

INSTRUCTIONS

MODEL HGSO SERIES GAS BAKE & ROAST OVENS

MODELS

HGSO20	ML-43825
HGSO10	ML-43826
HGSO30	ML-43827



EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION OR MODIFICATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

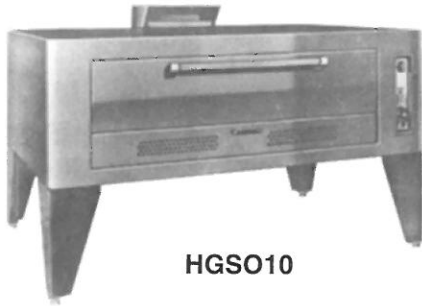
IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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MODEL HGSO SERIES BAKE OVEN CONFIGURATIONS



HGSO10



HGSO11



HGSO111



HGSO12



HGSO20



HGSO22

MODEL HGSO SERIES ROAST OVEN CONFIGURATIONS



HGSO30



HGSO33

Model HGSO333 not shown.

MODEL HGSO SERIES COMBINATION BAKE & ROAST OVEN CONFIGURATIONS



HGSO32



HGSO31



HGSO311

Model HGSO331 not shown.

Installation, Operation And Care Of MODEL HGSO SERIES BAKE & ROAST OVENS

SAVE THESE INSTRUCTIONS

GENERAL

The Hobart Model HGSO Series Gas Bake and Roast Ovens are built with multiple heat ducts designed to control and direct heat flow evenly to the entire oven. All ovens are equipped with legs and adjustable feet. If desired, ovens may be mounted on a solid, noncombustible base in place of legs.

All interior and exterior parts are easily removed for cleaning or replacement.

Optional equipment available includes an inspection window and oven light, steam injector nozzles for use in baking hard crust breads, and an extended thermostat that allows a maximum temperature of 650°F.

Model designations are as follows:

MODEL	SECTIONS	COMPARTMENTS	CONTROLS
BAKE OVENS			
HGSO20	1	2	1
HGSO22	2	4	2
HGSO10	1	1	1
HGSO11	2	2	2
HGSO111	3	3	3
HGSO12	2	3	2
ROAST OVENS			
HGSO30	1	1	1
HGSO33	2	2	2
HGSO333	3	3	3
COMBINATION BAKE & ROAST OVENS			
HGSO32	Roast	1	1
	Bake	1	2
HGSO31	Roast	1	1
	Bake	1	1
HGSO311	Roast	1	1
	Bake	2	2
HGSO331	Roast	2	2
	Bake	1	1

INSTALLATION

UNPACKING

Immediately after unpacking the oven, check it for possible shipping damage. If this oven is found to be damaged, save the packing material and contact the carrier within 15 days.

Prior to installation, verify that the gas supply and electrical service (if applicable) agree with the specifications on the machine data plate which is located on the upper right front of the oven.

LOCATION

CAUTION: The equipment area must be kept free and clear of combustible substances.

The oven, when installed, must have minimum clearance from combustible and noncombustible construction of 6" at the sides and 6" at the rear.

The installation location must allow adequate clearances for servicing and proper operation.

The oven must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for combustion of the gas at the burners.

Do not permit fans to blow directly at the oven, and wherever possible, avoid open windows next to the oven. Avoid wall-type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

In the United States:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Assn., Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. National Electrical Code ANSI/NFPA-70 (latest edition).

In Canada:

1. Local Codes.
2. CAN/CGA-B149.1 Installation for Natural Gas Burning Appliances and Equipment (latest edition).
3. CAN/CGA-B149.2 Installation for Propane Burning Appliances and Equipment (latest edition), available from The Canadian Gas Assn., 55 Scarsdale Road, Don Mills, Ontario, Canada M3B2R3.
4. Canadian Electrical Code Part 1, CSA Standard C22.1 (latest edition).

ASSEMBLY

Legs

If oven is to be mounted on legs, assemble legs to the oven. Tip oven back and install two front legs with bolts through the bottom of the oven base frame. Tip oven forward, block up back and install rear legs.

Remove shipping harnesses from the burner area. If oven is to be placed on legs, do not remove burner shipping harness until legs have been assembled to the oven. To remove shipping harnesses, dismantle the oven deck and insulation pans. Remove 1 cotter pin and 2 wire straps from the burner area. Replace insulation pans and oven deck.

Stacking Ovens

1. Mount upper section on top of lower section. Be sure flue risers are properly aligned.
2. Secure both ovens together with 1 right and 1 left stacking collar (Fig. 1). Fasten collars to ovens using 14 #10-24 screws provided.
3. Install the gas connection pipe (Fig. 1).

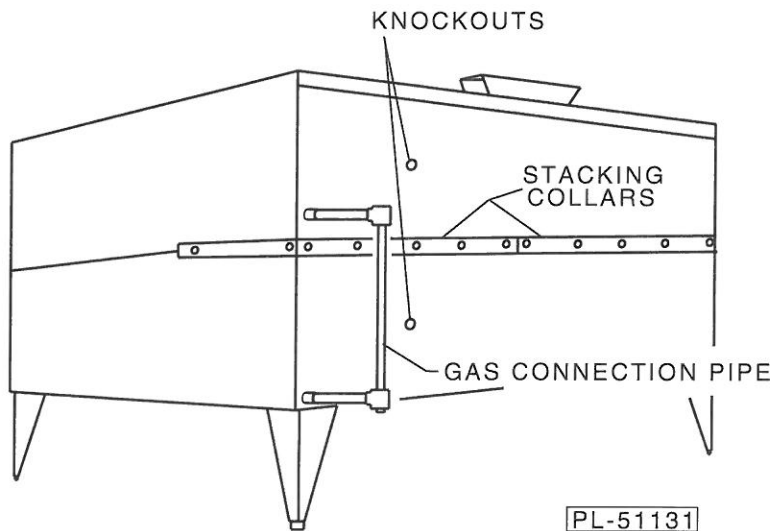


Fig. 1

Optional Steam Injector Nozzles

A nozzle is available optionally for injecting steam into the oven for baking hard rolls, vienna bread, french bread and hard crust breads. Other products do not need steam.

To install the nozzle(s), remove the knockout(s) (Fig. 1) from the back of the oven and the plug(s) from the oven cavity. Insert the nozzle(s) provided.

It is important that oven steam be low pressure (2½ lb. to 5 lb. per square inch), that condensation be taken from the steam line before it enters the oven and that steam be sufficiently saturated to give the baker the vapor cloud effect that he needs.

A ¼ HP boiler for each large (42" x 32") compartment is recommended.

GAS CONNECTIONS

CAUTION: All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

Pipe gas supply to the oven. Each individual section is equipped with $\frac{3}{4}$ " pipe inlet connection. When double or triple sections are required, the rear manifold is provided for connection with 1" main gas supply. Make sure the pipes are clean and free of obstructions, dirt and piping compound. It is important that adequate size piping be run to the point of connection at the oven with as few elbows or tees as possible. Refer to piping charts or consult local gas company for piping size.

Codes require that a gas shutoff valve be installed in the gas line ahead of the oven.

The burner valve is equipped with fixed type orifices and requires no further adjustment.

All ovens are shipped with a factory preset pressure regulator. Natural gas pressure regulators are preset for 3.7" W.C. (Water Column). Propane gas pressure regulators are preset for 10" W.C. (Water Column). No further Water Column adjustment should be required. The pressure regulator is installed in the horizontal position. If the pressure regulator is to be installed in any other position, a field adjustment of the pressure regulator will be required.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When test pressures exceed $\frac{1}{2}$ psig (3.45 kPa), the oven and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are $\frac{1}{2}$ psig (3.45 kPa) or less, the oven must be isolated from the gas supply system by closing its individual manual shutoff valve.

FLUE CONNECTIONS

From the termination of the oven flue vent to the filters of the hood venting system, a minimum clearance of 18" must be maintained.

Do not obstruct the flow of flue gases from the flue duct located on the rear of the oven. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition).

This oven is equipped with a flue deflector. An optional down draft diverter may be ordered. When the diverter is supplied, it may be connected to a Type "B" vent.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

Ovens equipped with the optional inspection window and interior light are supplied with a cord and plug.

OPERATION

WARNING: THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE OVEN.

CONTROLS (Fig. 2)

Burner Valve — when opened, allows gas to flow to the oven burner. To open valve, turn knob counterclockwise; to close valve, turn knob clockwise.

Ignition Button — used to reset the oven pilot. To operate, push button in and follow pilot lighting instructions in this manual.

Thermostat — used to regulate amount of heat needed to cook a product. Temperature ranges from 150°F (66°C) to 500°F (260°C). The optional extended thermostat ranges from 150°F to 650°F. Turn knob counterclockwise to increase heat and clockwise to decrease heat.

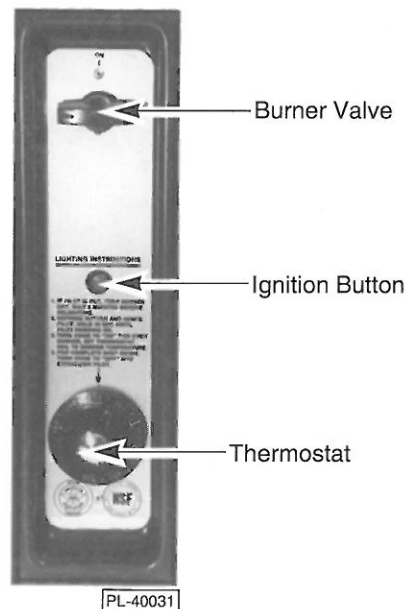


Fig. 2

BEFORE FIRST USE

Clean oven deck and oven lining with warm water and detergent solution. Rinse thoroughly and wipe dry with a soft clean cloth.

Before using oven for the first time, it must be "burned in" to release any odors that might result from heating the new oven lining. Set thermostat to highest temperature and operate oven for one hour.

LIGHTING AND SHUTTING DOWN PILOT

1. Turn on main gas supply.
2. Turn burner valve ON and purge air from line. Turn burner valve OFF.
3. Wait 5 minutes, then turn burner valve ON and depress ignition button (see Fig. 2). Using a lit taper, ignite oven pilot (Fig. 3). Continue to hold button in for approximately 30 seconds, then release.
4. If pilot goes out, turn gas supply off and wait 5 minutes before relighting.
5. Repeat this procedure until pilot stays lit.
6. Set thermostat to desired temperature.

Lighting instructions also may be found on the oven control panel.

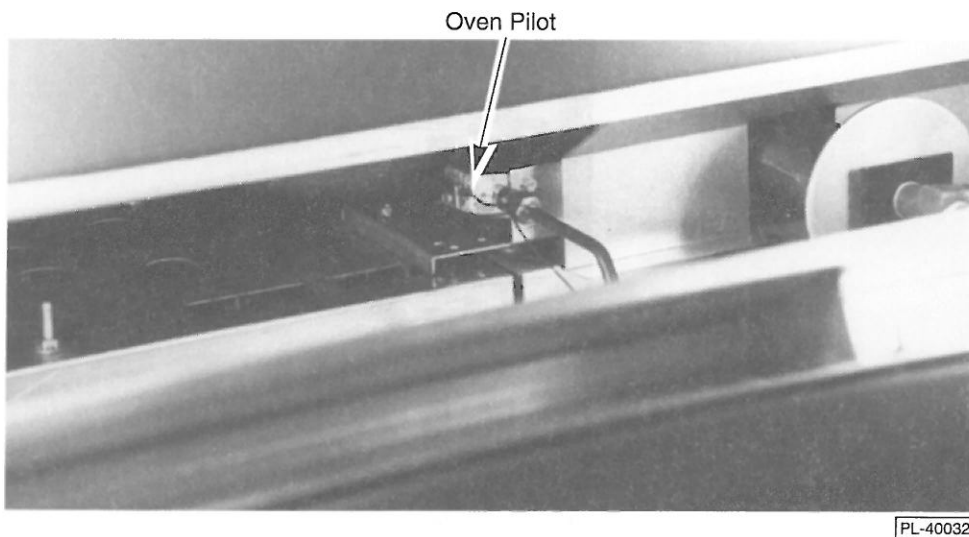


Fig. 3

Shutdown

1. Turn burner valve OFF.
2. Turn thermostat OFF.

Extended Shutdown

1. Turn burner valve OFF.
2. Turn thermostat OFF.
3. Turn main gas supply OFF.

PREHEATING

Set thermostat knob to desired temperature and allow oven to preheat for approximately 15 minutes before loading.

LOADING OVEN

1. When using 2- or 4-deck sections that have one control for two compartments, load both compartments simultaneously. If a quantity sufficient for only one compartment is to be baked, load only the compartment with the thermostat bulb. **DO NOT** stagger loading.
2. Always load each shelf evenly, spacing pans away from each other and side walls of oven.
3. Whenever possible, always load each oven section fully. Never add product to a section after goods already in oven have started to bake; unbalanced baking will result.
4. Roast ovens with center removable shelves are equipped with adjustable slides located in the side linings. When shelf is removed, close slides; when shelf is in position, open slides.

COOKING HINTS

Keep door opening during baking to a minimum for best product results.

The use of a meat thermometer is recommended for all roasting operations.

Multi-deck ovens with a single combustion chamber and thermostat must not be expected to have the same even heat distribution and flexibility that are characteristic of the single-deck sections.

PAN CAPACITIES

Model	18"x26" Bun Pans	12"x20" Steam Table Pans	10" Pie Pans	9½"x5" 1-Lb. Loaves	13"x10½" Cup Tins	No. 3 Bean Pots	5" Round Casseroles	20"x28" Roast Pans	19"x4" Pull- mans	25 Lb. Turkey
HGSO20	4	8	24	84	18	40	96	4	—	—
HGSO22	8	16	48	96	36	80	192	8	—	—
HGSO10	2	4	12	24	9	20	48	2	14	—
HGSO11	4	8	24	48	18	40	96	4	28	—
HGSO111	6	12	36	72	27	60	144	6	42	—
HGSO12	6	12	36	72	27	60	144	6	42	—
HGSO30	2*	4*	12*	24	9*	20	48	2	—	6
HGSO33	4*	8*	24*	48	18*	40	96	4	—	12
HGSO333	6*	12*	36*	72	27*	60	144	6	—	18
HGSO32	6*	12*	36*	72	27*	60	144	6	—	8
HGSO31	4*	8*	—	48	18*	40	96	4	—	8
HGSO311	6*	12*	—	72	27*	60	14	6	—	8
HGSO331	6*	12*	—	72	27*	60	144	6	—	16

*Compartment capacity of 12¼" high roast section may be doubled when extra removable center shelf is used.

CLEANING

WARNING: TURN OVEN OFF AND UNPLUG THE ELECTRICAL CORD (IF APPLICABLE) BEFORE CLEANING.

Clean interior and exterior of oven daily with warm water and detergent solution. Rinse thoroughly and wipe dry with a soft clean cloth.

Oven Inspection Window (Optional)

The oven inspection window may be cleaned with an oven cleaner compound or with a cloth dampened with detergent solution. Rinse thoroughly and dry with a soft clean cloth. Do not use scouring powder on window; it will scratch and fog the glass, and it is easy to build up accumulations of excess scouring powder which is extremely difficult to remove.

Stainless Steel (Optional)

Clean stainless steel with soap or detergent and water solution. Rinse thoroughly with warm water and wipe dry with a soft clean cloth. Addition of a rinsing agent will also help prevent spotting.

Stubborn stains that resist soap and water usually can be removed with a paste of water and mild scouring powder. When applying these powders, be sure to rub in the direction of the polish lines on the steel to preserve the original finish.

Fingerprints on highly polished surfaces of stainless steel can be minimized by applying a cleaner that will leave a thin, oily or waxy film. Apply cleaner and remove excess with a soft dry cloth. After using, subsequent fingerprints will usually disappear when wiped lightly with a soft dry cloth or with a cloth containing a little of the cleaner. If the surface is especially soiled to start with, wash first with soap or detergent and water.

To remove burned on foods and grease, soak with hot soapy water first. Using stainless steel wool or a sponge, apply a paste of scouring powder and water. Do not use ordinary steel wool on stainless steel surfaces. These particles can eventually rust and cause unsightly spots and stains. Rinse thoroughly and wipe dry with a soft clean cloth.

In and around ovens where temperatures reach 500°F or more, straw-colored or slightly darkened areas may appear on stainless steel. This "heat tint" is caused by a slight oxidation of the stainless steel and is not harmful. To control or minimize this condition, never use more heat than is absolutely necessary. Heat tint can be removed by scouring vigorously with stainless steel wool and a paste made of a scouring powder and water. Again, remember to rub in the direction of the polish lines. Rinse thoroughly and wipe dry with a soft clean cloth.

When scraping off heavy deposits of grease or oil from stainless steel equipment, never use ordinary steel scrapers or knives. Particles of ordinary steel may become embedded in, or lodge on the surface of, the stainless steel. These will rust, causing unsightly stains. Where it is necessary to scrape, use stainless steel, wood, plastic or rubber tools.

MAINTENANCE

WARNING: THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE OVEN.

REPLACING OPTIONAL LAMPS

WARNING: TURN OVEN OFF AND UNPLUG ELECTRICAL CORD BEFORE REPLACING LAMPS.

Lamps are located in the top of the oven, centered at the back.

1. Remove (4) 10-24 sheet metal screws, remove glass, and unscrew (2) bulbs.
2. Install (2) new G.E. incandescent 25 watt, 120 volt bulbs.
3. Replace glass and reinstall screws.

VENT

When oven is off and cool, annually examine flue and clear any obstructions.

SERVICE

Before calling for service, check the following:

- Make sure the gas supply is turned on.
- Make sure the pilot is lit.

Contact personnel qualified to install and repair gas equipment for all other maintenance problems.