

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HGFR GAS FLAMED  
ROTISSERIE****HOBART****STANDARD FEATURES**

- Natural Gas
- Rear Show Burner and Ceramic Logs
- Two Infrared Cooking Burners
- Electronic Ignition
- Foot Switch Stops Rotation for Easy Load/Unload
- Automatic Control
  - Temperature Regulated by a Manual, Electro-Mechanical Thermostat up to 572°F
  - Continuous or Fully Automatic Cooking Cycles Controlled by Electronic Timer with Alarm
- Interior Lighting Guarantees Great Merchandising of Food
- Double Rotation for Optimum Cooking Results and Easy, Quiet, Reliable Operation
- Casters
- All Stainless Steel Exterior and Interior
- Heavy Duty Stainless Steel Frame
- Front Doors Made of High Temperature, Tempered Glass, Both Panes are Vertically Hinged for Easy Opening and Access to the Cooking Chamber
- Water Bath System for Humidified Air Inside the Cooking Cavity and for Ease of Cleaning

**ACCESSORIES****Must be ordered separately - all models shipped without spits**

- Angle Spit
- Set of 7 Angle Spits
- Angle Spit Lock
- Spit Lock Tool
- Basket Spit
- Basket Spit with Double Spear Bar
- Thermowave Spit
- Set of 7 Thermowave Spits
- Stand, Roll-in/Roll-Out 7 x 2
- Stand, Roll-in/Roll-Out 8 x 2
- Stand, Spit Holder with Tray - 6 position
- Stand, Spit Holder with Tray - 12 position
- Wall Mounted Spit Rack

**MODEL**

- HGFR Gas Flamed Rotisserie

**OPTIONS**

- Programmable Control
  - Temperature Regulated by Electronic Control up to 572°F
  - 12 Fully Programmable Cooking Programs with Alarm
- Black Trim Available
- Available with 7 or 8 Spit Position Drums
- Adjustable Feet (for leveling)
- See Through Option
- Propane

Specifications, Details and Dimensions on Back.

GAS-FIRED

**HGFR GAS FLAMED ROTISSERIE**

# HGFR GAS FLAMED ROTISSERIE



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## SPECIFICATIONS

**VENTILATION:** Must be installed under ventilation hood.

**DRIVE MECHANISM:** A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

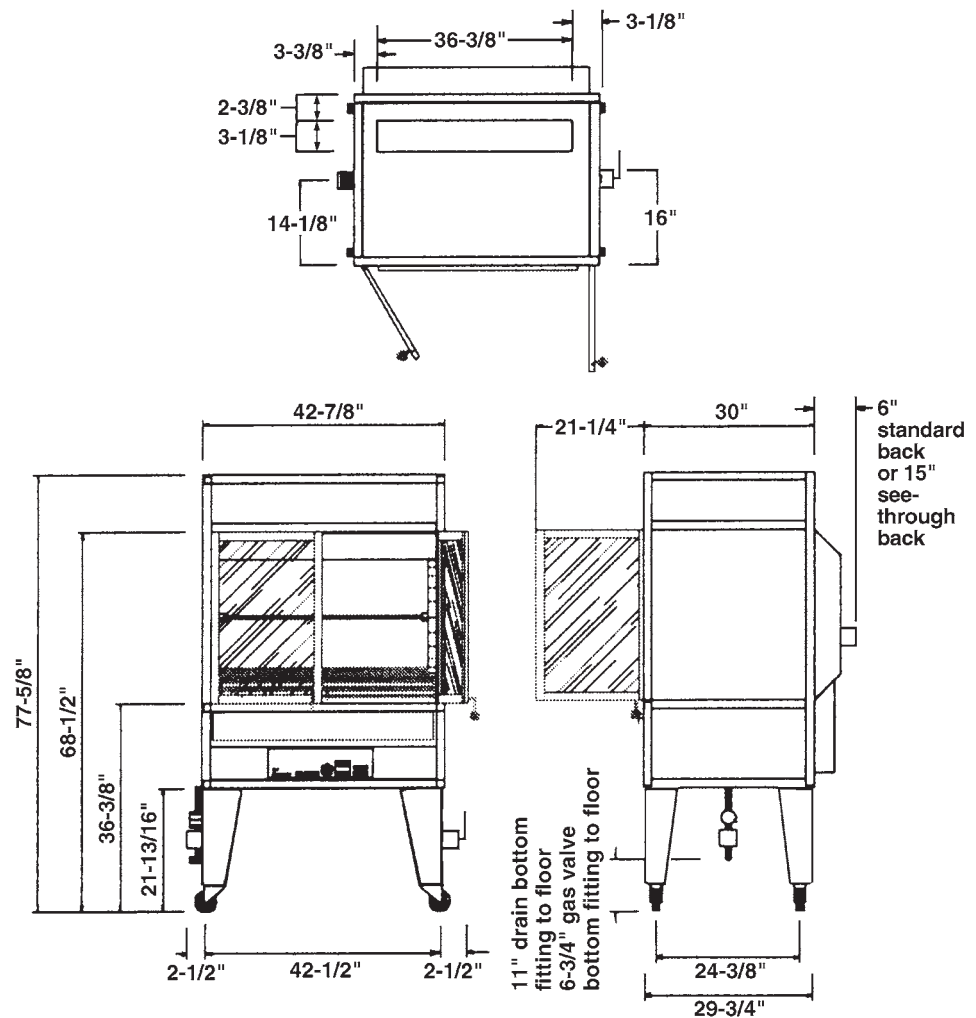
**INSTALLATION REQUIREMENTS:** Requires electrical and gas connections.

**CONSTRUCTION:** Full side service panels allow easy access to all working parts. The interior cooking area is constructed of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid box design for strength. Electrical components are located behind the control panel in an area insulated from the interior cooking space. Control panel information, with clear, legible graphics for easy to use operation.

ELECTRICAL SUPPLY		
Volts	120/60/1	
Amps	3	
Total Lighting Wattage	160	
GAS SUPPLY		
Type of Gas	Natural	Propane
Total BTU/hour	116,000	120,000
Gas Connection (male end required)	1"	1"
Manifold Pressure	5.5 in. W.C.	11 in. W.C.
Supply Pressure (min.)	7 in. W.C.	12 in. W.C.
Supply Pressure (max.)	14 in. W.C.	14 in. W.C.
WATER SUPPLY		
Water Inlet	½"	
Water Drain	1½"	
WEIGHT		
Net Weight	850 lbs.	
Approximate Shipping Weight	1,000 lbs.	

## DETAILS AND DIMENSIONS

Height without Legs, without Casters	72½"
Height with Adjustable Legs	78⅝" - 80⅝"
Height with Casters	77⅝"
Depth See-Through Back with Front Door open	45" 66¼"
Depth Standard Back with Front Door Open	36" 57¼"
Width including Plumbing	42⅞" 47⅞"
Chicken Capacity	3½ lb. 8 Spit: 40 7 Spit: 35
Clearance from Rear Wall with Steel Back	3"
Clearance from Rear Wall with See-Through Back	15"
Tempered Glass ¼" 18" 30"	2
Clearance from Side Walls with Casters	3"
Clearance from Side Walls with Feet (for Service Access)	18"



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