

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HGC20 SERIES HALF-SIZE  
GAS CONVECTION OVEN****HOBART****HGC20 SERIES HALF-SIZE GAS CONVECTION OVEN****STANDARD FEATURES**

- Stainless Steel Front, Sides, Top and Back
- Stainless Steel Door Seal and Door Liner
- Porcelain Enamel on Steel Oven Interior
- Requires only 25,000 BTU/Hr
- Electronic Ignition
- Full Height Door Opens 180° to the Left
- Solid State Thermostats
- Recessed Controls
- Cool Down Switch for Rapid Cool Down
- Door Interlock Switch to Prevent Blower and Heater from Operating when Door is Opened
- Door has Large Pane Window and Cool-to-the-Touch Handle
- Permanently Lubricated Fan Motor Eliminates Routine Motor Maintenance
- Five Oven Racks with Nine Rack Positions Maximizes Output for Limited Space
- High Density Insulation in Oven Walls and Doors
- Standard Gas Pressure Regulator Eliminates the Need for Field Installation; Factory Preset at Optimal Pressure

**MODELS**

- HGC201 – Single Section on 4" Legs
- HGC202 – Two Sections on 16<sup>5</sup>/<sub>8</sub>" Legs
- HGC203 – Single Section on Open Stand with 6" Legs

**ACCESSORIES**

- Set of Four 4" Adjustable Stainless Steel Legs
- Set of Four 16<sup>5</sup>/<sub>8</sub>" Adjustable Stainless Steel Legs and Stack Set
- 28" Stand with 9-Rack Storage Capacity
- Four 6" Adjustable Stainless Steel Legs for 28" Stand
- Set of Four Casters for Stand
- Extra Oven Rack

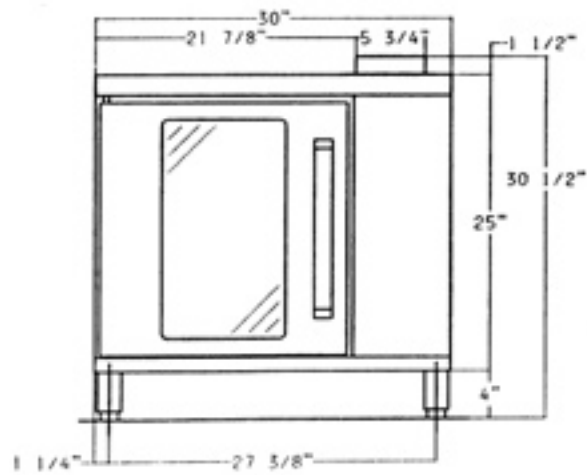
Specifications, Details and Dimensions on Inside and Back.



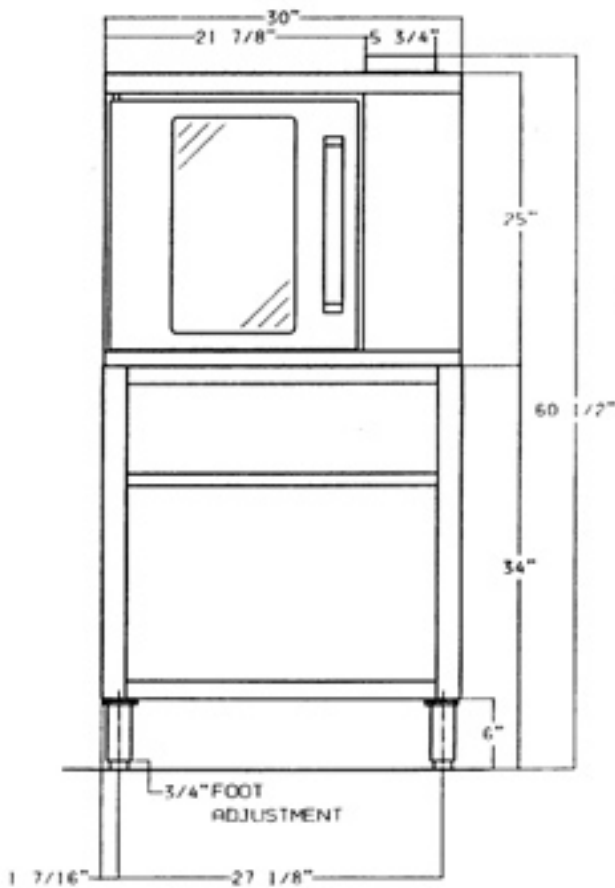
# HGC20 SERIES HALF-SIZE GAS CONVECTION OVEN



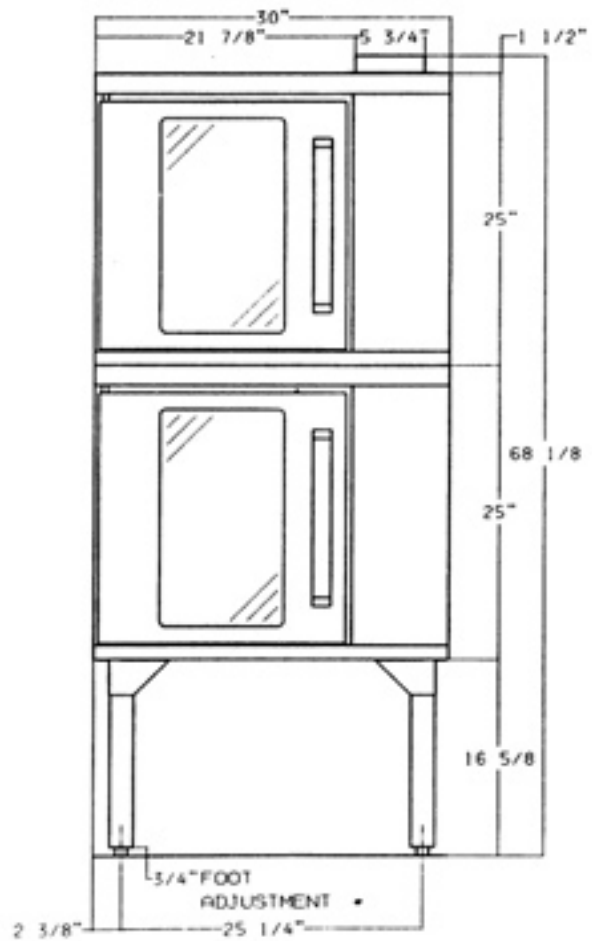
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**Front View  
HGC201**



**Front View  
Oven with Stand  
HGC203**

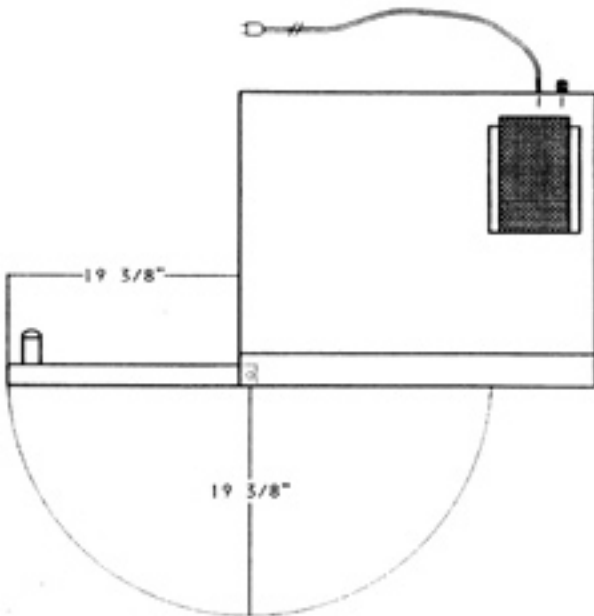


**Front View  
HGC202 Ovens with  
16 5/8" Legs**

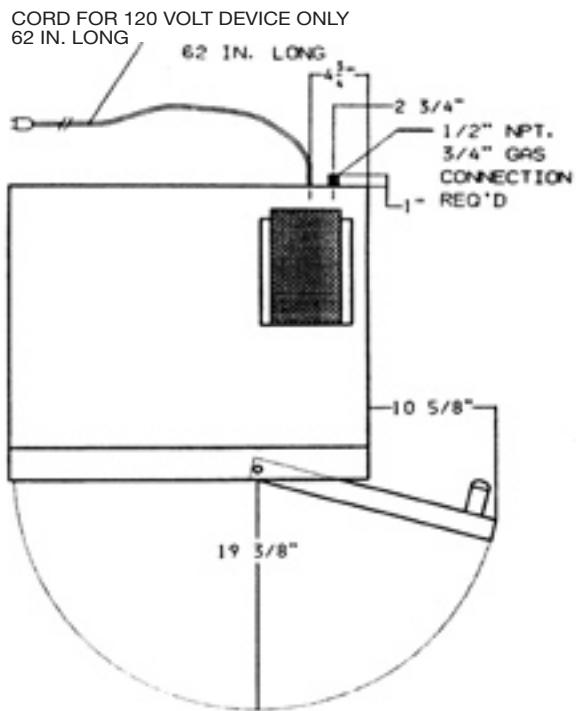


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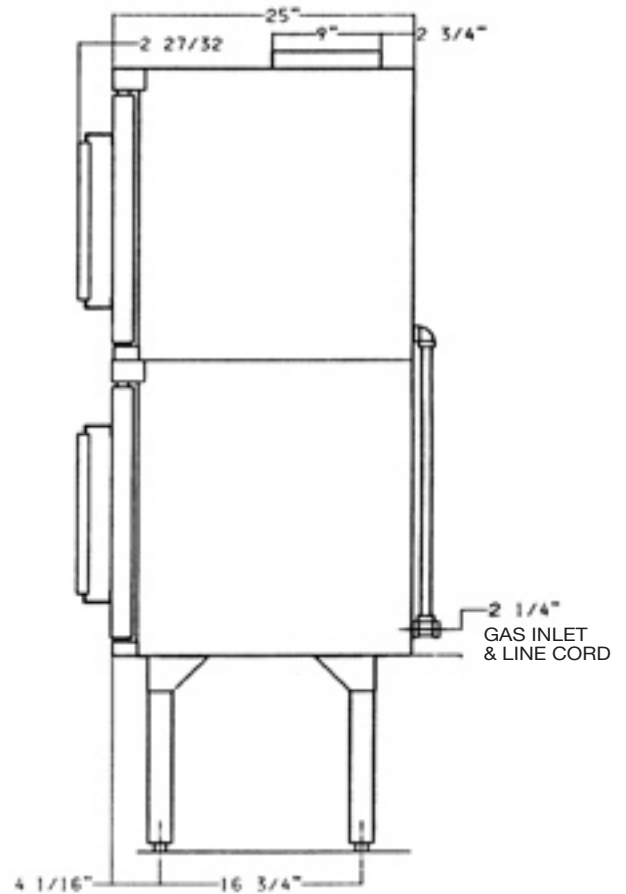
# HGC20 SERIES HALF-SIZE GAS CONVECTION OVEN



**Top View**  
Door Opening to Left



**Top View**  
Door Opening to Right



**Side View**

# HGC20 SERIES HALF-SIZE GAS CONVECTION OVEN



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## SPECIFICATIONS

**CONSTRUCTION:** Outer shell is reinforced sheet steel furnished with stainless steel front, sides, top and back. Insulation is provided on top, rear, both sides, bottom and door. Standard oven cavity is porcelain enamel on steel. Full-height door opens 180° to the left. Door has large-pane window and cool-to-the-touch handle. Durable mechanical door latch. Permanent sanitary door seal. Racks have positive stop.

**CONTROLS:** Recessed on oven's right front. Temperature dial ranges from 150°-500°F. A 3-position switch has OFF, ON (which energizes blower and burner) and COOL DOWN (which energizes only blower). Each oven cavity has three signal lights: POWER ON, NO IGNITION and HEAT.

One hour dial timer with buzzer. Each section has full-time venting. An interlock switch shuts off blower motor and burners when the door is opened. (Cool-Down Switch allows only blower motor to operate with doors open for rapid cooling of oven.) Motor has thermal protection against burnout. NO IGNITION light will illuminate in the unlikely event that the gas fails to light.

**GAS:** 25,000 BTU per hour (per section). Tubular heat exchanger is located on the right side of the oven cavity, behind the baffle and encircles a blower wheel.

**ELECTRICAL:** 1/3 H.P., 1725 RPM sealed, permanently lubricated ball bearing blower motor. Rated power input (for blower motor and controls) is .95 KW per section. Each section furnished with 62 inch, 120 volt power cord.

### IMPORTANT

**WHEN ORDERING:** The following must be specified:

- 1) The type of gas.
- 2) The altitude of the location where the equipment will be installed.

The standard design of this equipment is for natural gas having the following characteristics:

- 1000 BTU per cubic foot
- .64 specific gravity

### WEIGHTS: (Approximate)

MODEL	NET	SHIPPING
HGC201	258 lbs.	236 lbs.
HGC202	532 lbs.	472 lbs.
HGC203	382 lbs.	352 lbs.

MODEL	OVERALL EXTERNAL DIMENSIONS			COMPARTMENTS INTERNAL DIMENSIONS			RACK DATA (pan capacities shown for single rack)						
	W	D	H	W	D	H	NO. STD. RACKS	STD. RACK SPACING	NO. OPTIONAL RACKS	RACK SIZE	8" OD PIE TINS	#200 PANS	12 X 20 PANS
	IN.	IN.	IN.	IN.	IN.	IN.		IN.		IN.			
HGC201	30	25	29	15¼	21	20	5	19½	4	14¾ x 20¾	3	1	1
HGC202			66¾				10		8				
HGC203			65				5		4				

MODEL	GAS DATA			ELECTRICAL DATA	
	INPUT - BTU/HR	MANIFOLD PRESSURE		LOAD (WATTS)	AMP/LINE
					120V
HGC201	25,000	Nat.	Propane	950	8
HGC202	50,000	3½ W.C.	10" W.C.	1,900	16
HGC203	25,000			950	8

**INSTALLATION NOTES:** Installation, initial startup and adjustments should be performed by personnel authorized, qualified or licensed to install gas equipment. When installed, sides, bottom and back must be at least 3" from combustible construction. Installation must provide an unobstructed flow of primary and secondary air to the oven. Minimum leg height is to be 4 inches.

Cooking equipment for the commercial kitchen must be adequately ventilated. Reference should be made to National Fire Protection Association Standard No. 96 (NFPA No. 96 - latest edition). This standard can be obtained by contacting the National Fire Protection Association, 470 Atlantic Ave., Boston, MA 02210.

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