

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HC48
BACKSHELF BROILER****FOR ADDED PRODUCTION ABOVE RANGES**

- **Overfired design** — Allows a wide variety of products to be cooked.
- **Variable side-to-side control for heat source** — Allows selection of optimal heat for products being cooked.
- **Incoloy self-cleaning heating elements** — Eliminates need to manually clean; allows full efficiency at all times.
- **Removable, slide-out rack** — Easy to load and unload product; maximizes use of full rack surface; easily removable for cleaning.
- **Removable grease drip pan** — Easily removed for cleaning.
- **Mounts on standard free-standing or modular 36" ranges or 36" convection oven ranges** — Provides a versatile, high-capacity cooking center.

Specifications, Details and Dimensions on Reverse Side.

**HC48**

HCB48 BACKSHELF BROILER

SPECIFICATIONS Listed by Underwriters Laboratories Inc and NSF International

GENERAL: Electric backshelf broiler. An independently controlled/operated device. Pre-drilled holes facilitate easy attachment to standard freestanding/modular 36" ranges or 36" convection oven ranges.

CONSTRUCTION: Top-heated broiler section with stainless steel exterior finish. Heating units feature a dual heat control. Rack is nickel-plated steel. Vertical height adjustments and removable one gallon capacity drip drawer.

CONTROLS: Dual switch at broiler control panel allows operator to heat the right or left elements either separately or simultaneously on 480V. A three heat switch features settings of "Low", "Medium", and "High". Broiler preheats to cherry red (ready for food load) in approximately 15 minutes.

CAPACITY: Capabilities are general broiling of meats and fish, casseroles, slow barbequing, toasting, and holding/

warming foods. Rack area is 25" wide x 13" deep. Broiler produces 33 medium done 12 oz. ¾" strip steaks per hour.

ELECTRICAL: Backshelf broiler 6KW input. Enclosed tubular heating elements are controlled in two separate sections. Electrical leads are provided for connection to range's oven or cabinet base.

WEIGHT: Shipping — 190 lbs.

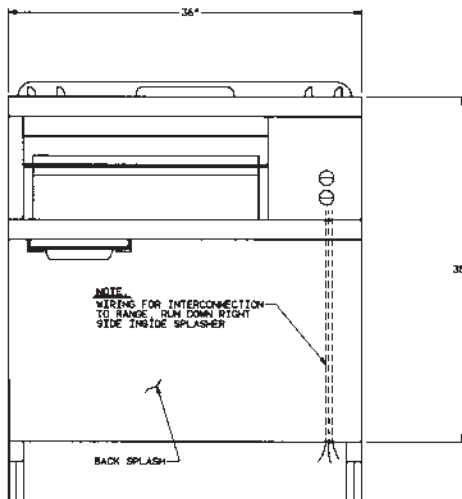
GENERAL & DIMENSIONAL DATA

MODEL	ALL EXTERNAL DIMENSIONS			OVERALL INTERNAL DIMENSIONS				TYPICAL BROILING TIMES (MINUTES) "MEDIUM DONE" FROM ROOM TEMPERATURE UNLESS OTHERWISE STATED							
	WIDTH	HEIGHT TO BROILER TOP	DEPTH FRONT TO BACK PANEL	BROILING COMPARTMENT		GRID AREA		RIB STEAK 1" THICK 1½ LBS.	CLUB STEAK 1" THICK 1½ LBS.	PORTER-HOUSE 1" THICK 1½-2 LBS.	PORTER-HOUSE 2" THICK 3-3½ LBS.	SIRLOIN 1" THICK 2½-3½ LBS.	SIRLOIN 2" THICK 5-5½ LBS.	TENDER-LOIN 1" THICK	RIB CHOPS ¾" THICK 2-3 OZ.
				W	D	W	D								
HC48	36	35	18"	25	13	25	13	12-14	12-14	14-16	30-35	14-16	30-35	12-14	14-15 (well done)

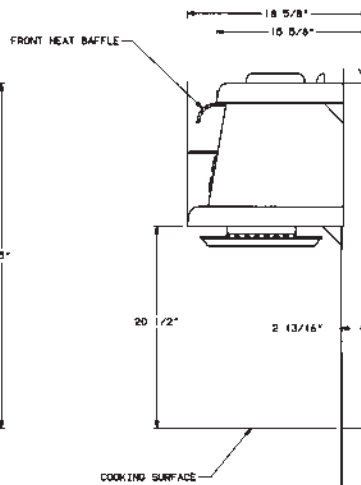
DETAILS AND DIMENSIONS

Refer to Range Specification sheet for total connected power requirements.

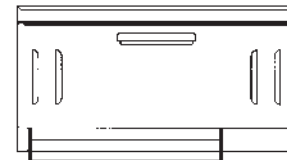
NOTE: DO NOT INSTALL DEVICE CLOSER THAN 6" TO SIDE WALLS OR 1" TO BACK WALL.



FRONT VIEW



SIDE VIEW



TOP VIEW



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LITHO IN U.S.A. (H-01)



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

FORM F-8285 (REV. 8/03)