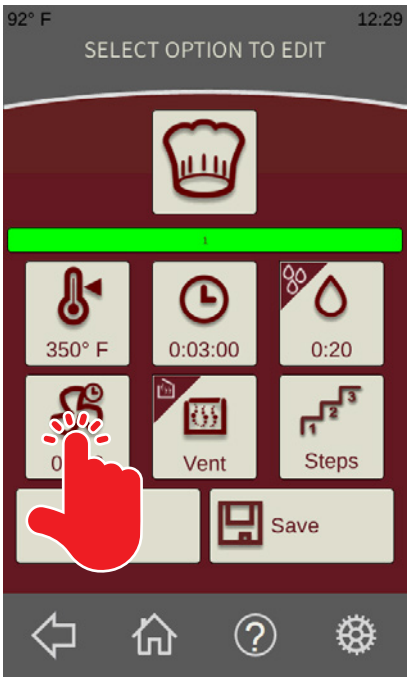

Fig. 21

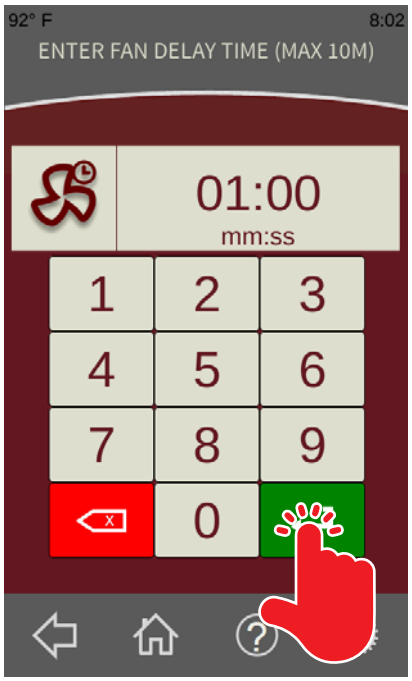

Fig. 22

11. From the ***Standard Recipe Run Screen*** (Fig. 23), touch the Vent button to select vent open or vent closed throughout the step.

12. Review the oven settings for the recipe step (Fig. 24).

NOTE: Once the desired recipe step is created, the recipe will be shown on the ***Standard Recipe Run Screen***. A default recipe icon will be shown unless the recipe is saved and a new icon is selected.

13. To run the recipe without saving, touch the Play button (Fig. 24).

NOTE: If the current oven temperature is above or below the set temperature, the oven will prompt the user to preheat or cool down the oven. It is recommended that the oven be preheated or cooled before starting a recipe. See Preheating or Cooling the Oven (Standard Mode).

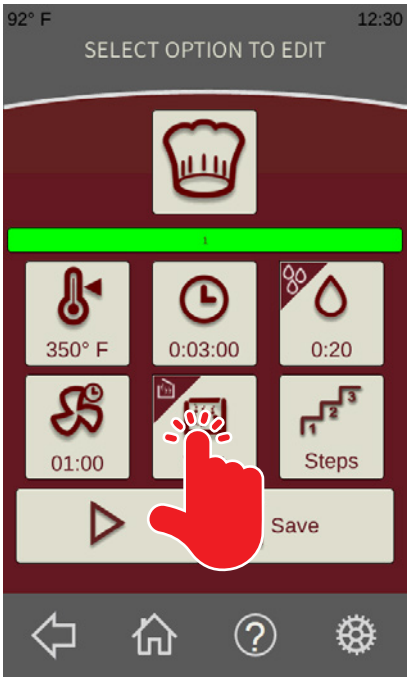

Fig. 23

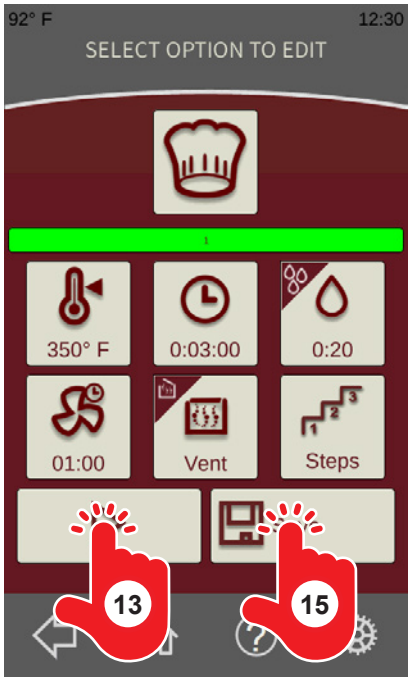

Fig. 24

14. To add a step to the recipe, see Adding a Recipe Step.

15. To save the recipe, touch the Save button (Fig. 24). See Saving a Recipe.

Adding a Recipe Step

Additional recipe steps can be added to any recipe. Up to six individual steps can be added, each with different bake/cook settings.

For example, recipe step 1 has temperature, bake, steam and fan delay time settings. This is known as step 1. After the timer times out in step 1, the oven automatically starts the programmed bake/cook settings in step 2. The system continues with each step until all steps have been timed out.

1. From the ***Standard Recipe Run Screen*** (Fig. 25), touch the Steps button to add additional steps to a recipe. The ***Recipe Steps Screen*** should be displayed.

2. From the ***Recipe Steps Screen*** (Fig. 26), touch the Add button. The ***Standard Recipe Run Screen*** should be displayed with green plus boxes in the step number section.

NOTE: The new step can be placed before or after any existing step.

3. From the ***Standard Recipe Run Screen*** (Fig. 27), touch the green plus box in the desired location for the additional step.

NOTE: The new step will be displayed in green (Fig. 28) and the oven settings for the new step will be displayed.

4. To modify the oven settings for the new step, see Creating a Recipe Step and follow steps 2 through 12.

5. To add another step to the recipe, repeat steps 1 through 4 above or see Copying a Recipe Step.

6. To save the recipe, touch the Save button (Fig. 28). See Saving a Recipe.

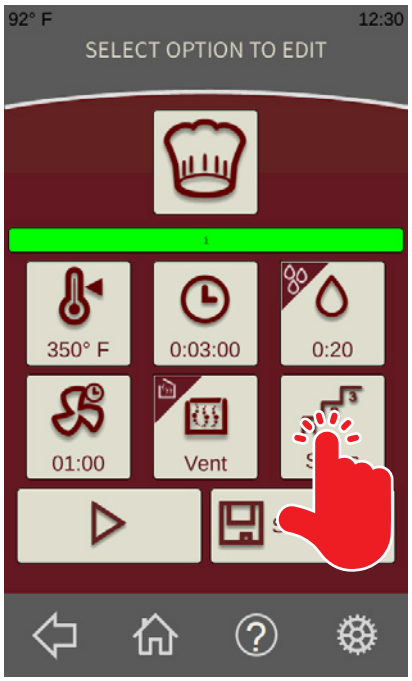

Fig. 25

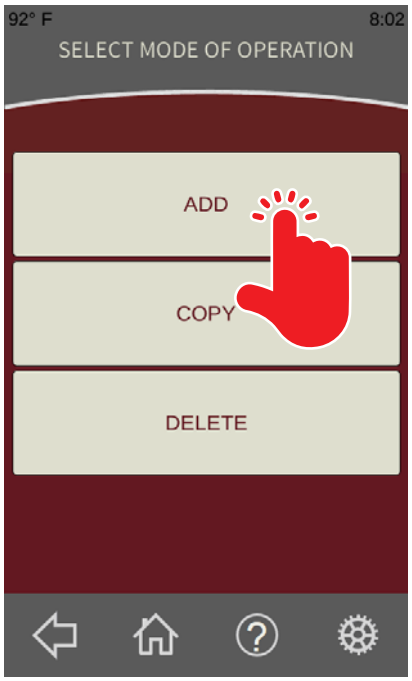

Fig. 26

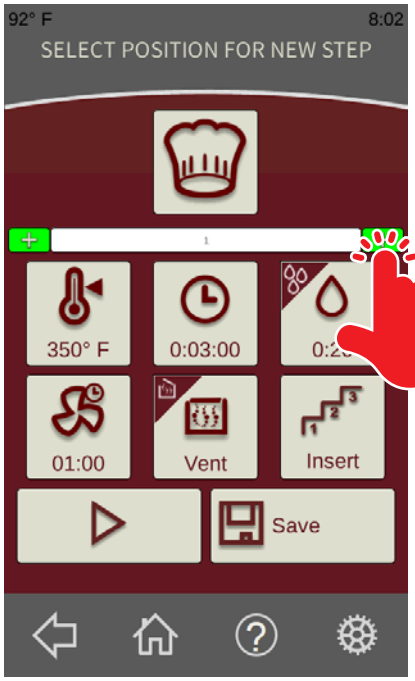

Fig. 27

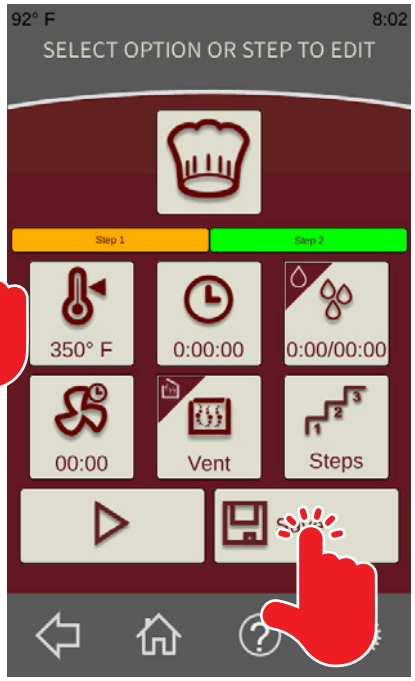

Fig. 28

Copying a Recipe Step

Recipe steps can be copied within the same recipe. Up to six individual steps can be added, each with different bake/cook settings.

1. From the ***Standard Recipe Run Screen*** (Fig. 29), touch the Steps button to copy an existing step in the current recipe. The ***Recipe Steps Screen*** should be displayed.
2. From the ***Recipe Steps Screen*** (Fig. 30), touch the Copy button. The ***Standard Recipe Run Screen*** should be displayed.
3. From the ***Standard Recipe Run Screen*** (Fig. 31), touch the step to copy and then touch the Copy button. The ***Standard Recipe Run Screen*** should be displayed with green plus boxes in the step number section.

NOTE: The copied step can be placed before or after any existing step.

4. From the ***Standard Recipe Run Screen*** (Fig. 32), touch the green plus box in the desired location for the copied step.

NOTE: The copied step will be displayed in green and the oven settings for the copied step will be displayed.

5. To modify the oven settings for the copied step, see Creating a Recipe Step and follow steps 2 through 12.
6. To add another step to the recipe, repeat steps 1 through 4 above or see Adding a Recipe Step.

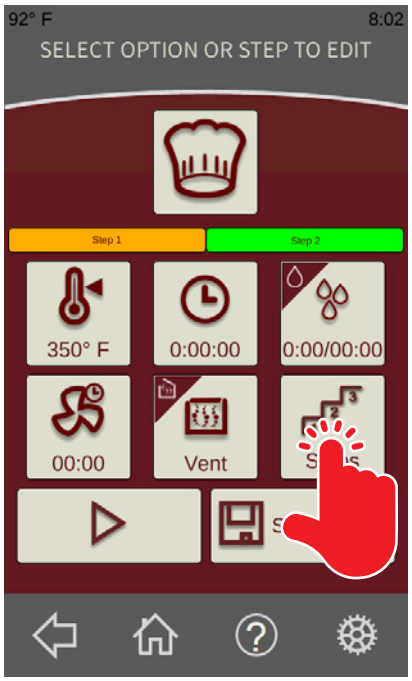

Fig. 29

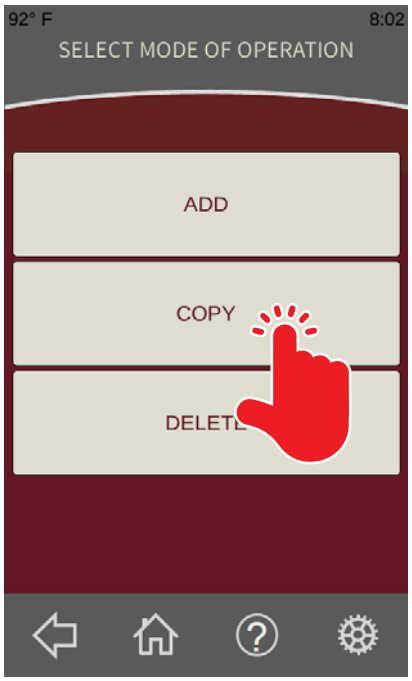

Fig. 30

Fig. 31

Fig. 32

7. To save the recipe, touch the Save button (Fig. 32). See Saving a Recipe.

Deleting a Recipe Step

1. From the ***Standard Recipe Run Screen*** (Fig. 33), touch the Steps button to delete a step from the current recipe. The ***Recipe Steps Screen*** should be displayed.
2. From the ***Recipe Steps Screen*** (Fig. 34), touch the Delete button. The ***Standard Recipe Run Screen*** should be displayed.

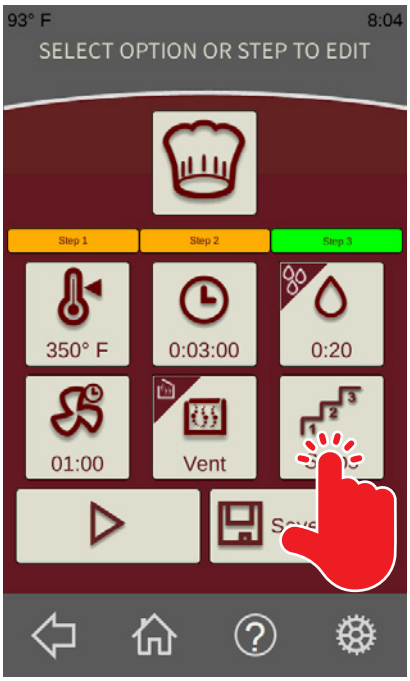

Fig. 33

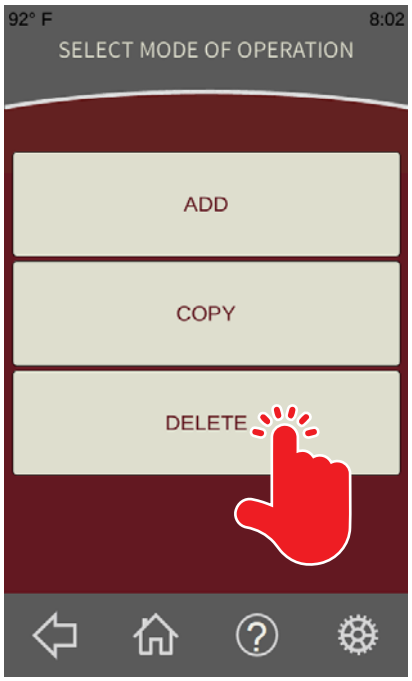

Fig. 34

3. From the ***Standard Recipe Run Screen*** (Fig. 35), touch the step to be deleted and then touch the Delete button.
4. Touch OK (Fig. 36) to delete the selected recipe step. The ***Standard Recipe Run Screen*** should be displayed and the deleted step is no longer displayed in the step number section.
5. To save the recipe, touch the Save button. See Saving a Recipe.

Fig. 35

Fig. 36

Saving a Recipe

After building a recipe in Standard mode, the recipe can be saved for future use.

1. From the ***Standard Recipe Run Screen*** (Fig. 37), touch the Save button to save the current recipe. The ***Recipe Naming Screen*** should be displayed.
2. From the ***Recipe Naming Screen*** (Fig. 38), enter the desired recipe name using the keypad.
3. Touch the SELECT ICON button (Fig. 38) to access the available icons for the recipe. The ***Select Recipe Icon Screen*** should be displayed.

Fig. 37

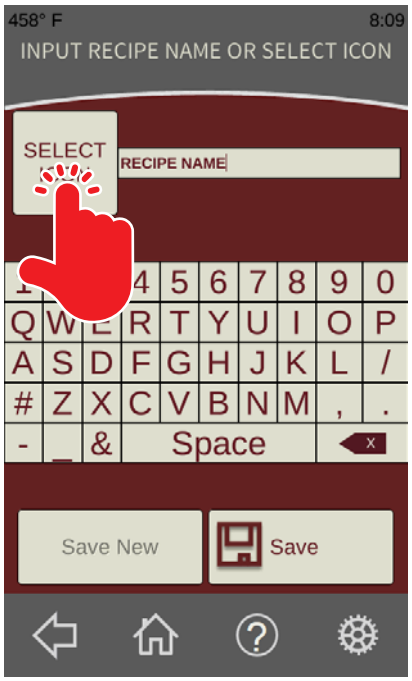

Fig. 38

NOTE: Use the directory navigation buttons on the right side of the screen to find the desired icon.

4. Select the desired icon from the icon directory (Fig. 39).
5. Touch Yes (Fig. 40) to use this icon for the recipe or touch No to select a different icon. The ***Recipe Naming Screen*** should be displayed with the assigned icon.

Fig. 39

Fig. 40

6. Review the recipe name and icon (Fig. 41) and touch Save to complete the recipe save process.
7. Touch OK (Fig. 42) to confirm the recipe has been successfully saved.

NOTE: A recipe can be modified and saved under either the same or a different name. See steps 8 and 9 for the recipe save-as procedure.

Fig. 41

Fig. 42

8. If saving the recipe under the same name, a prompt will appear (Fig. 43) before overriding the existing recipe in the recipe directory.

NOTE: If a recipe is saved over, it will no longer be available.

9. To save the recipe under a different name, change the name using the keypad (Fig. 44), and touch the Save New button. The recipe icon can be changed as well.

NOTE: Changing the name and touching the Save button will change the name of the original recipe.

NOTE: Once the recipe has been saved, the new recipe icon and name will be displayed on the ***Recipe Run Screen***. See Using Saved Recipes.

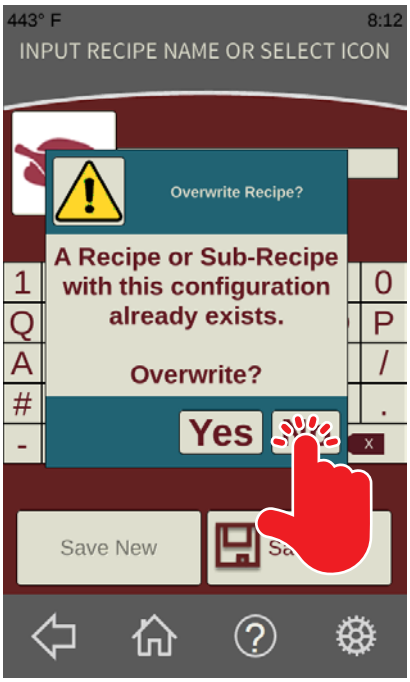

Fig. 43

Fig. 44

Preheating or Cooling the Oven (Standard Mode)

It is recommended that the oven be preheated or cooled before starting a recipe.

If the temperature is too high (Fig. 45) or too low (Fig. 46) and the oven prompt appears, select either Wait or Start. Touching Start will begin running the recipe, the recipe timer will begin counting. Touching Wait will begin the preheat or cooldown process. During cooldown, the door can be opened to cool the oven faster. The oven circulation fan will remain running.

If Wait was selected, when the oven reaches within 5 degrees of the set preheat temperature, the lights will flash. Opening and closing the door once the lights are flashing, will start the recipe, and the timer will begin counting.

NOTE: The oven preheat operation can be modified in the oven Settings.

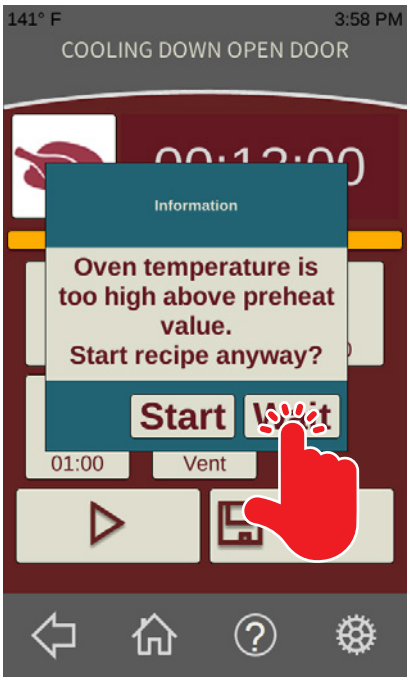

Fig. 45

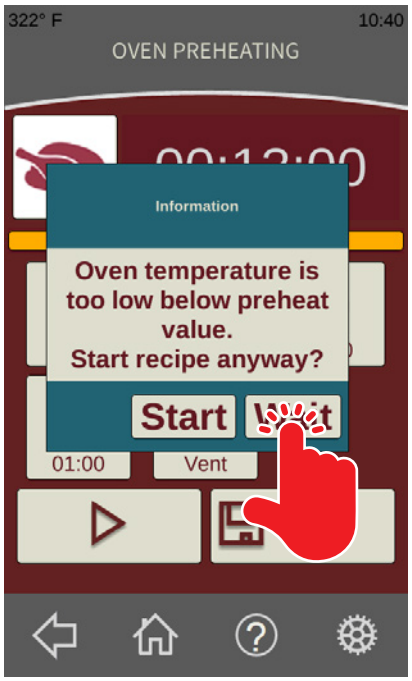

Fig. 46

END OF RECIPE PROCESS

When the recipe timer expires, the oven lights will flash and the beeper will sound.

1. The beeper can be silenced by touching the Beeper Silence button (Fig. 47).

NOTE: Touching the Add Time button will also silence the beeper.

2. If the product needs additional time, touch the Add Time button (Fig. 47) and enter the desired time. After the time is entered, touch the green Enter button. The timer will begin counting down.

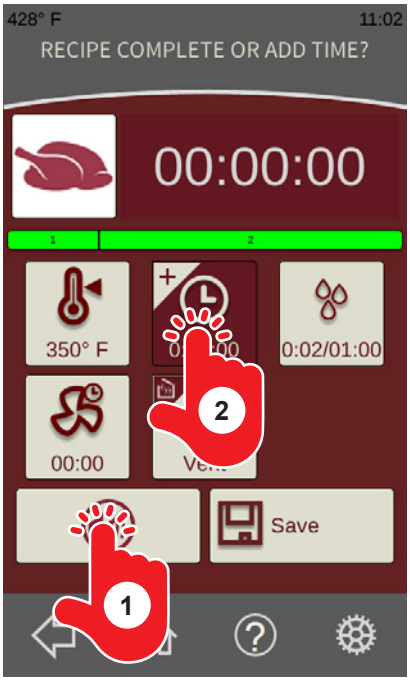

Fig. 47

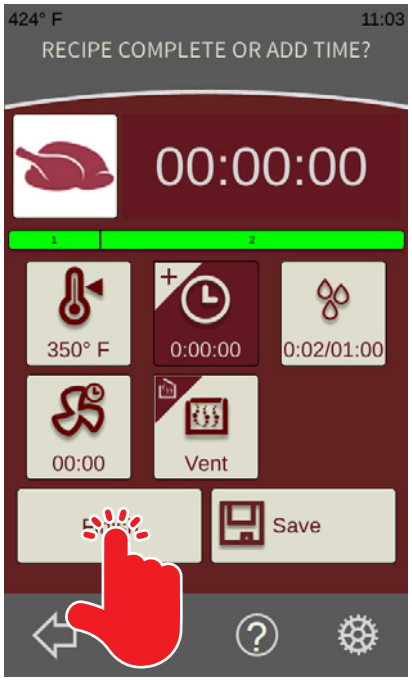

Fig. 48

NOTE: When adding time to a recipe, the oven will continue with all the settings of the preceding step (Steam, Vent, etc.).

NOTE: If the door is opened at the end of the recipe, the beeper will silence and the rack will center.

⚠ WARNING The oven compartment may contain hot steam; hot steam can cause burns, use caution when opening the loading door.

3. If the product is finished, touch the Finish button (Fig. 48) on the controller to exit the ***Recipe Running Screen***.

USING SAVED RECIPES

1. From the ***Home Screen***, touch the Recipes button (Fig. 49).The ***Recipe Directory Screen*** should be displayed.
2. From the ***Recipe Directory Screen*** (Fig. 50), select the desired recipe from the list by touching on the recipe name. The desired recipe should be displayed on the ***Recipe Run Screen***.
3. To run the recipe, touch the Play button (Fig. 51).

NOTE: If the current oven temperature is below the set temperature, the oven will prompt the user to preheat the oven. It is recommended that the oven be preheated before starting a recipe. See Preheating the Oven (Standard Mode).

Fig. 49

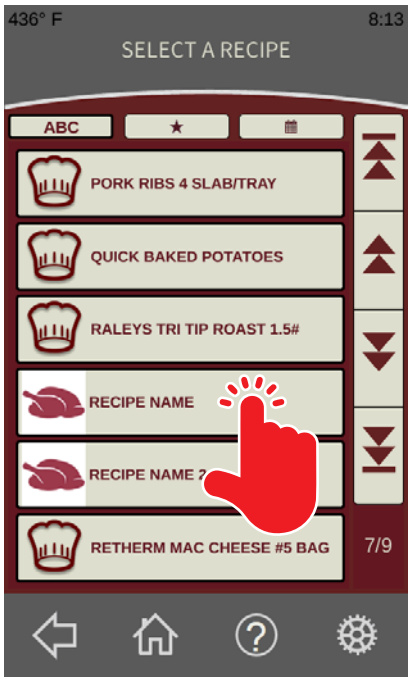

Fig. 50

MANAGING SAVED RECIPES

1. To organize the saved recipes, from the ***Home Screen***, touch the Recipes button (Fig. 49).The ***Recipe Directory Screen*** should be displayed.

NOTE: The buttons at the top of the ***Recipe Directory Screen*** (Fig. 50) can be used to organize the order in which the recipes are shown.

2. Touch the ABC button to organize the recipes alphabetically by the recipe name.
3. Touch the STAR button to organize the recipes by the most often used recipes. The most often used recipe is displayed at the top of the list.

Fig. 51

Fig. 52

4. Touch the CALENDAR button to display the recipes by when they were last used. The most recently used is displayed at the top of the list.

NOTE: Use the directory navigation buttons on the right side of the screen to find the desired icon.

5. To delete a recipe, touch and hold (Fig. 50) on the desired recipe name.
6. When the prompt verifying delete is shown (Fig. 52), touch OK to completely delete the recipe.

NOTE: Deleted recipes cannot be recovered. See Settings for information about uploading, exporting and deleting ALL recipes.

SETTINGS

The Settings screen can be used to access all the adjustable parameters of the oven controller.

1. From the ***Home Screen***, touch the Settings button (Fig. 53).The ***Manager Passcode Screen*** should be displayed.
2. Enter the manager passcode on the keypad (Fig. 54) to access the manager-level parameters and touch the green Enter button (Fig. 54). The ***Settings Screen*** should be displayed.

Fig. 53

Fig. 54

User Permissions

User Permissions allow a manager to restrict employee access to some oven functions.

1. From the ***Settings Screen*** (Fig. 55) touch the User Permissions button (Fig. 55).The ***Permissions Settings Screen*** should be displayed.

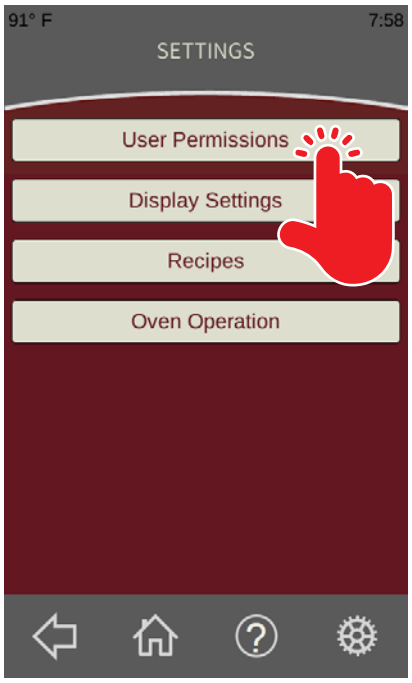

Fig. 55

Fig. 56

- Adjusting Recipe Only (Fig. 56) to On will change the Home screen to show only the Recipes and Wash icons. This prevents access to the Standard or Quick Start portions of the controller.
- Adjusting Recipe Lock (Fig. 56) to On will restrict a user from making any changes to the stored recipes.
- Adjusting Recipe Start (Fig. 56) to Immediate will start the recipe timer when Play is touched regardless of oven temperature.
- Adjusting Recipe Start (Fig. 56) to Near Setpoint will start the recipe timer when Play is touched if the oven temperature is within 5 degrees of the desired recipe temperature. If the oven is not within 5 degrees of the desired recipe temperature, the oven will automatically begin a cooldown or preheat process.
- Adjusting Recipe Start (Fig. 56) to Prompt will show the preheat alert screen when Play is touched and the oven temperature differs from the selected recipe's desired temperature.

2. Touch the Home button to exit settings.

Display Settings

Display Settings allows adjustment of the temperature and time format.

1. From the ***Settings Screen*** (Fig. 57) touch the User Permissions button (Fig. 57). The ***Display Settings Screen*** should be displayed.

- Temp Format (Fig. 58) changes between Fahrenheit and Celsius.
- Time Format (Fig. 58) changes between 12 and 24 hour clocks.
- Date (Fig. 58) allows the current date to be entered.
- Time (Fig. 58) allows the current time to be entered.

2. Touch the Home button to exit settings.

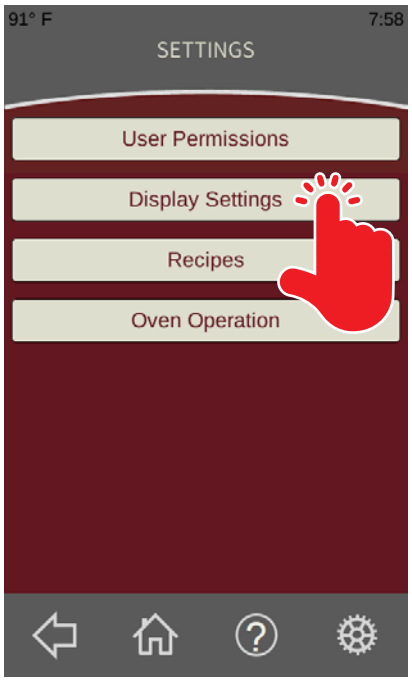

Fig. 57

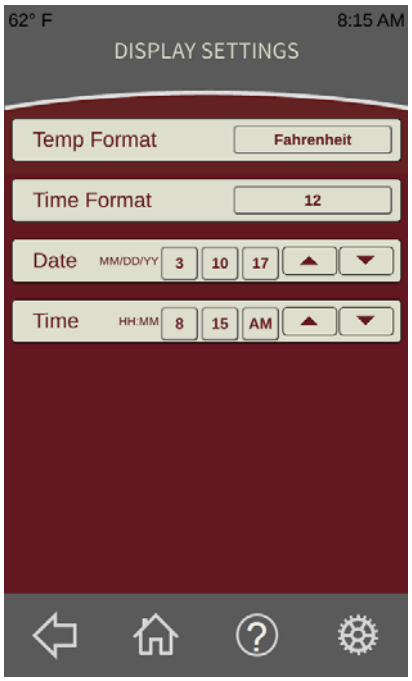

Fig. 58

Recipes Settings

Recipes Settings provides access to the recipe management features of the oven.

NOTE: To import icons or import/export recipes, a USB flash drive formatted to FAT 32 must be inserted into the bottom of the control panel (Fig. 59).

Fig. 59

1. From the ***Settings Screen*** (Fig. 60) touch the Recipes button (Fig. 60). The ***Recipes Settings Screen*** should be displayed.

- Update recipe icons from USB (Fig. 61) allows for icons from a USB flash drive to be uploaded to the controller.

NOTE: The new icon files will override any existing icons already stored in the controller.

- Import Recipes (Fig. 61) uploads recipes from a USB flash drive and adds them to the oven recipe directory. If the recipes on the USB have identical names as those already on the oven, the recipes on the oven will be overridden.
- Export Recipes (Fig. 61) downloads the recipes in the oven directory to a USB flash drive.
- Delete All Recipes (Fig. 61) will delete all recipes in the oven directory. A prompt will appear before all recipes are permanently deleted.

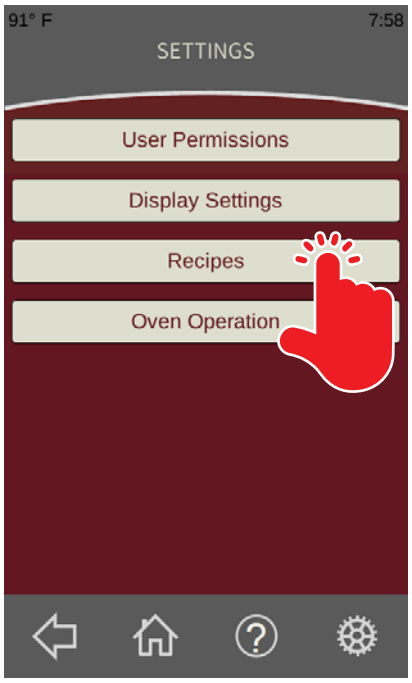

Fig. 60

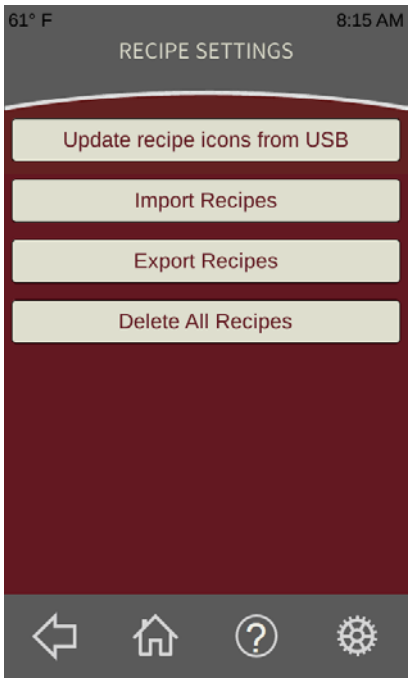

Fig. 61

2. Touch the Home button to exit settings.

Oven Operation Settings

Oven Operation Settings provides access to the adjustable operation features of the oven.

1. From the ***Settings Screen*** (Fig. 62) touch the Oven Operation button (Fig. 62). The ***Operation Settings Screen*** should be displayed.

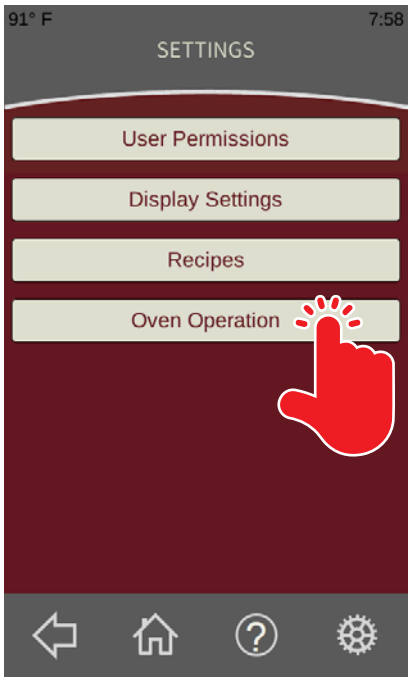

Fig. 62

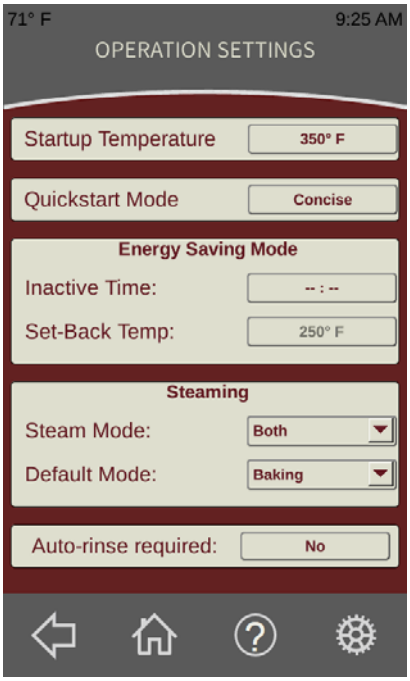

Fig. 63

- Startup Temperature (Fig. 63) allows the adjustment of the temperature the oven will preheat to when it is first turned on.
- Quick Start Mode (Fig. 63) can be changed between Full and Concise. Full allows the adjustment of steaming, venting and fan delay in Quick Start Mode. Concise sets the Quick Start Mode to allow adjustments of only time and temperature.
- Energy Saving Mode (Fig. 63) can save energy when used. The oven can automatically lower the temperature when left inactive for a period. The Inactive Time and Set-Back Temperature can be adjusted.
- Steaming (Fig. 63) allows the steam icons and mode to be adjusted. When Steam Mode is set to Both, Baking Steam and Food Service Steam icons are both displayed on the Recipe Build screen. When Both modes are selected, the Default mode changes what icon is displayed on the large portion of the steam icon.
- The Auto-rinse required (Fig. 63) allows the canceling of an Auto-rinse if an error occurs during a wash cycle. The button will show Yes if an Auto-rinse is needed and No if an Auto-rinse is not needed.

2. Touch the Home button to exit settings.

SHUTDOWN

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

1. Remove all remaining product.
2. Press the Power Button.
3. Clean the oven if necessary (see Cleaning).
4. For lengthy shutdowns, disconnect the main power and shut off the gas and water supply.

CLEANING

NOTICE Use Ecolab Retail CIP or other approved cleaners for proper operation of the wash system. Unapproved chemicals can cause excess foaming, poor dispensing, poor washing, poor draining and damage to seals and other components inside the oven. Do not use any chemicals in addition to the approved, self-dispensed cleaner as hazardous interactions can result.

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

⚠ WARNING The oven cleaner is caustic. Exposure to cleaner chemicals could result in injury. Whenever contact with the oven cleaner or wash water is possible, refer to cleaner packaging and/or the (Material) Safety Data Sheet/(M) SDS, for Personal Protective Equipment (PPE) and handling requirements.

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

CLEANING REMINDERS

- Always allow the oven to cool.
- Use care when cleaning around sensitive interior parts, such as probes, sensors or the rotating mechanism.
- Do not use cleaners containing grit, abrasive materials, bleach, harsh chemicals or chlorinated cleaners. Do not use steel wool on stainless steel surfaces. Never spray down the oven with water, steam or power wash. Never spray down the oven with water or steam.
- Be cautious with new or improved cleaning formulas; use only after being well tested in an inconspicuous place.

DAILY CLEANING

- Clean the outside of the oven daily with a clean, damp cloth.
- Clean the inner and outer doors (see Door Cleaning).
- Empty and clean the grease containers (see Emptying the Grease Containers).
- Run an automatic Wash cycle (see Running a Wash).

WEEKLY CLEANING

- Clean the door gasket (See Door Gasket).
- Clean the side racks (See Side Racks).

DOOR CLEANING

⚠WARNING Allow the glass to cool before cleaning. Cleaning while hot may cause the glass to shatter.

- Using a plastic scraper, gently scrape heavy buildup off door glass. Residue can be removed with a glass cleaner when oven is cool.
- Clean the two door water drainage troughs (Fig. 64) with warm soapy water.
- The outer door can be opened by pushing the two buttons on the top and bottom of the door while pulling the outer door away from the door frame.
- The inside of the door can be cleaned using a clean cloth moistened with warm, soapy water. Rinse with rag moistened with clean water, and dry with a clean cloth.

Fig. 64

DOOR GASKET

The door gasket (Fig. 65) needs to be cleaned periodically to ensure a long gasket life.

- Using a clean cloth moistened in warm, soapy water, wash the surface of the door gasket. Rinse with rag moistened with clean water, and dry with a clean cloth.

Fig. 65

RACK SIDE CLEANING

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

The sides of the rack can be removed (Fig. 66) from the oven and cleaned.

- Lift the sides up and rotate the top to remove from rack frame for cleaning.
- Use warm, soapy water and a brush. Rinse with clear water and dry with a clean cloth.
- The sides of the rack will fit into a standard commercial dishwasher.

Lift **Rotate the Top** **Slide free of Rack Frame**

Fig. 66

EMPTYING THE GREASE CONTAINERS

The grease containers need to be drained periodically to prevent overflow. The frequency depends on the products cooked. It is recommended to empty the containers daily. The containers should also be cleaned when they are emptied.

- Close the grease shut-off valve to the grease containers (Fig. 67).
- Disconnect drain hose from the top of the grease containers (Fig. 68).
- Pull the transit caddy (Fig. 69) out from under the oven.
- Extend the caddy handle (Fig. 70) and transport the grease to the desired disposal location.
- After the grease has been emptied from the containers, clean any remaining debris from the containers using hot, soapy water.
- Replace the caddy and reconnect the drain hose to the grease containers.
- Remember to open the grease shut-off valve once the containers are replaced and reconnected to the oven.

Fig. 67

Fig. 68

Fig. 69

Fig. 70

CHANGING THE CHEMICALS

⚠ WARNING The oven cleaner is caustic. Exposure to cleaner chemicals could result in injury. Whenever contact with the oven cleaner or wash water is possible, refer to cleaner packaging and/or the (Material) Safety Data Sheet/(M) SDS, for Personal Protective Equipment (PPE) and handling requirements.

The wash chemicals are connected to a chemical alert system. The system detects when the chemical containers are empty. When the containers are empty, the chemical light will flash and a beeper will sound once per minute whenever the oven is turned on.

The chemical containers are located under the oven behind the grease containers.

- Close the grease shut-off valve to the grease containers (Fig. 71).
- Disconnect drain hose from the top of the grease containers (Fig. 72).
- Remove the transit caddy to access the chemical containers.
- Disconnect the chemical from the oven by unscrewing (Fig. 73) the cap from the chemical bottle.
- Replace the empty chemical bottle with a full one and reconnect the cap (Fig. 74).
- Press the chemical prime button (Fig. 75) to prime the chemical system. Hold the button until the light on the button remains steady.
- Replace the caddy and reconnect the drain hose to the grease containers.
- Remember to open the grease shut-off valve once the containers are replaced and reconnected to the oven.

Fig. 71

Fig. 72

Fig. 73

Fig. 74

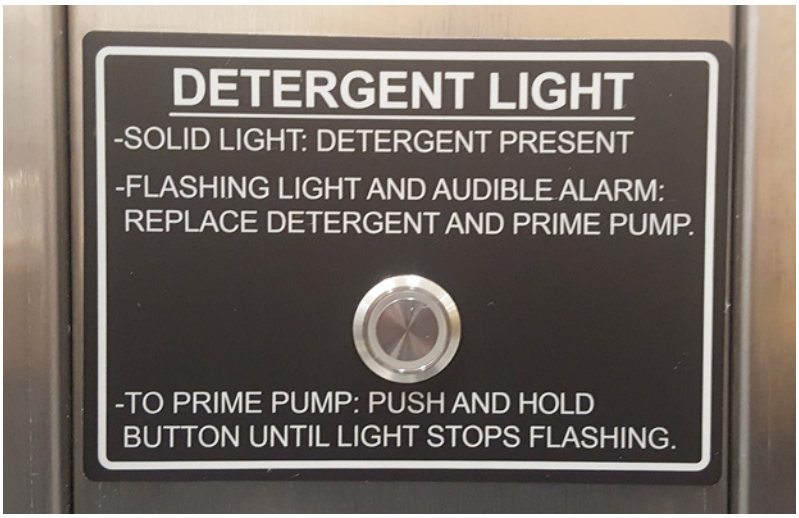

Fig. 75

RUNNING A WASH

NOTICE Use Ecolab Retail CIP or other approved cleaners for proper operation of the wash system. Unapproved chemicals can cause excess foaming, poor dispensing, poor washing, poor draining and damage to seals and other components inside the oven. Do not use any chemicals in addition to the approved, self-dispensed cleaner as hazardous interactions can result.

⚠ WARNING The oven cleaner is caustic. Exposure to cleaner chemicals could result in injury. Whenever contact with the oven cleaner or wash water is possible, refer to cleaner packaging and/or the (Material) Safety Data Sheet/(M) SDS, for Personal Protective Equipment (PPE) and handling requirements.

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

⚠ WARNING Do not wrap the oven rack or any other parts inside the oven with aluminum foil. Soft metals can react with oven cleaners, and hazardous interactions can result.

⚠ WARNING Do not attempt to open the loading door during a wash cycle. Suspended wash water will exit the oven.

There are two wash options available with the VersaOven™.

The Long Wash cleaning cycle only takes two hours and uses 24 gallons of water. It is recommended that this cleaning cycle run at the end of each day.

The Short Wash is a 30-minute wash cycle that uses 16.5 gallons of water. It can be used to take care of any mid-day cleaning needs without shutting down afternoon production.

Preparing the Oven for a Wash Cycle

1. All pans MUST be removed from the interior of the oven before starting a wash.
2. Remove any large pieces of food that may be in the oven cavity before starting a wash cycle.
3. Ensure the drain screen (Fig. 76) in the oven is clear of debris. The drain screen MUST be in place before running a wash cycle.
   - Lift upward to remove.
   - Empty screen into trash.
   - Rinse clean in sink.
   - Reinstall into the oven.
4. Ensure the chemical level (Fig. 77) in the chemical container is sufficient to complete the wash.

⚠ WARNING The oven cleaner is caustic. Exposure to cleaner chemicals could result in injury. Whenever contact with the oven cleaner or wash water is possible, refer to cleaner packaging and/or the (Material) Safety Data Sheet/(M) SDS, for Personal Protective Equipment (PPE) and handling requirements.

Fig. 76

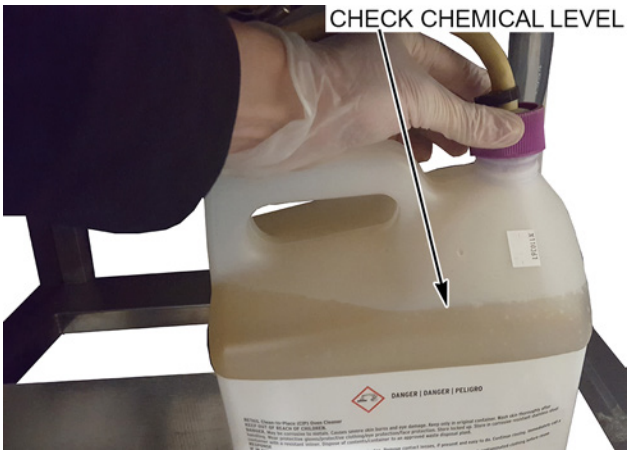

Fig. 77

Starting a Wash Cycle

NOTICE Always prepare the oven for a wash cycle before starting a wash cycle.

1. From the ***Home Screen***, touch the Wash button (Fig. 78).The ***Select Wash Screen*** should be displayed.
2. From the ***Select Wash Screen*** (Fig. 79), touch Short Wash or Long Wash to select the type of wash cycle.

Fig. 78

Fig. 79

3. Verify the oven has been prepared for a wash cycle (Fig. 80) and touch the OK button to begin the wash.

NOTICE Once the wash cycle begins, the oven cannot be used until the wash completes or an Auto-rinse is completed.

⚠WARNING Do not attempt to open the loading door during a wash cycle. Suspended wash water will exit the oven.

If the oven temperature is above 170°F when the wash is started, the oven will enter Cooldown mode (Fig. 81). During Cooldown mode, the oven door can be opened to cool the oven faster. The oven circulation fan will remain running. After the oven reaches 170°F and the oven door has been closed, the wash process will start.

Fig. 80

Fig. 81

After the wash process, the oven will automatically shut down. It can then be used again.

Stopping a Wash Cycle

If exiting a running wash is desired, press the BACK button (Fig. 82).

⚠WARNING Do not attempt to open the loading door during a wash cycle. Suspended wash water will exit the oven.

The chemical used during wash is caustic and must be rinsed before the oven can be used again. When exiting a wash, the Auto-rinse cycle (Fig. 83) will automatically run.

After the Auto-rinse has completed, the oven will shut down and can then be used again.

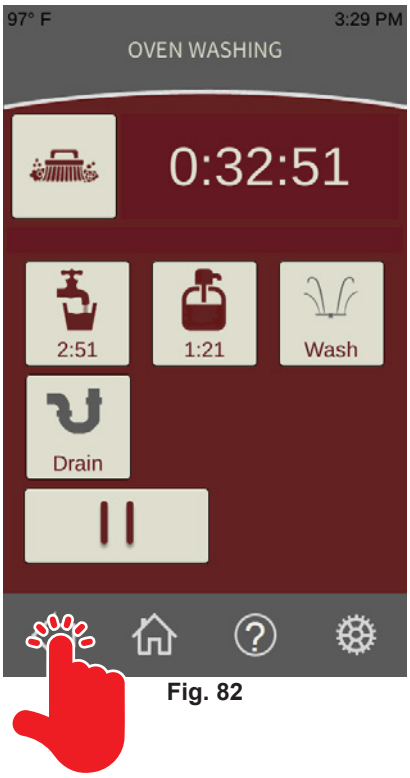

Fig. 82

Fig. 83

Wash Cycle Error

If an error occurs during a wash, chemicals may remain in the oven cavity. The oven will display a warning (Fig. 84) indicating the need to run an Auto-rinse to rinse the chemicals from the oven before it can be used again.

- Pressing OK will begin the Auto-rinse process.
- Pressing Settings will allow a manager to input the manager access code and clear the Auto-rinse requirement in the Oven Operation portion of the Settings.

Fig. 84

MAINTENANCE

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

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

CLEANING THE WASH ARM

1. Remove the plugs (Fig. 85) from the end of the wash arm using a flathead screwdriver.
2. Clean any debris from the inside of the wash arm.
3. Replace the plugs.

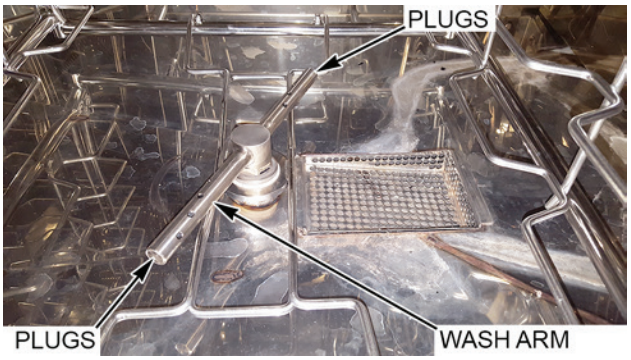

Fig. 85

CLEANING THE FILTER

NOTICE The filter should be cleaned weekly to prevent overheating of electrical compartment which will shut down the heating system. Oven **SHOULD NOT** be run without the filter in place.

Filter is located on the bottom side of the oven (Fig. 86) and can be removed from the front of the oven.

1. Remove the filter by pulling the tab (Fig. 86) toward the front of the oven and sliding the filter out of the filter duct assembly.
2. Using a soft bristle brush, clean off any heavy debris.

NOTICE Hand clean the filter only. **DO NOT** clean the filter using a dishwasher or other automated cleaner.

3. Soak the filter in a mild dish soap. Do not use cleaners containing abrasive materials, bleach, or chlorinated cleaners.
4. Brush off loosened debris with a soft bristle brush.
5. Rinse the filter until clean.
6. Wipe and blot away any moisture on the filter or let the filter air dry. Shaking the filter will aid in removal of excess water.
7. Reinstall the filter.

⚠ WARNING Filter SHOULD NOT be installed while still wet.

Fig. 86

SERVICE AND PARTS INFORMATION

Contact your authorized Baxter service agency.

TROUBLESHOOTING

⚠WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

Problem	Corrective Action
Water flow from wash arm restricted	Drain screen clogged. Clean wash arm (See Cleaning the Wash Arm).
Burner system does not light	Ensure the door is fully closed.
	Ensure the gas valve switch under the control panel is switched to on.
	Ensure there is nothing on the top of the oven.
	Ensure gas is supplied to the unit.
	If the burner fails to light and the issue has been identified and corrected, the loading door can be opened and closed to reset the burner.
Rotation system does not work correctly	Ensure the door is fully closed.
	Ensure all pans are loaded into the rack correctly.
Controller display not responsive	Press the power button for 20 seconds or longer to reset the controller.
	The controller can also be reset by removing then reconnecting power from the oven using the accessible oven breaker.
Controller touch screen not aligned correctly	Contact Hobart Service for detailed recalibrating procedure.
Oven not heating	Contact service to schedule a service call to reset high limit and clean cooling fan filter.
Wash cycle water not spraying to full height of loading door.	Perform "Stopping a Wash Cycle" as described on page 33. Perform a complete wash cycle per the instructions after removing any debris from the drain screen.

Commercial Kitchen Equipment Parts

Find more Baxter equipment resources at

parthubz.com/equipment/baxter

Need parts or service?

Call 833-700-8006

support@parthubz.com

parthubz.com