

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HBA2G DOUBLE
RACK OVEN – GAS****HOBART****STANDARD FEATURES**

- Digital programmable control
 - Standard digital control panel
 - Bake/steam timers
 - Cool-down mode
 - Vent mode
 - Advanced digital control panel
Includes standard control features plus:
 - Four stage baking
 - Auto on/off control
 - Auto vent
 - 99 menus
 - Energy saving sleep mode
- 300,000 BTU in-shot burner system
- Titanium stabilized high-temp stainless steel tubular heat exchanger with weldless construction for longer life
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system
- Stainless steel interior and exterior construction
- Shipped in two main sections for ease of installation
- Flush floor provides easy access - no ramp required
- Field reversible bake chamber door
- Fully welded hood for Type II installation
- Space saving 72" wide x 62" deep footprint (less canopy)
- Wide viewing glass (21" W x 57.5" H)
- Self-contained cast spherical steam system
- Pre-plumbed gas and water lines
- Built-in rollers and levelers for ease of installation
- Single point 8" vent connection
- Stainless steel "B" style rack lift
- Capacity - two single racks or one double rack
- One year parts/labor warranty

MODEL

- HBA2G – Double Rack Oven, Gas

OPTIONS

- Back-up control (only available with advanced control panel)
- Propane gas
- Floor extender kit
- Shipped assembled (less canopy/steam system)
- Aluminum or stainless steel oven racks
- High output 350,000 BTU burner system
- Dual stack vent collar (for multiple vent installation)
- Hood with grease filters (complies with NFPA 96 for Type I installations)
- Narrow viewing glass (10" W x 57.5" H)
- "C" style rack lift
- Kosher package

Specifications, Details and Dimensions on Back.



NOTE: Above shown with advanced control panel

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SPECIFICATIONS

UTILITIES

- ① **Water** — ½" NPT. Cold water @ 30 psi. (207 kPa) minimum @ 4.5 GPM (.29 liters/sec) flow rate.
- ② **Drain** — Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain.
*Rear drain resides 5.5" from floor; kit provided to extend drain to either side of oven.
Rear drain: ¾" NPTF
Front drain: ¾" NPTF
- ③ **Gas** — 1¼" NPT. Connect Point

	Gas	Input Rate	Supply Pressure (flowing)
Standard	Natural Gas	300,000 BTU/hr. (88 kJ/s)	5-14" w.c. (1.25-3.5 kPa)
	Propane Gas	300,000 BTU/hr. (88 kJ/s)	10-14" w.c. (2.5-3.5 kPa)
Optional	Natural Gas	350,000 BTU/hr. (102 kJ/s)	6-14" w.c. (1.5-3.5 kPa)
	Propane Gas	350,000 BTU/hr. (102 kJ/s)	12-14" w.c. (3.0-3.5 kPa)

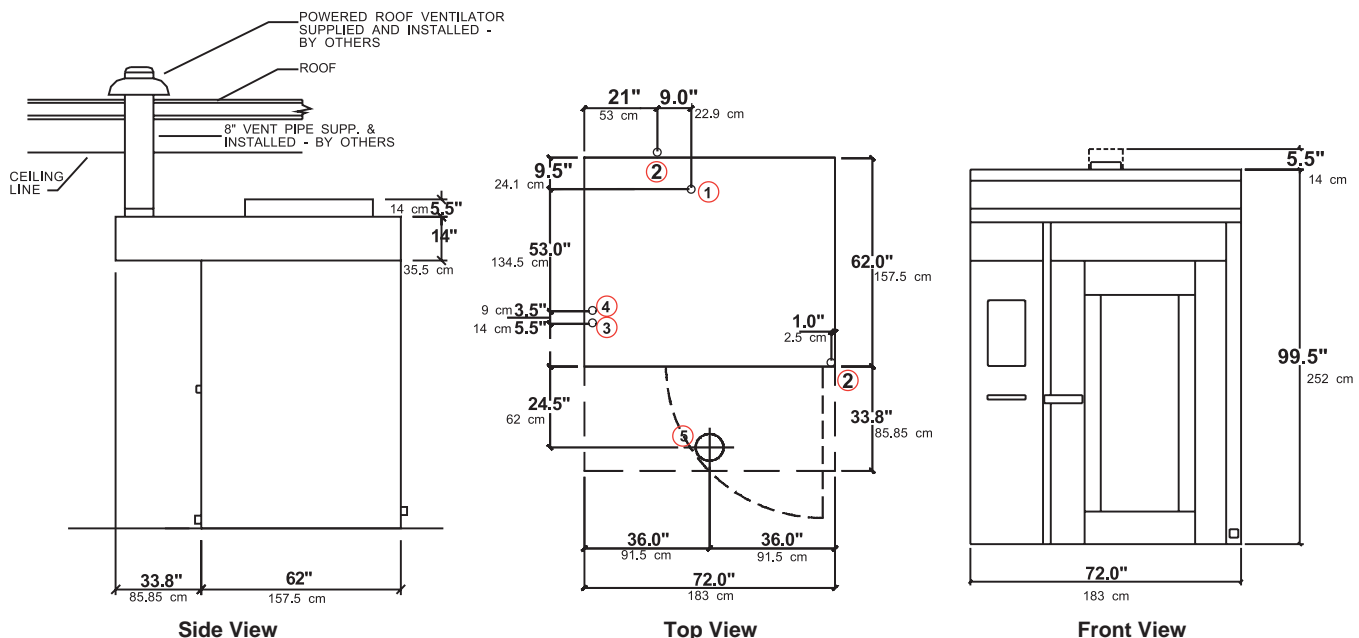
- ④ **Electrical** — 2 supplies required.
 - 1) 120/60/1. 20 amp dedicated circuit.
 - 2) 208-230/60/3 4.4-4.2 amps
 - 220/60/1 6.8 amps
 - 460/60/3 2.1 amps
- ⑤ **Hood Vent** — 8" diameter connection collar. Hood is fully welded. Customer to supply duct and ventilator fan per local code. Chamber vents are factory-ducted to this integral hood. Airflow proving switch is factory installed. 750 cfm (21.3 m³/min) req'd. [0.6" w.c. (150 Pa) static pressure drop through hood.]

NOTES

1. The purchaser is responsible for all installation costs and for providing: Disposal of packing materials; labor to unload oven upon arrival; installation mechanics; and all local service connections including electricity, vents, gas, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation.
2. All services must comply with federal, state and local codes.
3. To reduce the risk of fire, the appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides. **IMPORTANT:** Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
4. Minimum clearances to combustible construction: 0 inches from sides and back. 10 feet minimum ceiling height.
5. Consult local authorities to determine whether TYPE I (grease) or TYPE II (vapor) duct and ventilator fan will be required.
6. Actual weight approx. 4,245 lbs.
7. Manufacturer reserves the right to make changes in sizes and specifications.

SECTION	W x D x H (CRATED)	W x D x H (ACTUAL)	PALLET WGT./ CU. FT.
Heating	70" x 107" x 48"	62" x 99.5" x 36"	1774 lb. / 203.7
Bake	70" x 107" x 48"	62" x 99.5" x 36"	1216 lb. / 203.7
Hood	22" x 97" x 41"	18" x 72" x 31"	264 lb. / 46.0
Door	11" x 78" x 50"	9.5" x 74" x 44.6"	220 lb. / 23.5
Steam System	15" x 15" x 24.5"	N/A	543 lb. / 4.2

DETAILS AND DIMENSIONS



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