

HOBART

FOOD EQUIPMENT

**HCB421-441
BROILERS**

HCB421 — One broiler section, with convection oven base.

HCB441 — Two broiler sections with convection oven base.

FOR MEDIUM PRODUCTION BROILING AND HIGH PRODUCTION OVEN COOKING

- **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.

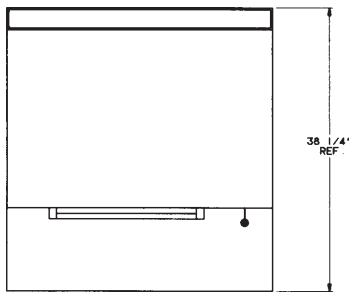
Specifications, Details and Dimensions on Inside.

**HCB421****HCB441**

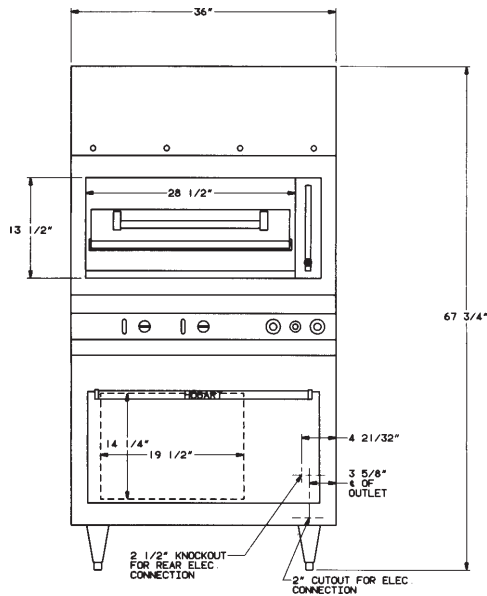
HCB421-441 BROILERS

BROILERS NOT AVAILABLE "N/A" 480 VOLT 1 PHASE

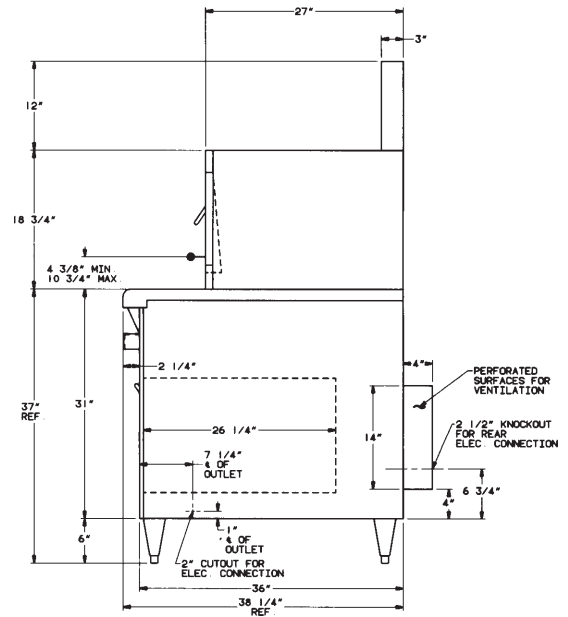
UNIT	TOTAL KW CONN.	3-PHASE LOAD KW PER PHASE 208 & 240 VOLT			3-PHASE LOAD KW PER PHASE 480 VOLT			NOMINAL AMPS/LINE WIRE									1 PHASE		
		X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	3 PHASE									208	240	480
								208V			240V			480V					
X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z					
HCB421	19.0	4.2	7.2	7.6	7.2	7.2	4.6	65	53	54	43	41	53	21	26	21	91	79	40
HCB441	31.0	10.2	10.2	10.6	7.2	13.2	10.6	87	85	87	75	74	75	32	37	43	149	129	N/A



HCB421 TOP VIEW



HCB421 FRONT VIEW



HCB421 SIDE VIEW

HCB421-441 BROILERS

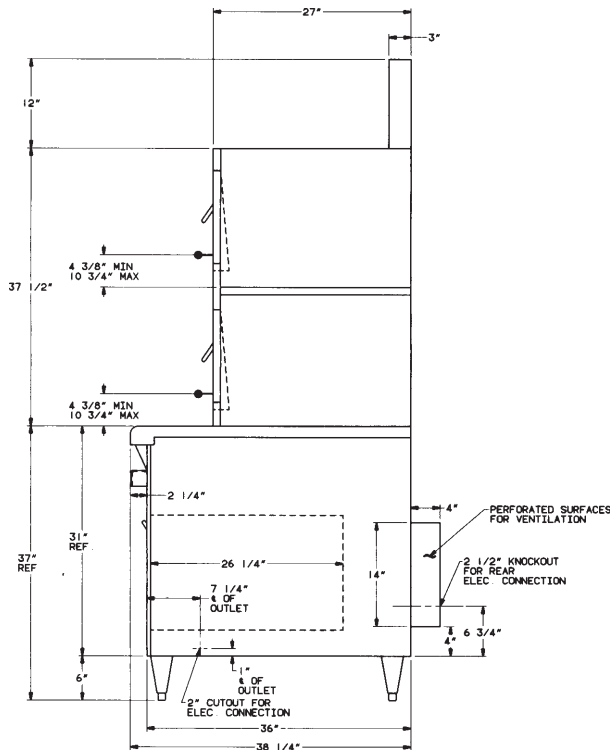
GENERAL & DIMENSIONAL DATA

MODEL	BROILER SECTION								CONVECTION OVEN SECTION (BOTH MODELS)								
	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	H	FURNISHED PER SECTION	STANDARD SPACING	OPTIONAL RACKS	6-RACK SPACING	RACK SIZE
						W	D	W	D								
HC421	36	40	42 $\frac{1}{4}$	55 $\frac{3}{4}$	67 $\frac{3}{4}$	28 $\frac{1}{4}$	24 $\frac{1}{4}$	25 $\frac{3}{4}$	22 $\frac{3}{4}$	19 $\frac{1}{2}$	27	14 $\frac{1}{2}$	3		3		26 x 19
HC441				74 $\frac{1}{2}$	86 $\frac{1}{2}$												

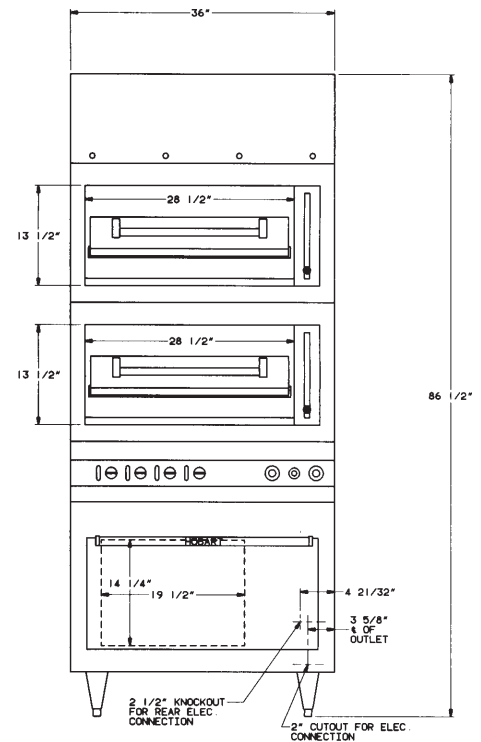
TYPICAL SIMULTANEOUS PRODUCTION

MODEL	BROILER SECTION		CONVECTION OVEN SECTIONS				
	FOOD	SERVINGS PER HOUR	FOOD	TEMP. SETTING F.	TIME (MIN.)	NO. RACKS	TOTAL PRODUCTION PER LOAD
HC421	Beef tenderloin (7 oz.)	285	Frozen berry pies	375	35	3	18
HC441	Lobster tails (8-12 oz.)	200	Meat loaf 4" x 4" x 8" (6 per pan)	325	45	2	12

SPACE LIMITATIONS: At least 8" spacing should be maintained between sides of assembly and wall and 4" between wall and back.



HC441 SIDE VIEW



HC441 FRONT VIEW



HCB421-441 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. 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.

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

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. 208/240 circuits have over current protection provided by magnetic circuit breaker. Notched guide (side of compartment) permits locking grid adjustment at desired position.

CONVECTION OVEN: 7 KW. Enclosed tubular heating elements located on both sides of the oven cavity. The blower is

powered by an energy-efficient $\frac{1}{3}$ HP, 1725 RPM ball bearing motor. An electric interlock de-energizes the blower and heating elements when oven door is opened.

ACCESSORIES:

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

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

Stainless steel back (convection oven). Includes fan cooling package.

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

Set of 3 extra racks (convection ovens).

Single rack (convection oven).

WEIGHT: (Approximate)

Shipping

HCB421	1045 lbs.
HCB441	1020 lbs.

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



EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

LITHO IN U.S.A. (H-43)