

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HGC5 SERIES
GAS CONVECTION OVENS****HOBART****STANDARD FEATURES**

- Stainless Steel Front, Sides, Top and Back
- Painted Legs
- Stainless Steel Doors with Windows
- 44,000 BTU/hr. Burner per Section
- Electronic Spark Ignition
- ½ H.P. Two Speed Oven Blower Motors.
115/60/1 with 6' Cord and Plug, 9 Amps.
- Solid State Temperature Controls Adjust from
150° to 500°F
- 60 Minute Timer per Section with Audible Alarm
- Oven Cool Switch for Rapid Cool Down
- Porcelain Enamel on Steel Oven Interior
- Five Nickel Plated Oven Racks with Eleven Rack
Positions per Section
- ¾" Rear Gas Connection with Combination
Gas Pressure Regulator and Safety Solenoid
System
- Computer Controls with Digital Time &
Temperature Readout. Includes Cook & Hold
Cycle, Shelf ID, and 24 hr. Timer with Audible
Alarm (D Models Only)

OPTIONS

- Stainless Steel Legs
- Cook & Hold Control
- Casters
- 208V or 240V, 60 Hz, 1 Phase Two Speed Blower
Motor, ½ H.P.

MODELS

- HGC501 – Single Deck Gas Convection Oven
- HGC501D – Single Deck Computer Control
Gas Convection Oven
- HGC502 – Double Deck Gas Convection
Oven
- HGC502D – Double Deck Computer Control
Gas Convection Oven
- HGC504 – Single Deck Gas Convection Oven
with Open Stand
- HGC504D – Single Deck Computer Control Gas
Convection Oven with Open Stand

ACCESSORIES

- Extra Oven Rack(s)
- Stainless Steel Drip Pan
- Down Draft Flue Diverter for Direct Vent
Connection
- Stacking Kit (HGC501 and HGC501D only)
- Flexible Gas Hose with Quick Disconnect and
Restraining Device

Specifications, Details and Dimensions on Inside and Back.

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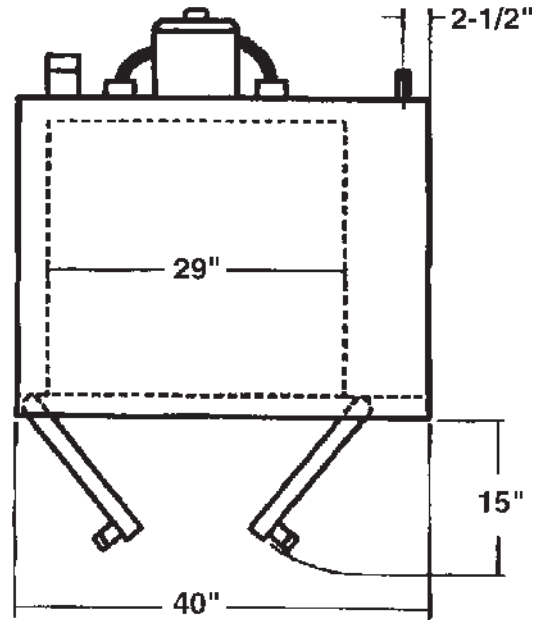


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IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" w.c., propane gas is 10.0" w.c.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. Clearances:

| | Combustible | Non-combustible |
|-------|-------------|-----------------|
| Rear | 6" | 6" |
| Sides | 4" | 4" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



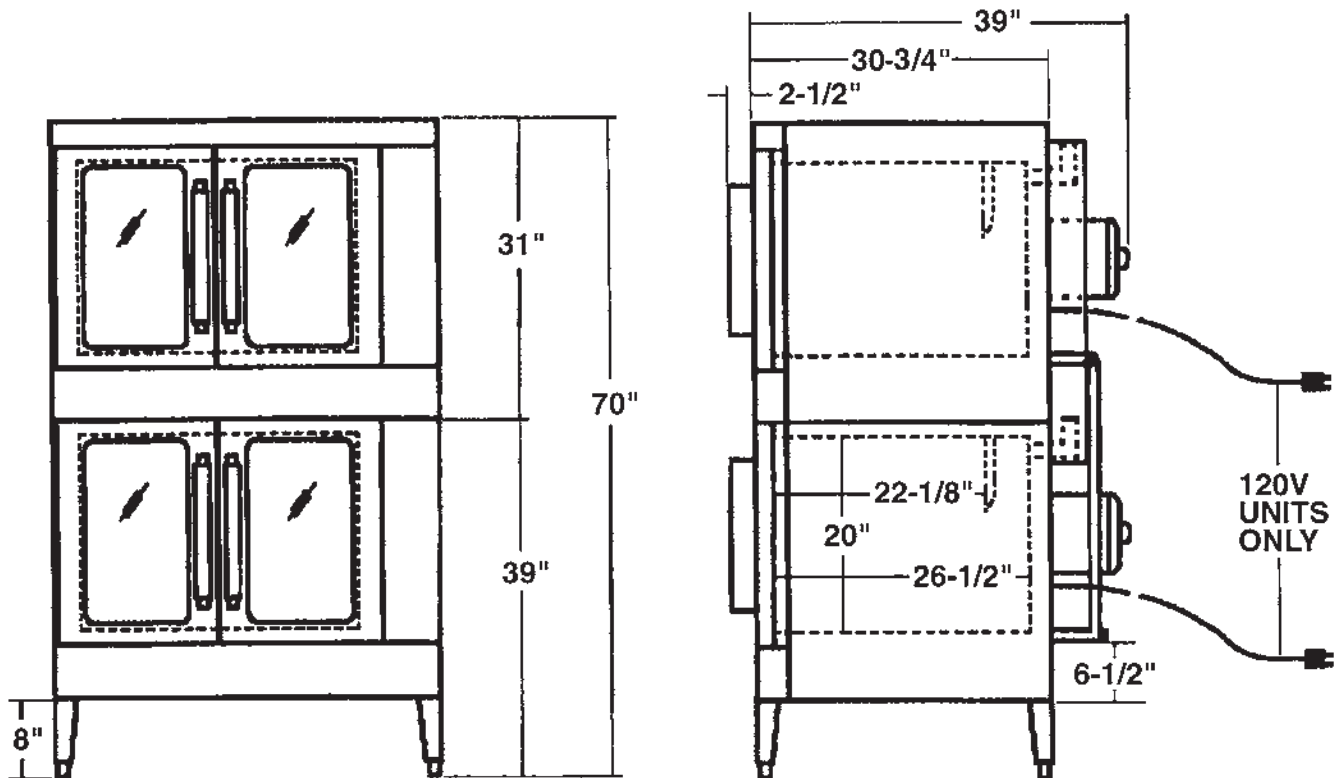
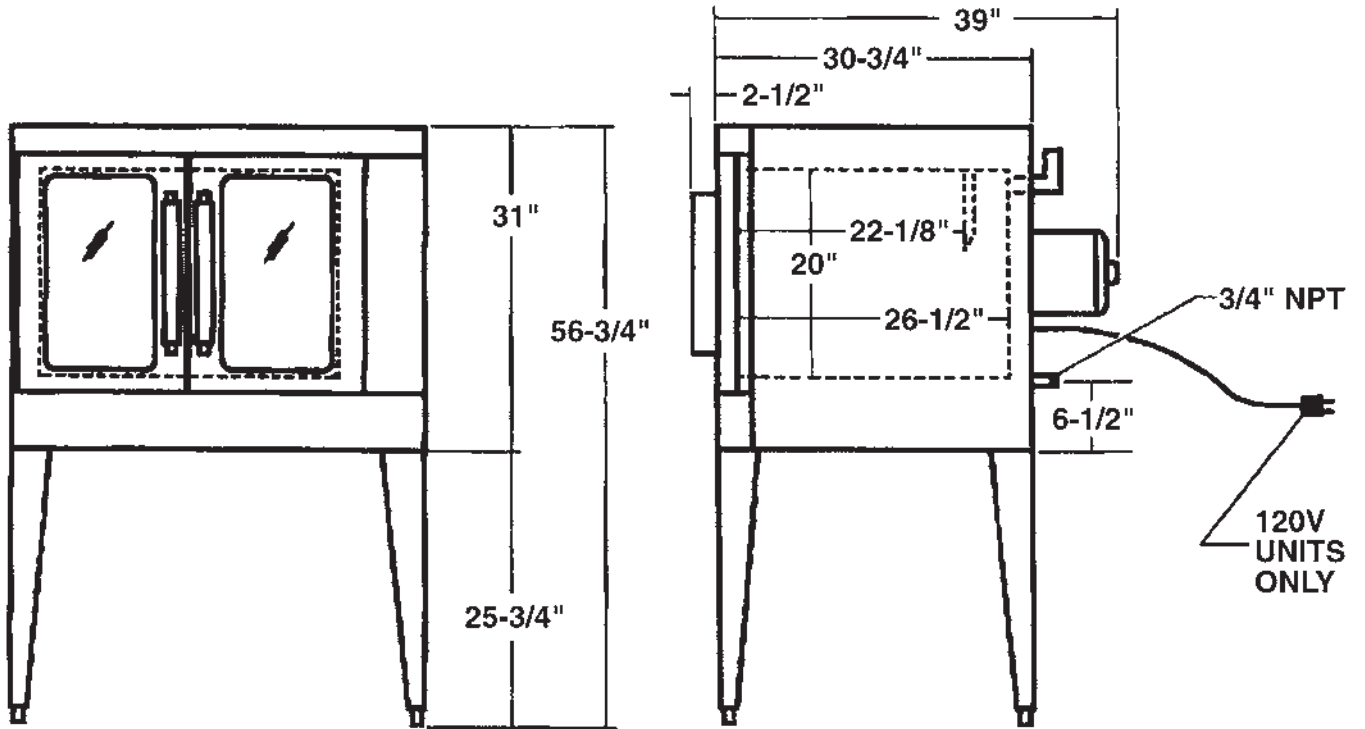
| MODEL NO. | WIDTH | DEPTH (INCLUDES HANDLES) | HEIGHT | BTU/HR. PER OVEN | TOTAL BTU/HR. | ELECTRICAL | APPROX. SHP. WT. LBS. |
|-------------------|-------|--------------------------|--------|------------------|---------------|------------|-----------------------|
| HGC501 HGC501D | 40" | 41½" | 56¾" | 44,000 | 44,000 | 115/60/1 | 483 |
| HGC502 HGC502D | 40" | 41½" | 70" | 44,000 | 88,000 | 115/60/1 | 1,180 |



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DETAILS AND DIMENSIONS



HGC5 SERIES GAS CONVECTION OVENS



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SPECIFICATIONS

General: Gas convection oven. Basic section (**HGC5/HGC5D**) is without legs; may be ordered separately for replacement, for stacking 2-high or for mounting on legs. **HGC501/HGC501D** single basic section on 25 $\frac{3}{4}$ " legs. **HGC502/HGC502D** two basic HGC5 sections on 8" legs.

Construction: Stainless steel front, sides, top, and back, painted legs. Porcelain enamel on steel oven interior. Simultaneously operated stainless steel doors with windows. Two interior oven lights per section. Non-sag insulation applied to the top, rear and sides, bottom and doors.

Oven interior measures 29"w x 22 $\frac{1}{8}$ "d x 20"h. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section.

Controls: Side mounted temperature controls adjust from 150° to 500°F. 60-minute timer with audible alarm. Oven cool switch for rapid cool down.

"D" models feature side-mounted computer controls adjustable from 150° to 500°F, 24-hour timer with audible alarm, six programmable preset buttons, Cook & Hold and Shelf ID.

Gas: One 44,000 BTU/hr. burner per section. 88,000 BTU/hr. for Model HGC502. Electronic spark igniter.

Electrical: One $\frac{1}{2}$ H.P. two-speed oven blower motor per section. 115/60/1 power supply required. 6 foot cord and plug. 9 amps total draw.

IMPORTANT

WHEN ORDERING: The following must be specified:

- 1) The type of gas
- 2) The altitude when above 2,000 ft.

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