

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HGC20D SERIES HALF-SIZE  
GAS CONVECTION OVEN****HOBART****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
- Fully Electronic Controls with Digital Time and Temperature Readouts
- 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**

- HGC201D – Single Section on 4" Legs
- HGC202D – Two Sections on 16<sup>5</sup>/<sub>8</sub>" Legs
- HGC203D – 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

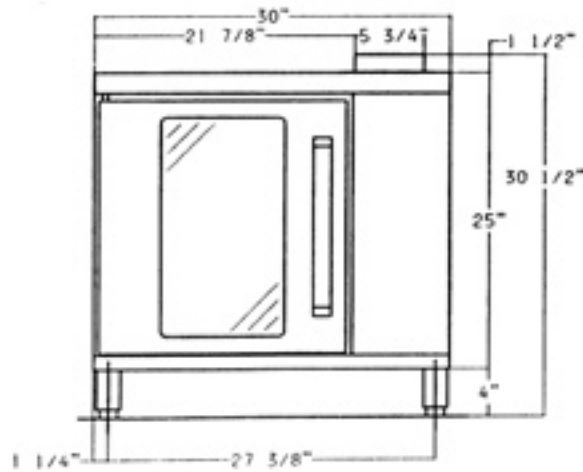
Specifications, Details and Dimensions on Inside and Back.

**HGC20D SERIES HALF-SIZE GAS CONVECTION OVEN**

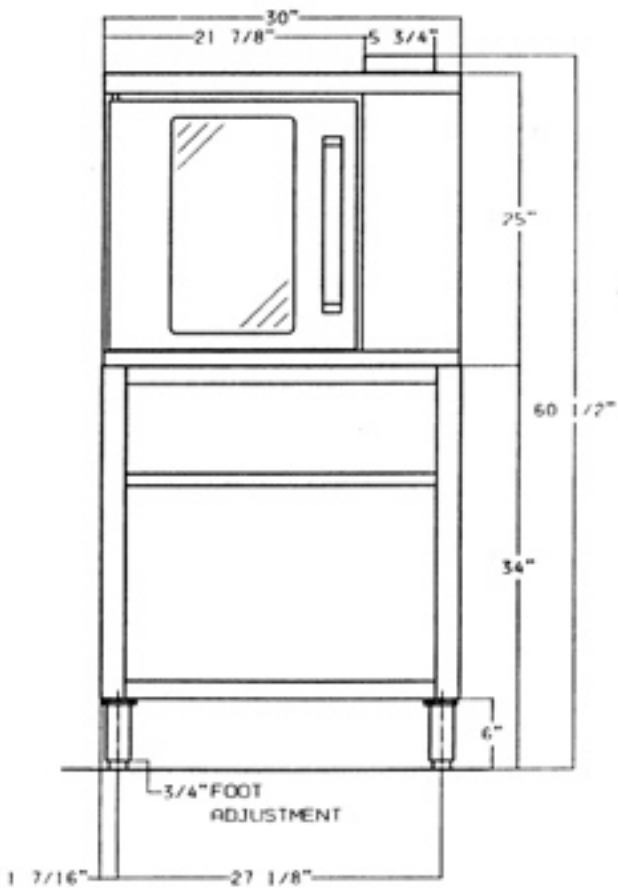
# HGC20D SERIES HALF-SIZE GAS CONVECTION OVEN



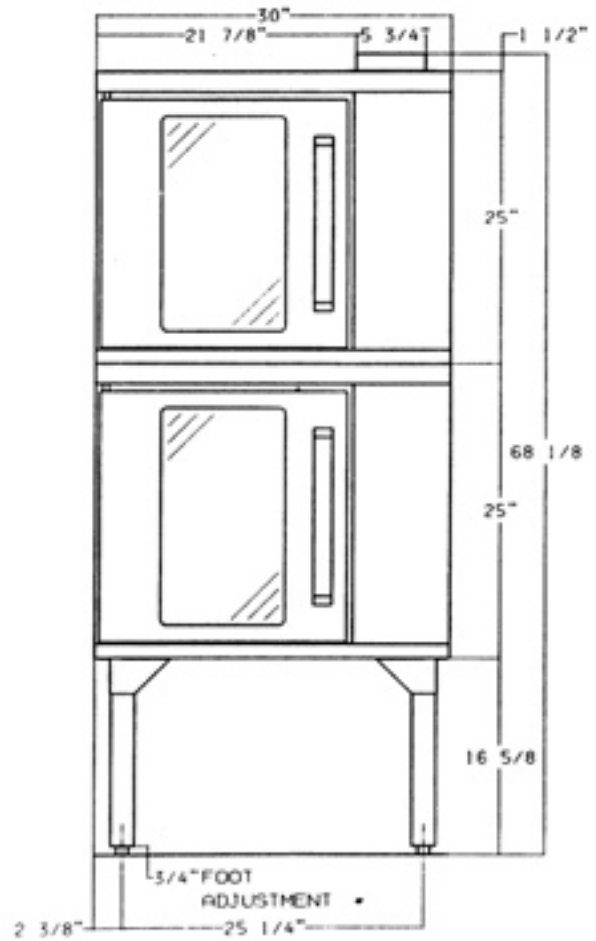
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Front View  
HGC201



Front View  
Oven with Stand  
HGC203

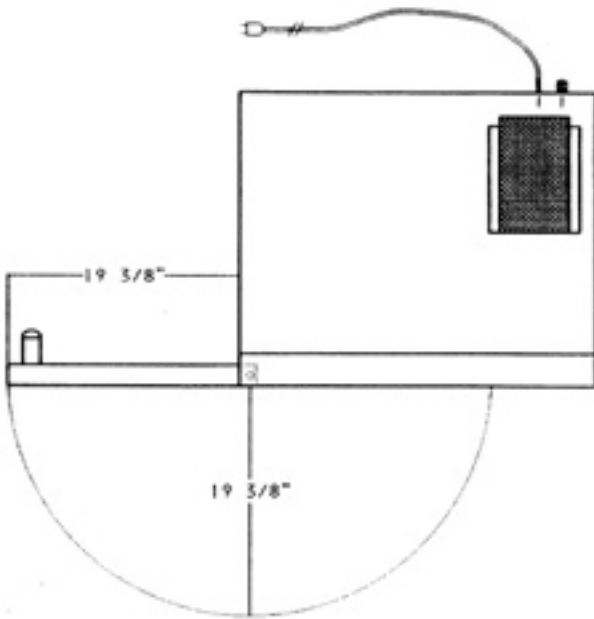


Front View  
HGC202 Ovens with  
16 5/8" Legs

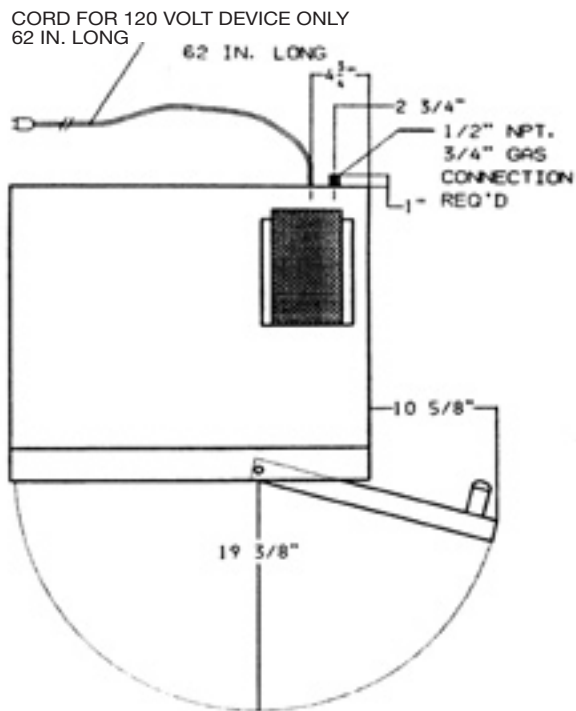


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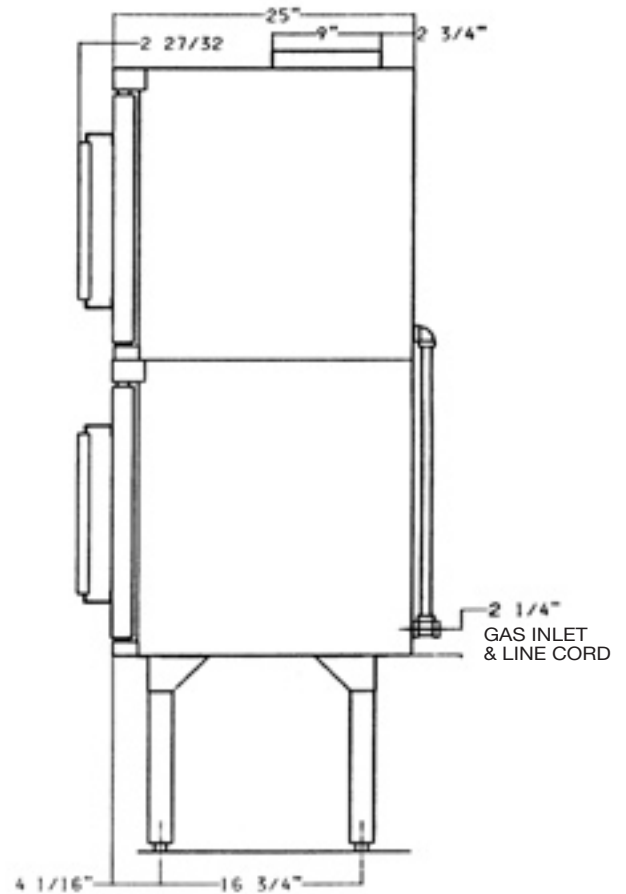
# HGC20D SERIES HALF-SIZE GAS CONVECTION OVEN



**Top View**  
Door Opening to Left



**Top View**  
Door Opening to Right



**Side View**

# HGC20D SERIES HALF-SIZE GAS CONVECTION OVEN



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## SPECIFICATIONS

**CONSTRUCTION:** Outer shell is reinforced sheet steel furnished with stainless steel front and back. Insulation is provided on top, rear, both sides, bottom and door. Standard oven cavity is porcelain enamel on steel. Standard stainless steel sides, top and back. 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:** Electronic controls with easy to read time and temperature screens are located on oven's right front panel. Temperatures are controlled accurately to ±7°F. Cook temperatures are adjustable from "Off" to 150°F - 500°F. (The hold temperature of the "Cook and Hold" feature is adjustable from 150° to 200°F.) Timer sets cook time from one minute to eight hours. Time is displayed in hours and minutes and counts down during the cook cycle. The Pulse Fan Delay feature is adjustable from "Off" or zero minutes to fifteen minutes. At the end of the Pulse cycle, the oven reverts to standard operation for the remainder of the cook cycle. A power switch energizes the gas burner and the blower. A separate switch controls the two cavity lights.

Automatic interlock switch shuts off blower motor and burner when the doors are opened. Cool down switch allows blower motor to operate with doors open and without energizing the heating system.

**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
HGC201D	258 lbs.	236 lbs.
HGC202D	532 lbs.	472 lbs.
HGC203D	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.			
HGC201D	30	25	29	15¼	21	20	5	19½	4	14¾ x 20¾	3	1	1
HGC202D			66¾				10		8				
HGC203D			65				5		4				

MODEL	GAS DATA			ELECTRICAL DATA	
	INPUT - BTU/HR	MANIFOLD PRESSURE		LOAD (WATTS)	AMP/LINE
					120V
HGC201D	25,000	Nat.	Propane	950	8
HGC202D	50,000	3½	10"	1,900	16
HGC203D	25,000	W.C.	W.C.	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.