

HOBART

FOOD EQUIPMENT

**DRO2GH SERIES
DOUBLE RACK OVEN****FEATURES**

- **Superior Baking Performance** — Unique airflow design provides high volume, low velocity airflow for even bake top to bottom.
- **Energy Efficient (85%)** — Exceptional thermal efficiency with tubular side mounted heat exchanger. Insulation 6.25 lbs. per cubic ft. Rockwool.
- **Self-Contained Spherical Cast Steam Generation System** — for maximum shine, crust formulation and oven jump. Provides excellent heat sink for improved energy efficiency.
- **Quality Construction** — stainless steel (Series 300) interior and (Series 400) exterior.
- **Counter-balanced Overhead Rack Lifting Device** — is maintenance and sanitation-free compared to floor platforms.
- U L listed for zero inch clearance back and sides.
- Capacity - 2 single racks or 1 double rack. Accommodates 20" x 30" pans.
- Flush floor provides easy access.
- Modular design, shipped in three sections.
- Digital Controller.

OPTIONS INCLUDE

- Stainless steel or aluminum racks (C Lift)
- Non-combustible floor plate
- Microprocessing computer control
- 480/60/3ø

- Slow start rack rotation
- Heavy-duty draft inducer package
- Corrections security package
- Foodservice steam package
- Type 1 canopy with grease filters
- High altitude burner (above 3,500')

Specifications, Details and Dimensions on Reverse Side.



**DRO2GH Gas Fired
DRO2OH Oil Fired**

DRO2GH SERIES DOUBLE RACK OVEN



Shipping Wt. (approximate): 4785 lbs. - Freight Class 85.

LEGEND

- WATER** - 1/2" NPT/40-75 PSI required/ HOT or COLD (hot water not to exceed 120°F)/41" A.F.F. - B.C.D. (see notes)/Line dropped from ceiling/Customer to install in-line filter, shutoff, line strainer, disconnect and water pressure regulator set for 40 PSI in easily accessible area.
- DRAIN** 1" NPT/4 1/2" A.F.F. (see notes)/ Front drain B.C.D. (see notes) use either front or rear connections - cap off unused drain/Do not **slope drain upwards**.
- GAS** - 3/4" NPT/Firing rate 375,000 BTU/Static Line pressure required 7"-10" W.C.N.G. or 9" - 14" WC.LP./Line dropped from ceiling/17 1/2" A.F.F.-B.C.D. (see notes)/Drip leg, union & shutoff to be installed by customer as per details below.

- damper & proving switch to be installed by customer (see notes).
- DAMPER FLUE** - 4" ø/overpressure exhaust - 6" ø. Single wall to be tee'd together per diagram/joints inverted to carry moisture back into oven.
- CANOPY EXHAUST** - 8" ø/Single wall may be powered by 800 cfm customer supplied fan, may be tee'd with damper and overpressure exhaust if 800 cfm fan is not used/invert joints per 7 & 8.

- eral, state and local codes.
- Oven must be installed on smooth, heat resistant and level floor.
- Oven U L listed for "0" clearance, may be put against walls both back and sides.
- Combustion flue must be installed straight up vertically or warranty may be voided. Consult factory for alternate installation methods.
- Top of oven requires a minimum of 24" for service accessibility.
- All flues must be vented outside of building and wind proof caps installed.
- Height of all flues must be equal and installed at a minimum of 4' above roof line or 2' above parapet wall.

NOTES

- A.F.F. - Above finished floor.
- B.C.D. - Behind control door.
- Customer responsible to furnish and install all utilities to and from oven.
- All services must comply with all fed-

Manufacturer reserves the right to make changes in sizes and specifications.

SPECIFICATIONS

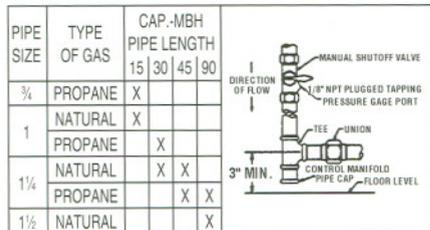
MODEL	DRO2GH/DRO20H
Gas - BTU's (3/4" NPT)	375,000
Water/Drain Connections	1/2" NPT/1" NPT

GENERAL (Shipped in three sections)

SECTION	W x D x H (PALLET)	W x D x H (ACTUAL)	PALLET WGT./CU.FT.
Heating	100" x 39 1/2" x 65 3/4"	95 1/2" x 34 1/2" x 58 1/2"	1760/153
Rear Oven	103" x 47 1/2" x 73 1/4"	95" x 36 1/2" x 64"	1950/200
Front Oven	92" x 38 1/2" x 73 1/4"	86 1/2" x 31 1/2" x 64"	1075/150

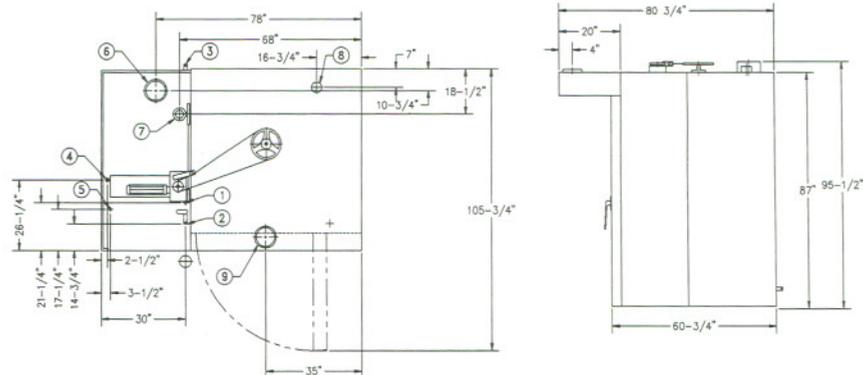
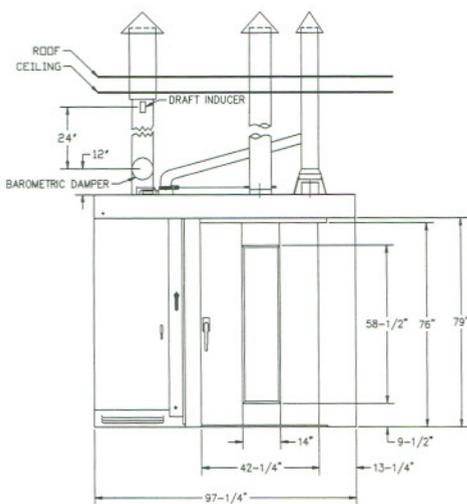
UTILITIES (Standard Voltage 220/60/3 & 115/60/1)

ELECTRICAL MODEL	TOTAL KW	FULL LOAD AMPS (3 PH)				REDD 115/60/1 CONTROL CIRCUIT	MIN. SUPPLY CIRCUIT (3 PH) CONDUCTOR CAPACITY			CONTROL CIRCUIT 1 PH
		208	240	480	20		20	20		
DRO2G	2	6.9	6.0	3.0	✓	20	20	20	20	
DRO20	2	6.9	6.0	3.0	✓	20	20	20	20	



- ELECTRICAL** 208/220V 60Hz/3 20 Amps-motor circuit 115V/60Hz/1 20 Amps-Control circuit. Lines dropped from ceiling/70" A.F.F.-B.C.D. (see notes).
- COMBUSTION FLUE** - 8" ø. Single wall up to draft inducer, Type B metalbestos thereafter/oven supplied with draft inducer, barometric

DETAILS AND DIMENSIONS



FORM F-7575 (1194)



701 RIDGE AVENUE
TROY, OHIO 45374-0001

LITHO IN U.S.A. (H-42)