

COMPACT PRODUCTION, UNIFORM PERIMETER HEATING

- **Easy to Clean** — Griddle cabinet constructed of grained, nickel-chrome plated, stain resistant steel.
- **3/8" Thick, polished cast iron griddle plate** — Fast response, accurate temperature control; easily cleaned.
- **Thermostatically controlled** — Allows fast and accurate response to different load conditions.
- **Stainless steel heating elements with uniform heat pattern** — Eliminates hot and cold spots. Elements are pressure clamped to griddle surface providing maximum heat transfer to the surface and fast response to load conditions.
- **Heating element cycle light** — Indicates if elements are heating or if griddle has reached preset temperature.
- **Full-depth grease drawer easily removeable from front. Rear mounted grease chute** — Allows large grease storage capacity. Easy to remove. Reduces clean-up labor.
- **"Weep-hole" supplied in grease drawer** — Alerts operator when drawer needs to be emptied.
- **Easy-to-remove rear splash guard** — Prevents grease splash out and splattering. Reduces clean-up time.

Specifications, Details and Dimensions on Reverse Side.



HG4 ELECTRIC COUNTER GRIDDLE



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

CONSTRUCTION: Cabinet is easy to clean grained nickel-chrome plated, stain-resistant steel. Four-inch high plastic legs are standard. Grid surface is 3/8" thick polished cast iron. Rear grease chute and full-depth grease drawer is front removable.

CONTROLS: Two thermostats provide independent control of grid halves. Temperature range is 200-450°F and preheats to 350°F in 7 minutes. A signal light for each thermostat indicates whether or not unit is operating and when

preset temperature is reached. Power terminal box is at left rear.

CAPACITY: 420 sq. inch griddle surface and produces the following hourly quantities; 360 + 2-1/2 oz., 3-1/2" diameter hamburgers (24 per load); 240-300 4" pancakes (20 per load); and 150 + 4 oz. 1/2" thick minute steaks (15 per load).

ELECTRICAL: 6 KW. Single phase AC power supply only. Unit has uniform pattern of enclosed tubular stainless steel

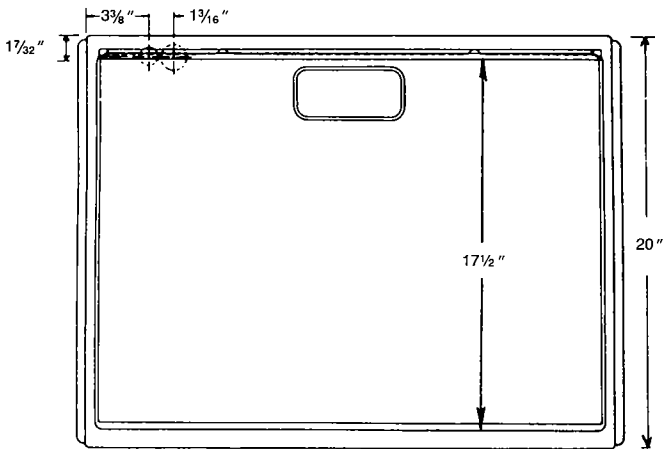
heating units clamped to grid's bottom. Hot and cold spots are eliminated and the perimeter is heated.

ACCESSORIES: Banking strip; 30 amp, 250V, 3 foot cord and plug NEMA 6-30P; Set of four 4" high stainless steel legs with adjustable feet.

WEIGHT: Shipping 115 lbs. Net 105 lbs.

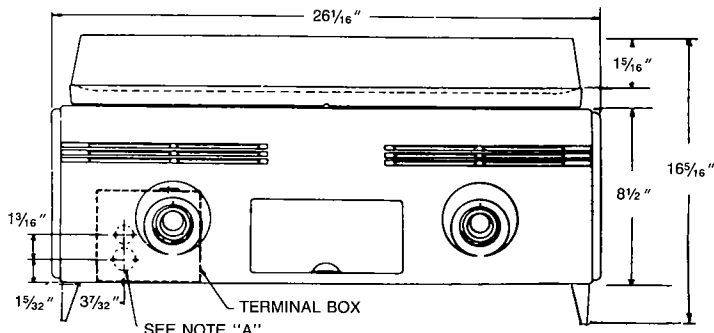
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS AND DIMENSIONS



TOP VIEW

NOTE: "A" —
7/8 & 1 3/32" DIA. KNOCKOUTS IN
BACK & BOTTOM FOR CONDUIT
ENTRANCE.

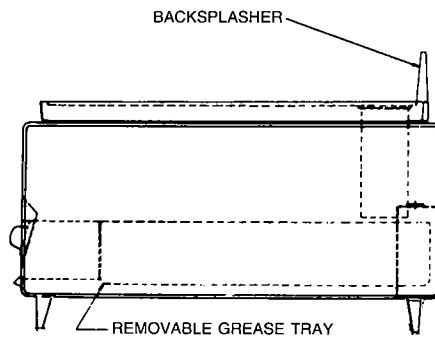


FRONT VIEW

ELECTRICAL DATA

KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	VOLTS	NOMINAL AMPERES PER LINE 1-PHASE
6	200-450	10-12 1/2	980	208/230	26

Rated Voltages: 208/230 VAC, 1-phase, 60 Hz.



SIDE VIEW



WORLD HEADQUARTERS
TROY, OHIO 45374