



701 S Ridge Avenue, Troy, OH 45374
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HCB 42-43-46 BROILERS

HCB42 — One broiler section, with one-pan deck oven.

HCB43 — One broiler section, with cabinet base.

HCB46 — One broiler section, modular base.

- **Overfired design** — Allows a wide variety of products to be cooked for increased flexibility and menu diversification.
- **Lever controls grid height** — Counterbalance, 12-tier positioning. Allows cooking range from rare to well done; positive stop height position.
- **Char mark capability** — Provides branded eye appeal for improved food appearance.
- **Variable front-to-rear control for heat source** — Allows selection of optimal heat for products being cooked.
- **Self-cleaning heating elements** — Eliminates need to manually clean; allows full efficiency at all times. Reduces cleaning labor and improves sanitation.
- **Removable, roll-out designed grids** — Easy to load and unload; maximizes use of full grid surface. Easily removable for cleaning.
- **Removable grease drip pans** — Easily removed for cleaning; insures no leakage into broiler body.
- **Removable, full-width/depth grease pan** — Stores high capacity of grease and food waste; easily removable for cleaning.

- **Broiler walls contain high density insulation** — Reduces heat loss; increases efficiency; faster recovery; holds heat longer.

Specifications, Details and Dimensions on Inside.



HCB46



HCB42



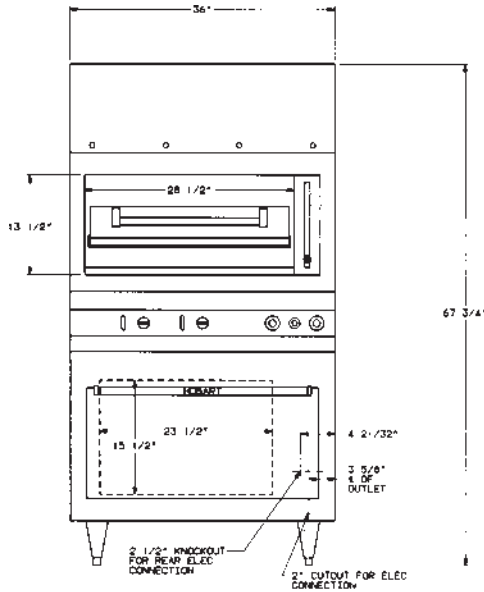
HCB43

HCB 42-43-46 BROILERS

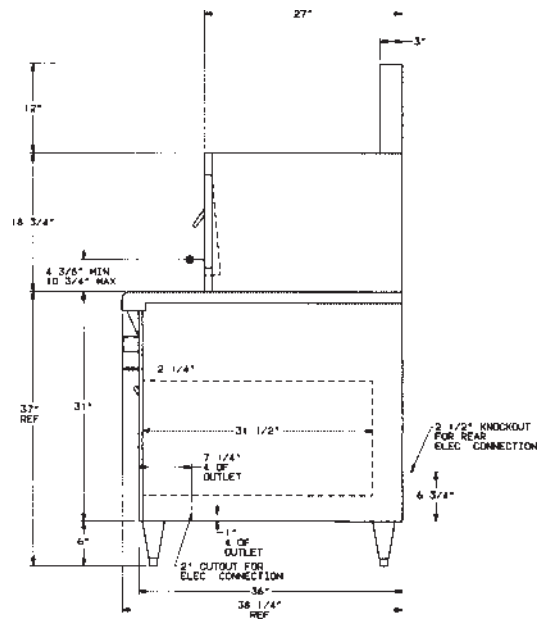


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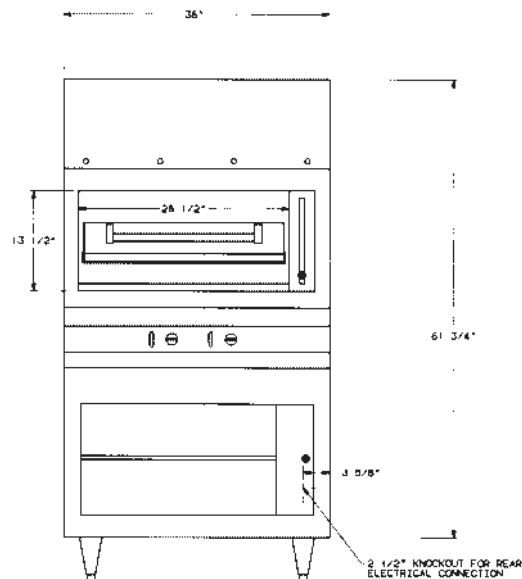
UNIT	TOTAL KW CONN.	3-PHASE LOAD KW PER PHASE						NOMINAL AMPS/LINE WIRE									1 PHASE		
		208 & 240 VOLT			480 VOLT			3 PHASE									208	240	480
		X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	208V			240V			480V					
X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z					
HCB43, 46	12.0	3.0	6.0	3.0	6.0	6.0	-	25	37	37	22	32	32	11	23	11	58	50	25
HCB42	18.7	5.7	6.0	7.0	8.7	6.0	4.0	52	49	54	45	42	47	23	27	18	90	78	39



HC B42 FRONT VIEW



HC B42 SIDE VIEW



HC B43 FRONT VIEW

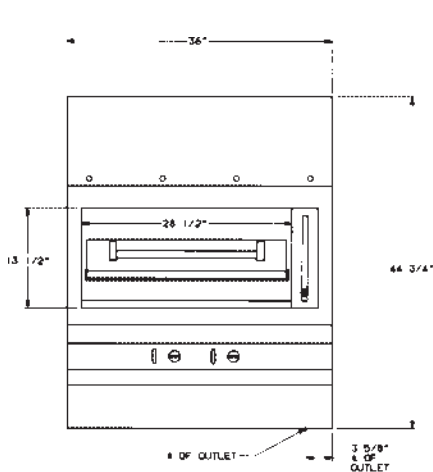


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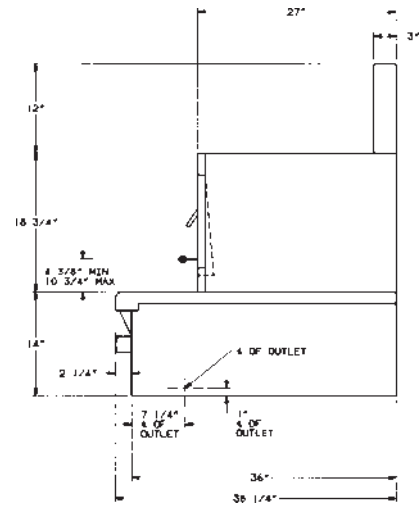
HCB 42-43-46 BROILERS

GENERAL & DIMENSIONAL DATA

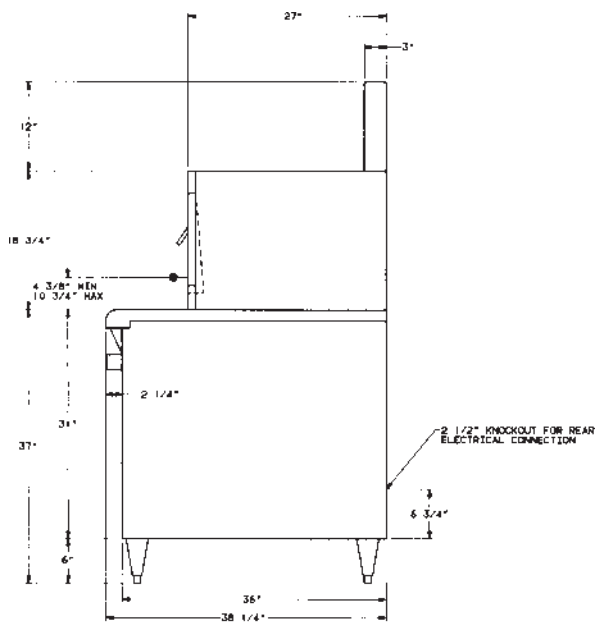
MODEL	BROILER SECTION								OVEN SECTION (MODEL CB42 ONLY)									
	OVERALL EXTERNAL DIMENSIONS					INTERNAL DIMENSIONS			INTERNAL DIMENSIONS			RACK DATA AND CAPACITIES						
	W	D (BASE)	D TO FRONT OF TABLE TOP	H TO BROILER TOP	H TO FLUE TOP	BROILING COMPARTMENT		GRID AREA		W	D	W	FURNISHED PER SECTION	OP-TIONAL RACKS	RACK SIZE	9 O.D. PIE TINS	NO. 200 PANS PER RACK	18 x 26 ROLL PANS PER RACK
						W	D	W	D									
HCB42	36	36	38 1/4	55 1/4	67 3/4	28 1/4	24 1/4	25 1/4	22 3/4									
HCB43	36	36	38 1/4	55 1/4	67 3/4	28 1/4	24 1/4	25 1/4	22 3/4	23 1/2	31 1/2	13	1	AS ORD.	22 3/4	6	1	1
HCB46	36	36	38 1/4	32 1/4	44 1/4	28 1/4	24 1/4	25 1/4	22 3/4									



HCB46 FRONT VIEW



HCB46 SIDE VIEW



HCB43 SIDE VIEW

Space Limitations: At least 8" spacing should be maintained between sides of assembly and wall with 3" between wall and back.



HCB 42-43-46 BROILERS

SPECIFICATIONS Listed by Underwriters Laboratories Inc and National Sanitation Foundation

CONSTRUCTION: Broiler: Finish to be polished stainless steel front, work surface top and vent extension. Sides are permalucent gray. Optional stainless steel sides are available. Oven base model and cabinet base model mount on 6" stainless steel legs or 4" adapter base. Modular unit utilizes an accessory stand. Cabinet base is heavy sheet steel permalucent gray with stainless steel front or all stainless steel exterior. Flue has standard stainless steel front, sides with painted back. Broiler section is positioned for easy vertical grid adjustments by operator.

GRID: Removable, roll-out grid design for easy loading and unloading. Adjustable, one piece construction grid-assembly is ball bearing mounted and is adjusted vertically by a pull-release knob which the operator can lock in desired position within a 6" vertical traverse. The unit has 12 locking positions.

OVEN: Outer shell is reinforced sheet steel furnished in standard stainless steel front and work top, permalucent gray sides

and back. Optional stainless steel sides are available. Insulation is applied to top, rear, both sides, bottom and doors. Standard oven lining is porcelain enamel on steel flanged at back and sides.

BROILER & OVENS CONTROLS: Control panel is on top of range front below the range's waterfall.

DECK OVEN: Has a temperature range of 150 to 550°F. Oven cycles automatically when set temperature is reached.

CAPACITY: Broiler: Grid area is 25 $\frac{3}{4}$ " wide by 22 $\frac{3}{4}$ " deep. Typical production per section: 120 12 oz. Sirloin steaks/hour. Deck Oven: 140 sugar cookies/load. Oven accepts a single rack (furnished) on built-in rack guides. Oven holds 60 lbs. of meat or ten 1-lb. loaves of bread.

ELECTRICAL: Broiler: 12 KW per section. To have four 3 KW solid sheathed heating elements in each broiler section, two front and two rear. 208 and 240 volt models have two front mounted infinite controls per section (480 volt models to have two 3 heat four position (off, low,

medium, high) switches per section). Unit has a red "ON" light next to each broiler switch. Deck Oven: 6.7 KW. Has top and bottom directional heat.

ACCESSORIES:

Stainless steel one side (specify side). Includes 4 S/S legs.

Stainless steel both sides. Includes 4 S/S legs.

Stainless steel back.

Modular stand accommodates HCB46.

4" high adapter base for raised platform in lieu of legs.

Single rack (deck oven).

WEIGHT: (Approximate)

Shipping

HCB42	460 lbs.
HCB43	640 lbs.
HCB46	765 lbs.

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



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

