

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HO851G REVOLVING  
TRAY OVEN - GAS****HOBART****STANDARD FEATURES**

- Digital control
- Stainless steel interior and exterior
- Hood with grease filters complies with NFPA 96 for Type I or Type II installations
- UL Listed clearance to combustibles: 3" top and 1" sides & back
- Hand-crank for emergency power outage
- Insulated loading door slides upward, out of the way, to expose a full width 12" high opening
- Quick-view oven status display has numbers that illuminate in red to identify current oven status
- Solid oven door
- Oven is shipped knocked-down in quick assembly modules
- Natural gas with pre-purge
- Perforated metal trays with 3.5" back riser
- Stainless steel oven back
- Available with 18-, 24-, 30-, 36-pan capacity

**OPTIONS**

- Propane gas with pre-purge
- Solid metal trays with 3.5" back riser or expanded metal trays with 1¾" back riser or stone surfaces with retainers
- Loading door with window (5" x 47" glass)
- Two-side finish trim
- Back finish trim
- Controller with auto-start & multiple bake times

**MODELS**

- HO851G-18 – 18-pan
- HO851G-24 – 24-pan
- HO851G-30 – 30-pan
- HO851G-36 – 36-pan

Specifications, Details and Dimensions on Back.



Model shown with optional oven door window.

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## SPECIFICATIONS:

WGT (LBS)	CAPACITY	NATURAL GAS MAX. BTU/HR	PROPANE GAS BTU/HR	VENTING	
				CFM	DUCT. DIA.
4130 (1873 kg)	18-PAN	250,000 (73 kw)	200,000 (59 kw)	700	8" (20.3 cm)
5035 (1873 kg)	24-PAN	300,000 (88 kw)	250,000 (73 kw)	900	10" (25.4 cm)
5845 (2651 kg)	30-PAN	300,000 (88 kw)	250,000 (73 kw)	1200	10" (25.4 cm)
7055 (3200 kg)	36-PAN	350,000 (103 kw)	300,000 (88 kw)	1400	10" (25.4 cm)

**Gas** – 1" NPT pipe size; Standard – Natural Gas @ 5" (1.25 kPa) when firing; Optional – Propane Gas @ 13" (3.25 kPa) when firing

**Electrical** – 120V/60Hz/1 PH. Oven control: 6.6 amps.  
Ventilator Connect Point: 4 amp max. 15 amp maximum dedicated circuit.

Contact factory for 50 Hz.

**Clearance** – Minimum clearance from combustible construction: Top = 3"; Sides and Back = 1"; Oven is not approved for installation on combustible floor surfaces.

**Hood** – Suitable for Type I or Type II applications.

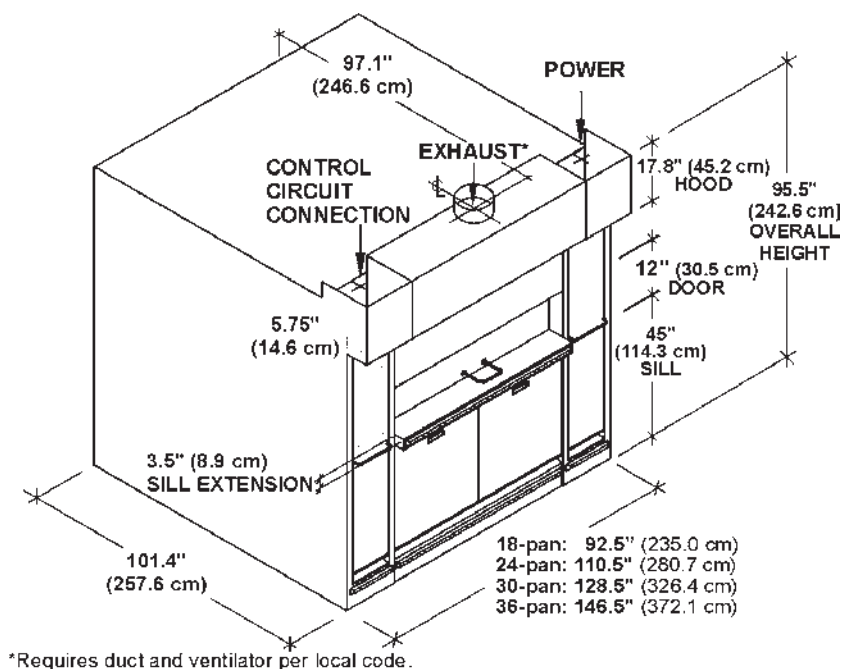
Type I: For grease laden vapors, products of combustion. (See NFPA 96 and consult local building officials.) See table for duct size and fan cfm. Roof mounted fan (customer supplied) to be facility powered. Signal for fan included with oven.

Type II: For heat, steam, odors and products of combustion. Use Type B gas vent pipe if accepted by local officials. See table for duct size and fan cfm. Roof mounted fan or draft inducer (if acceptable by local code) to be customer supplied. Fan to be facility powered. Signal for fan included with oven.

## NOTES

1. Level floor required. The revolving tray oven is shipped knock-down in quick assembly modules. Oven front is pre-assembled for easy installation.
2. The purchaser is responsible for proper installation. In order to validate the warranty, the start-up must be performed by an Authorized Servicer.  
  
A factory technician or factory authorized installation technician must supervise and approve any installation.
3. Purchaser is responsible for all installation costs and for providing: labor to unload oven upon arrival; installation mechanics; all local service connections - electricity, vents, gas per local code; and disposal of packaging material.
4. Specifications subject to change, consult factory for information.

## DETAILS AND DIMENSIONS



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