

# HOBART

FOOD EQUIPMENT

## GB SERIES GAS BROILERS

- **GB01C - 1 section with Cabinet Base**
- **GB1CW - 1 section with Cabinet Base and Finishing Oven**
- **GB1NW - 1 section with Oven Base and Finishing Oven.**

- Larger Load Capacity- Reduced cold zone and decreased temperature variation with improved heatings. Hobart gives you 25% more usable grid area.

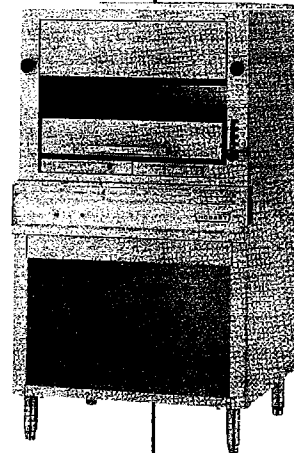
- Improved sizzle and taste - get strong branding, less shrinkage and better taste than conventional broilers. Fast surface heating sears quickly to seal in natural juices and moisture.

- Added Convenience with Built-in Finishing Oven -- This handy holding space gives you added flexibility, because you can coordinate serving time with other dishes. Plus you can even finish up the cooking process here -- ensuring maximum productivity.

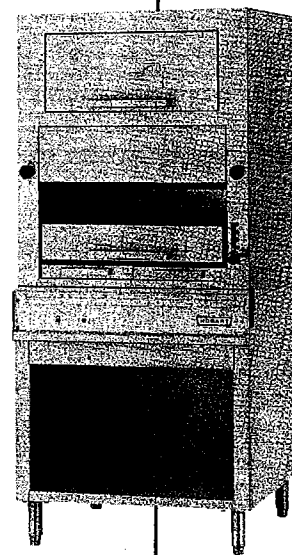
- Cooler, Cleaner Kitchen -- Air conditioning costs are minimal because your kitchen stays cooler. There's less cleanup time, too, because a Hobart gas infrared burner incinerates grease vapor upon contact... reducing grease deposits significantly.

- Variety of sizes -- Choose unit with open cabinet for extra storage room or add a finishing oven. For a complete cooking station, select the broiler with finishing oven and a oven base.

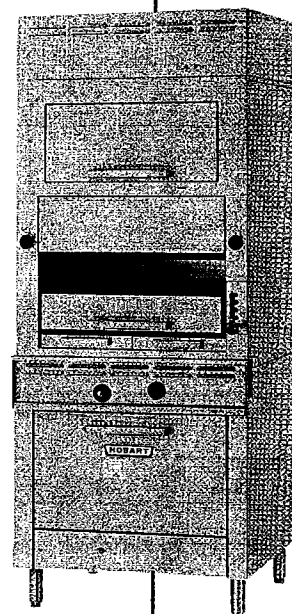
Specifications, Details and Dimensions Inside



GB01C



GB1CW

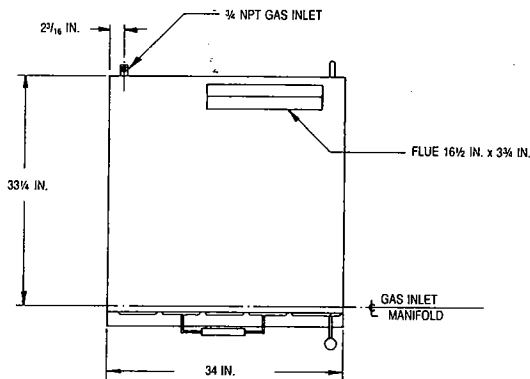


GB1NW

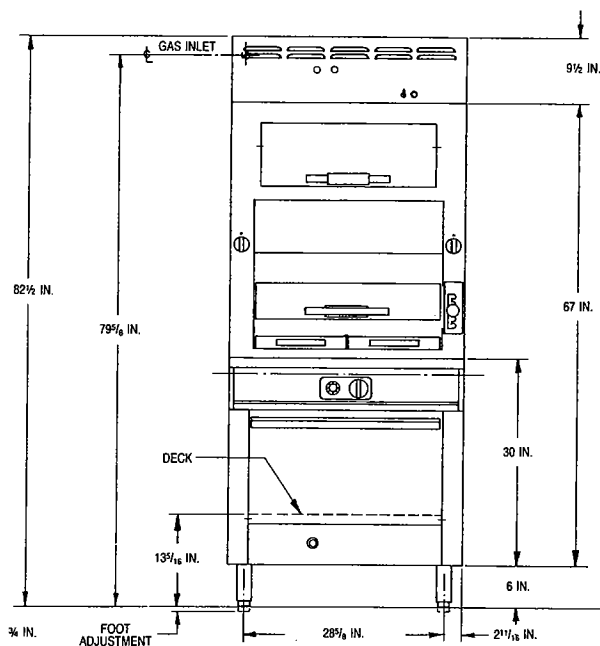


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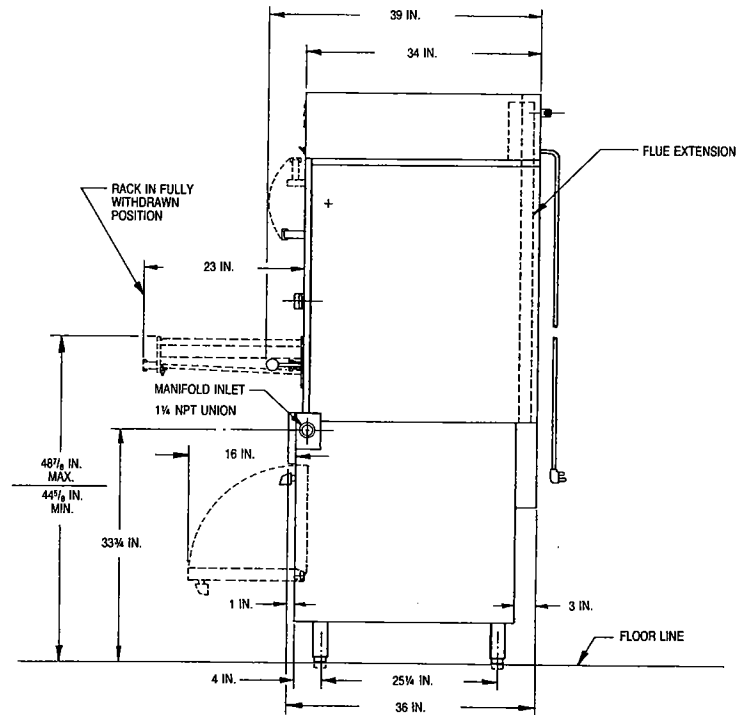
COMPARTMENT INTERNAL DIMENSIONS				HEATING			
COMPONENT	RACK WIDTH	DEPTH	HEIGHT	ELECTRIC			
				LOAD (WATTS)			
BROILER — RACK POSITION	25	RACK	7 <sup>51</sup> / <sub>64</sub>	120			
				2	26 <sup>1</sup> / <sub>2</sub>	6 <sup>13</sup> / <sub>16</sub>	AMPS PER LINE
				3	CARRIAGE	5 <sup>3</sup> / <sub>4</sub>	1 PHASE 120V
				4	28 <sup>1</sup> / <sub>2</sub>	4 <sup>45</sup> / <sub>64</sub>	2
				5	3 <sup>5</sup> / <sub>8</sub>	62,500 BTU	BROILER
OVEN	25 <sup>3</sup> / <sub>4</sub>	28	14 <sup>1</sup> / <sub>4</sub>	OVEN			
FINISHING OVEN	25	30	8	32,000 BTU			



TOP VIEW



FRONT VIEW



SIDE VIEW

MODEL GB1NW

# GB SERIES GAS BROILERS

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FOOD EQUIPMENT

**SPECIFICATIONS** Listed by National Sanitation Foundation. Certified by American Gas Association.

**GENERAL:** Infrared broiler designed for either natural or liquefied propane gas (Order must specify). **GBO1C:** One infrared broiler and one open cabinet base. **GB1CW:** One infrared broiler, one open cabinet base and one finishing oven. **GB1NW:** One infrared broiler, one pan oven base and one finishing oven. Broiler mounts on optional 6" adjustable stainless steel legs.

**BROILER:** Outer shell is reinforced sheet steel furnished with stainless steel front and permalucent gray painted sides, top and back. Sides and top have high-density rock wool insulation. Optional field installable stainless steel panels are available. Interior of broiler is aluminized steel; grids are cold rolled steel. Design incorporates a roll-out, two piece unitized grid and carriage assembly. This counter-balanced assembly is easily raised or lowered with a durable lever which locks in any five positions. Spring tension is easily adjustable. Grid assembly pulls out on ball bearings with cool-to-touch handle to a full extension of 21 inches. Two large 2 1/2-gallon grease trays below the carriage have a protective lip between them to prevent dripping onto bottom. Two-piece grid, grid rack and drip pans are removable for pot sink cleaning. Primary pressurized air blower system for the burners is mounted under the broiler sections. Rear flue extends above broiler top.

**FINISHING OVEN:** Aluminized steel. Has solid deck and counter-balanced door.

**ONE PAN OVEN BASE:** Includes porcelain door liner and deck. Sides, back and top are aluminized steel. Oven has single tubular aluminized steel sheet metal burner; single rack with two height positions. Grid area is 25" wide x 26 1/2" deep and holds 25 4-ounce hamburgers or 16 3/4"-thick New York Strip Steaks per load.

**BROILER CAPACITY:** Five top-mounted infrared burners operate on 100% pressurized primary air. Burners heat a specially perforated ceramic tile to 1650°F to generate infrared rays which quickly heat food product. Preheat time: Broiler burners - 90 seconds. Broiler with grid up heats to temperature approximately 5 minutes.

**FINISHING OVEN CAPACITY:** 25" wide and 29 3/4" deep deck. Holds one 18" x 26" sheet pan. Operates at a temperature up to 500°-540°F by using heat generated in the broiler. Preheat time 20 minutes to 400°F.

**ONE PAN OVEN BASE CAPACITY:** Holds single 25 1/2" wide x 25 1/2" deep rack. Holds one 18" x 26" bun pan. Single tubular oven burner, under oven deck, has slotted port design for even heat distribution, and to prevent clogging of ports due to spillage. Preheat time is 14 minutes to 350°F.

**BROILER CONTROLS:** Two gas valves on either side of the broiler compartment. Each valve has HI, LOW, OFF settings. Right valve controls three right burners and left valve controls two left burners. Toggle switch on front of broiler turns primary air blower on and off. Switch position is shown on adjacent indicator light.

**ONE PAN OVEN BASE CONTROLS:** Located on angled front control panel console. ON-OFF valve controls gas to oven burner. Heat is adjustable with modulating thermostatic control. Temperature is adjustable from 150°-500°F.

**ELECTRICAL:** Rated power input is 120 watts wired for 120VAC, 1 phase, 60 HZ power supply. 120V line cord furnished. (See Electrical Data Block for further information.)

**GAS:** **Broiler:** 62,500 BTU's - 12,500 BTU's per burner per hour. Includes standard gas regulator, preset as follows: 50" water column for natural gas or 10" water column for propane gas. Gas supply inlet is 3/4" NPT and is located at lower rear just above the cabinet base on models with cabinet or upper left on model with oven.

**One Pan Oven Base:** 32,000 BTU's per hour. Located under the broiler has two alternate gas inlet locations: one is the 1 1/2" NPT traverse upper front manifold for hooking up a battery with a common gas line. No pressure regulator is furnished because of the battery lineup intent and must be supplied by the installer. Alternate rear connection is 3/4" pipe with factory-supplied pressure regulator for connecting a single unit to the gas line.

**PROTECTIVE FEATURES:** **Broiler:** Has 120-volt electric solenoid to automatically shut off main burner gas supply if primary air blower does not work. Pilot light remains on. **Oven:** Has self-powered millivolt pilot safety valve which shuts off oven gas supply automatically if pilot should fail.

**RESTRICTIONS:** Installation, initial start-up and adjustments should be performed by personnel authorized, qualified, certified or licensed to install gas equipment. High-capacity broilers generate smoke during use. Care must be taken to provide an adequate ventilation system. Consult applicable codes. When installed, broiler sides, bottom and back must be at least 6 inches from combustible construction. Broiler can be mounted on accessory legs and can be installed on concrete bases or other supports. Gas supply line inlet must be at least the equivalent of 3/4" NPT pipe for the broiler and 1 1/2" for the oven. Altitude also affects operation and must be specified when ordering. Installer must furnish gas shut off valve and applicable pressure regulator (must be listed by nationally recognized testing agency) for oven base.

#### ACCESSORIES:

- Flue Deflector
- Stainless Steel Right Side Panel
- Stainless Steel Left Side Panel
- Stainless Steel Back
- Stainless Steel Top
- Legs; set of 4; 6" high stainless steel, adjustable

#### WEIGHTS:

	Net	Shipping
GBO1C	670	740
GB1CW	720	800
GB1NW	1100	1180

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

# HOBART

CORPORATION

WORLD HEADQUARTERS  
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