

HOBART

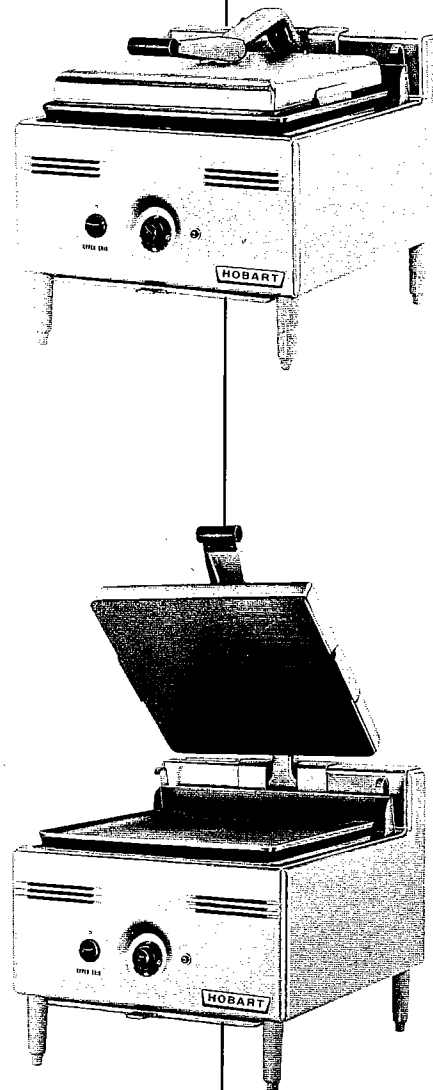
FOOD EQUIPMENT

HG5 OVER AND UNDER ELECTRIC COUNTER GRIDDLE

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.
- **Upper and lower griddle surface** — Reduces cook time for products that can be cooked simultaneously from top and bottom.
- **Upper griddle plate on/off switch** — Allows manual disconnection of upper heat source when upper griddle plate is not being used.
- **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.
- **Removable rear grease chute; full-width grease container** — Allows scraping at any point. Allows large grease storage capacity. Easy to remove.

Specifications, Details and Dimensions on
Reverse Side.



HG5 OVER AND UNDER ELECTRIC COUNTER GRIDDLE



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

CONSTRUCTION: Cabinet is grained, nickel-chrome plated, stain-resistant steel. Four-inch high plastic legs are standard. Grid surface is 3/8" thick polished cast iron (bottom), and 9/32" thick polished cast iron (top). Rear grease chute and removable full width fat container.

CONTROLS: One thermostat controls both top and bottom grids. Temperature range is 200-450°F and preheats to 350°F in 7 minutes. A signal light indicates whether or not unit is operating and when preset temperature is reached. Power terminal box is at left rear.

CAPACITY: Top grid is 14½" W x 13¾" D has 200 sq. inch area; Lower grid is 15½" W x 14¼" D has 220 sq. inch griddle surface and produces the following hourly quantities; 240 + 2-1/2 oz., 3-1/2" diameter hamburgers (12 per load); 96-120 4" pancakes (8 per load); and 75 + 4 oz. 1/2" thick minute steaks (5 per load).

ELECTRICAL: 6 KW. Unit has uniform pattern of enclosed tubular stainless steel heating units clamped to the grids. 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 90 lbs. Net 83 lbs.

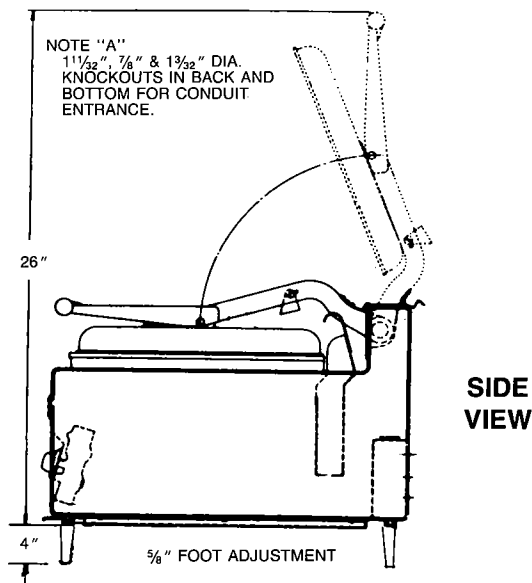
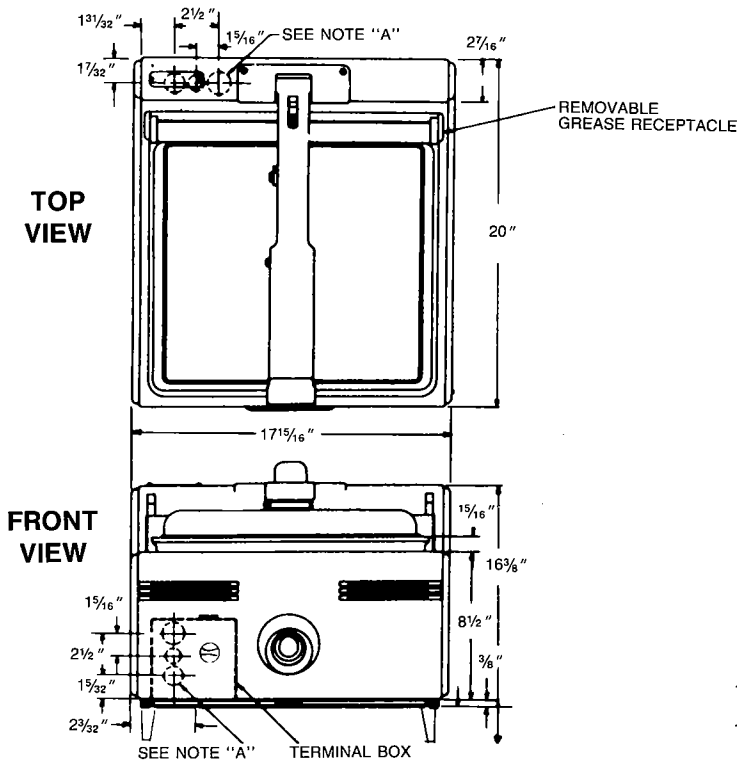
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS AND DIMENSIONS

ELECTRICAL DATA

KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350 °F)	VOLTS	WATTS TO HOLD	NOMINAL AMPS PER LINE 1 PHASE 208, 240V
6	200-450	6-7 (Bottom)	208/240	475	26

Rated voltages: 208/240 VAC, 1-phase, 50/60 Hz.



WORLD HEADQUARTERS
TROY, OHIO 45374