

HOBART

FOOD EQUIPMENT

**HCB440-45-47
BROILERS**

HCB440 — Two broiler sections with deck oven base.

HCB45 — Two broiler sections with cabinet base.

HCB47 — Two broiler sections, modular.

STACKED FOR DOUBLE PRODUCTION

- **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. Removable for ease of 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.

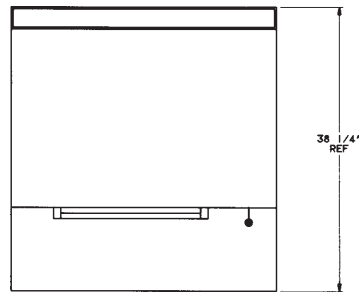
**HCB47****HCB440****HCB45**

HCB440-45-47 BROILERS

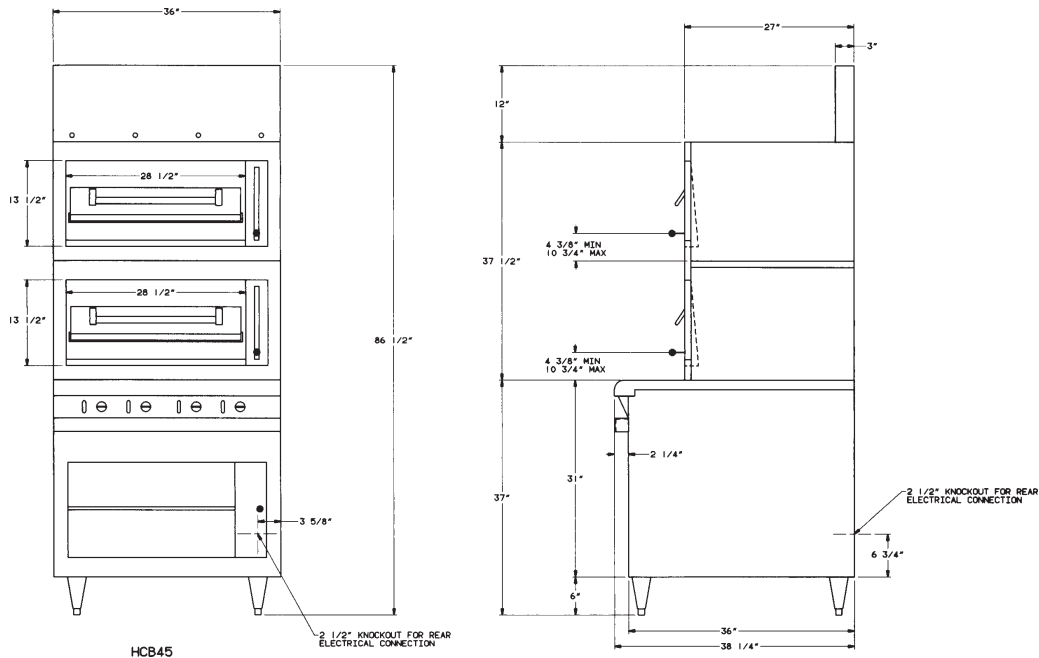
Broilers not available "N/A" 480 volt 1 phase

UNIT	TOTAL KW CONN.	3-PHASE LOAD KW PER PHASE 208 & 240 VOLT						3-PHASE LOAD KW PER PHASE 480 VOLT									NOMINAL AMPS/LINE WIRE		
		208V			240V			480V			3 PHASE			1 PHASE					
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208	240	480			
HCB45, 47	24.0	9.0	9.0	6.0	6.0	12.0	6.0	62	75	62	54	65	54	22	32	32	115	100	N/A
HCB440	30.7	11.7	9.0	12.0	8.7	10.0	12.0	99	86	87	86	75	76	37	34	40	148	129	N/A

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



HCB440-45-47 Top View

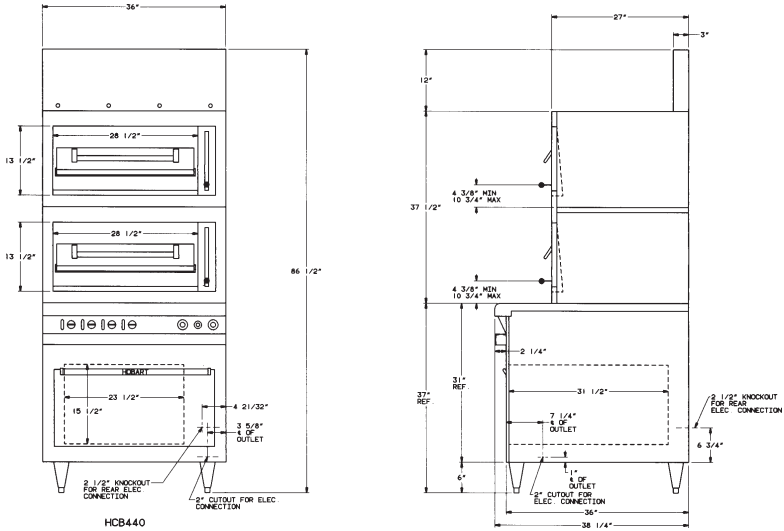


HCB45 FRONT & SIDE VIEW

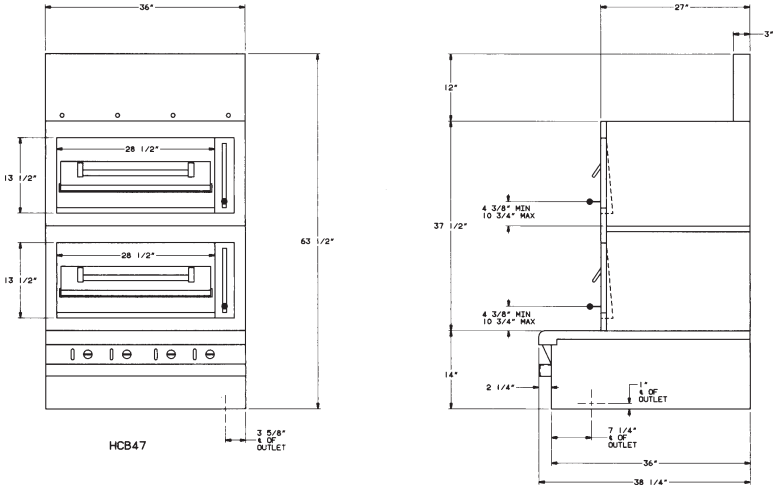
HCB440-45-47 BROILERS

GENERAL & DIMENSIONAL DATA

MODELS	BROILER SECTIONS								OVEN SECTIONS (MODEL HCB440 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
	IN.	IN.	IN.	IN.	IN.	IN.	IN.	IN.	IN.	IN.	IN.	IN.			IN.			
HCB440	36	38 $\frac{1}{4}$	36	74 $\frac{1}{2}$	86 $\frac{1}{2}$	28 $\frac{1}{4}$	24 $\frac{1}{4}$	25 $\frac{3}{4}$	22 $\frac{3}{4}$									
HCB45	36	38 $\frac{1}{4}$	36	74 $\frac{1}{2}$	86 $\frac{1}{2}$	28 $\frac{1}{4}$	24 $\frac{1}{4}$	25 $\frac{3}{4}$	22 $\frac{3}{4}$	23 $\frac{1}{2}$	31 $\frac{1}{2}$	13	1	AS ORD.	22 $\frac{3}{4}$ 29 $\frac{3}{8}$	6	1	1
HCB47	36	38 $\frac{1}{4}$	36	51 $\frac{1}{2}$	63 $\frac{1}{2}$	28 $\frac{1}{4}$	24 $\frac{1}{4}$	25 $\frac{3}{4}$	22 $\frac{3}{4}$									



HCB440 FRONT & SIDE VIEW



HCB47 FRONT & SIDE VIEW



HCB440-45-47 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 perma-lucent 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 perma-lucent 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, perma-lucent 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 & OVEN 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 hold 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 HCB47.

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

Single rack (deck oven).

WEIGHT: (Approximate)

Shipping

HCB440	1045 lbs.
HCB45	940 lbs.
HCB47	850 lbs.

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



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