



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

HGC5 SERIES GAS CONVECTION OVENS



STANDARD FEATURES

- Stainless steel front, sides and top
- Painted legs
- Stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per deck
- Electronic spark ignition
- ½ H.P. two speed oven blower motors. 120/60/1 with 6' cord and plug, 8 amps total draw.
- Solid state temperature controls adjust from 150° to 500°F
- 60 minute timer per deck 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 deck
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

STANDARD FEATURES (D models only)

- Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.
- 24 hr. timer with audible alarm

OPTIONS

- ☐ Independently opening doors
- ☐ Stainless steel doors without windows
- ☐ Second year extended limited parts and labor warranty
- ☐ 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*

* Double deck ovens are supplied as separate units with a stacking kit.

ACCESSORIES

- ☐ Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters
- ☐ Stainless steel rear enclosure
- ☐ Extra oven rack(s)
- ☐ Stainless steel drip pan
- ☐ Flexible gas hose with quick disconnect and restraining device.
- ☐ Down draft flue diverter for direct vent connection

Specifications, Details and Dimensions on Inside and Back.



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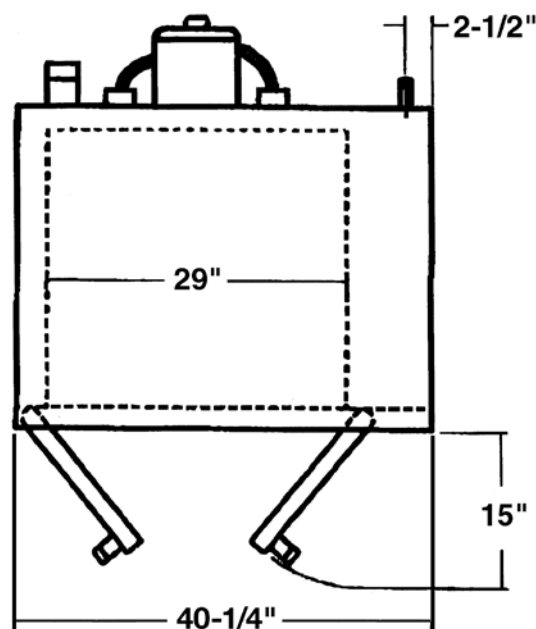
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IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" 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	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

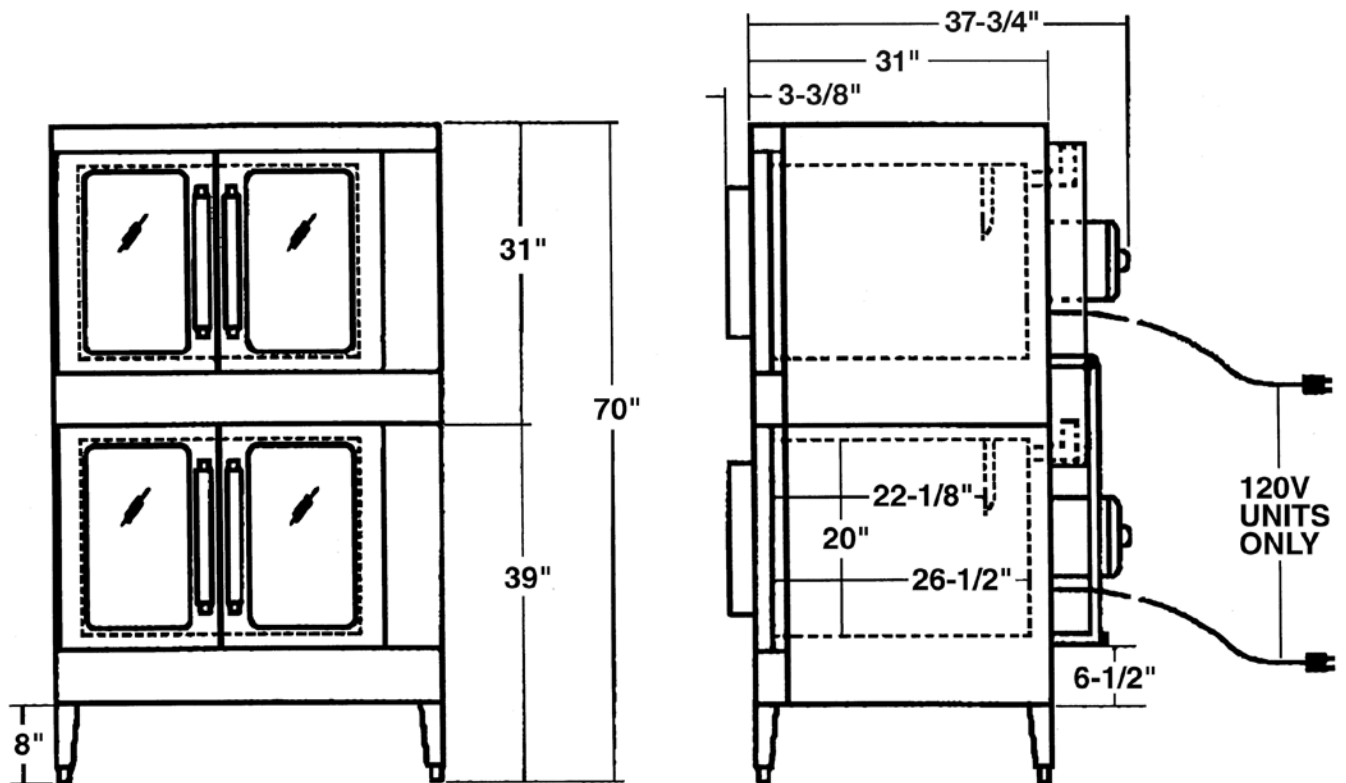
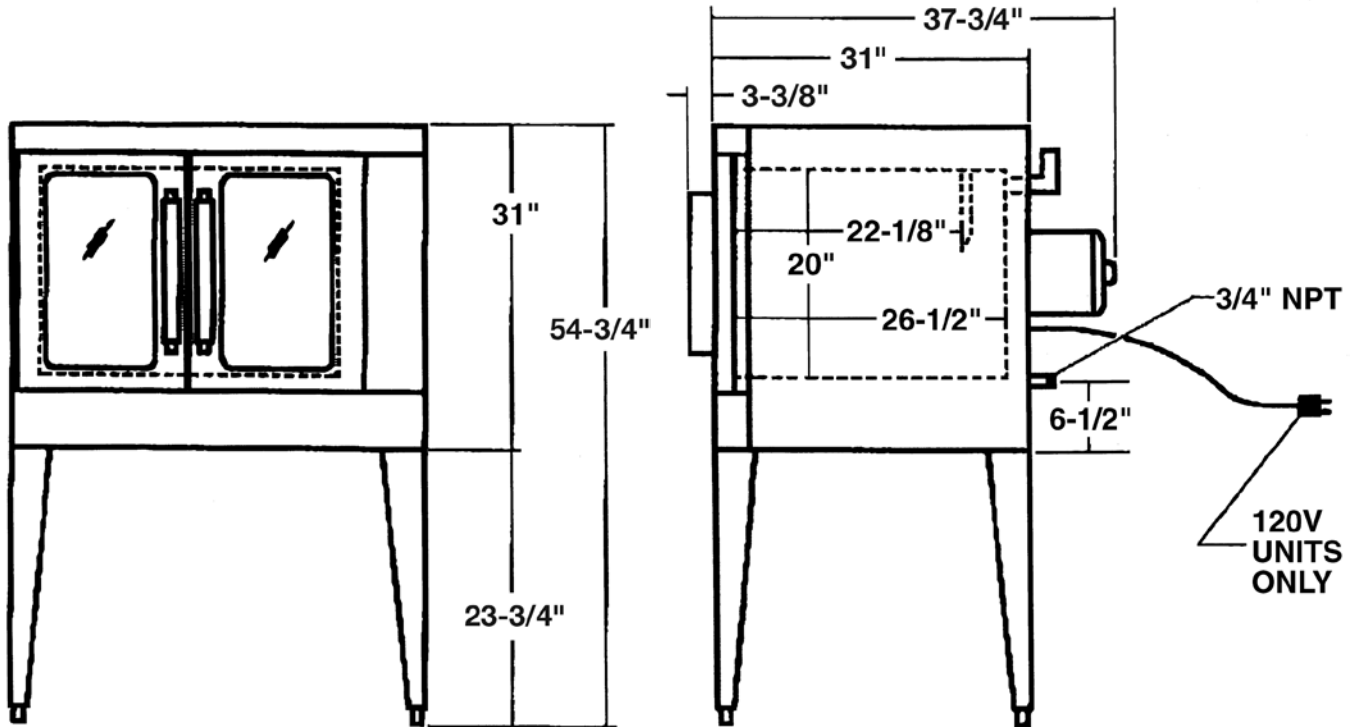
MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKID AND PACKAGING		WITHOUT SKID AND PACKAGING	
							LBS.	KG	LBS.	KG
HGC501 HGC501D	40 1/4"	41 1/8"	54 3/4"	50,000	50,000	120/60/1	462	210	407	185
HGC502 HGC502D	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	924	420	814	370

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DETAILS AND DIMENSIONS



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SPECIFICATIONS

General: Gas convection oven. Basic deck (**HGC5/HGC5D**) is without legs; may be ordered separately for replacement, for stacking 2-high or for mounting on legs. **HGC501/HGC501D** single basic deck on 23 $\frac{3}{4}$ " legs, add 2" if on casters. **HGC502/HGC502D** two basic HGC5 decks on 8" legs.

Construction: Stainless steel front, sides and top, painted legs. Porcelain enamel on steel oven interior. Simultaneously operated stainless steel doors with windows. Two interior oven lights per deck. 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 deck measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per deck.

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

D Models only: Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred program-mable menu selections. Shelf I.D. programming.

Gas: One 50,000 BTU/hr. burner per deck. 100,000 BTU/hr. for Model HGC502. Electronic spark igniter.

Electrical: One $\frac{1}{2}$ H.P. two-speed oven blower motor per deck. 120/60/1 power supply required. 6 foot cord and plug. 8 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.