



# **HGFR ROTISSERIE OVEN TECHNICAL MANUAL (ML-104858) (120/60/3)**

**SPECIFICATION SHEET**

**INSTALLATION INSTRUCTIONS**

**OPERATION INSTRUCTIONS**

**CLEANING INSTRUCTIONS**

**MAINTENANCE INSTRUCTIONS**

**TROUBLE SHOOTING INSTRUCTIONS**

**WIRING DIAGRAMS**

**CATALOG OF REPLACEMENT PARTS**

**SMARTPARTS™ USER GUIDE**

**RECOMMENDED SPARE PARTS LIST**

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**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HGFR GAS FLAMED  
ROTISSERIE****HOBART****STANDARD FEATURES**

- Natural Gas
- Rear Show Burner and Ceramic Logs
- Two Infrared Cooking Burners
- Electronic Ignition
- Foot Switch Stops Rotation for Easy Load/Unload
- Automatic Control
  - Temperature Regulated by a Manual, Electro-Mechanical Thermostat up to 572°F
  - Continuous or Fully Automatic Cooking Cycles Controlled by Electronic Timer with Alarm
- Interior Lighting Guarantees Great Merchandising of Food
- Double Rotation for Optimum Cooking Results and Easy, Quiet, Reliable Operation
- Casters
- All Stainless Steel Exterior and Interior
- Heavy Duty Stainless Steel Frame
- Front Doors Made of High Temperature, Tempered Glass, Both Panes are Vertically Hinged for Easy Opening and Access to the Cooking Chamber
- Water Bath System for Humidified Air Inside the Cooking Cavity and for Ease of Cleaning

**ACCESSORIES**

**Must be ordered separately - all models shipped without spits**

- Angle Spit
- Set of 7 Angle Spits
- Angle Spit Lock
- Spit Lock Tool
- Basket Spit
- Basket Spit with Double Spear Bar
- Thermowave Spit
- Set of 7 Thermowave Spits
- Stand, Roll-in/Roll-Out 7 x 2
- Stand, Roll-in/Roll-Out 8 x 2
- Stand, Spit Holder with Tray - 6 position
- Stand, Spit Holder with Tray - 12 position
- Wall Mounted Spit Rack

**MODEL**

- HGFR Gas Flamed Rotisserie

**OPTIONS**

- Programmable Control
  - Temperature Regulated by Electronic Control up to 572°F
  - 12 Fully Programmable Cooking Programs with Alarm
- Black Trim Available
- Available with 7 or 8 Spit Position Drums
- Adjustable Feet (for leveling)
- See Through Option
- Propane

Specifications, Details and Dimensions on Back.

**GAS-FIRED**  
  
**LISTED**

  
**NSF**

**HGFR GAS FLAMED ROTISSERIE**

# HGFR GAS FLAMED ROTISSERIE



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## SPECIFICATIONS

**VENTILATION:** Must be installed under ventilation hood.

**DRIVE MECHANISM:** A sprocket gear attached to gear motor drives a chain, which in turn drives a large sprocket gear on the central drive shaft. The drive wheel has individual drive gears which operate in a planetary action around a stationary gear.

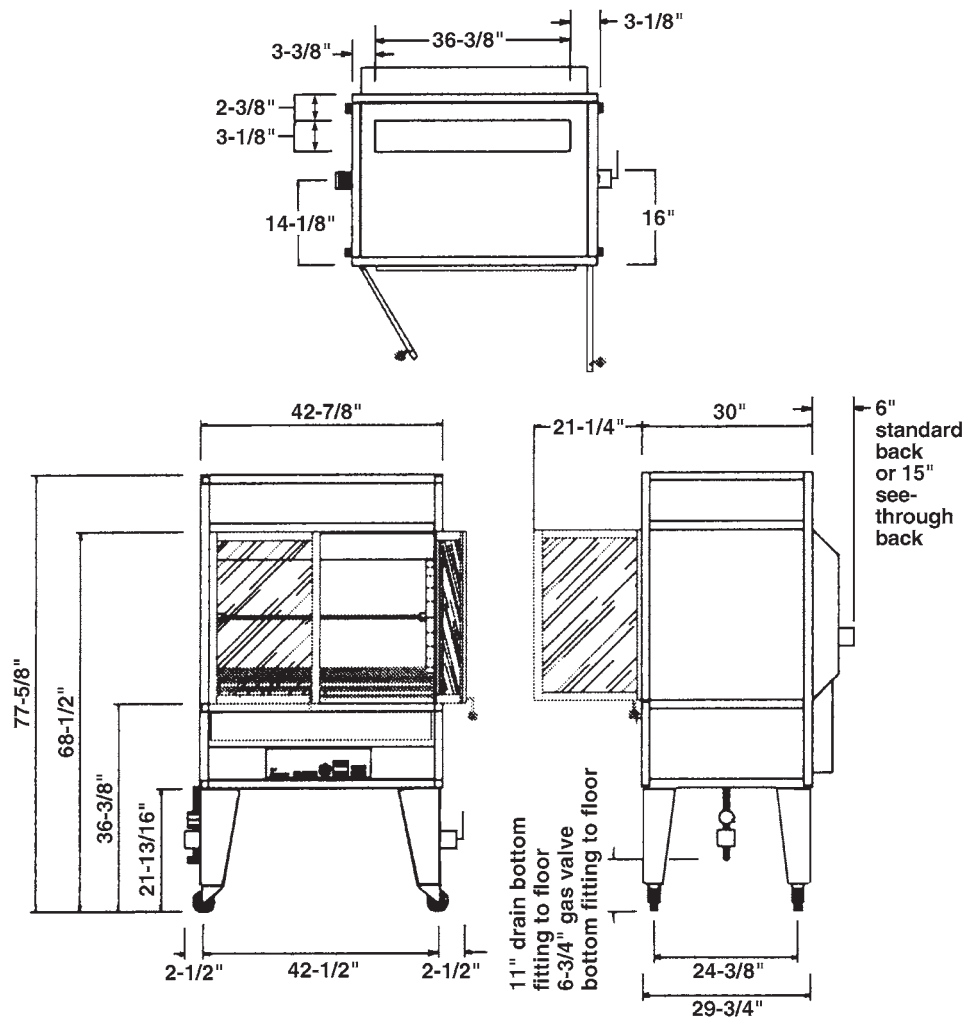
**INSTALLATION REQUIREMENTS:** Requires electrical and gas connections.

**CONSTRUCTION:** Full side service panels allow easy access to all working parts. The interior cooking area is constructed of high-grade stainless steel. Insulation is complete on all top and side panels. Rigid box design for strength. Electrical components are located behind the control panel in an area insulated from the interior cooking space. Control panel information, with clear, legible graphics for easy to use operation.

ELECTRICAL SUPPLY		
Volts	120/60/1	
Amps	3	
Total Lighting Wattage	160	
GAS SUPPLY		
Type of Gas	Natural	Propane
Total BTU/hour	116,000	120,000
Gas Connection (male end required)	1"	1"
Manifold Pressure	5.5 in. W.C.	11 in. W.C.
Supply Pressure (min.)	7 in. W.C.	12 in. W.C.
Supply Pressure (max.)	14 in. W.C.	14 in. W.C.
WATER SUPPLY		
Water Inlet	½"	
Water Drain	1½"	
WEIGHT		
Net Weight	850 lbs.	
Approximate Shipping Weight	1,000 lbs.	

## DETAILS AND DIMENSIONS

Height without Legs, without Casters	72½"
Height with Adjustable Legs	78⅝" - 80⅝"
Height with Casters	77⅝"
Depth See-Through Back with Front Door open	45" 66¼"
Depth Standard Back with Front Door Open	36" 57¼"
Width including Plumbing	42⅞" 47⅞"
Chicken Capacity	3½ lb. 8 Spit 40 7 Spit 35
Clearance from Rear Wall with Steel Back	3"
Clearance from Rear Wall with See-Through Back	15"
Tempered Glass ¼" 18" 30"	2
Clearance from Side Walls with Casters	3"
Clearance from Side Walls with Feet (for Service Access)	18"



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

# INSTRUCTIONS



MODEL HGFR

## *GAS-FLAMED ROTISSERIE OVEN*

*MODEL*

*HGFR      ML-132055*



701 S. RIDGE AVENUE  
TROY, OHIO 45374-0001

937 332-3000

[www.hobartcorp.com](http://www.hobartcorp.com)

FORM 34763 (May 2002)

## **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, 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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# Installation, Operation and Care of HGFR GAS-FLAMED ROTISSERIE OVEN

SAVE THESE INSTRUCTIONS

## GENERAL

The model HGFR Series Gas-Flamed Rotisserie Oven features stainless steel interior and exterior for ease of cleaning. Infrared ceramic gas burners efficiently roast the product. The rotisserie rotates the product on spits as it revolves around the rotisserie oven. The product roasts evenly and self-bastes throughout the cooking process. The drip pan's water bath system in the bottom of the rotisserie oven adds moisture during roasting, catches the fat drippings (reducing the chance of fire) and facilitates easy cleanup. This rotisserie oven has been exclusively designed to grill meat products. A see-through window option is available.

### GAS AND ELECTRICAL DATA

Type of Gas	BTU/hr	Manifold Pressure	Supply Pressure		V/Hz/Ph	Oven Amps	Minimum Circuit Ampacity Maximum Protective Device AMPS
			Min.	Max.			
Natural	116,000	5.5" W.C. (1.37 kPa)	7" W.C. (1.74 kPa)	14" W.C. (3.49 kPa)	120/60/1	3	15



# INSTALLATION

Prior to installation, verify that the electrical service and gas supply (natural) agree with the specifications on the machine data plate located on the right side of the rotisserie oven.

## LOCATION

**WARNING:** THE ROTISSERIE OVEN SHOULD NOT BE ACCESSIBLE TO THE CUSTOMER; HOT GLASS AND PARTS CAN CAUSE BURNS.

The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible and noncombustible construction of 3" (7.6 cm) at the sides and rear. If rotisserie oven is equipped with the optional glass back, clearance from combustible and noncombustible construction must be 3" (7.6 cm) at side and 15" (38.1 cm) from the rear of the rotisserie oven. The installation location must allow adequate clearances for servicing (18" [46 cm] is recommended when used with leveling feet) and for proper operation of the doors. The rotisserie oven is suitable for installation on combustible floors. The rotisserie oven must be level for the rotor to operate properly.

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

## INSTALLATION CODES AND STANDARDS

In the United States, the gas rotisserie oven must be installed in accordance with: 1) State and local codes; 2) National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209; 3) ANSI/NFPA 96, *Vapor Removal from Cooking Equipment* (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269; and 4) National Electrical Code, ANSI/NFPA-70 (latest edition).

In Canada, the gas rotisserie oven must be installed in accordance with: 1) Local codes; 2) CAN/CGAB149.1, *Installation for Natural Gas Burning Appliances and Equipment* (latest edition); and 3) Canadian Electrical Code, Part 2, CSA Standard C22.1 (latest edition).

## VENTING REQUIREMENTS

Refer to *Vapor Removal from Cooking Equipment*, NFPA 96 (latest edition). The rotisserie oven cannot be directly vented to a gas flue or exhaust. It should be operated under an exhaust hood that extends at least 6 in. beyond the rotisserie oven's sides. Clearance above the rotisserie oven flue should allow the products of combustion to escape without interfering with heat circulation in the rotisserie oven.

## UNPACKING

Immediately after unpacking, check the rotisserie oven for possible shipping damage. If the rotisserie is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl paper from the stainless steel surfaces on the interior and exterior of the rotisserie oven. Remove all tape from the glass and metal surfaces.

## ASSEMBLY

Carefully remove and inspect all loose parts packed with the rotisserie oven, including the following:

Overflow Tube (1)

Skim Tube (1)

Ceramic Logs (4)

Removable Rear Panel (1)

Door Handle Knobs (2)

Wire Rack (1)

Unwrap foot pedal switch and place on floor.

Screw the door handle knobs onto the door handle rods and tighten them firmly (Fig. 1).

Hang the upper edge of the removable hanging panel from the hanger strip on the rear wall inside the rotisserie (Fig. 2). Panel must be flat against rear rotisserie oven cavity wall.



Fig. 1

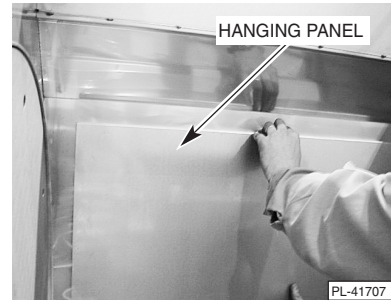


Fig. 2

Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 3). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.

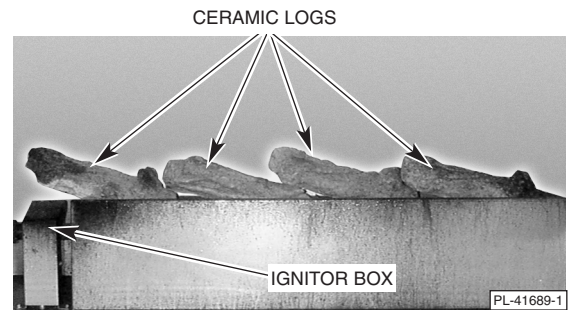


Fig. 3

Remove the wire rack and install the overflow and skim tubes, wide side down, in the drains at the bottom of the rotisserie (Fig. 4); placement is interchangeable. Replace the wire rack.

Remove the drain handle from its shipping location on the drain valve and install it properly on the drain valve stem (Fig. 5).

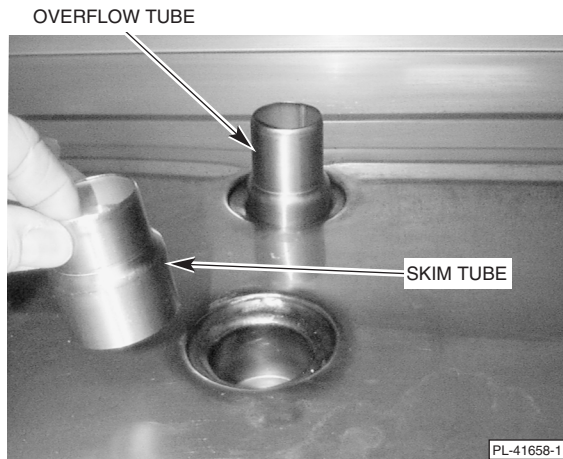


Fig. 4

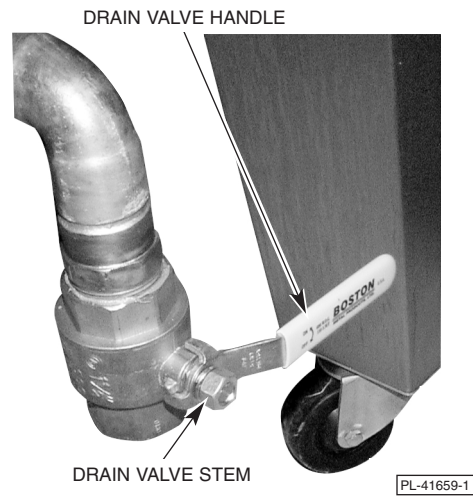


Fig. 5

## LEVELING

If the rotisserie oven is equipped with casters (standard), move the rotisserie oven to its final installed position and lock the front casters; back casters are nonlocking. Casters are nonadjustable; therefore, the floor must be level to avoid experiencing cooking problems.

If the rotisserie oven is equipped with adjustable feet (optional), move the rotisserie oven to its final installed position. Place a spirit level on top of the rotisserie oven and turn the adjustable feet in or out to level the rotisserie oven front to back and side to side.

## TETHER CONNECTION

When equipped with casters, the gas connection must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition) or Connectors for Moveable Gas Appliances, (CAN/CGA-6.16) and must be made with a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition) or Quick-Disconnect Devices for Use With Gas Fuel (CAN1-6.9). Tether the rotisserie oven using the hole provided on the left side of machine next to the gas connection (Fig. 6).

If disconnection of the tether is necessary, turn off the gas and water supplies before disconnection. After returning the rotisserie oven to its original position, reconnect the tether before turning the gas and water supplies back on.

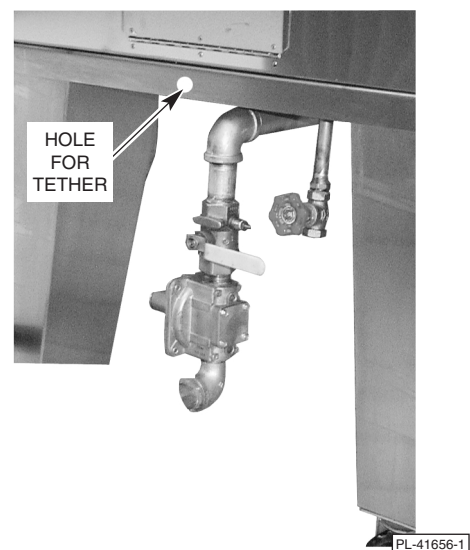


Fig. 6

## PLUMBING CONNECTION

**WARNING:** PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

### Water Supply Connection (Fig. 7)

The rotisserie oven is equipped with a water bath system in the bottom of the rotisserie oven. It can be connected to the potable water supply at the 1/2" (1.3 cm) NPT supply valve connection. A flexible connection is recommended to allow for rotisserie oven movement.

### Drain Connection (Fig 8)

A 1 1/2" (3.8 cm) NPT drain connection is also provided. If connecting to a drain, make sure the drain is connected to a grease trap.

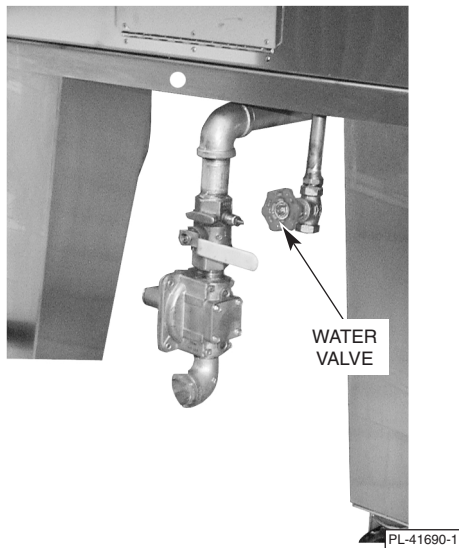


Fig. 7

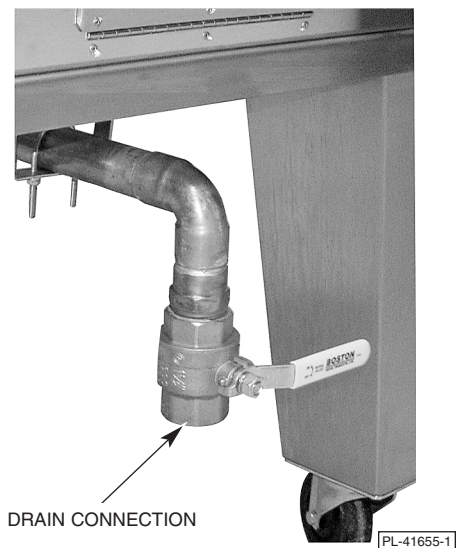


Fig. 8

## ELECTRICAL CONNECTION

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

**WARNING:** THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

Do not plug in until after the gas connection has been made and checked for leaks.

## GAS CONNECTION

All gas supply connections and any pipe joint compound must be resistant to the action of propane gas. Codes require that a gas shutoff valve be installed in the gas line ahead of the rotisserie oven; use the valve provided. A gas pressure regulator is supplied with the rotisserie oven.

Connect the rotisserie oven to a 1" (2.5 cm) gas supply line (Fig. 9). Make sure the pipes are clean and free of obstructions, dirt and piping compound. Connecting the rotisserie oven to a smaller gas supply line is not recommended because this will reduce the effectiveness of the burners or cause improper operation.

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

Adjust the gas pressure regulator to provide a manifold pressure of 5.5" W.C. (1.37 kPa). The supply pressure for the rotisserie oven should be a minimum of 7" W.C. (1.74 kPa) and a maximum of 14" W.C. (3.49 kPa).

The rotisserie oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The rotisserie oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

## BEFORE FIRST USE

**WARNING:** UNPLUG BEFORE CLEANING.

Clean and sanitize the rotisserie oven inside and outside with warm, soapy water. Rinse thoroughly and wipe dry with a soft, clean cloth. Clean all spits and accessories with warm, soapy water, rinse thoroughly and wipe dry.

Care must be taken to ensure the Cooking and Show burners and ignitors do not get wet. See Cleaning instructions, page 18.

Before using the rotisserie oven for the first time, it must be "burned in" to release any odors that might result from heating the new surfaces in the rotisserie oven. Remove all vinyl paper and operate the rotisserie oven empty at the maximum temperature for 1 hour. Smoke with an unpleasant odor normally will be given off during this burn-in period.

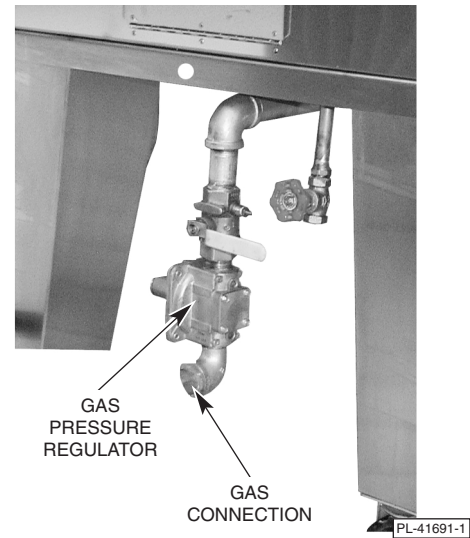


Fig. 9

# OPERATION

**WARNING:** HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE.

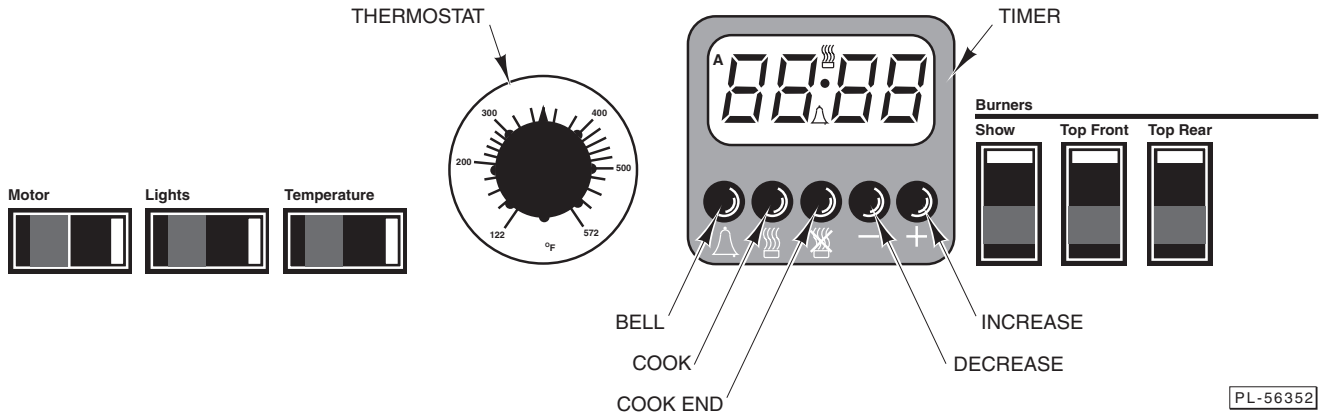
## CONTROLS (FIG. 10)






**Fig. 10**

**Foot switch** - Press/release to stop/start rotor when Motor switch is on.

## Control Panel (Fig. 11)



**Fig. 11**

- Motor** switch - Starts the rotisserie turning.
- Lights** switch - Turns the lights on or off.
- Temperature** switch - Must be turned on to allow the Top Front and Top Rear burners to ignite.
- Thermostat** dial - Sets the cook temperature of the rotisserie oven in °F only.
- Timer**
  -  Bell button - Minute minder. Push to silence beeper.
  -  Cook button - Sets the cook time in automatic mode, and shows how much time is remaining in the automatic cooking cycle.
  -  Cook End button - Shows when the automatic cooking cycle will end.
  - button - Decreases time.
  - + button - Increases time.
- Burners**
  - Show** switch - Ignites the burner in the rear of the rotisserie oven when Motor switch is on.
  - Top Front** switch - Ignites the burner at the top front of the rotisserie oven.
  - Top Rear** switch - Ignites the burner at the top rear of the rotisserie oven.

## SET UP ROTISSERIE OVEN

- Cover center shaft in the rotisserie oven with aluminum foil.

**CAUTION: Do not spray gas burners, ignitors or lights with nonstick product.**

- Spray noncooking components such as the interior walls, drum surfaces and wire rack with a nonstick product (Fig. 12).

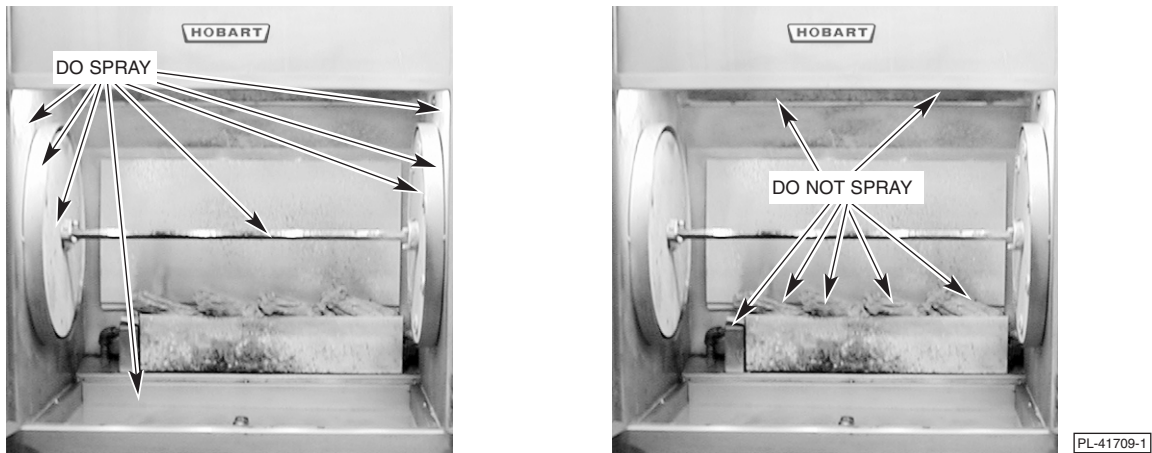


Fig. 12

- Spray spits and accessories with a nonstick product.
- Close drain valve handle (Fig. 13).

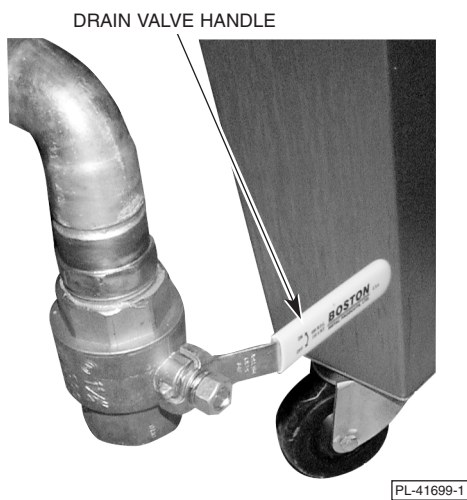


Fig. 13

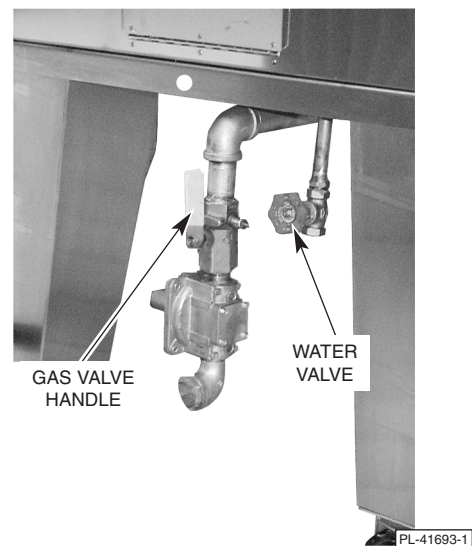




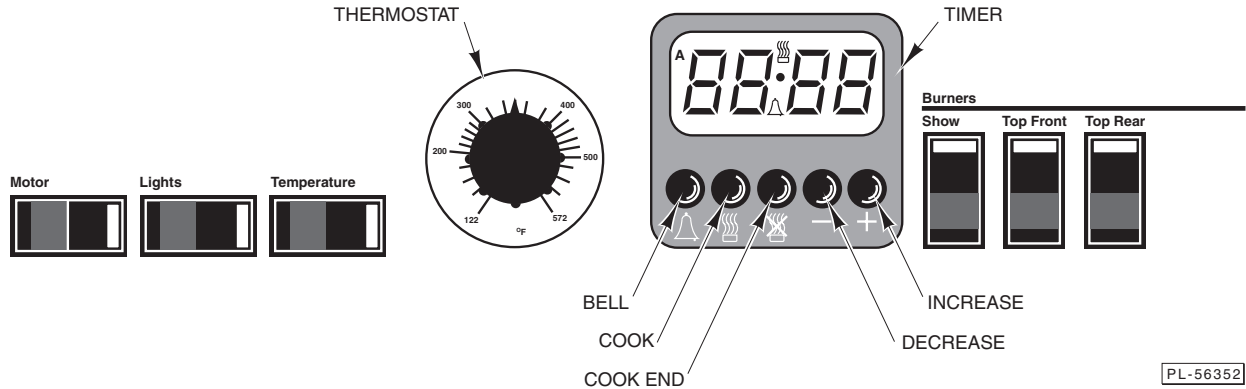
Fig. 14

- For systems plumbed to water line, turn water valve knob (Fig. 14) on until 1" of water is in the drip pan, then turn water valve knob off.
- For systems not plumbed to water line, manually add 1" of water to the drip pan.
- Open main gas valve (Fig. 14).



**NOTE:** If power to rotisserie oven has been interrupted, the time of day must be set, or the rotisserie oven will not operate.

- To set the time of day, press and hold Cook  and Cook End  while using the – and + buttons.
- The beeper has three volumes and can be set by pushing and releasing the – and + buttons at the same time. Ensure that the beeper is audible (Fig.15).



**Fig. 15**

### PREHEAT ROTISSERIE OVEN

- Turn on lights switch (Fig. 15).
- Turn the motor switch on (Fig. 15).
- Turn show burner switch on (Fig. 15).
- Check to see that shown burner is lit.
- If burner does not ignite, turn show burner switch on and off again.
- Preheat the rotisserie oven for 15 to 20 minutes.

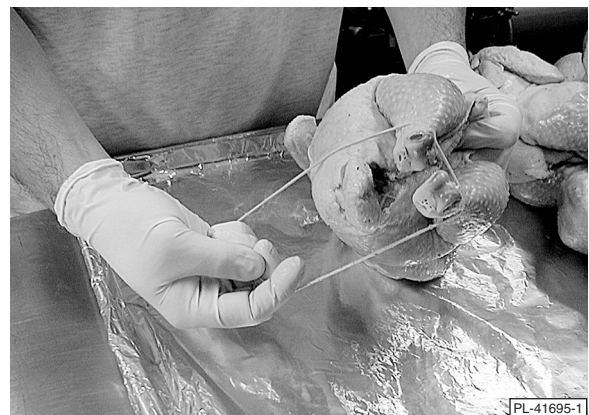
### PREPARING CHICKENS FOR ROASTING

The rotisserie oven is not designed to roast frozen foods. Use only fresh or properly thawed product.

- Bring chickens from cooler.
- Check temperature of chicken; temperature should be between 37°F to 42°F (2.8°C to 5.6°C). Insert approved popper into chicken breast, if available. Popper will pop up when chicken is done (Fig. 16).
- Wrap the end of approved tie around the legs of chicken. Pull up and crisscross over back (Fig. 17).



**Fig. 16**



**Fig. 17**

- Bring tie to front, holding the wings to the side of the chicken (Fig. 18).
- Skewer chicken from the neck to the tail with the angle V-spit (Fig. 19).

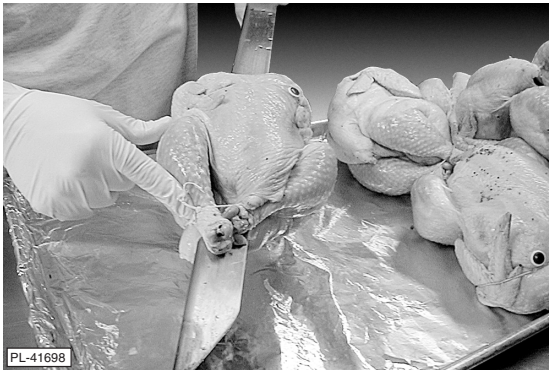


**Fig. 18**



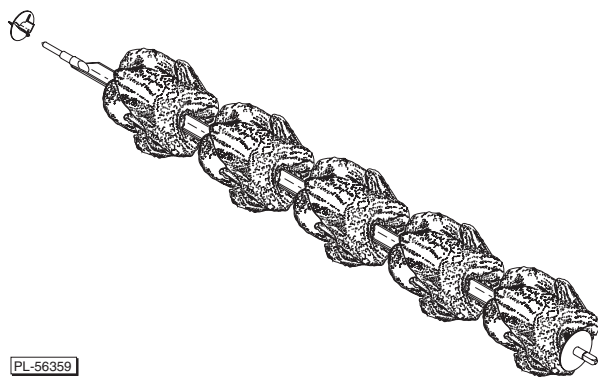
**Fig. 19**

- Ensure that the legs and breasts are on the same flat side of the angle V-spit (Fig. 20).

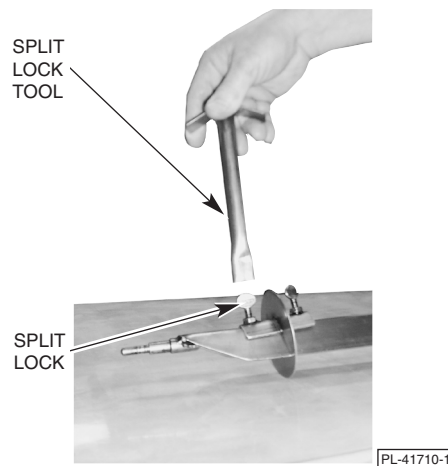


**Fig. 20**

- The angle V-spit holds five average size chickens (approximately 3.3 lbs [1.5 kg]) (Fig. 21). Continue loading angle V-spits until all seven spits are completed.
- Install the optional spit locks (if desired). Place spit lock at end of spit and tighten with spit lock tool (Fig. 22).



**Fig. 21**



**Fig. 22**

## LOADING

- Insert pointed end of the angle V-spits into left side of rotor, facing the unit (Fig. 23).

**CAUTION: Do not jam angle V-spit into the square hub.**

- Insert square end of the angle V-spit in the square hub on the right side of the rotor (Fig. 24).



Fig. 23



Fig. 24

- Ensure round end of the angle V-spit drops down so the square end, on the right side, is properly held in place and fully engaged. Repeat for all angle V-spits (Fig. 25).

**NOTE:** Stagger loading. Angle V-spits must be loaded on alternate positions of the rotor until all positions are loaded. When cooking a partial batch (less than seven/eight angle V-spits), the angle V-spits must be staggered on the rotor.

- Use the foot pedal to start/stop rotor rotation (Fig. 26). Load every other spit position until all spits are in position (for example, load the first position, skip the second, load the third, skip the fourth, etc.).
- Close the door.

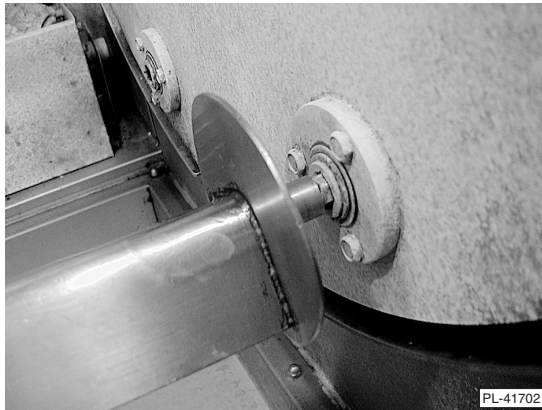


Fig. 25



Fig. 26

## COOKING

**NOTE:** When cooking partial loads or when using special glazes, cook with one burner on or turn the thermostat to a lower setting.

### Continuous Cooking - Using the Minute Minder (Fig. 27)

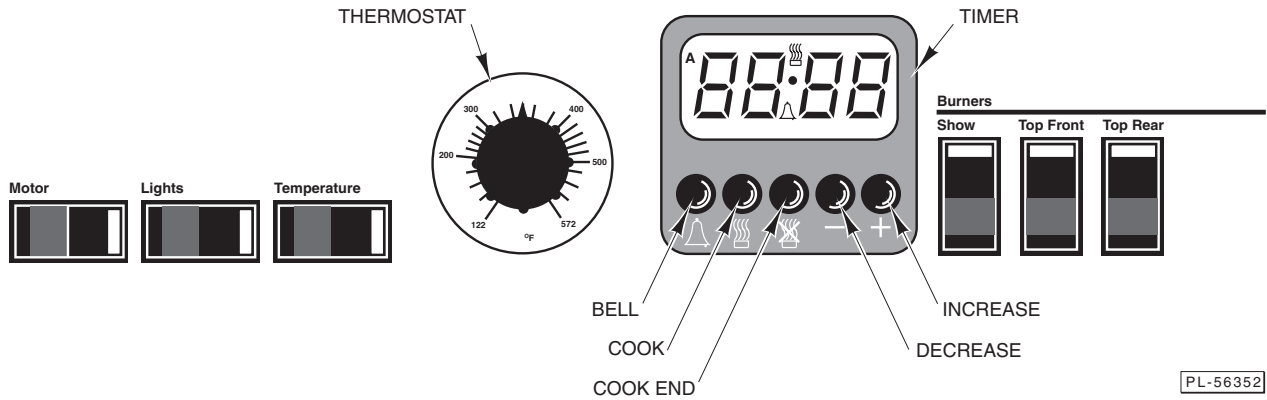








Fig. 27

In continuous mode, top burners stay on until top front and top rear burner switches are manually turned off. When the beeper sounds, minute minder time has expired. The minute minder reminds the operator to check for product doneness. If product is not done when beeper sounds, set additional time to minute minder.

- Press Cook  and Cook End , then release. Cook  will illuminate.
- Press Bell . Timer displays 0:00.
- Set minute minder alarm using the – and + buttons. Bell  in display is illuminated.
- Set thermostat to desired setting (572°F is recommended).
- Press temperature switch on.
- Press the top front and top rear burner switches on.
- Check the burners in the top of the cavity to ensure the burners are lit and beginning to glow red (Fig. 28).
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

**NOTE:** When continuous cooking using minute minder, press Bell  to display time remaining. (After a few seconds, the display returns to the time of day.)

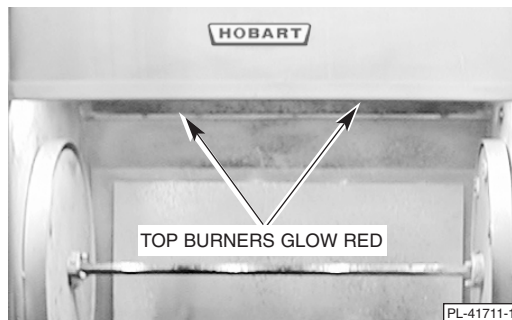


Fig. 28

## Automatic Mode - Set the Timer (Fig. 29)

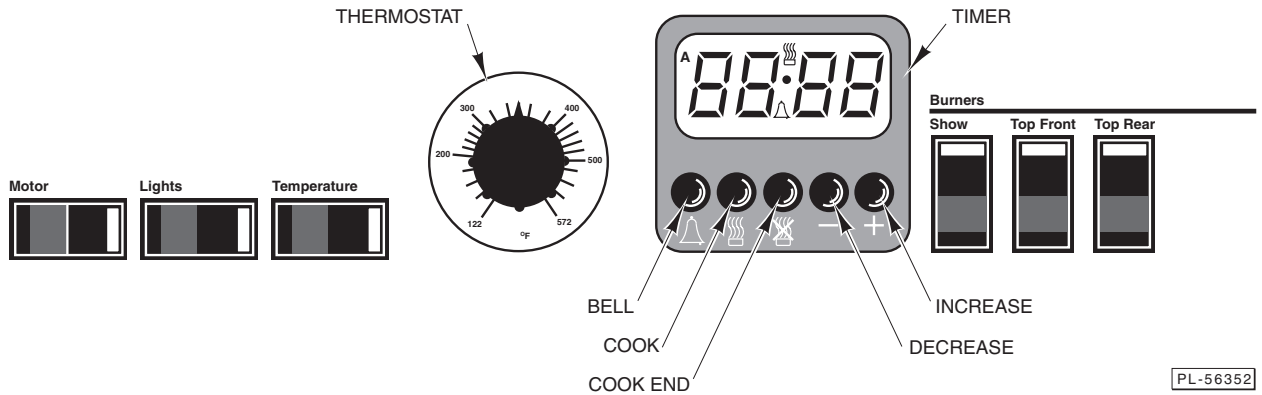





Fig. 29

In automatic mode, top burners turn off after programmed cook time expires. When the beeper sounds, the cook time has expired and does not necessarily indicate that product is done.

**NOTE:** To cancel an automatic mode, press Cook  and Cook End  at the same time.

- Press Cook . Timer displays 0:00.
- Set the cooking time using the – and + buttons (1 hr 15 min to 1 hr 30 min is recommended). The **A** in display is illuminated.
- Timer begins. The display returns to the time of day.
- Set thermostat to desired setting (572°F is recommended).
- Press temperature switch on.
- Press the top front and top rear burner switches on.
- Check the burners in the top of the cavity to ensure the burners are lit and beginning to glow red (Fig. 30).
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

**NOTE:** During automatic cooking cycle press the Cook End  to display the time of day the cooking cycle will be finished. (After a few seconds, the display returns to the time of day.) Press Cook  to display the remaining time of the cooking cycle. (After a few seconds, the display returns to the time of day.)

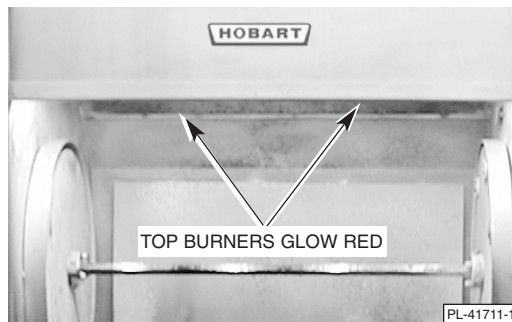


Fig. 30

## UNLOADING

**WARNING:** PRODUCT WILL BE HOT WHEN UNLOADING ACCESSORIES. USE CARE WHEN UNLOADING THE ROTISSERIE OVEN.

- When beeper sounds, press Bell  $\triangle$  to turn beeper off.
- Open door.
- Step on and hold down the foot switch to stop rotor.
- Use a thermometer to check product for doneness (popper can also be an indicator of doneness). Refer to Cooking, pages 16 and 17, to set additional time if needed.
- Use insulated gloves and remove the angle V-spits (Fig. 31).
- Release foot switch.
- Place product in containers and into warming cabinet immediately.



Fig. 31

## SHUTDOWN

At end of day or in case of prolonged power outage;

- Turn all switches off.
- Shut off gas and disconnect electrical power.

## CLEANING

**WARNING:** HOT GLASS, GREASE AND PARTS, INCLUDING CERAMIC LOGS, CAN CAUSE BURNS. USE CARE WHEN CLEANING AND SERVICING THE ROTISSERIE OVEN.

### After Each Cooking Cycle

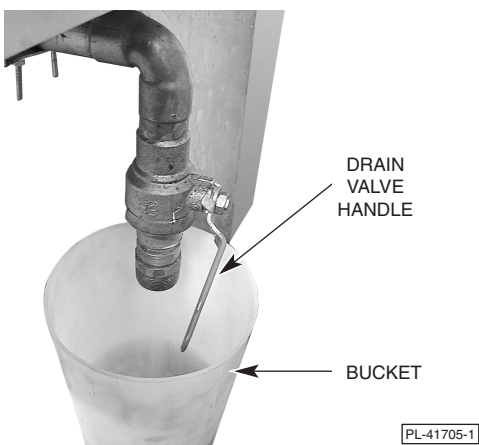


Fig. 32

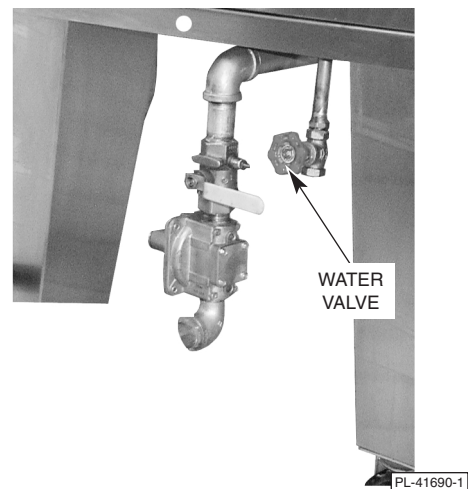


Fig. 33

- Place a bucket under drain connection (Fig. 32) unless connected to a drain and grease trap.
- Open drain valve.

**NOTE:** If using a bucket, it may need to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Add water to the drip pan until the grease has flowed into the skim tube and down through the drain connection.
  - For systems plumbed to water line, turn water valve knob on until grease is removed from the drip pan, then turn water valve knob off (Fig. 33).
  - For systems not plumbed to water line, manually add water until grease is removed from the drip pan.
- Close drain valve.
- Remove bucket, if used, and dispose of greasy water.
- Add a minimum of 1" of water, if necessary, to drip pan and continue cooking.

### End of Day

**WARNING:** DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

**CAUTION:** Do not use oven cleaners or high-pressure hoses to clean rotisserie oven.

- Open hinged doors and allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Remove aluminum foil from center shaft.
- Remove wire rack, overflow and skim tube and allow them to soak 15 to 20 minutes in a sink with warm, soapy water or clean in a commercial dishwasher.
- Place bucket under drain connection unless connected to a drain and grease trap.
- Open drain valve and drain water from drip pan.

**NOTE:** The bucket will have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Close drain valve. Empty bucket, if used, and place back under drain connection.
- Refill drip pan with warm, soapy water.

**CAUTION:** Do not spray cleaners on ceramic logs or ignitor box. Do not spray or wipe down top burners.

- Wipe down the interior of the rotisserie oven and drums with soapy water from the drip pan using a sponge or soft cloth. Clean the square holes of the drum, located on the right side of the rotisserie oven.

**CAUTION:** Do not use abrasives or razor blades on the glass as they will scratch the surface, causing it to break without notice.

- Clean the hinged glass doors with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use a scouring pad. Damage to the inside of the door will result.
- Clean door handles with warm, soapy water and a clean, soft cloth.
- If the rotisserie oven is equipped with the see-through option, remove the glass panels and clean them with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use scouring pad. Damage to inside of the door will result. Next, wipe down glass track and replace glass panels.

**CAUTION:** Excessive water and harsh cleaners will damage control panel.

- Clean the control panel with a sponge or clean, soft cloth.

- Clean the exterior of the rotisserie oven with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and wipe dry with a soft, clean cloth.

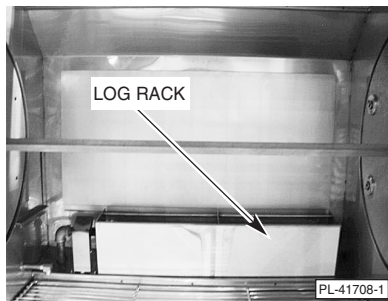
**NOTE:** The bucket may have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Open drain valve and drain soapy water from drip pan into empty bucket. Rinse with clean water and dry drip pan with a soft cloth.
- Place overflow tube, skim tube and wire rack into rotisserie oven.
- Clean and sanitize all accessories.
- Close drain valve.

## Weekly

**WARNING:** DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

- Allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Carefully remove ceramic logs from log rack.
- Lift log rack (Fig. 34) up and out of rotisserie oven cavity and clean in a sink with warm, soapy water or degreaser.
- Lift out hanging panel (Fig. 35) in rear of rotisserie oven and clean in a sink with warm, soapy water or degreaser.

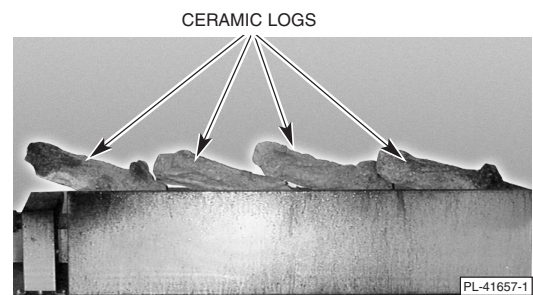


**Fig. 34**



**Fig. 35**

- Wipe angled shelf under gas line, in rear of rotisserie oven, with soapy water using a sponge or soft cloth.
- Place hanging panel into rotisserie oven. Panel must be flat against rear rotisserie oven cavity wall.
- Place log rack into rotisserie oven.
- Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 36). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.



**Fig. 36**



# MAINTENANCE

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE.

**WARNING:** HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE OVEN.

Light bulbs require replacement periodically. Replace with same size and type.

## MONTHLY

To ensure the show burner is operating efficiently, remove ceramic logs and log holder and clean any debris from the burner openings with a paper clip. Remove any debris, grease or carbon from the surrounding area.

## ANNUALLY

Check glass doors for scratches or chips. If found, replace doors immediately.

Annually check the flue, when cool, to be sure it is free of obstructions.

Visually inspect double-rotation system for proper operation.

## SERVICE AND PARTS INFORMATION

Contact your authorized Hobart service office.

# TROUBLESHOOTING

Problem	Possible Cause
Display not illuminated.	Rotisserie oven not plugged in.
Top burner(s) will not ignite.	<ol style="list-style-type: none"> <li>1. Time of day not set.</li> <li>2. Temperature and burner switch(es) not on.</li> <li>3. Thermostat not set to 572°F (max.).</li> <li>4. Main gas valve not open.</li> <li>5. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Show burner will not ignite	<ol style="list-style-type: none"> <li>1. Main gas valve not open.</li> <li>2. Motor switch not on.</li> <li>3. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Interior light(s) not working.	<ol style="list-style-type: none"> <li>1. Light switch not on.</li> <li>2. Light bulb(s) needs to be replaced.</li> </ol>
Rotor will not turn.	<ol style="list-style-type: none"> <li>1. Motor switch not on.</li> <li>2. Foot pedal is jammed.</li> </ol>
Top burner(s) goes out and stays out.	<ol style="list-style-type: none"> <li>1. Thermostat not set to 572°F (max.).</li> <li>2. Hood air return blowing down onto rotisserie oven.</li> <li>3. Main gas valve not completely open.</li> <li>4. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Machine is hard to move.	<ol style="list-style-type: none"> <li>1. Tether still connected.</li> <li>2. Front casters locked.</li> <li>3. Machine on feet.</li> </ol>
Product takes too long to cook.	<ol style="list-style-type: none"> <li>1. Thermostat not set at 572°F (max.).</li> <li>2. One or both top burners not ignited (and not glowing red).</li> </ol>
Product cooks too quickly or product is burnt on outside and undercooked on inside.	<ol style="list-style-type: none"> <li>1. Thermostat set too high.</li> <li>2. Both burners turned on (cook with one burner instead of two).</li> </ol>

## SERVICE

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products.

# NOTES

# NOTES

# INSTRUCTIONS



MODEL HGFR

## GAS-FLAMED ROTISSERIE OVEN

### MODEL

<i>HGFR</i>	<i>ML-132078</i>	<i>Natural Gas</i>
	<i>ML-132079</i>	<i>Propane Gas</i>



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FORM 35504 Rev. A (Mar. 2005)

## **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, 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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# Installation, Operation and Care of HGFR GAS-FLAMED ROTISSERIE OVEN

SAVE THESE INSTRUCTIONS

## GENERAL

The model HGFR Series Gas-Flamed Rotisserie Oven features stainless steel interior and exterior for ease of cleaning. Infrared ceramic gas burners efficiently roast the product. The rotisserie rotates the product on spits as it revolves around the rotisserie oven. The product roasts evenly and self-bastes throughout the cooking process. The drip pan's water bath system in the bottom of the rotisserie oven adds moisture during roasting, catches the fat drippings (reducing the chance of fire) and facilitates easy cleanup. This rotisserie oven has been exclusively designed to grill meat products. A see-through window option is available.

### GAS AND ELECTRICAL DATA

Type of Gas	BTU/hr	Manifold Pressure	Supply Pressure		Volts / Hertz / Phase	Oven Amps	Minimum Circuit Ampacity Maximum Protective Device AMPS
			Min.	Max.			
Natural	116,000	5.5"W.C. (1.37 kPa)	7"W.C. (1.74 kPa)	14"W.C. (3.49 kPa)	120 / 60 / 1	3	15
Propane	120,000	11"W.C. (2.74 kPa)	12"W.C. (2.98 kPa)	14"W.C. (3.49 kPa)	120 / 60 / 1	3	15



# INSTALLATION

Prior to installation, verify that the electrical service and gas supply (natural or propane) agree with the specifications on the machine data plate located on the right side of the rotisserie oven.

## LOCATION

**WARNING:** THE ROTISSERIE OVEN SHOULD NOT BE ACCESSIBLE TO THE CUSTOMER; HOT GLASS AND PARTS CAN CAUSE BURNS.

The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible and noncombustible construction of 3" (7.6 cm) at the sides and rear. If rotisserie oven is equipped with the optional glass back, clearance from combustible and noncombustible construction must be 3" (7.6 cm) at side and 15" (38.1 cm) from the rear of the rotisserie oven. The installation location must allow adequate clearances for servicing: 18" (46 cm) is recommended when used with leveling feet. Adequate clearances must also allow for proper operation of the doors. The rotisserie oven is suitable for installation on combustible floors. The rotisserie oven must be level for the rotor to operate properly.

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

## INSTALLATION CODES AND STANDARDS

In the United States, the gas rotisserie oven must be installed in accordance with: 1) State and local codes; 2) National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209; 3) ANSI/NFPA 96, *Vapor Removal from Cooking Equipment* (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269; and 4) National Electrical Code, ANSI/NFPA-70 (latest edition).

In Canada, the gas rotisserie oven must be installed in accordance with: 1) Local codes; 2) CAN/CSA149.1, *Natural Gas and Propane Installation Code* (latest edition); and 3) Canadian Electrical Code, Part 1, CSA Standard C22.1 (latest edition).

## VENTING REQUIREMENTS

Refer to *Vapor Removal from Cooking Equipment*, NFPA 96 (latest edition). The rotisserie oven cannot be directly vented to a gas flue or exhaust. It should be operated under an exhaust hood that extends at least 6" (15.2 cm) beyond the rotisserie oven's sides. Clearance above the rotisserie oven flue should allow the products of combustion to escape without interfering with heat circulation in the rotisserie oven.

## UNPACKING

Immediately after unpacking, check the rotisserie oven for possible shipping damage. If the rotisserie is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl paper from the stainless steel surfaces on the interior and exterior of the rotisserie oven. Remove all tape from the glass and metal surfaces.

## ASSEMBLY

Carefully remove and inspect all loose parts packed with the rotisserie oven, including the following:

Overflow Tube (1)

Skim Tube (1)

Ceramic Logs (4)

Removable Rear Panel (1)

Door Handle Knobs (2)

Wire Rack (1)

Unwrap foot pedal switch and place on floor.

Screw the door handle knobs onto the door handle rods and tighten them firmly (Fig. 1).

Hang the upper edge of the removable hanging panel from the hanger strip on the rear wall inside the rotisserie (Fig. 2). Panel must be flat against rear rotisserie oven cavity wall.



Fig. 1

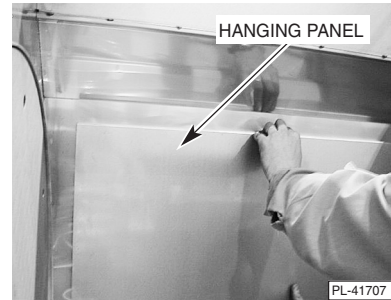


Fig. 2

Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 3). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.

Remove the wire rack and install the overflow and skim tubes, wide side down, in the drains at the bottom of the rotisserie (Fig. 4); placement is interchangeable. Replace the wire rack.

Remove the drain handle from its shipping location on the drain valve and install it properly on the drain valve stem (Fig. 5).

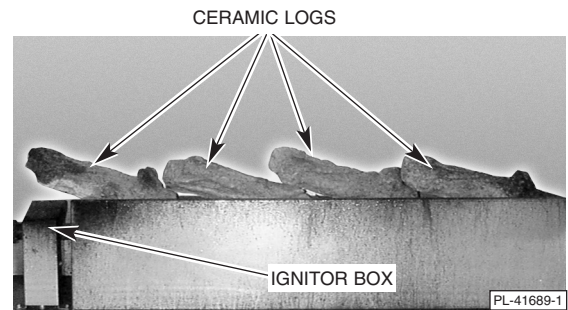


Fig. 3

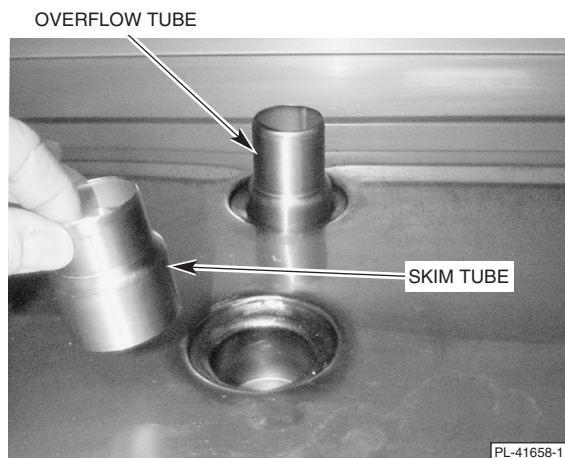


Fig. 4

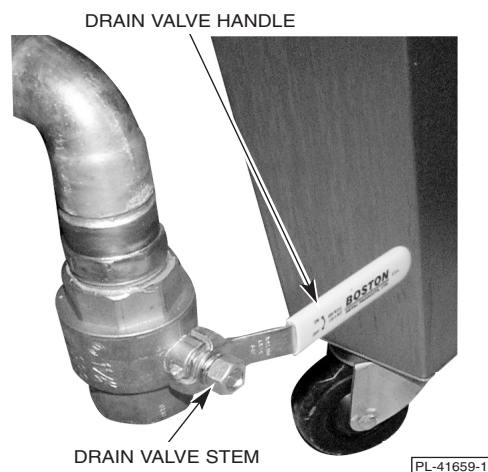


Fig. 5

## LEVELING

If the rotisserie oven is equipped with casters (standard), move the rotisserie oven to its final installed position and lock the front casters; back casters are nonlocking. Casters are nonadjustable; therefore, the floor must be level to avoid experiencing cooking problems.

If the rotisserie oven is equipped with adjustable feet (optional), move the rotisserie oven to its final installed position. Place a spirit level on top of the rotisserie oven and turn the adjustable feet in or out to level the rotisserie oven front to back and side to side.

## TETHER CONNECTION

When equipped with casters, the gas connection must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition) or Connectors for Moveable Gas Appliances, (CAN/CGA-6.16) and must be made with a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition) or Quick-Disconnect Devices for Use With Gas Fuel (CANI-6.9). Tether the rotisserie oven using the hole provided on the left side of machine next to the gas connection (Fig. 6).

If disconnection of the tether is necessary, turn off the gas and water supplies before disconnecting. After returning the rotisserie oven to its original position, reconnect the tether before turning the gas and water supplies back on.

## PLUMBING CONNECTION

**WARNING:** PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

### Water Supply Connection (Fig. 7)

The rotisserie oven is equipped with a water bath system in the bottom of the rotisserie oven. It can be connected to the potable water supply at the 1/2" NPT (1.3 cm) supply valve connection. A flexible connection is recommended to allow for rotisserie oven movement.

### Drain Connection (Fig 8)

For optional permanent connection, a 1 1/2" NPT (3.8 cm) drain connection is also provided. If connecting to a drain, make sure the drain is connected to a grease trap.

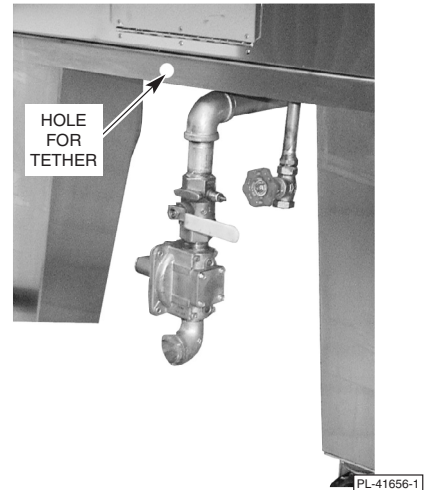


Fig. 6

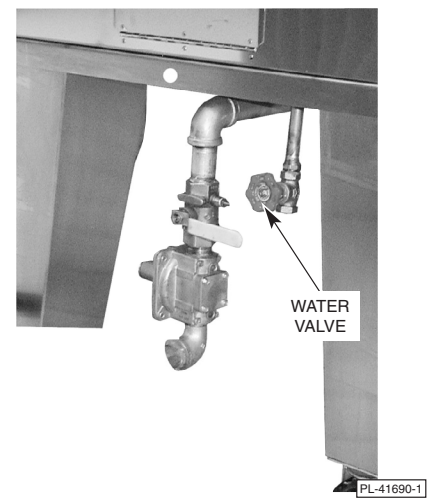


Fig. 7

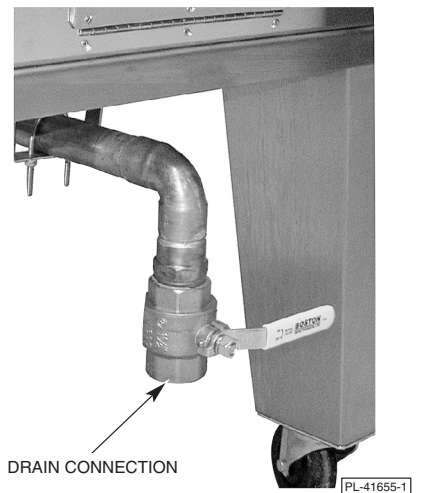


Fig. 8

## ELECTRICAL CONNECTION

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

**WARNING:** THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

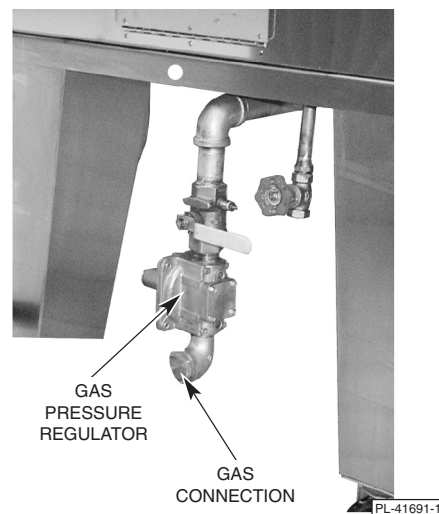
Do not plug in until after the gas connection has been made and checked for leaks.

## GAS CONNECTION

All gas supply connections and any pipe joint compound must be resistant to the action of propane gas. Codes require that a gas shutoff valve be installed in the gas line ahead of the rotisserie oven; use the valve provided. A gas pressure regulator is supplied with the rotisserie oven.

Connect the rotisserie oven to a 1" (2.5 cm) gas supply line (Fig. 9). Make sure the pipes are clean and free of obstructions, dirt and piping compound. Connecting the rotisserie oven to a smaller gas supply line is not recommended because this will reduce the effectiveness of the burners or cause improper operation.

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



**Fig. 9**

For natural gas, adjust the gas pressure regulator to provide a manifold pressure of 5.5" W.C. (1.37 kPa). The minimum supply pressure for natural gas is 7" W.C. (1.74 kPa); maximum is 14" W.C. (3.49 kPa).

For propane, adjust the gas pressure regulator to provide a manifold pressure of 11" W.C. (2.74kPa). The minimum supply pressure for propane is 12" W.C. (2.98kPa); the maximum is 14" W.C. (3.49kPa).

The rotisserie oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The rotisserie oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

## BEFORE FIRST USE

**WARNING:** DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

Clean and sanitize the rotisserie oven inside and outside with warm, soapy water. Rinse thoroughly and wipe dry with a soft, clean cloth. Clean all spits and accessories with warm, soapy water; rinse thoroughly and wipe dry.

Care must be taken to ensure the burners and ignitors do not get wet. Refer to Cleaning, pages 18 through 20.

Before using the rotisserie oven for the first time, it must be "burned in" to release any odors that might result from heating the new surfaces in the rotisserie oven. Remove all vinyl paper and operate the rotisserie oven empty at the maximum temperature for 1 hour. Smoke with an unpleasant odor normally will be given off during this burn-in period.

# OPERATION

**WARNING:** HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE.



**Fig. 10**

**Foot** switch (Fig. 10) — Press/release to stop/start rotor when Motor switch is on.

## SET UP ROTISSERIE OVEN

- Cover center shaft in the rotisserie oven with aluminum foil.

**CAUTION: Do not spray gas burners, ignitors or lights with nonstick product.**

- Spray noncooking components such as the interior walls, drum surfaces and wire rack with a nonstick product (Figs. 11, 12).
- Spray spits and accessories with a nonstick product.



Fig. 11

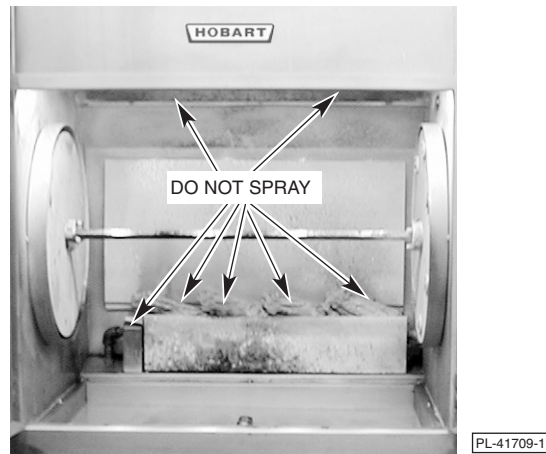


Fig. 12

PL-41709-1

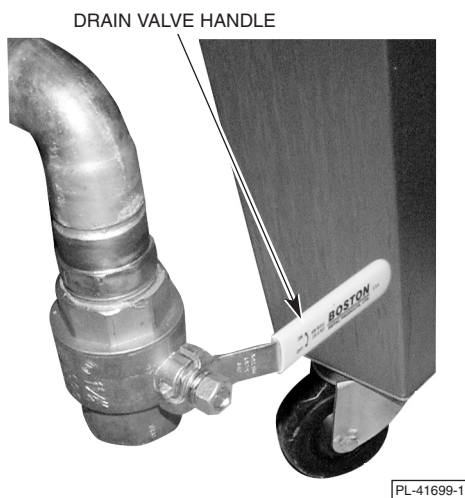


Fig. 13

PL-41699-1

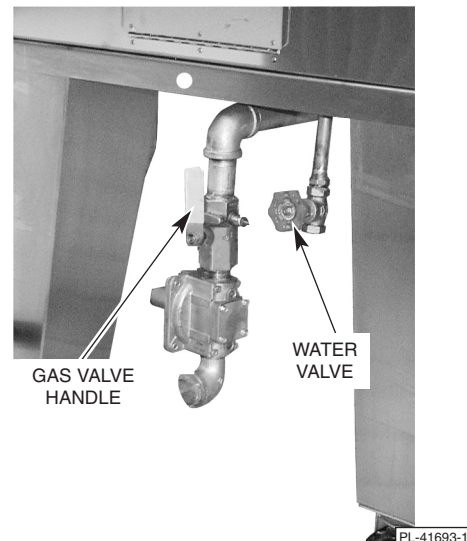


Fig. 14

PL-41693-1

- Close drain valve handle (Fig. 13).
  - For systems plumbed to water line, turn water valve knob (Fig. 14) on until 1" of water is in the drip pan, then turn water valve knob off.
  - For systems not plumbed to water line, manually add 1" of water to the drip pan.
- Open main gas valve (Fig. 14).

## PREHEATING

- Controller displays **rdy**.
- Turn Lights switch on (Fig. 15).
- Turn Motor switch on (Fig. 15).
- Turn Show Burner switch on (Fig. 15).
- Check to see that Show Burner is lit.
- If Burner does not ignite, turn Show Burner switch off then on again.
- Preheat rotisserie oven for 15 – 20 minutes with show burner.

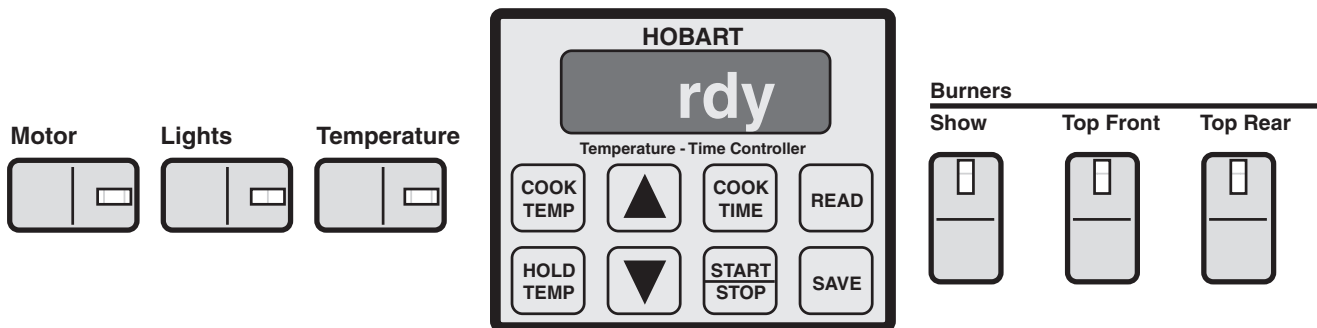


Fig. 15

## PREPARING CHICKENS FOR ROASTING

The rotisserie oven is not designed to roast frozen foods. Use only fresh or properly thawed product.

- Bring chickens from cooler.
- Check temperature of chicken; temperature should be between 37°F and 42°F. Insert approved popper into chicken breast. Popper will pop up when chicken is done (Fig. 16).
- Wrap the end of approved tie around the legs of chicken. Pull up and crisscross over back (Fig. 17).



Fig. 16

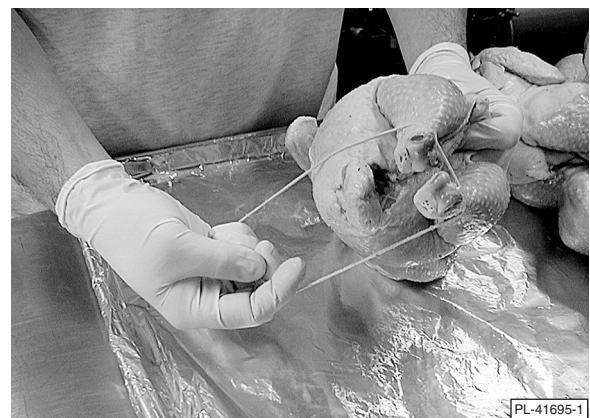


Fig. 17

- Bring tie to front, holding the wings to the side of the chicken (Fig. 18).
- Insert angle spit (V) neck first (Fig. 19).



Fig. 18



Fig. 19

- The flat side of spit must be parallel with breast bone (Fig. 20).
- Make sure that the legs and thighs are on the same side as breasts (Fig. 21).



Fig. 20

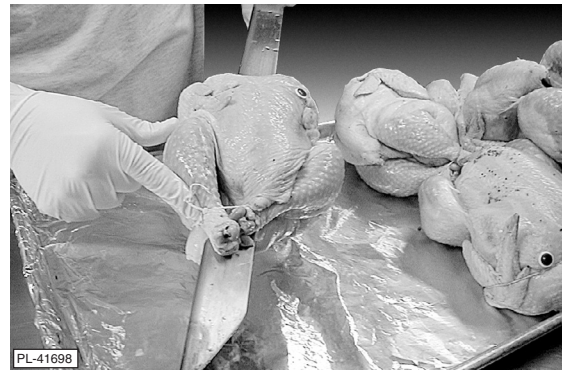


Fig. 21

- The angle spit (Fig. 22) holds five average size chickens weighing approximately 3.3 lbs. Continue loading angle spits until all spits are completed.
- Install the optional spit locks (if desired). Place spit lock at end of spit and tighten with spit lock tool (Fig. 23).

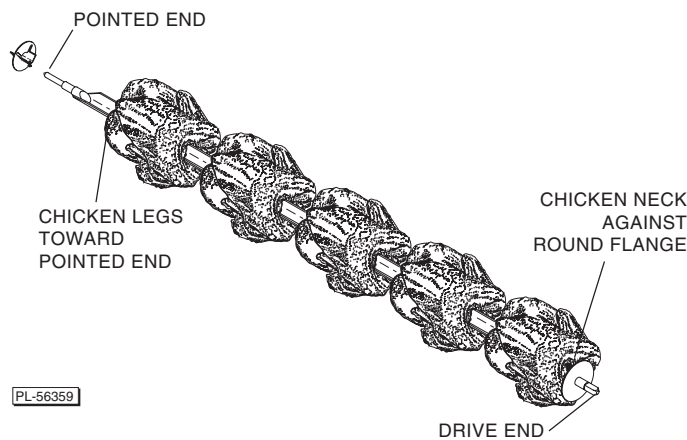


Fig. 22

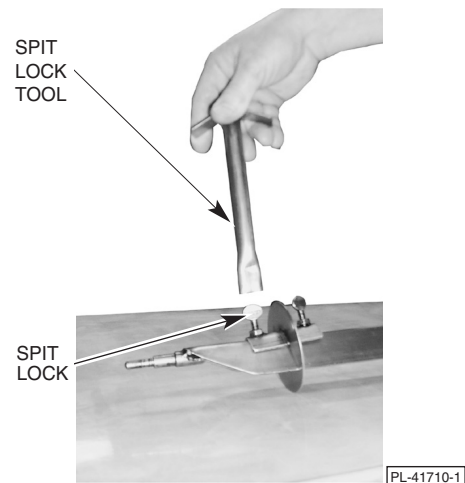


Fig. 23



## LOADING

- Insert pointed end of the angle spits into left side of rotor, facing the unit (Fig. 24).

**CAUTION: Do not jam angle spit into the square hub.**

- Insert square end of the angle spit in the square hub on the right side of the rotor (Fig. 25).



Fig. 24



Fig. 25

- Ensure round end of the angle spit drops down so the square end, on the right side, is properly held in place and fully engaged. Repeat for all angle spits (Fig. 26).

**NOTE:** Stagger loading. Angle spits must be loaded on alternate positions of the rotor until all positions are loaded. When cooking a partial batch with less than seven or eight angle spits, the angle spits must be staggered on the rotor.

- Use the foot pedal to stop / start rotor rotation (Fig. 27). Load every other spit position until all spits are in position: For example, load the first position, skip the second, load the third, skip the fourth, etc.
- Close the door.

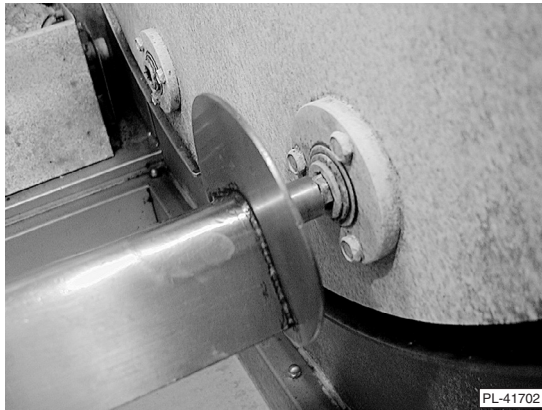


Fig. 26



Fig. 27

## MANUAL COOKING

In manual mode Cook Time, Cook Temp and Hold Temp settings are saved in short-term memory only and should be verified each time a manual process begins. Controller cycles top burners on and off. When cooking partial loads or when cooking special glazes, cook with one burner on or with a lower Cook Temp setting.

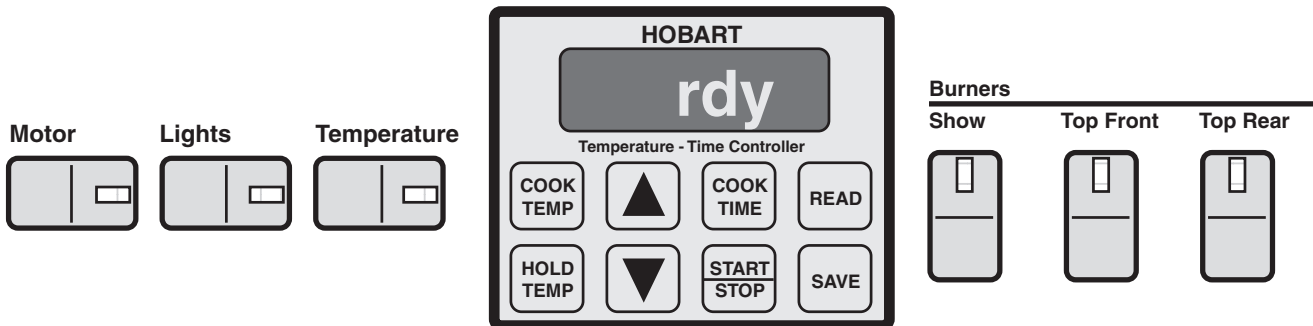


Fig. 28

- Controller displays **rdy**.
- To set Cook Temp, press and hold **COOK TEMP** while using the up or down keys to adjust the Cook Temp setting (100°F to 600°F). The recommended cook temp is 575°F for typical full load.
- To set the Cook Time, press and hold **COOK TIME** while using the up or down keys to adjust the Cook Time setting (0:01 to 4:15). Recommended cook time is 1:15 to 1:30 for typical full load.
- To set Hold Temp, press and hold **HOLD TEMP** while using the up or down keys to adjust the Hold Temp setting (150°F to 300°F). Do not use Hold Temp settings from 100 to 149°F. A Hold Temp setting of 200°F is recommended.
- To start the manual cooking process, press **START STOP**.
- The display alternates between the Cook Temp setting and the remaining Cook Time preceded by a **c**, for example: **575° c1:30**. The **c** indicates that the cook cycle has started and the timer is counting down.
- Press the Temperature switch on (Fig. 28).
- Turn Top Front and Top Rear Burner switches on.
- Check the burners in the top of the cavity (Fig. 29) to ensure burners are lit and beginning to glow red.
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

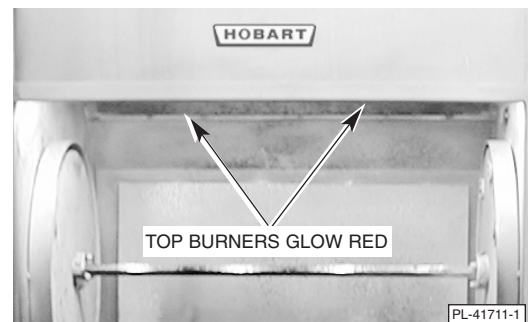


Fig. 29

## HOLDING

- When cook time expires and the controller beeps, press **HOLD TEMP**.

NOTE: Pressing the **COOK TIME** button when in Hold Mode returns oven to cook cycle for an additional 5 minutes.

- The display alternates between the Hold Temp setting and the elapsed hold time preceded by an **h**, for example: **200° h0:01**. The **h** indicates that the hold cycle has started.
- To stop a Hold cycle, press **START STOP**.
- Controller displays **rdy**.

## PROGRAMMED COOKING

In programmed mode, preprogrammed recipes stored in long-term memory are used. Controller cycles top burners on and off. When cooking partial loads or when cooking special glazes, cook with one burner on or with a lower Cook Temp setting.

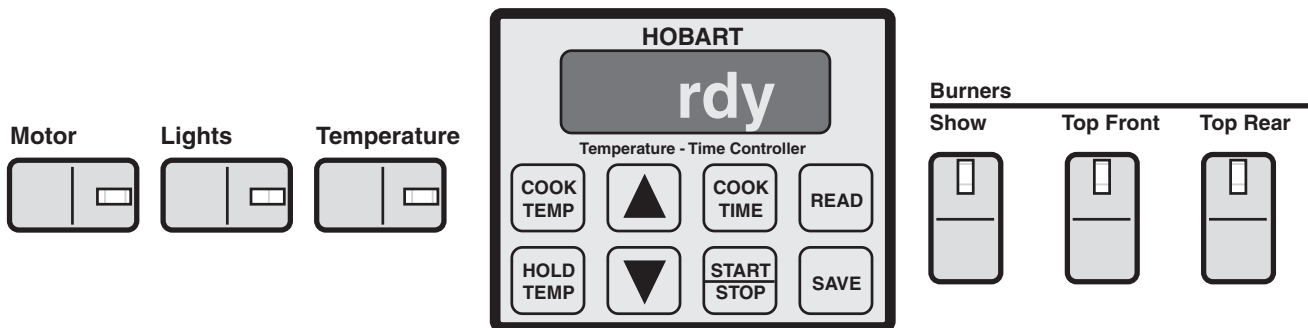


Fig. 30

- Controller displays **rdy**.
- Press **READ**. The last operated program displays, for example: **r01**.
- Press the up or down keys until the desired recipe number is displayed, for example: **r03**.
- To start the selected cooking process, press **START STOP**.
- The display alternates between the program in use, the selected program's Cook Temp setting and the remaining Cook Time preceded by a **c**, for example: **r03 575° c1:30**. The **c** in the display indicates that the cook cycle has started and the timer has begun to count down.
- Press the Temperature switch on (Fig. 30).
- Turn Top Front and Top Rear Burner switches on.
- Check the burners in the top of the cavity (Fig. 31) to ensure burners are lit and beginning to glow red.
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

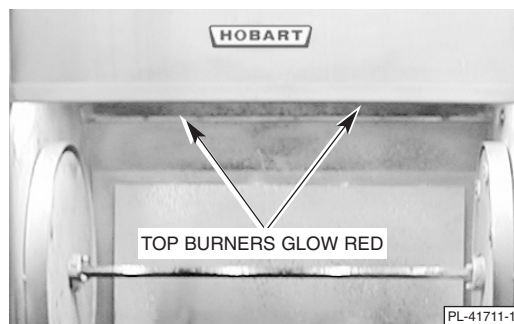


Fig. 31

## HOLDING

- When the selected recipe's cook time expires and controller beeps, press **HOLD TEMP**.
- NOTE: Pressing the **COOK TIME** button when in Hold Mode returns oven to cook cycle for an additional 5 minutes.
- The display alternates between the Hold Temp setting and the elapsed Hold Time preceded by an **h**, for example: **200° h0:01**. The **h** indicates that the Hold cycle has started.
  - To stop a Hold cycle, press and hold **START STOP**.
  - Controller displays **rdy**.

## PREPROGRAMMED RECIPES

Twelve recipes, shown below, are preprogrammed at the factory. The table provides an extra space for each recipe so you can pencil in your own settings if you choose to reprogram a recipe.

<b>Recipe #</b>	<b>Cook Temp</b>	<b>Cook Time</b>	<b>Hold Temp</b>
<b>r01</b>	<b>575°F</b>	<b>1 hr</b>	<b>200°F</b>
r01			
<b>r02</b>	<b>575°F</b>	<b>1 hr 15 min</b>	<b>200°F</b>
r02			
<b>r03</b>	<b>575°F</b>	<b>1 hr 30 min</b>	<b>200°F</b>
r03			
<b>r04</b>	<b>575°F</b>	<b>1 hr 45 min</b>	<b>200°F</b>
r04			
<b>r05</b>	<b>575°F</b>	<b>2 hr</b>	<b>200°F</b>
r05			
<b>r06</b>	<b>475°F</b>	<b>1 hr</b>	<b>200°F</b>
r06			
<b>r07</b>	<b>475°F</b>	<b>1 hr 15 min</b>	<b>200°F</b>
r07			
<b>r08</b>	<b>475°F</b>	<b>1 hr 30 min</b>	<b>200°F</b>
r08			
<b>r09</b>	<b>475°F</b>	<b>1 hr 45 min</b>	<b>200°F</b>
r09			
<b>r10</b>	<b>475°F</b>	<b>2 hr</b>	<b>200°F</b>
r10			
<b>r11</b>	<b>500°F</b>	<b>1 hr 30 min</b>	<b>200°F</b>
r11			
<b>r12</b>	<b>575°F</b>	<b>15 min</b>	<b>200°F</b>
r12			

## MODIFYING A PREPROGRAMMED RECIPE

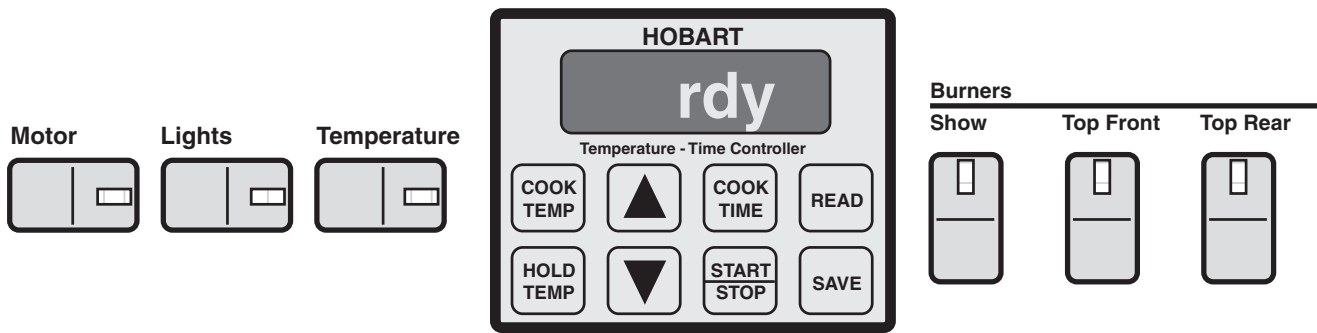


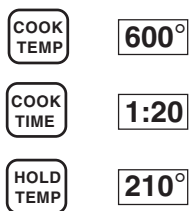
Fig. 32

### Selecting the Recipe

- Controller displays **rdy**.
- Press **READ**. The last operated program displays, for example: **r01**.
- Press the up or down keys until the desired recipe number is displayed. For example: **r03**.
- Press **COOK TEMP** and **COOK TIME** together to enter program mode.
- Controller displays **prog**.

### Modifying the Recipe

- Press and hold the Cook Time, Cook Temp or Hold Temp button while using the up or down arrow keys to adjust the setting. For example:



### Saving the Recipe

- Press **SAVE**.
- Controller displays **rdy**.
- Make a record of any modified recipe settings by noting them on the recipe list on page 16.

## UNLOADING

**WARNING:** PRODUCT WILL BE HOT WHEN UNLOADING ACCESSORIES. USE CARE WHEN UNLOADING THE ROTISSERIE OVEN.

- Stop hold cycle, open door and begin unloading.
- Step on and hold down the foot switch to stop rotor.
- Use a thermometer to check product for doneness (popper can also be an indicator of doneness). Refer to Manual Cooking, above, to set additional time if needed.
- Use insulated gloves and remove the angle V-spits (Fig. 33).
- Release foot switch.
- Place product in containers and into warming cabinet immediately.



Fig. 33

## SHUTDOWN

At end of day or in case of prolonged power outage:

- Turn all switches off;
- Shut off gas and disconnect electrical power.

## CLEANING

**WARNING:** HOT GLASS, GREASE AND PARTS, INCLUDING CERAMIC LOGS, CAN CAUSE BURNS. USE CARE WHEN CLEANING AND SERVICING THE ROTISSERIE OVEN.

### After Each Cooking Cycle

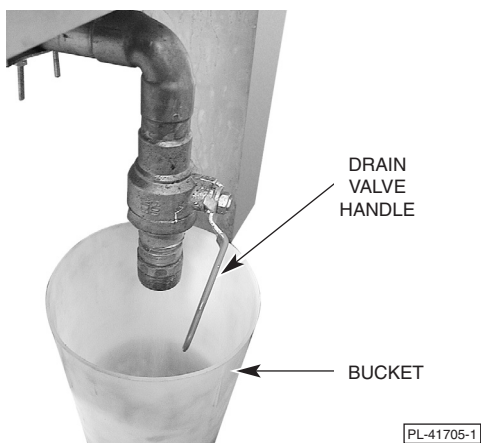


Fig. 34

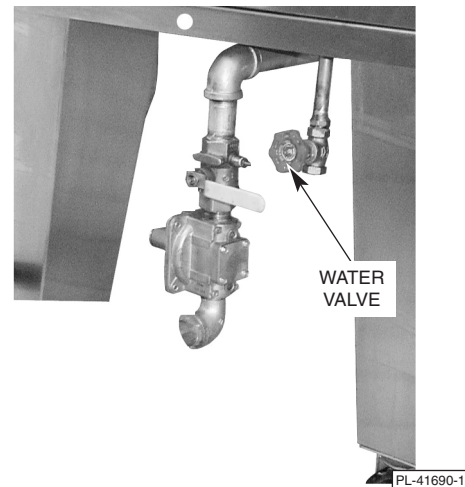


Fig. 35

- Place a bucket under drain connection (Fig. 34) unless connected to a drain and grease trap.
- Open drain valve.
- If using a bucket, it may need to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Add water to the drip pan until the grease has flowed into the skim tube and down through the drain connection.
  - For systems plumbed to water line, turn water valve knob on until grease is removed from the drip pan, then turn water valve off (Fig. 35).
  - For systems not plumbed to water line, manually add water until grease is removed from the drip pan.
- Close drain valve.
- Remove bucket, if used, and dispose of greasy water.
- Add a minimum of 1" of water, if necessary, to drip pan and continue cooking.

### **End of Day**

**WARNING:** DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

**CAUTION:** Do not use oven cleaners or high-pressure hoses to clean rotisserie oven.

- Open hinged doors and allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Remove aluminum foil from center shaft.
- Remove wire rack, overflow and skim tube and allow them to soak 15 to 20 minutes in a sink with warm, soapy water or clean in a commercial dishwasher.
- Place bucket under drain connection unless connected to a drain and grease trap.
- Open drain valve and drain water from drip pan.
- The bucket will have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.
- Close drain valve. Empty bucket, if used, and place back under drain connection.
- Refill drip pan with warm, soapy water.

**CAUTION:** Do not spray cleaners on ceramic logs or ignitor box.

**CAUTION:** Do not spray or wipe down top burners.

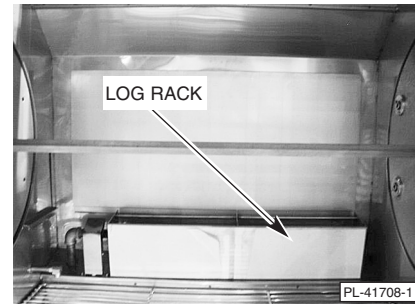
- Wipe down the interior of the rotisserie oven and drums with soapy water from the drip pan using a sponge or soft cloth. Clean the square holes of the drum, located on the right side of the rotisserie oven.

**CAUTION:** Do not use abrasives or razor blades on the glass as they will scratch the surface, causing it to break without notice.

- Clean the hinged glass doors with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use a scouring pad. Damage to the inside of the door will result.
- Clean door handles with warm, soapy water and a clean, soft cloth.
- If the rotisserie oven is equipped with the see-through option, remove the glass panels and clean them with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use scouring pad. Damage to glass will result. Next, wipe down glass track and replace glass panels.

**CAUTION: Excessive water and harsh cleaners will damage control panel.**

- Clean the control panel with a sponge or clean, soft cloth.
- Clean the exterior of the rotisserie oven with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and wipe dry with a soft, clean cloth.
- Open drain valve and drain soapy water from drip pan into empty bucket. Rinse with clean water and dry drip pan with a soft cloth.
- The bucket may have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.
- Close drain valve.
- Place overflow tube, skim tube and wire rack into rotisserie oven.
- Clean and sanitize all accessories.



**Fig. 36**

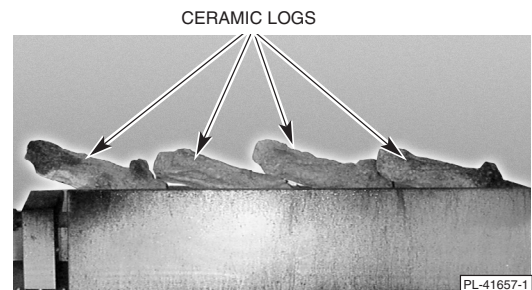
**Weekly**

**WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.**

- Allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Carefully remove ceramic logs from log rack.
- Lift log rack (Fig. 36) up and out of rotisserie oven cavity and clean in a sink with warm, soapy water or degreaser.
- Lift out hanging panel (Fig. 37) in rear of rotisserie oven and clean in a sink with warm, soapy water or degreaser.
- Wipe angled shelf under gas line, in rear of rotisserie oven, with soapy water using a sponge or soft cloth.
- Place hanging panel into rotisserie oven. Panel must be flat against rear rotisserie oven cavity wall.
- Place log rack into rotisserie oven.
- Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 38). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.



**Fig. 37**



**Fig. 38**



# MAINTENANCE

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE.

**WARNING:** HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE OVEN.

Light bulbs require replacement periodically. Replace with same size and type.

## MONTHLY

To ensure the show burner is operating efficiently, remove ceramic logs and log holder and clean any debris from the burner openings with a paper clip. Remove any debris, grease or carbon from the surrounding area.

## ANNUALLY

Check glass doors for scratches or chips. If found, replace doors immediately.

Annually check the flue, when cool, to be sure it is free of obstructions.

Visually inspect double-rotation system for proper operation.

# TROUBLESHOOTING

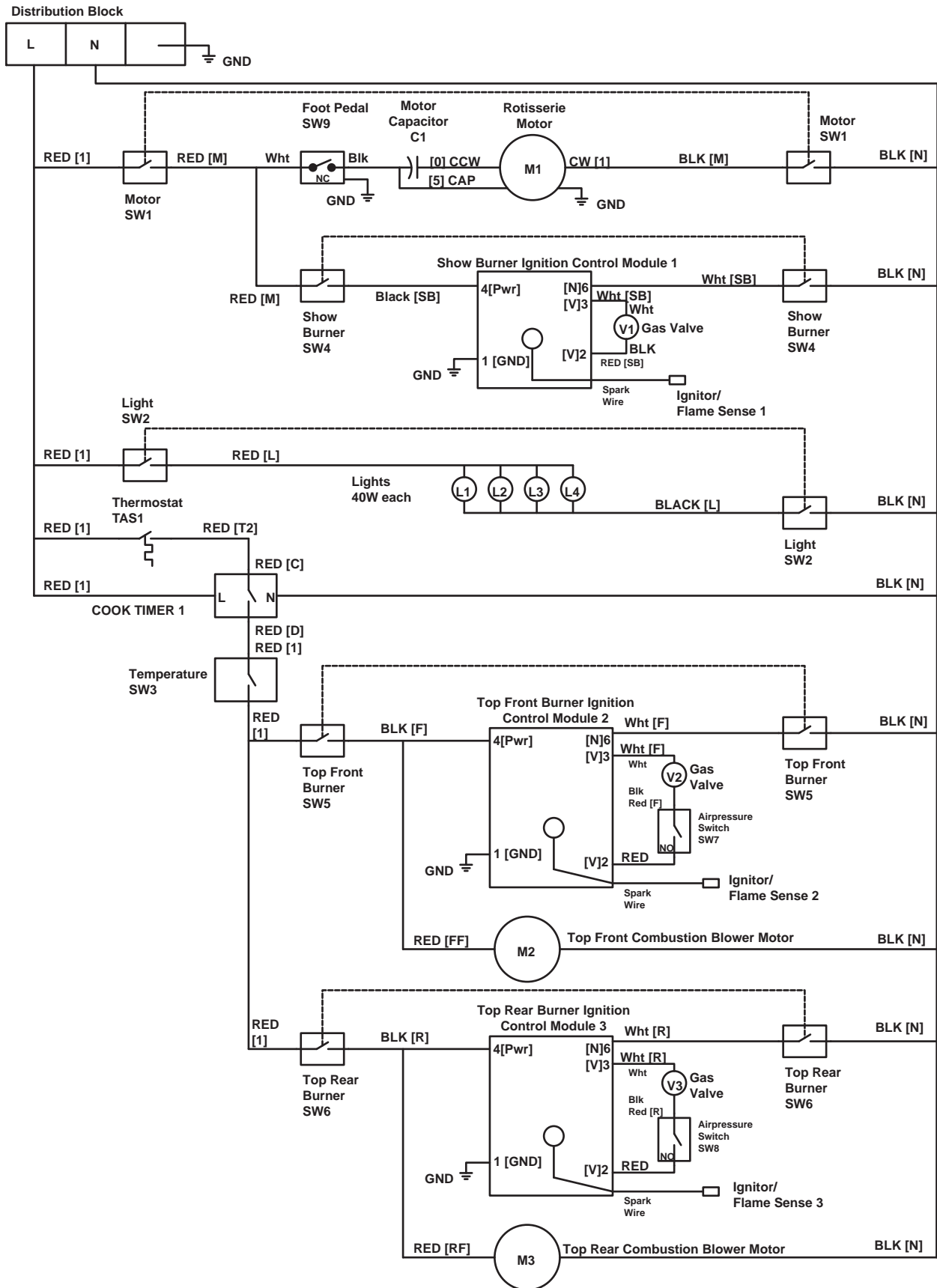
Problem	Possible Cause
Display not illuminated.	Rotisserie oven not plugged in.
Top burner(s) will not ignite.	<ol style="list-style-type: none"> <li>1. Temperature and burner switch(es) not on.</li> <li>2. Controller Cook Temp not set to 600°F (max.).</li> <li>3. Main gas valve not open.</li> <li>4. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Show burner will not ignite	<ol style="list-style-type: none"> <li>1. Main gas valve not open.</li> <li>2. Motor switch not on.</li> <li>3. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Interior light(s) not working.	<ol style="list-style-type: none"> <li>1. Light switch not on.</li> <li>2. Light bulb(s) needs to be replaced.</li> </ol>
Rotor will not turn.	<ol style="list-style-type: none"> <li>1. Motor switch not on.</li> <li>2. Foot pedal is jammed.</li> </ol>
Top burner(s) goes out and stays out.	<ol style="list-style-type: none"> <li>1. Controller Cook Temp not set to 600°F (max.).</li> <li>2. Hood air return blowing down onto rotisserie oven.</li> <li>3. Main gas valve not completely open.</li> <li>4. Pan or other object on top of rotisserie oven, restricting proper airflow.</li> </ol>
Machine is hard to move.	<ol style="list-style-type: none"> <li>1. Tether still connected.</li> <li>2. Front casters locked.</li> <li>3. Machine on feet.</li> </ol>
Product takes too long to cook.	<ol style="list-style-type: none"> <li>1. Controller Cook Temp not set at 600°F (max.).</li> <li>2. One or both top burners not ignited (and not glowing red).</li> </ol>
Product cooks too quickly or product is burnt on outside and undercooked on inside.	<ol style="list-style-type: none"> <li>1. Controller Cook Temp set too high.</li> <li>2. Both burners turned on (cook with one burner instead of two).</li> </ol>
Won't run a program.	1. Forgot to press <b>READ</b> .
Won't go into Hold mode.	1. Pressed <b>START/STOP</b> instead of <b>HOLD/TEMP</b> after cook cycle was completed.
Recipe did not get saved.	1. Forgot to press <b>SAVE</b> key.

## SERVICE AND PARTS INFORMATION

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products. To find your nearest Hobart office call 1-888-4HOBART.

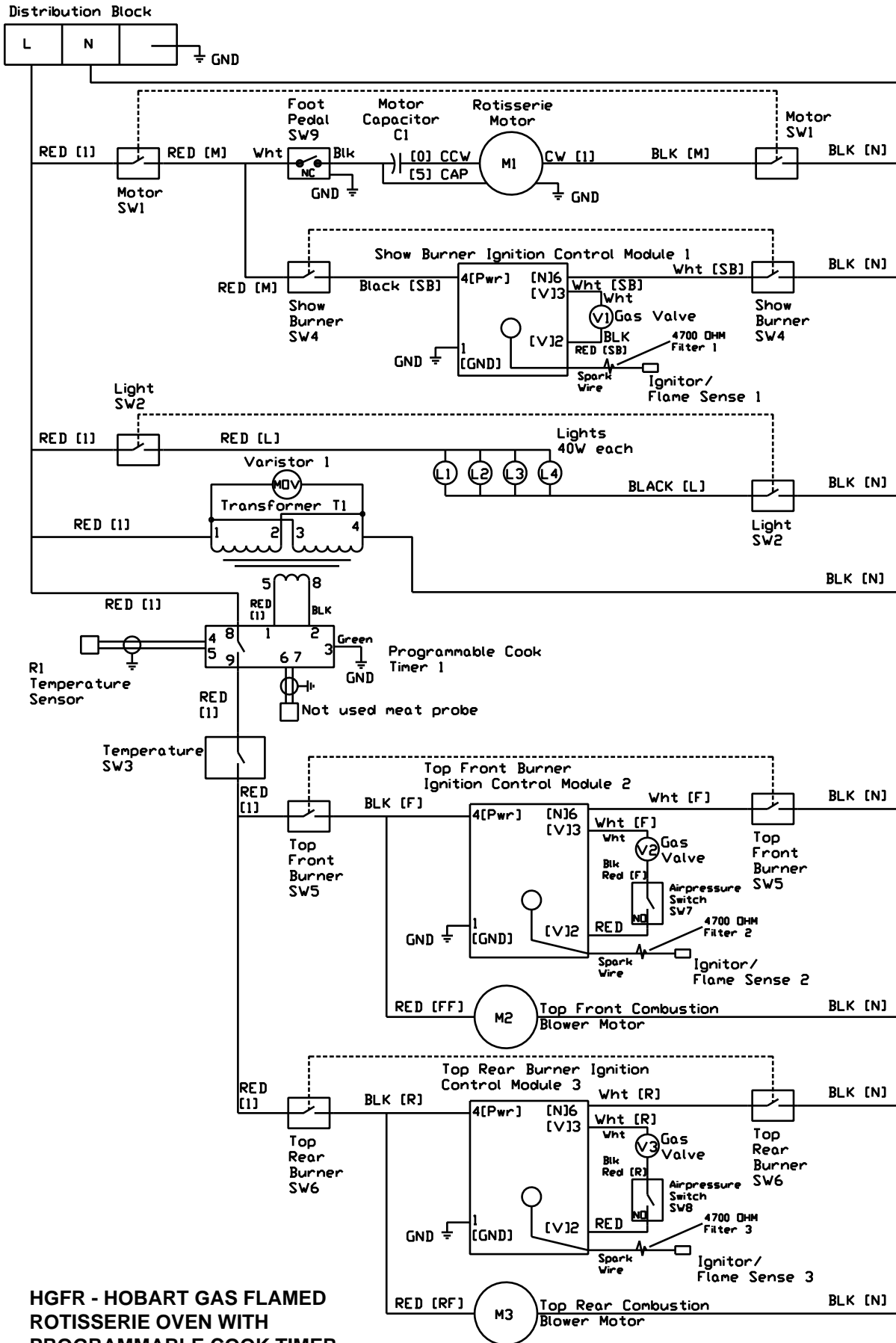
# NOTES

# NOTES



**HGFR - HOBART GAS FLAMED  
 ROTISSERIE OVEN WITH NON-  
 PROGRAMMABLE COOK TIMER  
 120/60/1 (3AMPS)**

AI2718



**HGFR - HOBART GAS FLAMED  
 ROTISSERIE OVEN WITH  
 PROGRAMMABLE COOK TIMER  
 120/60/1 (3AMPS)**

AI2719



# CATALOG OF REPLACEMENT PARTS



## GAS-FLAMED ROTISSERIE OVEN

### AUTOMATIC

HGFR (NAT)	ML-132055
HGFR (PRO)	ML-132072

### PROGRAMMABLE

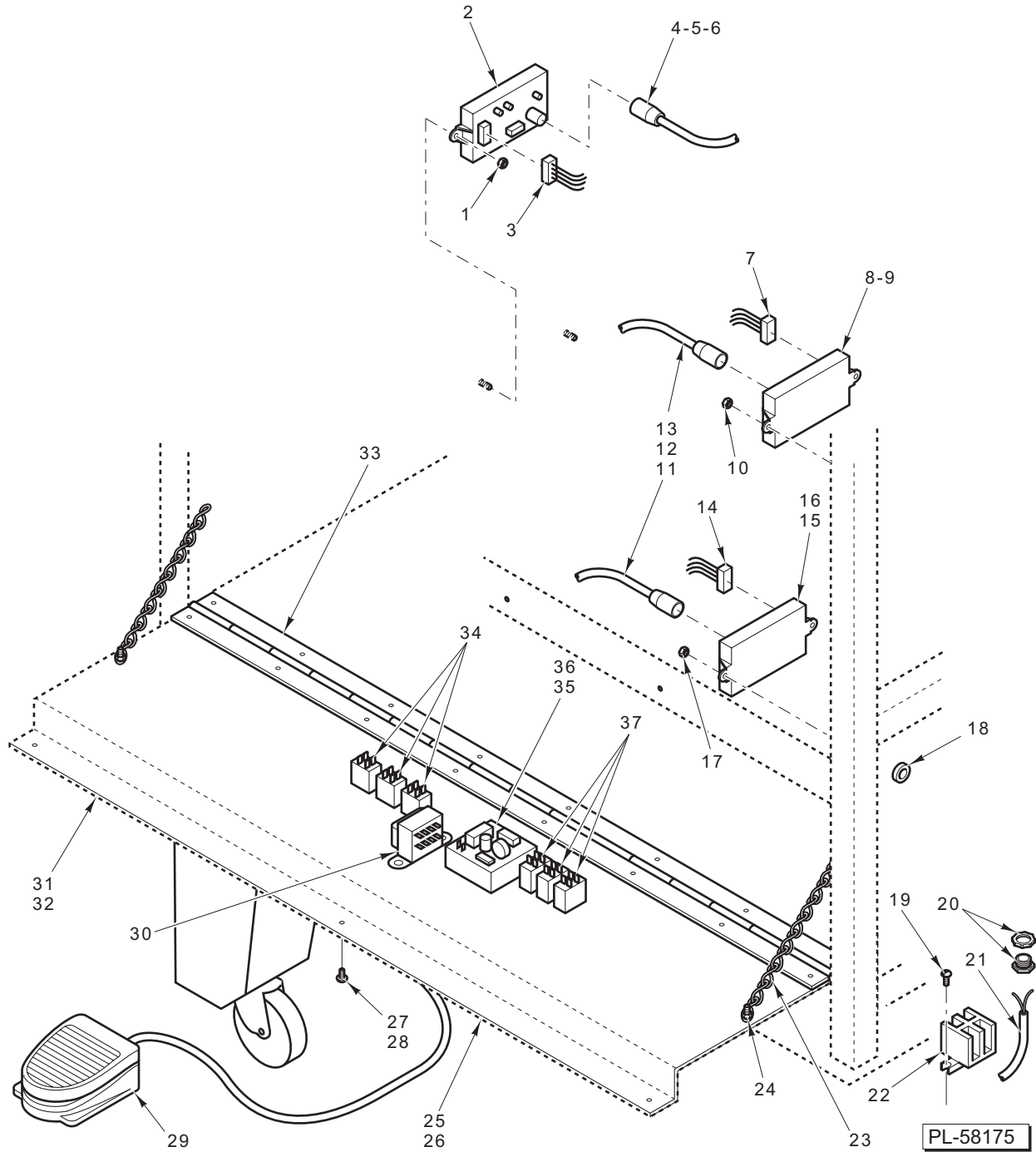
HGFR (NAT)	ML-132078
HGFR (PRO)	ML-132079





### Table of Contents

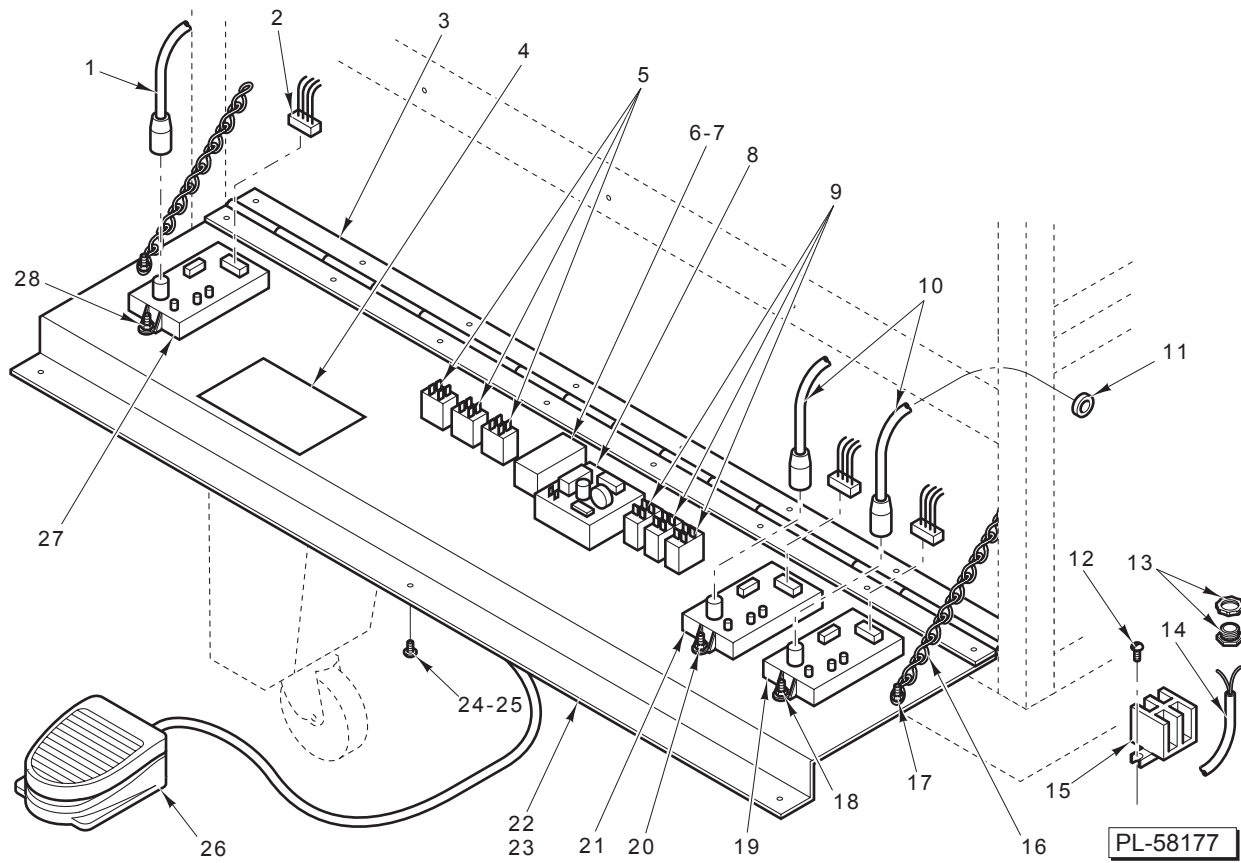
5	PROGRAMMABLE CONTROL PANEL ASSEMBLY
7	AUTOMATIC CONTROL PANEL ASSEMBLY
9	DOORS, LIGHTS, & FRAME ASSEMBLY
11	ROTISSERIE & MOTOR ASSEMBLY
13	WATER BATH & DRAIN UNIT
15	SHOW BURNER
17	UPPER GAS BURNERS
19	GAS MANIFOLD & VALVES (CURRENT CONSTRUCTION)
21	GAS MANIFOLD & VALVES (PREVIOUS CONSTRUCTION)
23	ACCESSORIES



**PROGRAMMABLE CONTROL PANEL ASSEMBLY**

**PROGRAMMABLE CONTROL PANEL ASSEMBLY**

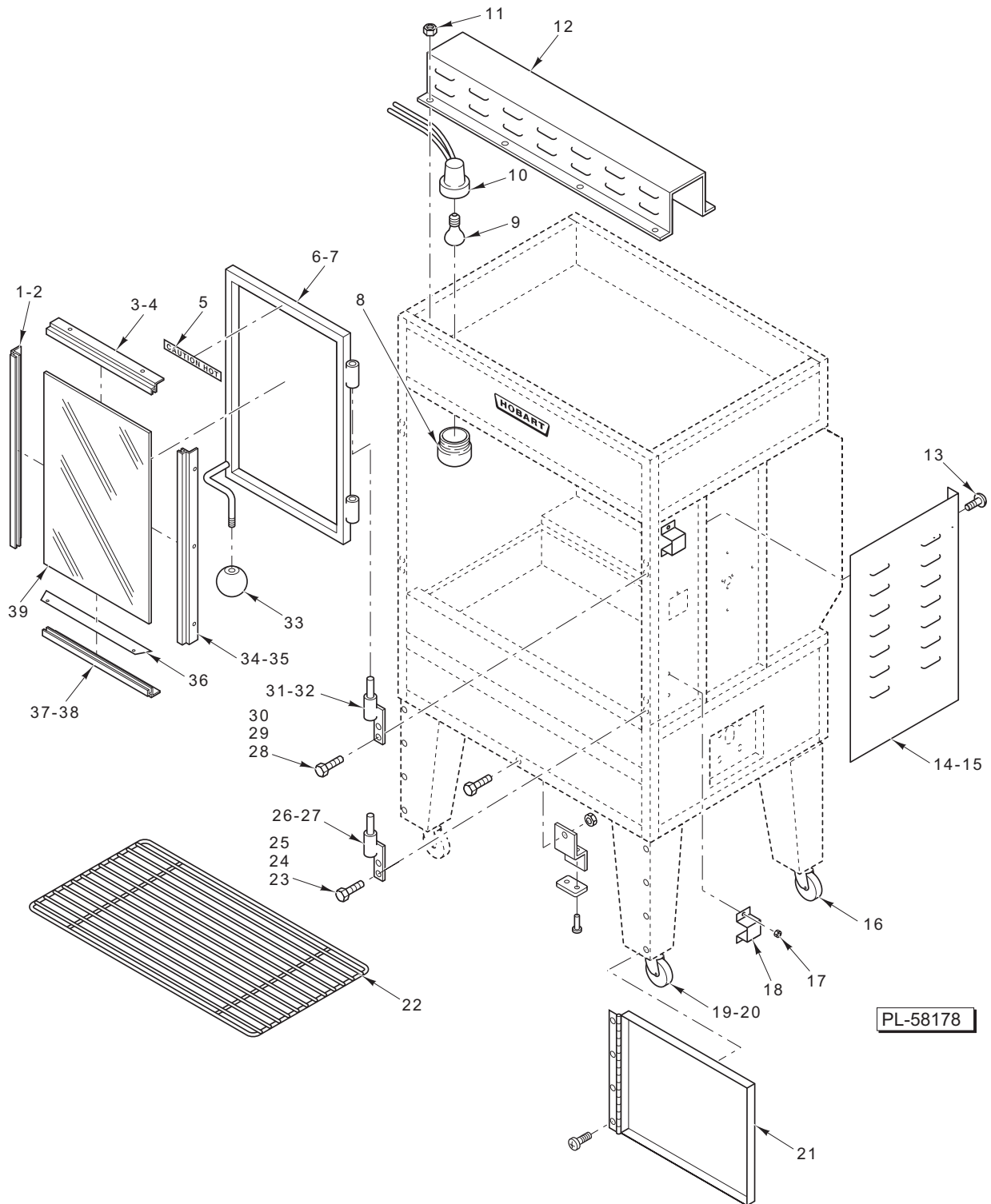
ILLUS. PL-58175	PART NO.	NAME OF PART	AMT.
1	NS-011-07	Nut 6-32 Hex (SST) .....	2
2	00-877700-00004	Ignition Module .....	1
3	00-877700-00067	Harness – Module Wiring .....	1
4	00-877700-00085	Spark Ignitor Cable (Show Burner).....	1
5	00-877700-00149	Filter – Spark Ignitor (4.7 k ohm) .....	1
6	00-877700-00148	Boot – Rubber Spark .....	1
7	00-877700-00067	Harness – Module Wiring .....	1
8	00-877700-00004	Ignition Module .....	1
9	00-877700-101-2	Bracket – Ignitor Mount (Back) .....	1
10	NS-011-07	Nut 6-32 Hex (SST) .....	2
11	00-877700-00086	Spark Ignitor Cable (Upper Burners) .....	2
12	00-877700-00149	Filter – Spark Ignitor (4.7 k ohm) .....	2
13	00-877700-0148	Boot – Rubber Spark .....	2
14	00-877700-00067	Harness – Module Wiring .....	1
15	00-877700-00004	Ignition Module .....	1
16	00-877700-101-1	Bracket – Ignitor Mount (Front).....	1
17	NS-011-07	Nut 6-32 Hex (SST) .....	2
18	00-877700-00087	Grommet (Use With Items 4 & 11) .....	3
19	SD-017-30	Self-Tapping Screw 6-20 x 3/8 Phil. Flat Hd., Type AB (SST) .....	2
20	FE-026-17	Connector – Nylon Cord (Use With Item 21) .....	2
21	00-877700-00128	Power Cord 8 Ft.....	1
22	00-877700-00090	Terminal Block .....	1
23	00-877700-00065	Chain .....	2
24	NS-011-23	Nut 10-32 Hex (SST) .....	4
25	00-877700-00151	Panel – Front Hinged.....	1
26	00-877700-00152	Overlay – Programmable.....	1
27	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	3
28	WL-014-10	Lockwasher 1/4 External (SST).....	3
29	00-877700-00016	Switch – Foot W/6 Ft. Cord.....	1
30	00-877700-00147	Transformer (120 V./12.6 V.).....	1
31	00-891159	Logo – Hobart .....	1
32	00-877700-00153	Label – Schematic (ML-132078 & ML-132079) .....	1
33	00-877700-00066	Hinge – Piano .....	1
34	00-877700-00150	Switch – Rocker Booted (ML-132078 & ML-132079) .....	3
35	00-877700-00154	Varistor Assy. Primary (ML-132078 & ML-132079).....	1
36	00-877700-00144	Controller With Mounting Bracket .....	1
37	00-877700-00150	Switch – Rocker Booted (ML-132078 & ML-132079) .....	3
	00-877700-00145	Sensor – Temperature Rtd.....	1
	00-877700-00146	Foil – Grounding .....	2



**AUTOMATIC CONTROL PANEL ASSEMBLY**

**AUTOMATIC CONTROL PANEL ASSEMBLY**

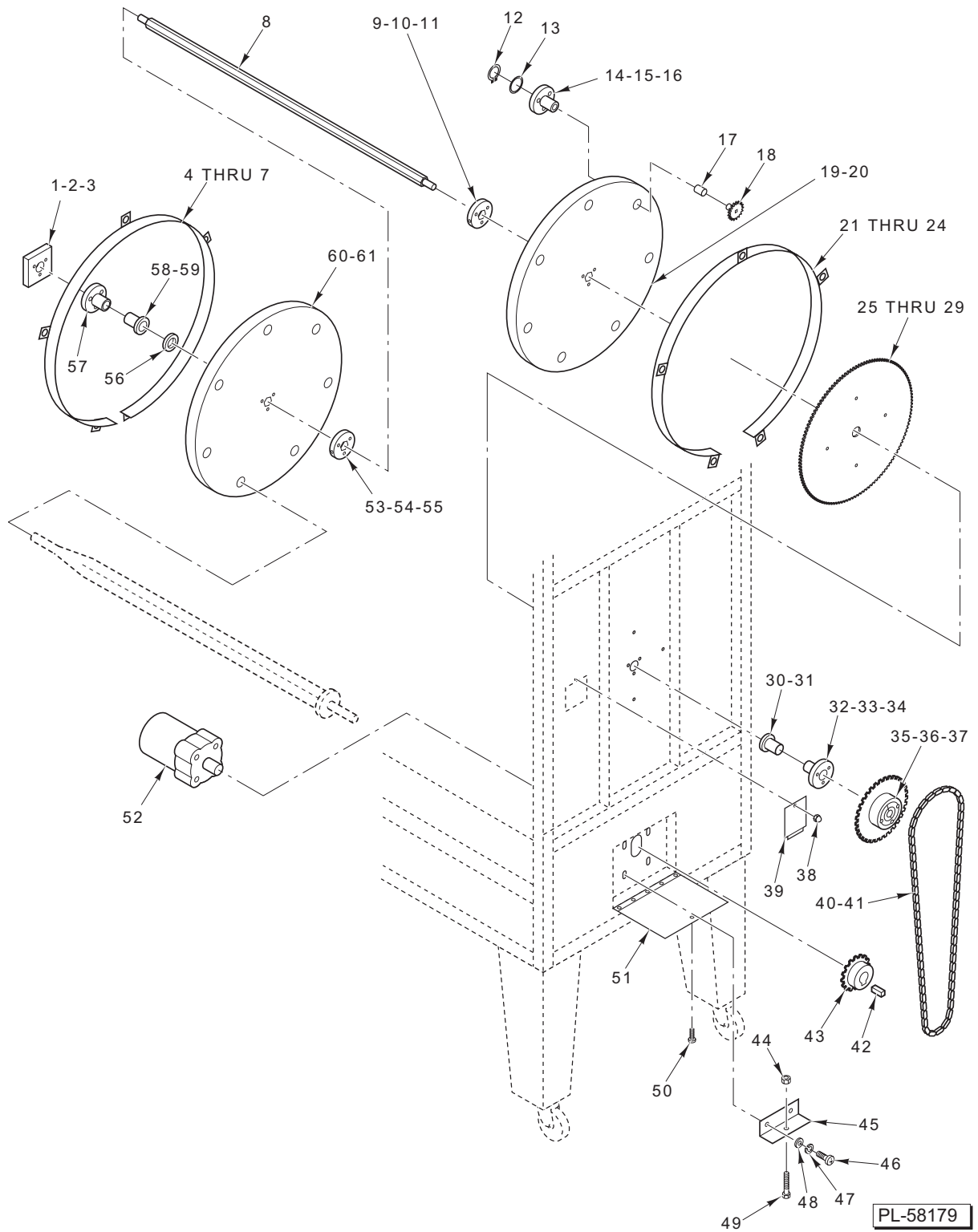
ILLUS. PL-58177	PART NO.	NAME OF PART	AMT.
1	00-877700-00085	Spark Ignitor Cable (Show Burner).....	1
2	00-877700-00067	Harness – Module Wiring .....	3
3	00-877700-00066	Hinge – Piano .....	1
4	00-877700-00074	Label – Schematic (ML-132055 & ML-132072).....	1
5	00-877700-00003	Switch – Rocker (ML-132055 & ML-132072).....	3
6	00-877700-00007	Thermostat (Incls. Knob) (ML-132055 & ML-132072).....	1
7	00-877700-00143	Knob – Thermostat (ML-132055).....	1
8	00-877700-00002	Timer – Electronic (ML-132055 & ML-132072).....	1
9	00-877700-00003	Switch – Rocker.....	3
10	00-877700-00086	Spark Ignitor Cable (Upper Burners) .....	2
11	00-877700-00087	Grommet (Use With Items 1 & 10).....	3
12	SD-017-30	Self-Tapping Screw 6-20 x 3/8 Phil. Flat Hd., Type AB (SST) .....	2
13	FE-026-17	Connector – Nylon Cord (Use With Item 14) .....	2
14	00-877700-00128	Power Cord 8 Ft.....	1
15	00-877700-00090	Terminal Block .....	1
16	00-877700-00065	Chain .....	2
17	NS-011-23	Nut 10-32 Hex (SST) .....	4
18	NS-011-07	Nut 6-32 Hex (SST) .....	2
19	00-877700-00004	Ignition Module .....	1
20	NS-011-07	Nut 6-32 Hex (SST) .....	2
21	00-877700-00004	Ignition Module .....	1
22	00-877700-00059	Panel – Front Hinged.....	1
23	00-877700-00064	Overlay – Control Panel.....	1
24	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	3
25	WL-014-10	Lockwasher 1/4 External (SST).....	3
26	00-877700-00016	Switch – Foot W/6 Ft. Cord.....	1
27	00-877700-00004	Ignition Module .....	1
28	NS-011-07	Nut 6-32 Hex (SST) .....	2



**DOORS, LIGHTS, & FRAME ASSEMBLY**

**DOORS, LIGHTS, & FRAME ASSEMBLY**

ILLUS. PL-58178	PART NO.	NAME OF PART	AMT.
1	00-877700-00045	Bracket – Door Glass (Side).....	2
2	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	6
3	00-877700-00046	Bracket – Door Glass (Top).....	2
4	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
5	00-438131-00171	Label (Caution Hot).....	2
6	00-877700-00043	Door Frame – Welded (LH) (Not Shown).....	1
7	00-877700-00088	Door Frame – Welded (RH).....	1
8	00-877700-00092	Lens – Bulb Cover With Gasket.....	4
9	00-342766-00001	Bulb – Appliance (40 W.).....	4
10	00-877700-00091	Lamp Socket Assy. (Incls. Items 8 & 9).....	4
11	NS-011-23	Nut 10-32 Hex (SST).....	AR
12	00-877700-00068	Cover – Lamp Socket.....	1
13	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	AR
14	00-877700-00053	Panel – Side Access (LH).....	1
15	00-877700-00054	Panel – Side Access (RH) (Not Shown).....	1
16	00-877700-00063	Caster Assy. (Without Brake).....	2
17	NS-011-23	Nut 10-32 Hex (SST).....	8
18	00-877700-00073	Bracket – Support.....	4
19	00-877700-00062	Caster Assy. (With Brake).....	2
20	00-877700-00061	Foot – Leveling (Optional) (Not Shown).....	4
21	00-877701-00021	Doors Set – Lower W/Latch (SST).....	1
22	00-877700-00021	Rack.....	1
23	SC-127-31	Mach. Screw 1/4-20 x 3/4 Hex Hd. (SST).....	4
24	NS-046-38	Nut 1/4-20 Hex (SST).....	4
25	WL-014-10	Lockwasher 1/4 External (SST).....	4
26	00-877700-00052	Hinge – Lower Door (RH).....	1
27	00-877700-00051	Hinge – Lower Door (LH) (Not Shown).....	1
28	SC-127-31	Mach. Screw 1/4-20 x 3/4 Hex Hd. (SST).....	4
29	NS-046-38	Nut 1/4-20 Hex (SST).....	4
30	WL-014-10	Lockwasher 1/4 External (SST).....	4
31	00-877700-00050	Hinge – Upper Door (RH).....	1
32	00-877700-00049	Hinge – Upper Door (LH) (Not Shown).....	1
33	00-877700-00048	Knob – Door Handle (Black).....	2
34	00-877700-00045	Bracket – Door Glass (Side).....	2
35	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	6
36	00-877700-00047	Drip Shield.....	2
37	00-877700-00046	Bracket – Door Glass (Bottom).....	2
38	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
39	00-877700-00044	Glass.....	2
	00-877700-00096	Frame (Folding Table Option).....	1
	00-877700-00095	Poly Board (Folding Table Option).....	1
	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST) (Use With Folding Table Option).....	6
	RS-011-12	Rivet 3/16 x 1/2 Button Hd. (SST) (Use With Folding Table Option).....	AR
	00-418959-00001	Nameplate – Hobart.....	1
	00-877701-00033	Let-Set W/Mounting Plates.....	1
	00-877701-00027	Tank – Cleaning.....	1
	00-877701-00028	Table – Prep.....	1
	00-877701-00029	Tray – Landing (SST).....	1
	00-877701-00030	Table – Landing.....	1
	00-438131-00172	Label – Installation.....	2
	00-438131-061-1	Label – California Warning.....	1

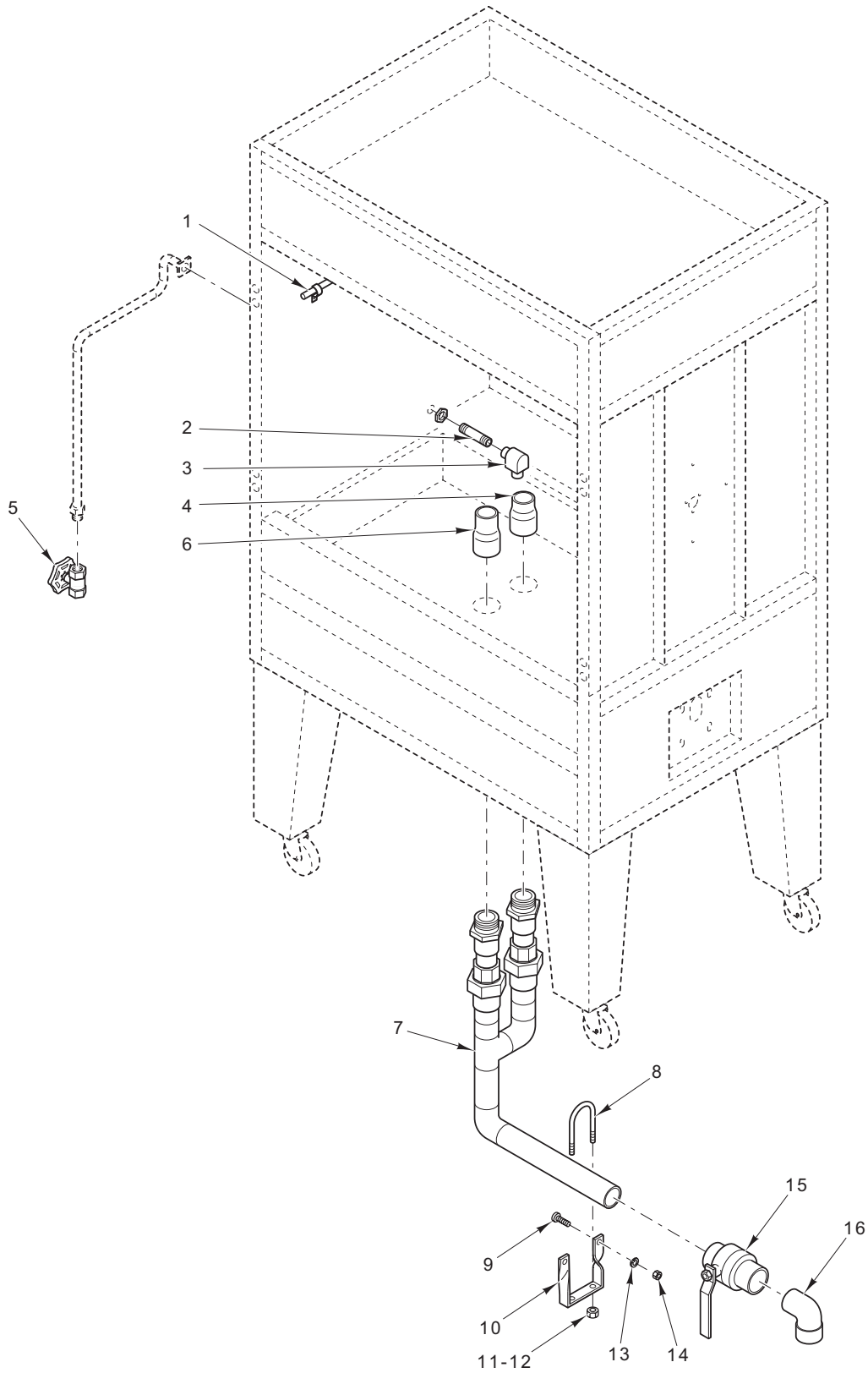


**ROTISSERIE & MOTOR ASSEMBLY**



## ROTISSERIE &amp; MOTOR ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-58179		
1	SC-127-31	Mach. Screw 1/4-20 x 3/4 Hex Hd. (SST).....	3
2	NS-013-02	Nut 1/4-20 Hex .....	3
3	00-877700-00082	Plate – Retainer .....	1
4	00-877700-00029	Drip Band .....	1
5	NS-048-89	Crown Nut 10-32.....	4
6	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
7	SC-126-53	Mach. Screw 10-32 x 1/4 Phil. Truss Hd. (SST).....	2
8	00-877700-00026	Shaft – Drive .....	1
9	00-877700-00079	Bolt – Locking Special .....	3
10	SC-128-50	Cap Screw 5/16-18 x 1 1/2 Hex Flat Hd. (SST) .....	3
11	NS-048-89	Crown Nut 10-32.....	3
12	00-877700-00013	Retaining Ring .....	AR
13	00-877700-00077	Washer.....	AR
14	00-877700-00014	Bearing – Spit Drive.....	AR
15	SC-123-73	Mach. Screw 10-32 x 3/4 Hex Hd. (SST) .....	AR
16	NS-011-23	Nut 10-32 Hex (SST) .....	AR
17	00-877700-00015	Bushing – Teflon .....	AR
18	00-877700-00023	Gear – Spit.....	AR
19	00-877700-00230	Disc – Right Rotor (7 Positions).....	1
20	00-877700-00231	Disc – Right Rotor (8 Positions).....	1
21	00-877700-00029	Drip Band .....	1
22	NS-048-89	Crown Nut 10-32.....	4
23	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
24	SC-126-53	Mach. Screw 10-32 x 1/4 Phil. Truss Hd. (SST).....	2
25	SC-022-38	Mach. Screw 1/4-20 x 2 Slotted Flat Hd. (SST).....	4
26	00-877700-00025	Spacer – Stationary Gear .....	4
27	NS-013-02	Nut 1/4-20 Hex .....	4
28	WL-007-16	Lockwasher 1/4 External .....	4
29	00-877700-00024	Gear Stationary.....	1
30	00-877700-00036	Bushing – Teflon .....	1
31	00-877700-00078	Washer – Thrust Bearing .....	1
32	00-877700-00035	Bearing – Shaft (Right) .....	1
33	SC-127-31	Mach. Screw 1/4-20 x 3/4 Hex Hd. (SST).....	3
34	NS-013-02	Nut 1/4-20 Hex .....	3
35	00-877700-00039	Bushing – Tapered .....	1
36	00-877700-00038	Sprocket – Driven .....	1
37	00-877700-00125	Key – Upper Drive Sprocket 3/16 x 1 .....	1
38	NS-048-89	Crown Nut 10-32.....	2
39	00-877700-00058	Panel – Access (Spit Drive) .....	2
40	00-877700-00040	Chain .....	1
41	00-877700-00041	Master Link .....	1
42	00-877700-00076	Key – Lower Drive Sprocket 3/16 x 3/4 .....	1
43	00-877700-00037	Sprocket – Drive .....	1
44	NS-013-02	Nut 1/4-20 Hex .....	2
45	00-877700-00081	Bracket – Motor Adjusting .....	1
46	SC-085-39	Cap Screw 1/4-28 x 3/4 Hex Button Hd. ....	4
47	WL-003-38	Lockwasher 1/4 Helical.....	6
48	WS-003-50	Washer.....	6
49	SC-128-51	Mach. Screw 1/4-20 x 2 1/2 Slotted Truss Hd. (SST) .....	1
50	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	2
51	00-877700-00055	Panel – Access .....	2
52	00-877700-00142	Motor – Drive (W/Capacitor) (Incls. Item 42) .....	1
53	NS-048-89	Crown Nut 10-32.....	3
54	00-877700-00079	Bolt – Locking Special .....	3
55	SC-128-50	Cap Screw 5/16-18 x 1 1/2 Hex Flat Hd. (SST) .....	3
56	00-877700-00117	Spacer – Metal.....	1
57	00-877700-00033	Bearing – Shaft (Left).....	1
58	00-877700-00034	Bushing – Teflon .....	1
59	00-877700-00078	Washer – Thrust Bearing .....	1
60	00-877700-00227	Disc – Left Rotor (7 Positions).....	1
61	00-877700-00228	Disc – Left Rotor (8 Positions).....	1
	00-877700-00080	Lubricant – Chain & Gear .....	AR

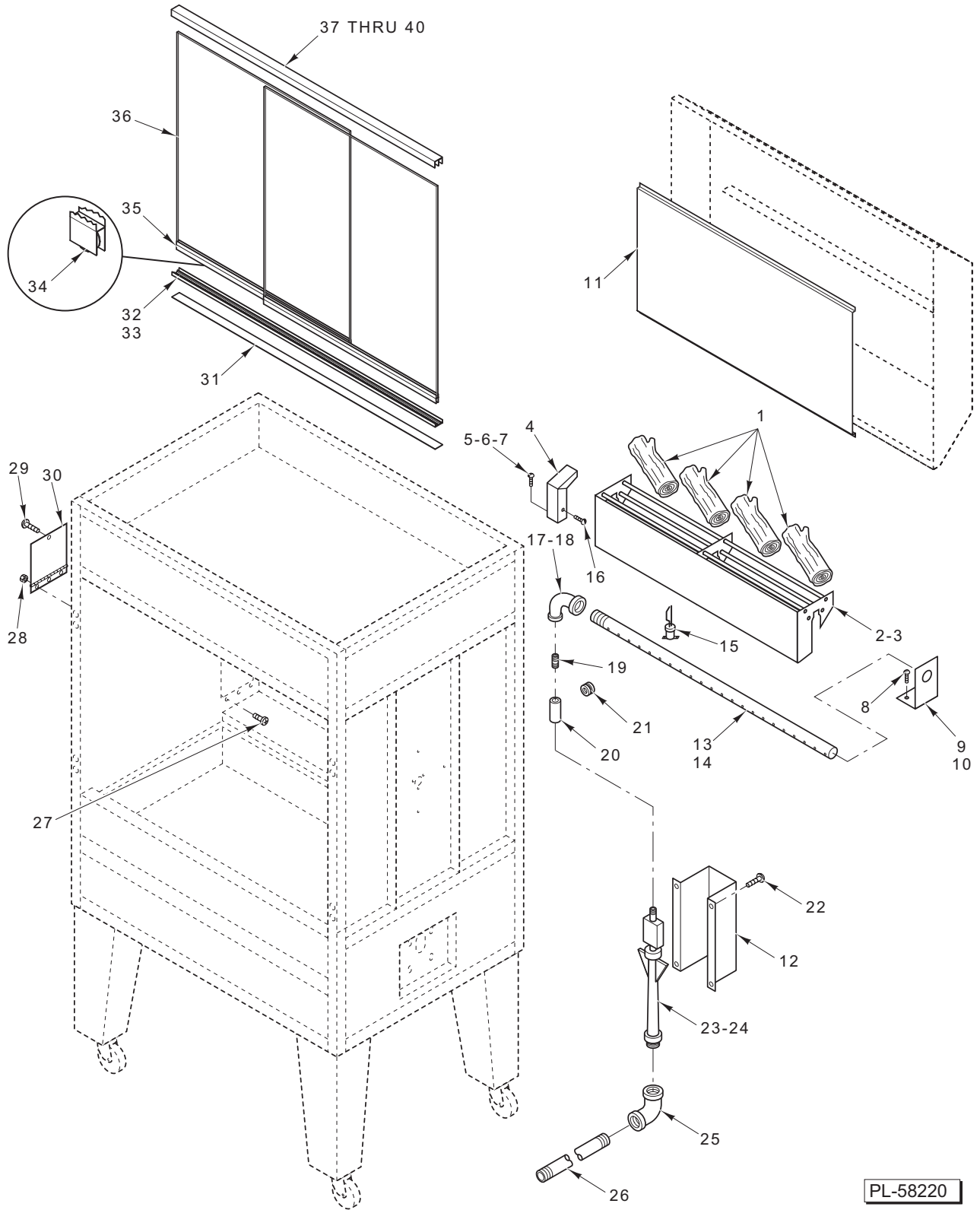


PL-58180

**WATER BATH & DRAIN UNIT**

**WATER BATH & DRAIN UNIT**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58180			
1	00-877700-00118	Clamp – Thermostat Bulb .....	1
2	FP-040-26	Pipe <sup>3</sup> / <sub>8</sub> x 3 (Brass).....	1
3	FP-015-09	Elbow – Pipe <sup>3</sup> / <sub>8</sub> x 90 Deg. (Brass).....	1
4	00-877700-00019	Stand Pipe (Skim).....	1
5	00-877700-00115	Valve – Water.....	1
6	00-877700-00020	Stand Pipe (Overflow).....	1
7	00-877700-00098	Drain Piping Assy. ....	1
8	00-877700-00105	U-Bolt.....	1
9	SC-127-31	Mach. Screw <sup>1</sup> / <sub>4</sub> -20 x <sup>3</sup> / <sub>4</sub> Hex Hd. (SST).....	2
10	00-877700-00097	Support Bracket (Drain).....	1
11	WL-019-18	Lockwasher <sup>1</sup> / <sub>4</sub> Helical.....	2
12	NS-013-02	Nut <sup>1</sup> / <sub>4</sub> -20 Hex .....	2
13	WL-019-18	Lockwasher <sup>1</sup> / <sub>4</sub> Helical.....	2
14	NS-013-02	Nut <sup>1</sup> / <sub>4</sub> -20 Hex .....	2
15	00-877700-00116	Drain Valve.....	1
16	FP-015-33	Elbow – Pipe <sup>1</sup> / <sub>2</sub> x 90 Deg. ....	1
	00-877701-00025	Kit – Water Hose Quick Disconnect (4 Ft.).....	1

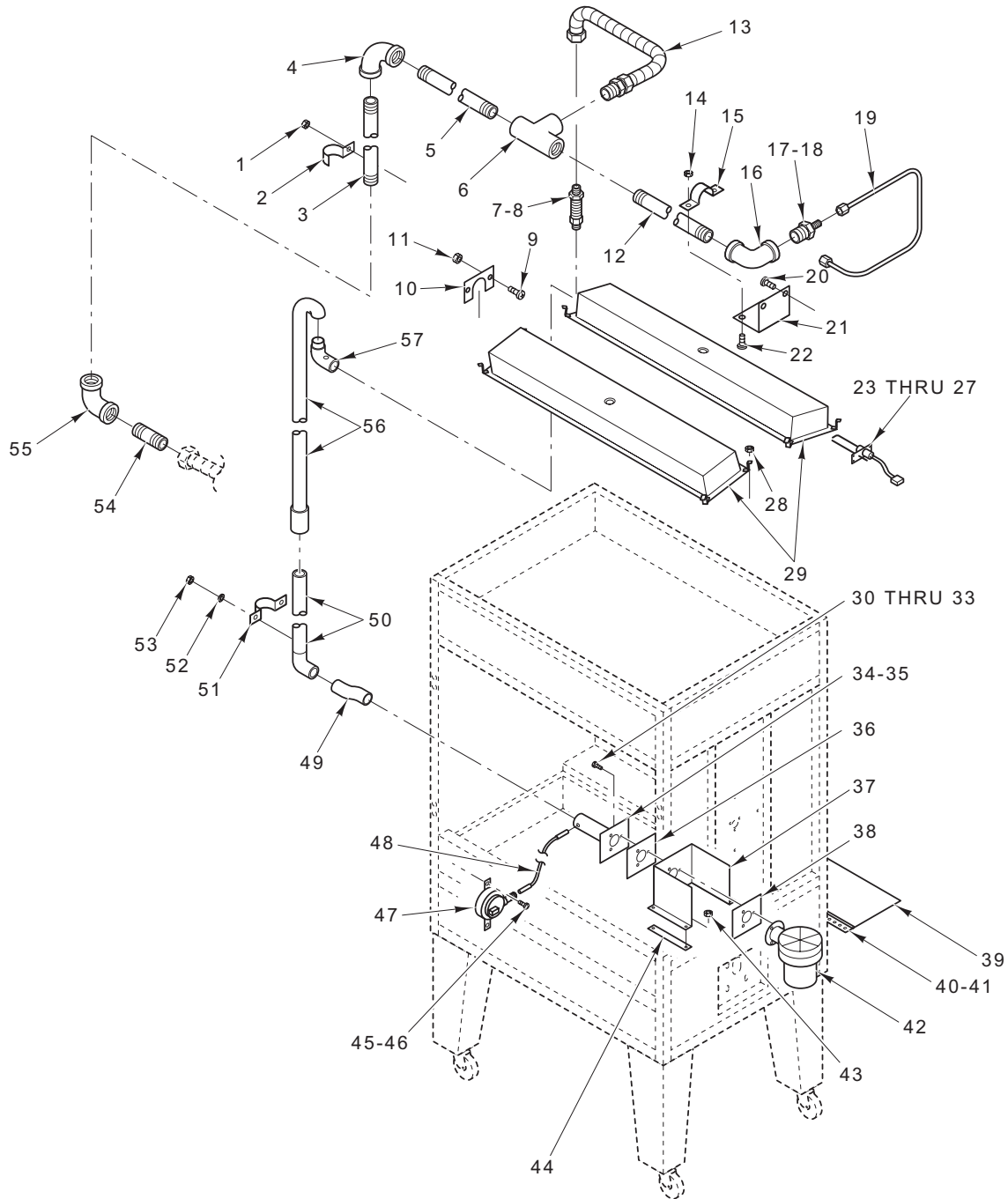


**SHOW BURNER**

PL-58220

**SHOW BURNER**

ILLUS. PL-58220	PART NO.	NAME OF PART	AMT.
1	00-877700-00001	Ceramic Log (Single).....	4
2	00-877700-00018	Rack – Ceramic Log (NAT).....	1
3	00-877700-00218	Rack – Ceramic Log (PRO).....	1
4	00-877700-00069	Cover – Ignition Flame Sensor .....	1
5	SC-123-73	Mach. Screw 10-32 x 3/4 Hex Hd. (SST) .....	2
6	WS-023-20	Washer.....	2
7	NS-011-23	Nut 10-32 Hex (SST) .....	2
8	SD-017-42	Self-Tapping Screw 8-18 x 1/2 Phil. Truss Hd., Type AB (SST) .....	2
9	00-877700-00070	Bracket – Show Burner End (NAT) .....	1
10	00-877700-00270	Bracket – Show Burner End (PRO) .....	1
11	00-877700-00017	Panel – Hanging .....	1
12	00-877700-00057	Cover – Venturi .....	1
13	00-877700-00071	Show Burner (NAT).....	1
14	00-877700-00271	Show Burner (PRO).....	1
15	00-877700-00006	Ignitor/Flame Sensor – Show Burner.....	1
16	SC-120-21	Mach. Screw 8-32 x 1/2 Hex Washer Hd. (SST) .....	2
17	FP-013-22	Elbow – Pipe 3/4 x 90 Deg. (NAT).....	1
18	FP-013-31	Elbow – Pipe 1 1/4 x 90 Deg. (PRO) .....	1
19	00-877700-00155	Pipe 1 1/4 x 4 9/16 (PRO) .....	1
20	FP-023-38	Coupling – Pipe (1 1/4) (PRO).....	1
21	00-877700-00087	Grommet.....	1
22	SD-017-30	Self-Tapping Screw 6-20 x 3/8 Phil. Flat Hd., Type AB (SST) .....	4
23	00-877700-00072	Venturi Assy. (Incls. Orifice) (NAT).....	1
24	00-877700-00272	Venturi Assy. (Incls. Orifice) (PRO).....	1
25	FP-013-11	Elbow – Pipe 3/8 x 90 Deg. ....	1
26	00-877700-00106	Pipe – Gas .....	1
27	SC-126-53	Mach. Screw 10-32 x 1/4 Phil. Truss Hd. (SST).....	3
28	NS-048-89	Crown Nut 10-32.....	3
29	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	1
30	00-877700-00056	Panel – Access (Ignitor/Flame Sensor) .....	1
31	00-877700-00131	Silicon – Glass Track (See-Thru Option) .....	1
32	00-877700-00130	Track – Glass Lower (SST) (See-Thru Option).....	1
33	SC-115-53	Mach. Screw 10-32 x 3/4 Slotted Truss Hd. (SST) (Attaches Lower Track to Frame) .....	AR
34	00-877700-00134	Wheel – Shoe (See-Thru Option) .....	6
35	00-877700-00133	Shoe – Glass (See-Thru Option) .....	2
36	00-877700-00132	Glass (See-Thru Option).....	2
37	00-877700-00129	Track – Glass Upper (SST) (See-Thru Option).....	1
38	NS-011-23	Mach. Nut 10-32 Hex (SST) (Attaches Track to Top Frame) .....	AR
39	WL-017-07	Lockwasher (Attaches Track to Top Frame) .....	AR
40	WS-023-20	Washer (Attaches Track to Top Frame) .....	AR
	00-877700-00107	Sleeve Insulation (Use With Item 15) .....	1

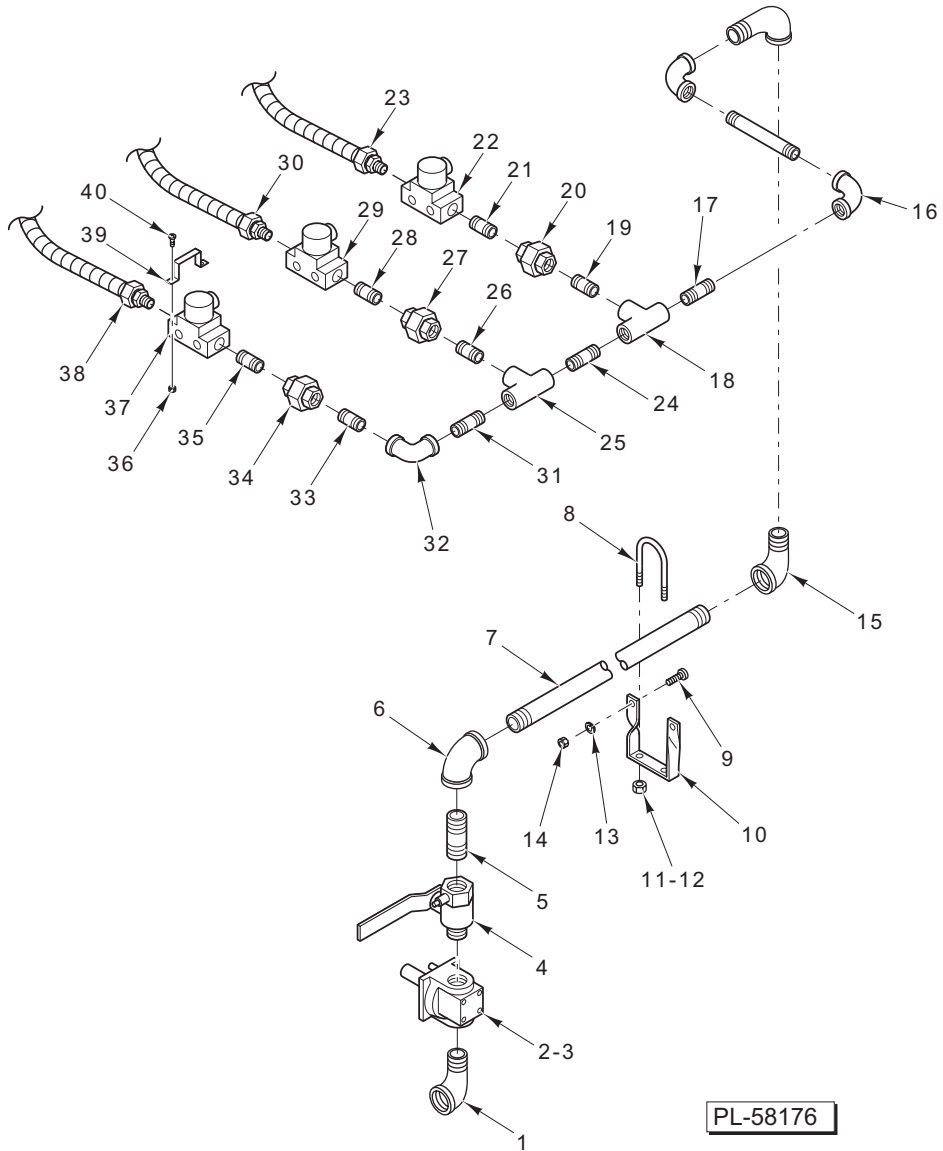


PL-58182

**UPPER GAS BURNERS**

## UPPER GAS BURNERS

ILLUS. PL-58182	PART NO.	NAME OF PART	AMT.
1	NS-011-23	Nut 10-32 Hex (SST) .....	4
2	FE-026-19	Clamp One Hole 1/2 In. (Brass) .....	4
3	00-877700-00108	Pipe – Gas .....	2
4	FP-013-15	Elbow – Pipe 1/2 x 90 Deg. ....	2
5	00-877700-00109	Pipe – Gas .....	2
6	FP-019-25	Tee – Pipe 1/2 x 1/2 x 1/2 .....	2
7	00-877700-00084	Orifice (#32 Drill) (NAT).....	2
8	00-877700-00138	Orifice (PRO) .....	1
9	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
10	00-877700-00099	Bracket – Pipe Retainer .....	2
11	NS-031-07	Stop Nut Special 8-32 .....	4
12	00-877700-00110	Pipe – Gas .....	2
13	00-877700-00112	Flex Tube 1/2 x 10 .....	2
14	NS-011-23	Nut 10-32 Hex (SST) .....	4
15	FE-026-20	Strap – Pipe Two Hole 1/2 In. (SST) .....	2
16	FP-016-07	Elbow – Reducing 1/2 x 3/8 90 Deg. ....	2
17	FP-026-04	Bushing – Pipe 3/8 to 1/8 .....	2
18	FP-047-28	Fitting – Tube 3/16 TBG x 1/8 MPT.....	2
19	00-877700-00126	Tube – Pilot.....	2
20	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
21	00-877700-00100	Bracket – Pipe Support.....	2
22	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
23	00-877700-00005	Ignitor/Flame Sensor – Cook Burner (NAT).....	2
24	00-877700-00135	Ignitor/Flame Sensor – Cook Burner (PRO).....	1
25	00-877700-00101	Bracket – Ignitor/Flame Sensor .....	2
26	NS-031-07	Stop Nut Special 8-32 .....	8
27	SC-053-35	Mach. Screw 8-32 x 3/8 Slotted Truss Hd. (SST).....	6
28	NS-036-16	Stop Nut Special 10-32.....	8
29	00-877700-00012	Cooking Burner Assy.....	2
30	SC-009-86	Mach. Screw 1/4-20 x 3/4 Slotted Rd. Hd. ....	6
31	NS-046-38	Nut 1/4-20 Hex (SST).....	6
32	WS-017-25	Washer.....	6
33	WL-003-38	Lockwasher 1/4 Helical.....	6
34	00-877700-00093	Pipe – Blower (W/Flange) (Short).....	1
35	00-877700-00094	Pipe – Blower (W/Flange) (Long) .....	1
36	00-877700-00083	Gasket .....	2
37	00-877700-00075	Housing – Blower.....	2
38	00-877700-00083	Gasket .....	2
39	00-877700-00060	Panel – Hinged (Rear).....	1
40	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	4
41	00-877700-00066	Hinge – Piano .....	1
42	00-877700-00009	Blower – Motor.....	2
43	NS-011-23	Nut 10-32 (SST).....	8
44	00-877700-00089	Gasket .....	4
45	SC-110-97	Mach. Screw 10-32 x 1/2 Slotted Truss Hd. (SST).....	2
46	NS-036-16	Stop Nut Special 10-32.....	2
47	00-877700-00226	Air Pressure Sensor Switch .....	2
48	00-877700-00120	Tube – Air.....	2
49	00-877700-00121	Tube – Flexible .....	2
50	00-877700-00102	Pipe Assy. (Lower).....	2
51	FE-026-18	Strap – Pipe Two Hole 1 In. (Copper).....	4
52	WS-023-20	Washer.....	8
53	NS-011-23	Nut 10-32 Special (SST).....	8
54	FP-086-02	Fitting – Tube 1/2 TBG x 1/2 MPT.....	2
55	FP-013-15	Elbow – Pipe 1/2 x 90 Deg. ....	2
56	00-877700-00103	Pipe Assy. (Upper).....	2
57	00-877700-00104	Adaptor – Burner Connector.....	2
	00-877700-00107	Sleeve – Insulation (Use With Item 23) .....	2

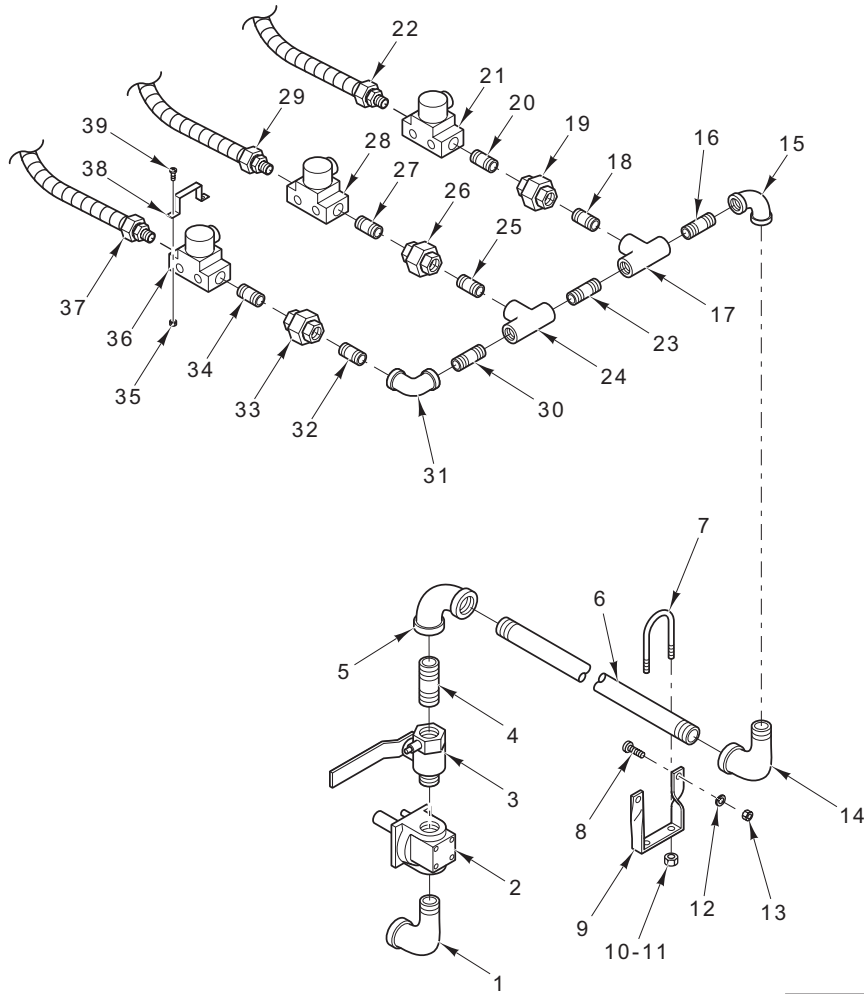


**GAS MANIFOLD & VALVES (CURRENT CONSTRUCTION)**



**GAS MANIFOLD & VALVES (CURRENT CONSTRUCTION)**

ILLUS. PL-58176	PART NO.	NAME OF PART	AMT.
1	FP-076-04	Elbow – Pipe 1 x 90 Deg. ....	1
2	00-877700-00010	Regulator – Gas Pressure 1 In. (NAT) .....	1
3	00-877700-00136	Regulator – Gas Pressure 1 In. (PRO) .....	1
4	00-877700-00022	Gas Shutoff Valve (Manual) .....	1
5	FP-036-19	Pipe 1 x 3 .....	1
6	FP-013-27	Elbow – Pipe 1 x 90 Deg. ....	1
7	00-877700-00111	Pipe – Gas .....	1
8	00-877700-00124	U-Bolt .....	2
9	SC-115-53	Mach. Screw 10-32 x 3/4 Slotted Truss Hd. (SST) .....	2
10	00-877700-00122	Support Bracket .....	2
11	WL-014-10	Lockwasher 1/4 External (SST) .....	4
12	NS-046-38	Nut 1/4-20 Hex (SST) .....	4
13	WL-017-07	Lockwasher .....	2
14	NS-011-23	Nut 10-32 Hex (SST) .....	2
15	FP-076-04	Elbow – Pipe 1 x 90 Deg. ....	1
16	FP-079-97	Elbow – Reducing 1 x 3/4 .....	1
17	FP-059-19	Pipe 3/4 x 1 1/2 .....	1
18	FP-019-33	Tee – Pipe 3/4 x 3/4 x 1/2 .....	1
19	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
20	FP-022-11	Union – Pipe 1/2 Straight .....	1
21	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
22	00-877700-00011	Valve – Gas Solenoid .....	1
23	00-877700-00113	Flex Tube 3/8 x 12 .....	1
24	FP-036-95	Pipe 3/4 x 2 .....	1
25	FP-019-33	Tee – Pipe 3/4 x 3/4 x 1/2 .....	1
26	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
27	FP-022-11	Union – Pipe 1/2 Straight .....	1
28	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
29	00-877700-00011	Valve – Gas Solenoid .....	1
30	00-877700-00114	Flex Tube 1/2 x 16 .....	1
31	FP-036-95	Pipe 3/4 x 2 .....	1
32	FP-078-89	Elbow – Reducing 3/4 x 1/2 .....	1
33	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
34	FP-022-11	Union – Pipe 1/2 Straight .....	1
35	FP-035-91	Pipe 1/2 x 1 1/8 .....	1
36	NS-011-23	Nut 10-32 Hex (SST) .....	2
37	00-877700-00011	Valve – Gas Solenoid .....	1
38	00-877700-00114	Flex Tube 1/2 x 16 .....	1
39	00-877700-00123	Bracket – Valve (SST) .....	1
40	SC-109-78	Mach. Screw 10-32 x 3/4 Slotted Pan Hd. (SST) .....	2
	00-877700-00140	Valve – Adjust Pilot (PRO) .....	2
	00-877700-00141	Restrictor – Blower (PRO) .....	2

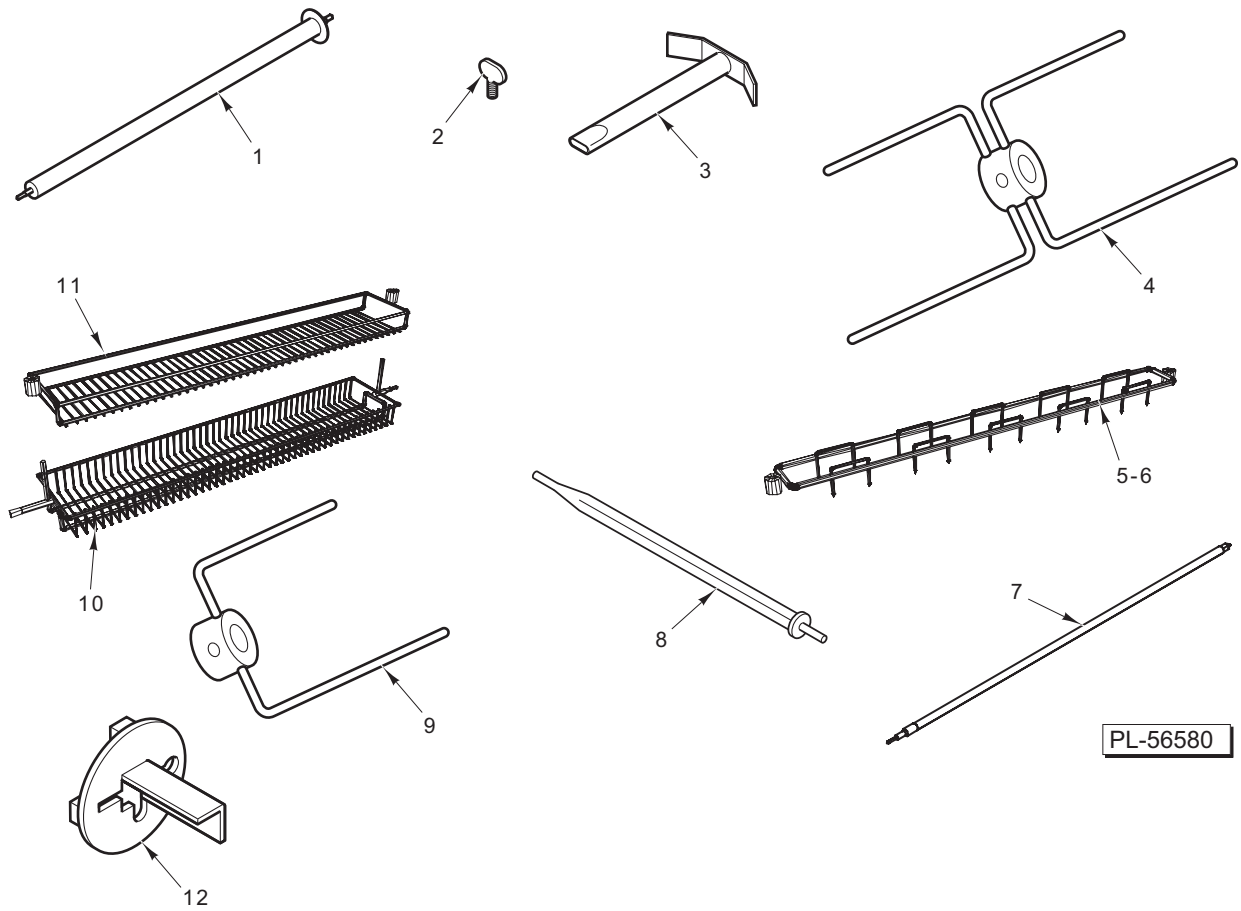


PL-56489

**GAS MANIFOLD & VALVES (PREVIOUS CONSTRUCTION)**

**GAS MANIFOLD & VALVES (PREVIOUS CONSTRUCTION)**

ILLUS. PL-56489	PART NO.	NAME OF PART	AMT.
1	FP-076-04	Elbow – Pipe 1 x 90 Deg. ....	1
2	00-877700-00010	Regulator – Gas Pressure 1 In. (NAT).....	1
3	00-877700-00022	Gas Shutoff Valve (Manual).....	1
4	FP-036-19	Pipe 1 x 3.....	1
5	FP-013-27	Elbow – Pipe 1 x 90 Deg. ....	1
6	00-877700-00111	Pipe – Gas.....	1
7	00-877700-00124	U-Bolt.....	2
8	SC-115-53	Mach. Screw 10-32 x 3/4 Slotted Truss Hd. (SST).....	2
9	00-877700-00122	Support Bracket.....	2
10	WL-014-10	Lockwasher 1/4 External (SST).....	4
11	NS-046-38	Nut 1/4-20 Hex (SST).....	4
12	WL-017-07	Lockwasher.....	2
13	NS-011-23	Nut 10-32 Hex (SST).....	2
14	FP-076-04	Elbow – Pipe 1 x 90 Deg. ....	1
15	FP-079-97	Elbow – Reducing 1 x 3/4.....	1
16	FP-059-19	Pipe 3/4 x 1 1/2.....	1
17	FP-019-33	Tee – Pipe 3/4 x 3/4 x 1/2.....	1
18	FP-035-91	Pipe 1/2 x 1 1/8.....	1
19	FP-022-11	Union – Pipe 1/2 Straight.....	1
20	FP-035-91	Pipe 1/2 x 1 1/8.....	1
21	00-877700-00011	Valve – Gas Solenoid.....	1
22	00-877700-00113	Flex Tube 3/8 x 12.....	1
23	FP-036-95	Pipe 3/4 x 2.....	1
24	FP-019-33	Tee – Pipe 3/4 x 3/4 x 1/2.....	1
25	FP-035-91	Pipe 1/2 x 1 1/8.....	1
26	FP-022-11	Union – Pipe 1/2 Straight.....	1
27	FP-035-91	Pipe 1/2 x 1 1/8.....	1
28	00-877700-00011	Valve – Gas Solenoid.....	1
29	00-877700-00114	Flex Tube 1/2 x 16.....	1
30	FP-036-95	Pipe 3/4 x 2.....	1
31	FP-078-89	Elbow – Reducing 3/4 x 1/2.....	1
32	FP-035-91	Pipe 1/2 x 1 1/8.....	1
33	FP-022-11	Union – Pipe 1/2 Straight.....	1
34	FP-035-91	Pipe 1/2 x 1 1/8.....	1
35	NS-011-23	Nut 10-32 Hex (SST).....	2
36	00-877700-00011	Valve – Gas Solenoid.....	1
37	00-877700-00114	Flex Tube 1/2 x 16.....	1
38	00-877700-00123	Bracket – Valve (SST).....	1
39	SC-109-78	Mach. Screw 10-32 x 3/4 Slotted Pan Hd. (SST).....	2



**ACCESSORIES**

**ACCESSORIES**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-56580			
1	00-877701-00007	Thermowave – Spit.....	AR
2	00-877703-00001	Thumb Screw (For Use With Items 4, 5, 6, 9, & 12).....	AR
3	00-877701-00009	Tool – Spit Lock .....	AR
4	00-877703-00008	Skewer – Double (Turkey).....	AR
5	00-877703-00005	Spike Bar – Single Row (Not Shown).....	AR
6	00-877703-00009	Spike Bar – Double Row.....	AR
7	00-877703-00006	Spit – 1/2 Round (Turkey).....	AR
8	00-877701-00003	Spit – Single Angle.....	AR
9	00-877703-00007	Skewer – Single (Turkey).....	AR
10	00-877703-00004	Basket Half – Bottom .....	AR
11	00-877703-00003	Basket Half – Top.....	AR
12	00-877703-00002	Lock – Angle Spit.....	AR
	00-877701-00022	Glove – Oven Neoprene .....	1 Pr.
	00-877701-00026	Shears – Chicken .....	AR
	00-877701-00031	Basket – Top & Bottom (Without Spike Bar).....	AR
	00-877701-00032	Basket – Hinged Clamshell.....	AR
	00-877701-00016	Kit – Gas Quick Disconnect.....	AR



# Online Parts Catalog

*Note: It is helpful, but not essential to know the ML (Material List) Number of the equipment for which a part is needed*

**How Do I Find An ML Number?**

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.

<b>HOBART</b> CORPORATION		MODEL	ML
COMMERCIAL DISHWASHER TROY, OHIO			
LISTED 756A C	UL	US	NSF
VOLTS		DATE CODE:	
HZ	PH	AMP	
749901 MADE IN U.S.A.			

- Section 1 – If Equipment ML Number is known
- Section 2 – If Equipment ML Number is not known



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SERVICE | **PARTS** | INSTALLATIONS | WATER TREATMENT | MANUALS & SUPPORT | CONTRACTS & PMs



### Hobart Service

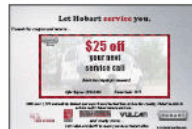
We're there for you, anytime you need us. 24x7.



We're within 50 miles of 95% of our service customers. Only Hobart can provide such blanket coverage because we're the premier equipment manufacturer with nearly 200 offices and 1,700

### Hobart Service News & Offers

Get \$25 Off Your Next Service Call!



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select  
**PARTS**



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[Hobart Service Home](#) > [Hobart National Parts and Accessories Program](#)

### National Parts and Accessories Program

#### Hobart SmartParts® System

The [Hobart SmartParts® System](#) is an interactive parts catalog system. By entering information from your equipment's data plate, you can be assured that you are accessing the



#### Not Sure How to Use SmartParts™?

It's easy! Just go through the [Hobart SmartParts™ Online Tutorial](#) and you'll be a parts pro in no time!

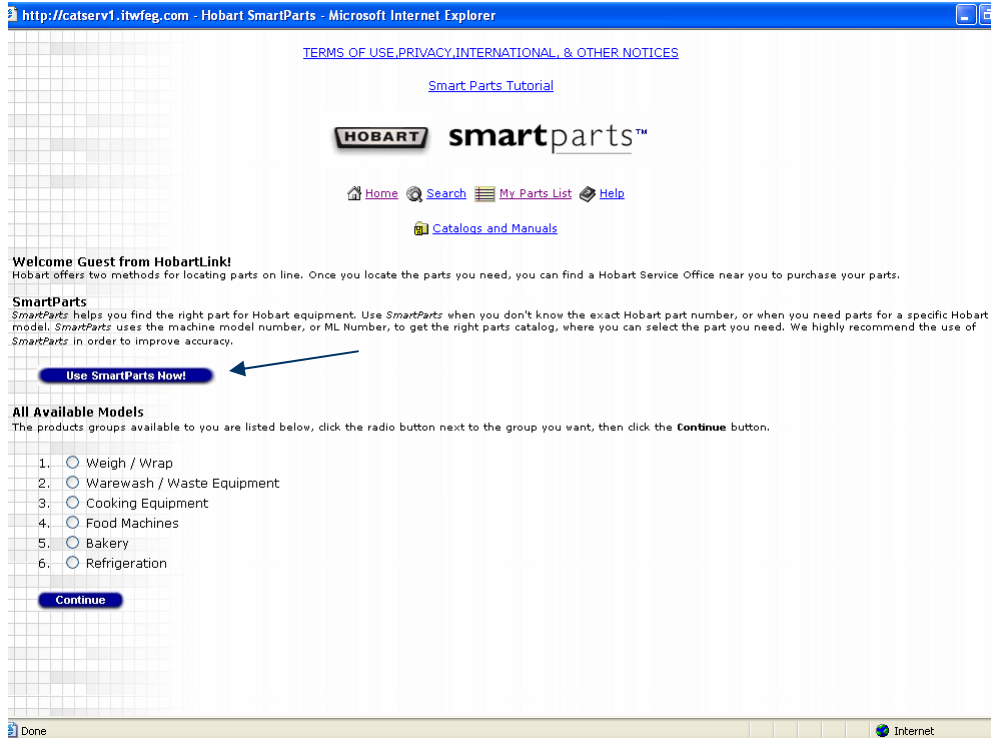
#### Hobart Parts QuickLinks

- ▶ [Hobart SmartParts® System](#)
- ▶ [Parts Catalogs](#)

Next  
select  
**SMARTPARTS**

Web Browser Pop-up blocker must be turned off for this site in order for SmartParts to operate





*This is SmartParts home page*

***If the ML Number of the Equipment is known, select Use SmartParts Now***

*(We'll explain what to do if the ML number of the Equipment is not known in Section 2)*

## SmartParts

### Enter Your ML Number

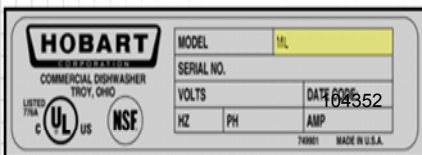
Enter your full or partial ML Number in the field provided, then click the **Search SmartParts!** button.

ML-  **Search Smart Parts**

*Enter the ML number and click on Search SmartParts*

### How Do I Find An ML Number?

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.



**For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher**

**The ML number of this dishwasher is 104352**

# Hobart Parts Web

## SmartParts

SmartParts results for **104352** (listed by product group):

### Warewash / Waste Equipment

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 130016, 130017, 130018, 130019)

Continue

Go Back

*Click on the Radio button to select the Parts Catalog*

*Then click on Continue*

## Assemblies Available

LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)

Click the radio button next to the assembly you want, then click the **Continue** button.

Continue

Go Back

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL CONTROL DRAWER (LX SERIES)
- ELECTRICAL CONTROL DRAWER (LXi SERIES)
- DISPLAY
- WASH ARM ASSEMBLY (LX18 SERIES)
- WASH ARM ASSEMBLY (LX30/40, LXG, LXi, & LXiG SERIES)
- WASH PIPE ASSEMBLY
- 50 HZ., 60 HZ. PUMP AND MOTOR ASSEMBLY (INGERSOLL OR CRANE)

*The Water Pressure Gauge is on the Base Assembly*

*Select Base Assembly*

*Then click on Continue*

# Parts List

## BASE ASSEMBLY

Select an appropriate figure size

Change To:

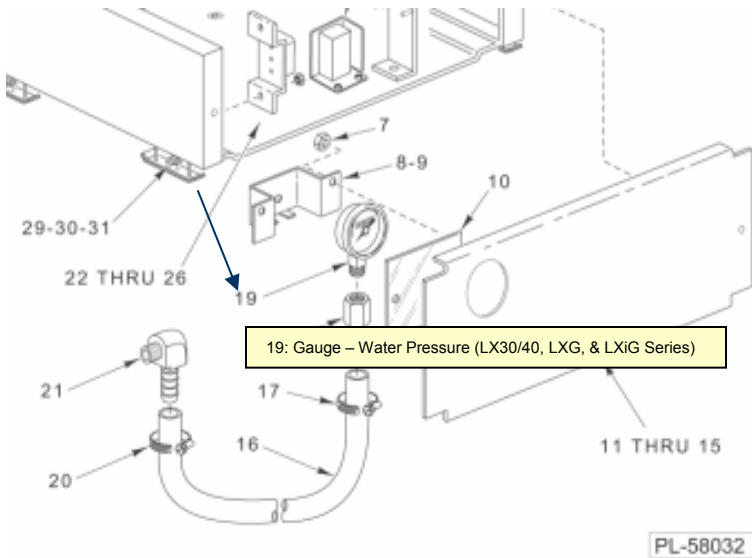
Different Assembly

Different Product

To add an item to your parts list, click the **Add** button next to the item. To see an exploded view, click on the view figure buttons.

View Figure: @ 25% @ 50% @ 75% @ 100% ←

Add	Item	Part No.	Part Description	Qty Used On Assembly
Add	1	00-328634	Track Assy. (RH)	1
Add	2	NS-015-01	Nut 1/4-20 Hex (SST)	8
Add	3	WL-006-17	Lockwasher 1/4 Medium	8



BASE ASSEMBLY

Locate the part needed (Water Pressure Gauge) on the drawing

Placing the cursor on the number will display the Description of the Part

Click on the number pointing to the part

<b>Add</b>	15	00-329267	Retainer - Screw #10	AR
<b>Add</b>	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
<b>Add</b>	17	00-528501	Clamp - Hose #4	1
<b>Add</b>	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXi Series)	1
<b>Add</b>	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	1
<b>Add</b>	20	00-528501	Clamp - Hose #4	1
<b>Add</b>	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
<b>Add</b>	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
<b>Add</b>	23	00-918385	Block - Terminal (5 Pole) (Current Construction)	1
<b>Add</b>	24	00-918339	Bracket - Terminal Block (Current Construction)	1
<b>Add</b>	25	NS-031-50	Stop Nut 6-32 Hex (SST)	2
<b>Add</b>	26	NS-031-16	Stop Nut 10-24 Hex Elastic (SST)	2
<b>Add</b>	27	00-475299-00001	Connector Assy. (Previous Construction)	1
<b>Add</b>	28	00-473138	Bracket - Terminal Block (Previous Construction)	1
<b>Add</b>	29	00-241857	Foot - Leveling	4
<b>Add</b>	30	00-329284	Spacer - Leveling Foot (LX18 Series)	4

- *Selecting the part on the figure causes the part to be highlighted on the parts list*
- *Click on the Add button to add the part to the shopping cart*
- *You can add more parts or change the quantity of the parts already in the cart*
- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

## Parts Selected

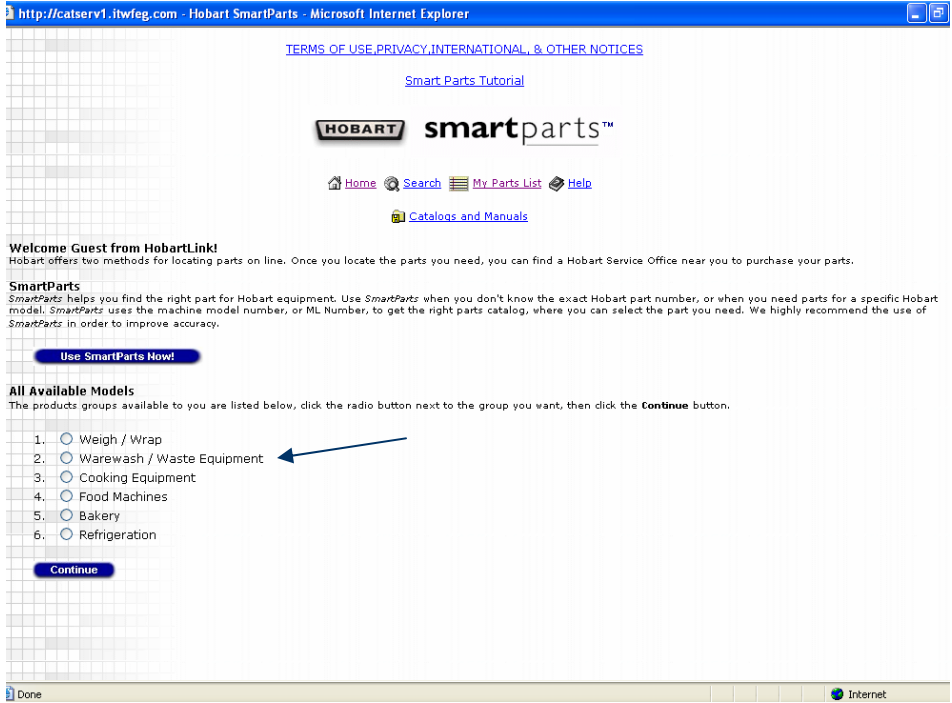
### Items Listed for Guest

Add More Items From:

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
<input type="button" value="Delete"/>	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	<a href="#">BASE ASSEMBLY</a>

Use SMARTPARTS Now



*This (again) is SmartParts home page*

For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher

*If the ML Number of the Equipment is not known, click on the Radio button to select Warewash / Waste Equipment*

*Then click on Continue*

*(Go to Section 1 if you do know the ML number of the Equipment)*

## Products Available

### Warewash / Waste Equipment

Click the radio button next to the product you want, then click the **Continue** button.

**Continue**

**Go Back**

1.  Door Type Dishwasher
2.  Booster
3.  Conveyor Type Dishwasher (C-LINE)
4.  Flight Type Dishwasher
5.  Miscellaneous Warewash
6.  UnderCounter Dishwasher (indicated by a blue arrow)
7.  Waste Equipment

**Continue**

**Go Back**

*Click on the Radio button to select UnderCounter Dishwasher*

*Then click on Continue*

## Parts Catalogs

### UnderCounter Dishwasher

Click the radio button next to the catalog you want, then click the **Continue** button.

**Continue** **Go Back**

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)
- WM Series Dishwashers
- Dishwasher Motor Book (Includes the following Motor Spec /ML numbers - 9257, 6661, 8115, 17829, 18897, 18751, 18931, 18930, 18932, 31219, 31220, 31221, 18491, 17350, 9801, 18603)
- SR24 Series Dishwasher (SR24C - ML-130021, SR24H - ML-130022)
- Fast Food Warewashers

**Continue** **Go Back**

*Click on the Radio button to select LX Series Dishwashers*

*Then click on Continue*

## Assemblies Available

**LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)**

Click the radio button next to the assembly you want, then click the **Continue** button.

**Continue** **Go Back**

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL COMPONENTS(LX SERIES)
- ELECTRICAL COMPONENTS (LXi SERIES)
- DISPLAY
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxxg, lxi, & lxiig SERIES)(PREV. CONSTR.)
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxxg, lxi, & lxiig SERIES)(CURRENT CONSTR.)
- WASH ARM ASSEMBLY(LX18 SERIES)
- WASH PIPE ASSEMBLY (PREVIOUS CONSTRUCTION)
- WASH PIPE ASSEMBLY (CURRENT CONSTRUCTION)

*The Water Pressure Gauge is on the Base Assembly*

*Select Base Assembly*

*Then click on Continue*

# Parts List

## BASE ASSEMBLY

Select an appropriate figure size

Change To:

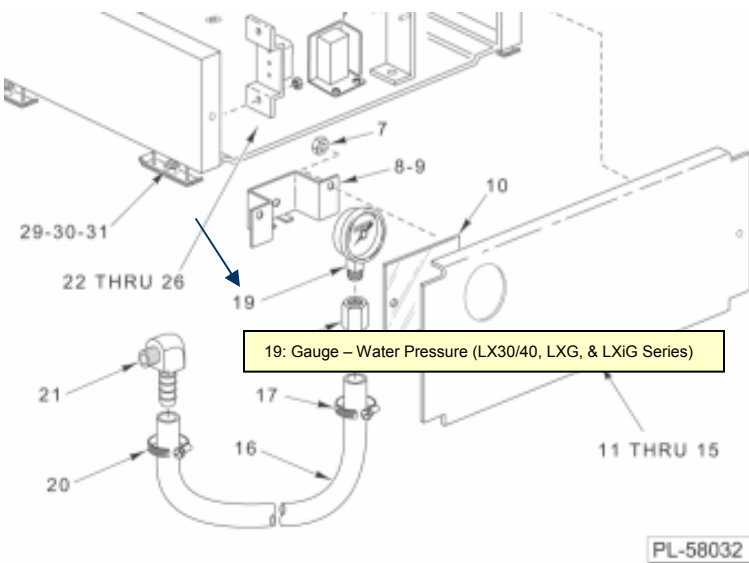
Different Assembly

Different Product

To add an item to your parts list, click the **Add** button next to the item. To see an exploded view, click on the view figure buttons.

View Figure: @ 25% @ 50% @ 75% @ 100% ←

Add	Item	Part No.	Part Description	Qty Used On Assembly
Add	1	00-328634	Track Assy. (RH)	1
Add	2	NS-015-01	Nut 1/4-20 Hex (SST)	8
Add	3	WL-006-17	Lockwasher 1/4 Medium	8



Locate the part needed (Water Pressure Gauge) on the drawing

Placing the cursor on the number will display the Description of the Part

Click on the number pointing to the part

## BASE ASSEMBLY

<b>Add</b>	15	00-329267	Retainer - Screw #10	AR
<b>Add</b>	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
<b>Add</b>	17	00-528501	Clamp - Hose #4	1
<b>Add</b>	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXI Series)	1
<b>Add</b>	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	1
<b>Add</b>	20	00-528501	Clamp - Hose #4	1
<b>Add</b>	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
<b>Add</b>	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
<b>Add</b>	23	00-918385	Block - Terminal (5 Pole) (Current Construction)	1
<b>Add</b>	24	00-918339	Bracket - Terminal Block (Current Construction)	1
<b>Add</b>	25	NS-031-50	Stop Nut 6-32 Hex (SST)	2
<b>Add</b>	26	NS-031-16	Stop Nut 10-24 Hex Elastic (SST)	2
<b>Add</b>	27	00-475299-00001	Connector Assy. (Previous Construction)	1
<b>Add</b>	28	00-473138	Bracket - Terminal Block (Previous Construction)	1
<b>Add</b>	29	00-241857	Foot - Leveling	4
<b>Add</b>	30	00-329284	Spacer - Leveling Foot (LX18 Series)	4

- *Selecting the part on the figure causes the part to be highlighted on the parts list*
- *Click on the Add button to add the part to the shopping cart*
- *You can add more parts or change the quantity of the parts already in the cart*
- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

## Parts Selected

### Items Listed for Guest

Add More Items From:

**Current Assembly**

**Different Assembly**

**Different Product**

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
<b>Delete</b>	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	<a href="#">BASE ASSEMBLY</a>

**Update Quantities**

**Confirm Parts Selected**

Use **SMARTPARTS** Now





## RECOMMENDED SPARE PARTS LIST

### HGFR Gas Rotisserie Ovens (NATURAL GAS)

Qty	Part Number	Description
AR	877700-14	Bearing, Spit Drive
2	877700-12	Burner, Infrared (Cook)
AR	877700-276	Bushing, Spit Drive (Teflon)
AR	913100-1	Ignitor, Flame Sensor Cook Burner
AR	913100-2	Orifice, Natural Gas Flame Sensor Cook Burner
1	877700-6	Electrode, Show Burner
1	877700-2	Electronic Timer
1	877700-273	Button, Electronic Timer
3	877700-4	Ignition Module
2	877700-9	Motor, Blower (Cook Burner)
1	877700-10	Regulator, Nat.
AR	877700-277	Ring, Snap
AR	877700-11	Solenoid, Gas
1	877700-16	Switch, Foot
2	877700-275	Switch, Pressure
6	877700-3	Switch, Rocker
1	877700-7	Thermostat 572° F
1	877700-144	Controller, Programmable w/ Mtg. Bracket - ML-132078 Only
1	877700-145	Temperature Sensor, RTD - ML-132078 Only
1	877700-147	Transformer, 120V/12.6V - ML-132078 Only
AR	877700-150	Switch, Rocker, Booted - ML-132078 Only