HOBART
SERVICE

HR7E ROTARY OVEN TECHNICAL MANUAL

SPECIFICATION SHEET

INSTALLATION INSTRUCTIONS

OPERATION INSTRUCTIONS

CLEANING INSTRUCTIONS

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TROUBLE SHOOTING INSTRUCTIONS

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Item # _____

Quantity _____

C.S.I. Section 11400

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HRE SERIES ELECTRIC ROTARY OVEN

STANDARD FEATURES

- Easy to Use Programmable Controls – up to 99 Programs
- 4 Stage Cooking
- NAFEM Protocol Controls
- Large Curved, Tempered Glass Door
- Double Pane Glass
- Solid Back
- Modular Construction
- Single or Individual Connections
- Removable Rotors, Spits and Drip Trays
- Convection and Radiant Heat — Plus Self Basting Action
- Stainless Steel Interior
- Stainless Steel Exterior

OPTIONS

- ❑ Double Pane Hinged Glass Back (Customer Side)
- ❑ Non-Stick Coated Interior
- ❑ Load/Unload Push Button (Customer Side)

ACCESSORIES

(Must be ordered separately — all models shipped without spits)

HR5E:

- ❑ 5 Spits
- ❑ 5 V-Spits
- ❑ 5 Baskets
- ❑ 5 Three Position Chicken Racks
- ❑ Stacking Kit
- ❑ 4" Legs

HR7E:

- ❑ 7 Spits
- ❑ 7 V-Spits
- ❑ 7 Baskets
- ❑ 7 ThermoWave Spits
- ❑ 7 Four Position Chicken Racks
- ❑ 7 Five Position Chicken Racks
- ❑ Stand
- ❑ Handle Kit, Stand
- ❑ Handle Kit, Customer Door
- ❑ 4" Legs
- ❑ Stacking Kit
- ❑ Stacking Kit - Low Profile
- ❑ Low Profile Casters
- ❑ Spit Rack 7 x 2

MODEL

- ❑ **HR5E —** Single Section; 15-20 Chicken Capacity
- ❑ **HR7E —** Single Section; 28-35 Chicken Capacity

Specifications, Details and Dimensions on Inside and Back.

c UL us LISTED

CLASSIFIED UL EPH ANSI/NSF 4

HRE SERIES ELECTRIC ROTARY OVEN

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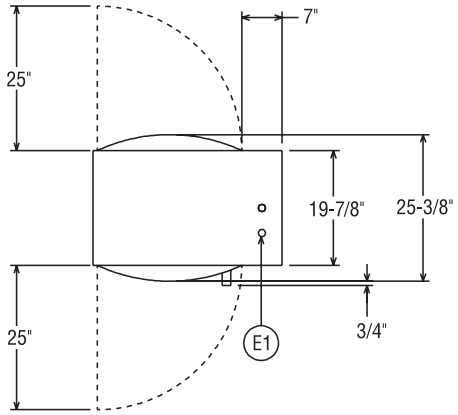
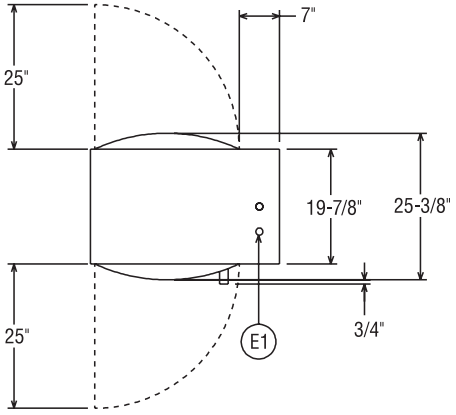
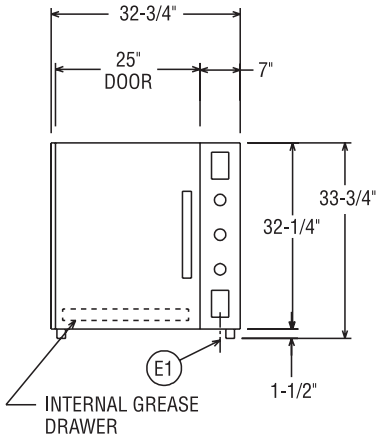
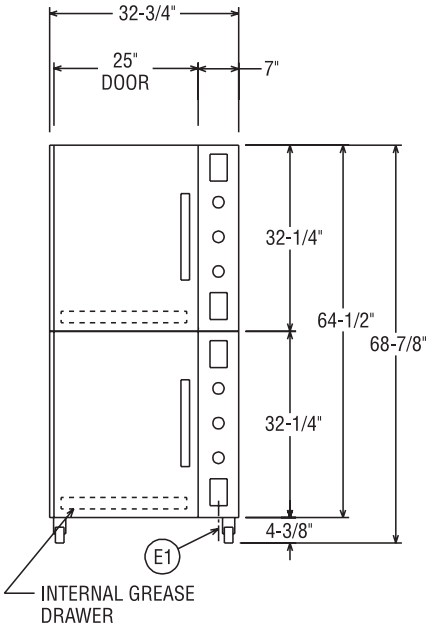






HR5E ROTISSERIE



HR5E ROTISSERIE with HR5E ROTISSERIE
USING STACKING KIT ACCESSORY

DIMENSIONS, WITHOUT LEGS OR CASTERS AND WEIGHTS:

MODEL	DEPTH	WIDTH	HEIGHT	NET WT.	SHIPPING WT.
HR5E	25⅜"	32¾"	32¼"	280 lbs.	335 lbs.
HR7E	33¼"	38⅞"	38⅜"	410 lbs.	465 lbs.

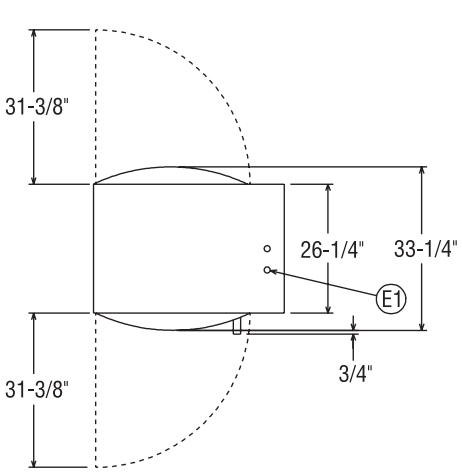
STACKED MODELS DIMENSIONS WITH CASTERS:

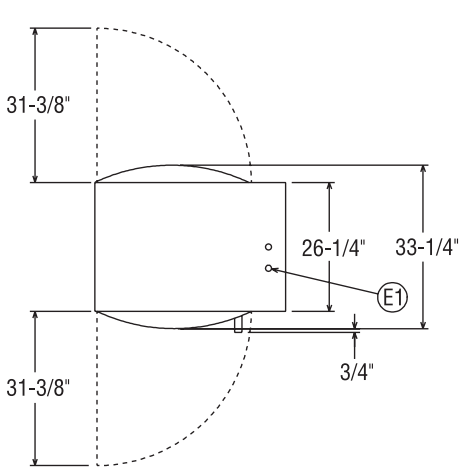
MODEL	DEPTH	WIDTH	HEIGHT	TYPE
HR5E + HR5E	25⅜"	32¾"	68⅞"	STANDARD STACKING KIT
HR7E + HR7E	33¼"	38⅞"	81⅛"	STANDARD STACKING KIT
HR7E + HR7E	33¼"	38⅞"	77¾"	LOW PROFILE STACKING KIT

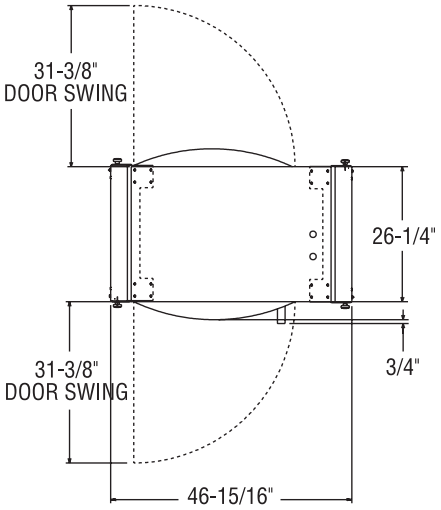
CASTER CONFIGURATION

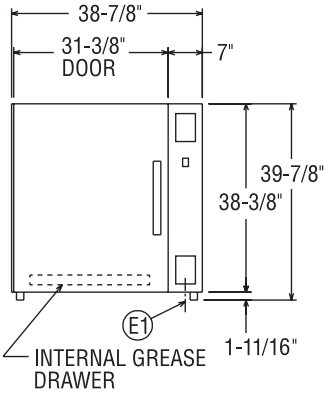
Standard Stacking Kit: 2 rigid side to side casters on left; 2 locking swivel casters on right
Low Profile Stack Kit: 4 rigid front to back casters

HRE SERIES
ELECTRIC ROTARY OVEN

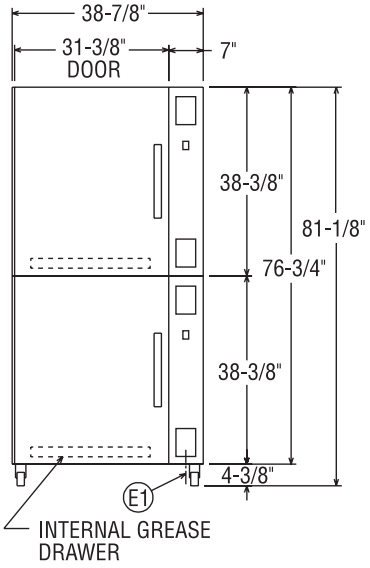




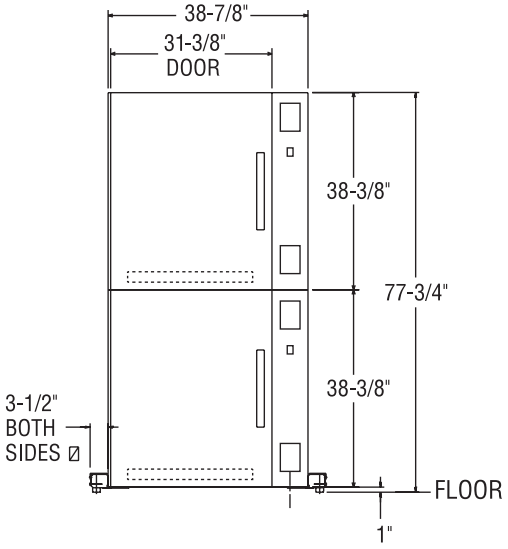




HR7E ROTISSERIE



HR7E ROTISSERIE with HR7E ROTISSERIE USING STACKING KIT ACCESSORY



HR7E ROTISSERIE with HR7E ROTISSERIE USING LOW PROFILE STACKING KIT ACCESSORY

(E1) ELECTRICAL:

50/60 HZ		HR5E		HR5E/HR5E STACKED MODELS USING SINGLE POINT CONNECTION		HR7E		HR7E/HR7E STACKED MODELS USING SINGLE POINT CONNECTION	
VOLTAGE	PHASE	WATTAGE	AMPERAGE	WATTAGE	AMPERAGE	WATTAGE	AMPERAGE	WATTAGE	AMPERAGE
208	1	6,000	26.9	12,000	53.8	9,300	42.8	N/A†	N/A†
240	1	6,000	25.0	12,000	50.0	9,300	38.8	N/A†	N/A†
208	3	6,000	15.5	12,000	31.0	9,300	24.7	18,600	49.4
240	3	6,000	14.4	12,000	28.8	9,300	22.4	18,600	44.8
220/380(4W)	3	6,000	8.4	12,000	16.8	9,300	12.9	18,600	25.8
230/400(4W)	3	6,000	8.7	12,000	17.4	9,300	13.4	18,600	26.9
240/415(4W)	3	6,000	9.0	12,000	18.0	9,300	14.1	18,600	28.2

Stacked units can be wired independently or can be wired with single point connection using the stacking kit accessory.
†Single point connection is not available for stacked HR7E/HR7E 1 phase units.
Full load amps measured at regulated voltage input.

HRE SERIES
ELECTRIC ROTARY OVEN

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SPECIFICATIONS:

CAPACITY: HR5E: 20 chickens; **HR7E:** 35 chickens.

Units are standard with $1^{11}/_{16}$" legs. Stacked units are mounted on nylon casters.

Top-mounted fans draw air from bottom of oven cavity over the top mounted heating elements. Infrared heating lamps brown product evenly on all sides.

Spit motor rotates at 2 RPM.

Stacked units can be wired independently or can be wired with single point connection using the stacking kit accessory.

CONSTRUCTION: Outer shell is stainless steel. 1" Rockwool insulation is applied to top and sides. Doors mounted on both front and back feature large, full sized tempered double pane glass for high visual impact. Each door swings open 180°.

Spits are easy to remove without the use of tools for product removal and to facilitate cleaning. Oven interior is stainless steel and non-stick coated. Drip trays slope downward to grease pan.

CONTROLS: Located on oven's right front. Controls can be moved from top to bottom and to customer side (for right hand hinge operation).

WEIGHT:	Net. Wt.	Approx. Ship Wt.
HR5E - Glass Back	280	335
HR7E - Glass Back	425	480
HR7E - Solid Back	410	465

(accessories shipped separately)

HR5E

HR7E/HR7E
shown with stacking kit accessory

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

INSTRUCTIONS

HR7E ROTARY OVEN

MODEL HR5E & HR7E ROTARY OVENS

MODEL		
HR7E		
	STAINLESS STEEL INTERIOR, GLASS BACK	ML-132092
	STAINLESS STEEL INTERIOR, SOLID BACK	ML-132095
	COATED INTERIOR, GLASS BACK	ML-132093
	COATED INTERIOR, SOLID BACK	ML-132094
HR5E		
	STAINLESS STEEL INTERIOR, GLASS BACK	ML-132096
	COATED INTERIOR, GLASS BACK	ML-132097

HOBART

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FORM 35511 (Feb. 2006)

TABLE OF CONTENT

Installation, Operation and Care of MODEL HR5E & HR7E ROTARY OVENS

SAVE THIS MANUAL FOR FUTURE REFERENCE

GENERAL

The HR5E and HR7E Ovens are five-spit and seven-spit rotary ovens that feature a full view tempered glass door and quartz lighting that promote visual appeal and stimulate customer interest. The solid back model (HR7E only) is used when the oven is positioned against a wall. The glass back model provides an identical rear glass for customer viewing; with the handle kit accessory the rear glass can be used for pass-through operation. The HR5E and HR7E rotary ovens are available with stainless steel or nonstick coated interior for ease of cleaning. The oven's grease drawer has a drain valve for elimination of excess fat; the grease drawer can be completely removed for cleaning. The oven provides evenly cooked, appealingly roasted product with combination convection and radiant heat.

HR5E ACCESSORIES

Type of Spit	Qty	Whole Chicken Capacity
V-Spit	5	15 - 20
Meat Fork Spit	5	15 - 20
3-Position Rack	5	15
Baskets	5	NA

HR7E ACCESSORIES

Type of Spit	Qty	Whole Chicken Capacity
V-Spit	7	21 - 28
Thermo-Wave Spit	7	21 - 28
Meat Fork Spit	7	28 - 35
5-Position Rack	7	35
4-Position Rack	7	28
Baskets	7	NA

Only one type of accessory is intended to be used in the oven at a time. Do not mix accessory types.

INSTALLATION

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

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located behind the left-hand hinged door.

LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and for proper operation). Minimum clearance for sides and back is 0.0" (0.0 cm). The rotary oven is not recommended for installation in high-moisture environments such as meat rooms or where high pressure cleaning is used.

LEGS / CASTERS / STAND

Each oven is furnished on $1\frac{11}{16}$" (4.3 cm) legs. Casters are included with the stacking kit accessory. An oven stand is available (HR7E only); the oven is mounted on top of the stand. Tethering is required for units on a stand or stacked when equipped with casters. Refer to the Stand or Stacking Kit Instructions.

ELECTRICAL CONNECTIONS

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

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

Single Oven

Access the electrical connection point by removing the side panel where the controls are located. Make sure that the electrical power supply agrees with the specifications on the oven data plate and complies with the wiring diagram located on the inside of the side panel.

Stacked Ovens

Refer to the Stacking Kit Installation Instruction included with the stacking kit.

Attach the power supply conduit to bottom of oven. Connect the power supply to the terminal block as shown on the wiring diagram. Inspect and check all wiring and terminal connections for tightness and proper routing away from any moving parts or pinch points. Carefully replace side panels.

ELECTRICAL DATA

			HR5E		HR5E / HR5E *
VOLTAGE	HZ	PHASE	AMPERAGE	WATTAGE	AMPERAGE
208(2W)	50/60	1	26.9	6000	53.8
240(2W)	50/60	1	25.0	6000	50.0
208(3W)	50/60	3	15.5	6000	31.0
240(3W)	50/60	3	14.4	6000	28.8
220/380(4W)	50/60	3	8.4	6000	16.8
230/400(4W)	50/60	3	8.7	6000	17.4
240/415(4W)	50/60	3	9.0	6000	18.0

Full load Amperage is measured at regulated voltage input.

* Stacked units can be wired independently or with single point connection using the stacking kit accessory.

ELECTRICAL DATA

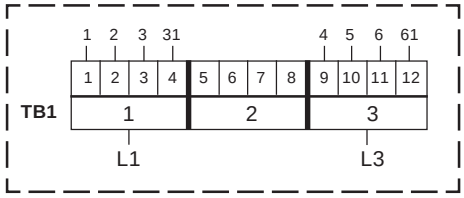
			HR7E		HR7E / HR7E *
VOLTAGE	HZ	PHASE	AMPERAGE	WATTAGE	AMPERAGE
208(2W)	50/60	1	42.8	9300	NA**
240(2W)	50/60	1	38.8	9300	NA**
208(3W)	50/60	3	24.7	9300	49.4
240(3W)	50/60	3	22.4	9300	44.8
220/380(4W)	50/60	3	12.9	9300	25.8
230/400(4W)	50/60	3	13.4	9300	26.8
240/415(4W)	50/60	3	14.1	9300	28.2

Full load Amperage is measured at regulated voltage input.

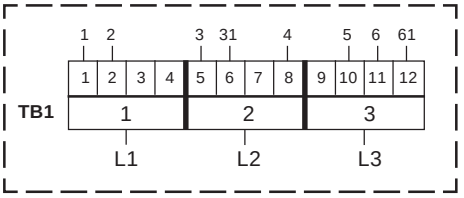
* Stacked units can be wired independently or with single point connection using the stacking kit accessory.

** Single point connection is not available for stacked HR7E / HR7E single phase units.

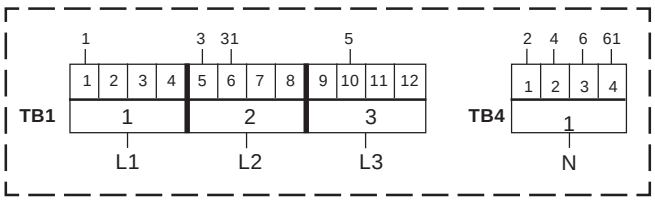
SINGLE PHASE CONNECTION — 208V or 240V



(3W) THREE PHASE CONNECTION — 208V or 240V



(4W) THREE PHASE CONNECTION — 220/380, 230/400, 240/415 VOLT



BEFORE FIRST USE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

Oven must be burned in to release any odors that might result from heating the new oven surfaces.

1. Clean oven and accessories, both inside and outside. Refer to CLEANING, pages 25 — 39, for further instructions.

2. Operate oven at maximum temperature setting of 482°F (250°C) for 45 minutes. Smoke with an unpleasant odor will normally be given off during this burn-in period.

PLACING THE ROTOR IN THE OVEN (HR5E)

The rotor must properly engage with the drive mechanism. Orient the rotor so that the end plate with the drive pin is aligned with the slotted drive hub.

STEP 1: Place the drive end of the rotor shaft into the slotted drive hub (Fig. 1).

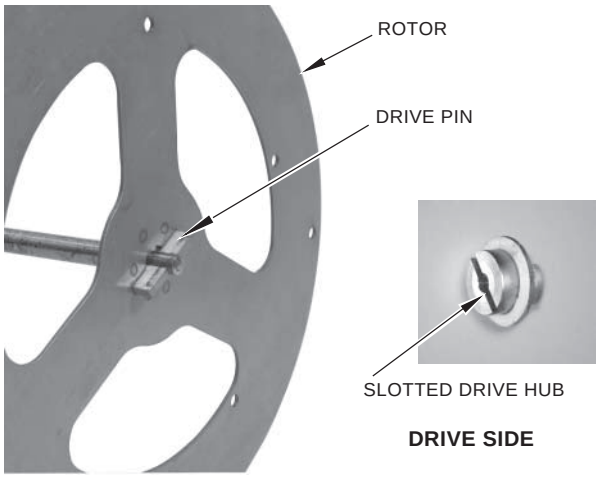


Fig. 1

STEP 2: Place the rotor shaft on the support bearing on the non-drive side of the oven (Fig. 2).

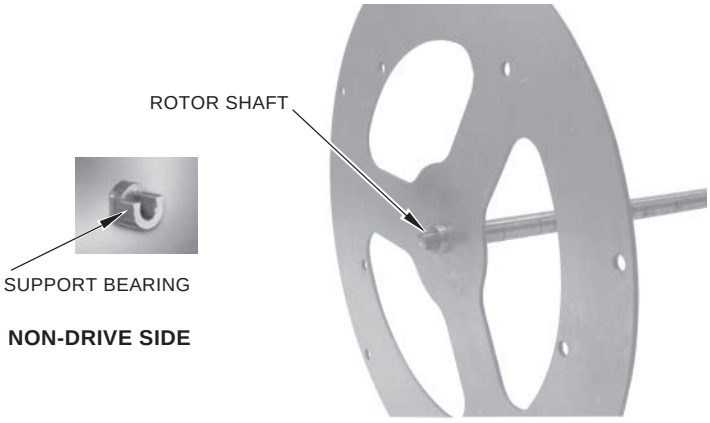


Fig. 2

PLACING THE ROTOR IN THE OVEN (HR7E)

The rotor must properly engage with the drive mechanism. Orient the rotor so that the end plate with square drive slots is on the same side of the oven as the drive arm.

Fig. 3

STEP 1: Stop the drive arm so it is in the down position (Fig. 3).

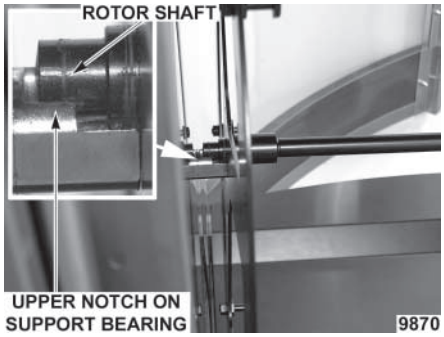


Fig. 4

STEP 2: Place the rotor shaft onto upper notch of support bearing on the non-drive side of the oven (Fig. 4).

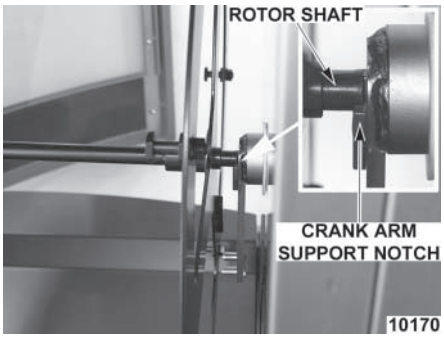


Fig. 5

STEP 3: Place the drive side of the rotor shaft on the drive arm support notch (Fig. 5).

STEP 4: Turn the rotor, lining up the square drive slots on the rotor end plate with the pins on the drive arm (Fig.6).

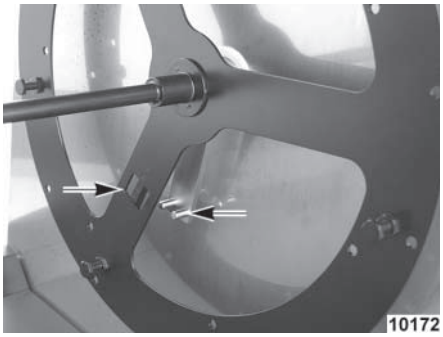


Fig. 6

STEP 5: Nudge rotor toward the drive arm. Non-drive end of rotor shaft falls into the lower portion of support bearing hub (Fig. 7). Drive end of rotor shaft is driven into center hole of drive arm.

STEP 6: Rotor is now in normal operating position (Fig. 8).

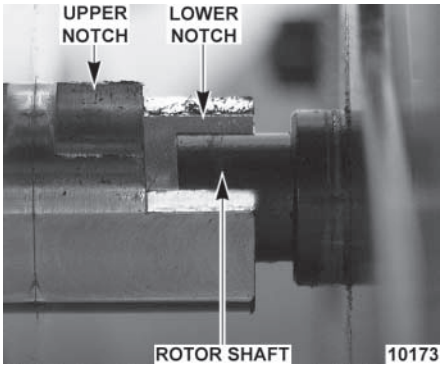


Fig. 7

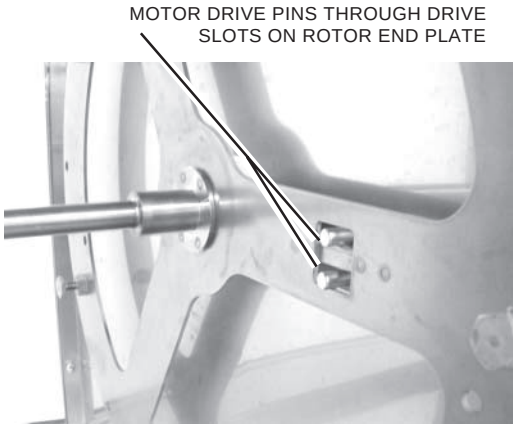
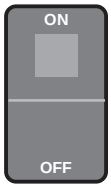


Fig. 8

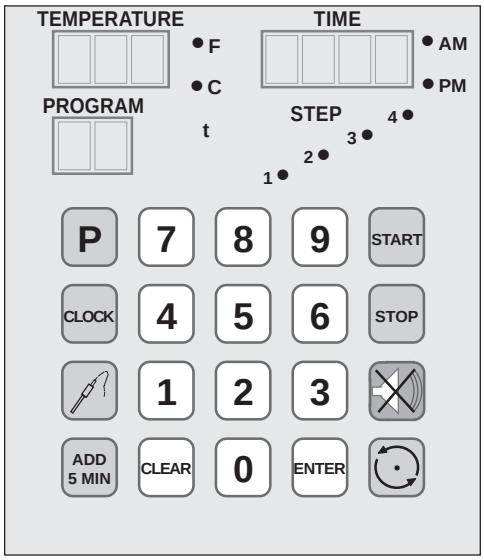
OPERATION

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

CONTROLS (Fig. 9)



MAIN POWER SWITCH — Turns oven and controls on or off.



PROGRAM — Enters program mode to modify a cook program; press P for 3 seconds.

CLOCK — Sets the clock for time of day.

PROBE — Displays temperature, external meat probe.

ADD 5 MIN — Adds 5 minutes to current step of program in process each time it is pressed.

START — Begins cooking cycle.

STOP — Stops cycle.

SILENCE — Silences beeper.

ROTATE — Rotor on/off, pauses cooking cycle.

CLEAR — Clears time or temperature entry .

ENTER — Accepts time or temperature entry.

0 — 9 — Enter numeric value(s).

t — Service use only.

Fig. 9

INITIAL STARTUP

Power On

Toggle the Main Power switch on the front panel of the oven to the ON position; the red indicator light on the switch comes on (Fig. 9).

Idle Mode

When the oven is first turned on, the display shows the time of day and the last operated program number. Any programmed steps for the selected program are indicated by illuminated step LEDs. The interior oven lights are off.

Setting the Clock

The oven's clock is preprogrammed for 12-hour operation as standard. The oven can be reprogrammed for 24-hour operation by your local Hobart Service office.

Begin from idle mode.

To set the time of day, press CLOCK.
The time display goes blank.
The AM or PM light blinks.

- Enter the time of day (HH:MM) using the number keys.
- Press CLOCK to toggle A.M. or P.M. (not necessary if clock is programmed for 24-hour operation).
- Press ENTER to accept a valid entry. The control returns to idle mode.
- If a nonvalid value such as 10:95 is in the time display when ENTER is pressed, the beeper sounds twice and the time display goes blank.

Changing Temperature Readings to Celsius

The oven is preprogrammed for temperatures to read in Fahrenheit degrees as standard. The oven can be reprogrammed for Celsius temperature readings by your local Hobart Service office.

SAVING OR VERIFYING A COOK PROGRAM (PROGRAM 1 – 9)

EXAMPLE PROGRAM

	Temperature	Time
Step 1	375	1:20
Step 2	425	0:05
Step 3	325	0:05
Step 4	200	HOLd

Begin from Idle Mode.

Program display shows last operated program (0 – 9).

- Select a program (1 – 9).

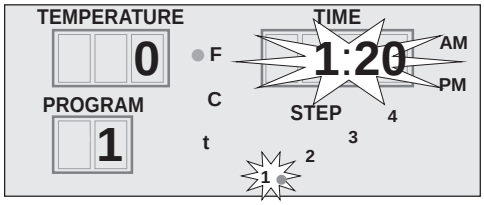
  Program 0 is Manual Mode and cannot be saved into memory.

- Press **P** for 3 seconds to enter programming mode.

  The program display shows the program/number being modified or verified (1 – 9).

Cooking 'Step 1' LED is lit.

Time display blinks.

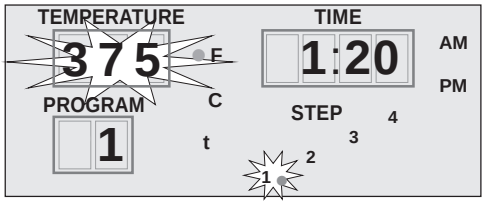


- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

  Entering 0:00 for the time turns step 1 off and skips to step 2.

Temperature display blinks.

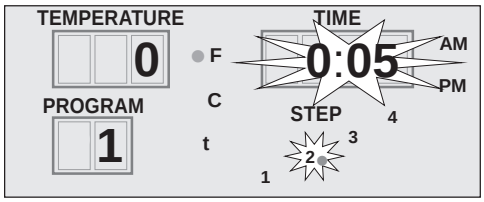


- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

Cooking 'Step 2' LED is lit.

Time display blinks.

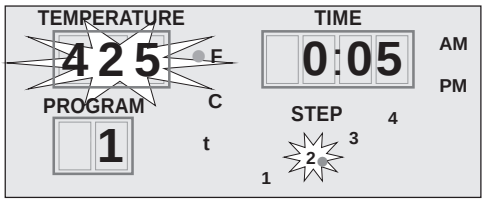


- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

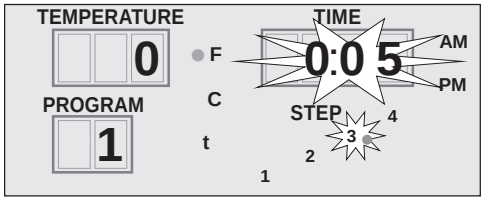
  Entering 0:00 for the time turns step 2 off and skips to step 3.

Temperature display blinks.



- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



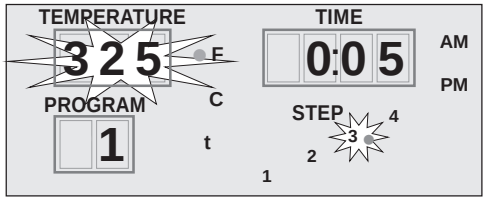
Cooking 'Step 3' LED is lit.

Time display blinks.

- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

  Entering 0:00 for the time turns step 3 off and skips to step 4.



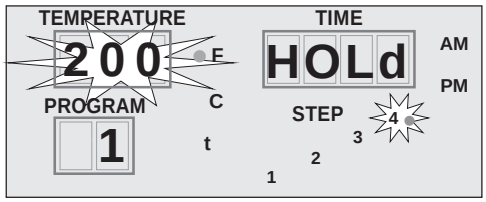
Temperature display blinks.

- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

HOLd 'Step 4' LED is lit.

Time displays HOLd. 'HOLd' time is infinite and cannot be set.



Temperature display blinks.

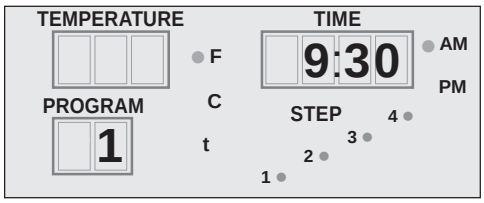
- Enter the desired Hold temperature from 140 to 230 (degrees Fahrenheit).

  An invalid entry produces a double beep.

  An entry of 000 for the temperature turns HOLd off.

- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



The controller returns to Idle Mode, any programmed steps for the selected program are indicated by illuminated LEDs.

Step 1 LED is lit – indicates cook step 1 is programmed.

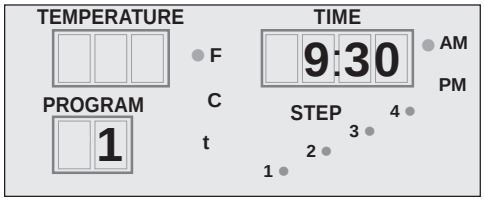
Step 2 LED is lit – indicates cook step 2 is programmed.

Step 3 LED is lit – indicates cook step 3 is programmed.

Step 4 LED is lit – indicates HOLd, step 4, is programmed.

No Step LEDs are lit — program is cleared.

PROGRAMMED COOKING (Program 1 – 9)



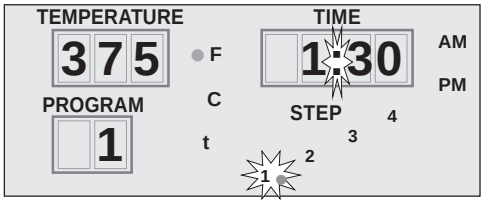
Begin from Idle Mode.

The Program display shows the last operated program (0 – 9).

- Select a saved cook program (1 – 9).

Any programmed steps for the selected program are indicated by lit step LEDs.

- Press START to run a preprogrammed cook cycle.



While running a cooking program . . .

The controller displays the number of the program in operation.

The LED for the cook step currently in process blinks.

The temperature setting of the cook step in process displays.

The total combined cook time (for all programmed steps) displays. The time colon blinks to indicate time is counting down.

Both oven lights come on (one light will cycle on and off with the thermostat's demand for heat).

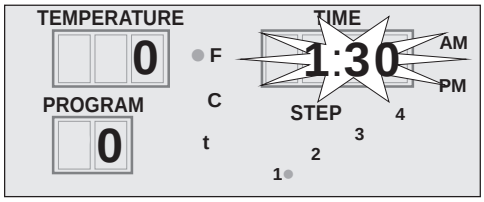
Heaters and fans come on.

MANUAL COOKING (Program 0)

Begin from Idle Mode.

The Program display shows the last operated program (0 – 9).

- Select manual mode by selecting program 0: [0, ENTER].

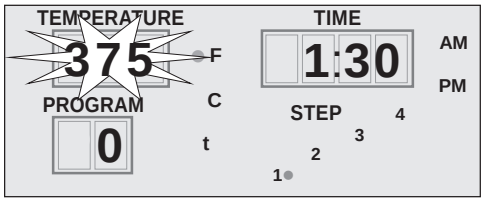


Cook Step 1 LED is lit. Time display blinks.

- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

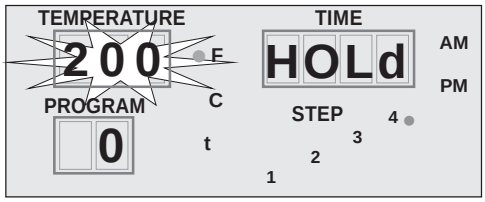
  An entry of 0:00 for the time clears manual mode settings and returns contol to idle mode.



Temperature display blinks.

- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



HOLd, Step 4 LED, is lit. HOLd displays in the Time display.

(Steps 2 and 3 are not available in manual mode.) HOLd time is infinite and cannot be set.

Temperature display blinks.

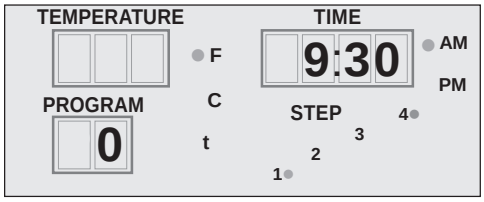
- Enter the desired HOLd temperature from 140 to 230 degrees Fahrenheit.

  An invalid entry produces a double beep.

  An entry of 000 for the temperature turns HOLd off.

- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



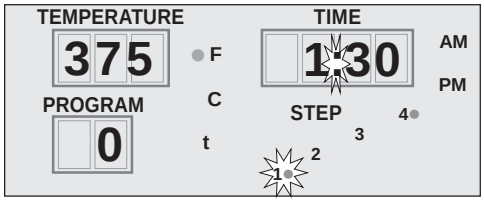
Controller returns to Idle Mode, Manual Mode 'step' LEDs are lit.

If Step 1 LED is lit — it indicates Cook only.

If Step 1 & Step 4 LEDs are lit — it indicates Cook & Hold.

If no Step LEDs are lit — it indicates Manual Mode is cleared and that no steps have been entered.

Press START to run Manual Cook cycle (Program 0).



While running the manual cook cycle . . .

The controller displays program number 0.

The LED for the cook step currently in process blinks.

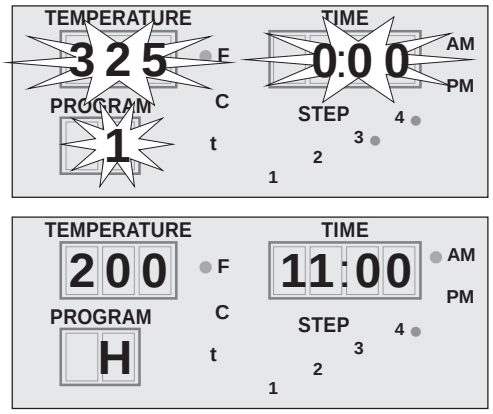
The cook temperature of the cook step in process displays.

The cook time displays and begins to count down.

Both oven lights come on (one of them cycles on and off).

Heaters and Fans come on.

HOLDING CYCLE (SILENCING THE 'END OF CYCLE' ALARM)

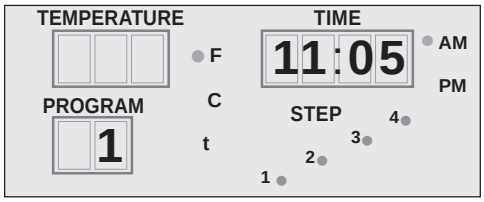


After a cook cycle has been completed, the beeper sounds and the oven automatically executes the Hold cycle (Step 4 of the cooking program).

The Hold cycle will not execute if it was programmed 'off', using Hold Temp = 000.

- Press  to silence the beeper.
- Program displays "H" to indicate that the oven is in a Hold cycle.
- The oven retains heat during a Hold cycle. Avoid overcooking by unloading when cooking is done.

STOPPING A CYCLE

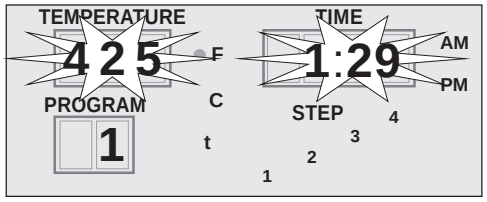


During a Cook or Hold cycle,

- Press  to stop the cycle. The lights, fan and heaters turn off and the controller returns to Idle Mode.

  If  is pressed after a cook cycle has been completed, the oven will not execute the Hold cycle.

PAUSING A CYCLE



During a Cook or Hold cycle,

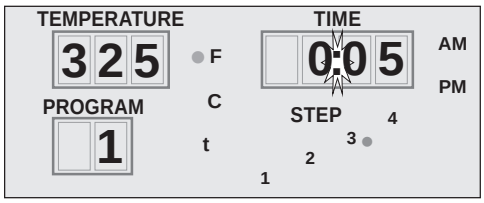
- Press  to pause the cycle.

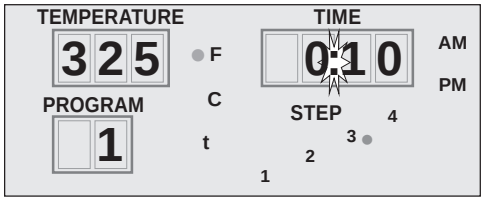
  The Time and Temperature displays blink. Controller stops counting down. Heaters and Fan turn off. Interior heat lamp(s) stay on.

  The controller beeps a reminder alarm if the cycle has been paused for over 3 minutes.

- Press  to restart a cycle.

ADDING COOK TIME

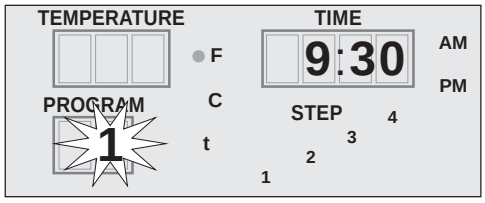




- Press ADD 5 MIN during a cooking cycle to add 5 minutes of cook time to the current step of the program in process. Press during the end of cycle buzzer or during Hold cycle to add 5 minutes of cook time to the last step of the last operated program. Press multiple times to add as much as desired up to a maximum total cook time of 6 hours.
- ADD 5 MIN is not active in Idle Mode after STOP has been pressed.

99 PROGRAM FEATURE

The oven is preprogrammed with 9 programs as standard. The oven can be reprogrammed to enable all 99 programs by your local Hobart Service office.

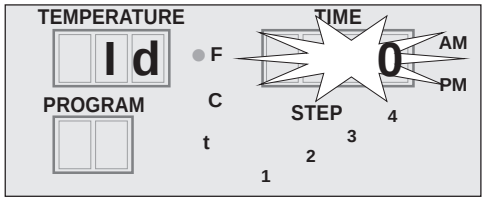


The Program display shows the last operated program (0 – 99).

- To select a program, enter the desired program number from 0 to 99.
- Program display flashes.
- Press ENTER to accept (or, press CLEAR to void and reenter).

OPERATOR ID FEATURE

The oven is preprogrammed with Operator ID "off" as standard. The oven can be reprogrammed to enable Operator ID "on" by your local Hobart Service office.



After main power switch is toggled on. . .

Temperature displays "Id" and Time display blinks.

- Enter Operator ID number from from 0 to 9999.
- Press ENTER to accept (or, press CLEAR to void and reenter).

The control returns to idle mode.

SUGGESTED ROASTING GUIDELINES

The suggested cooking times and temperatures in the table may require adjustment for proper doneness depending on initial product temperature, weight, size, shape and other factors.

Product	Oven Temperature Setting	Cook Time HH:MM	Final Internal Temperature	Capacity
Chicken, Whole, 3.0 — 3.5 lb. (1.4 — 1.6 kg)	350 – 375 °F (177 – 195 °C)	1:10 to 1:30	180 – 185 °F (82 – 85 °C)	**HR7E** 21 – 35
				HR5E 15 – 20

Entering Recipe Data

The recipe cards, below, are provided to allow you to pencil in your own cooking recipe(s).

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

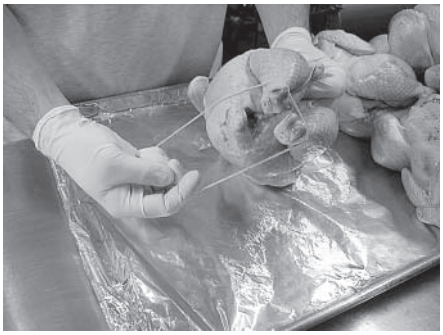
■ PREPARING, TYING & SPITTING — CHICKENS ON V-SPITS

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

Bring chickens from cooler.

Check temperature — range should be from 37°F to 42°F.

Insert approved popper, if available; it will pop out when chicken is done.

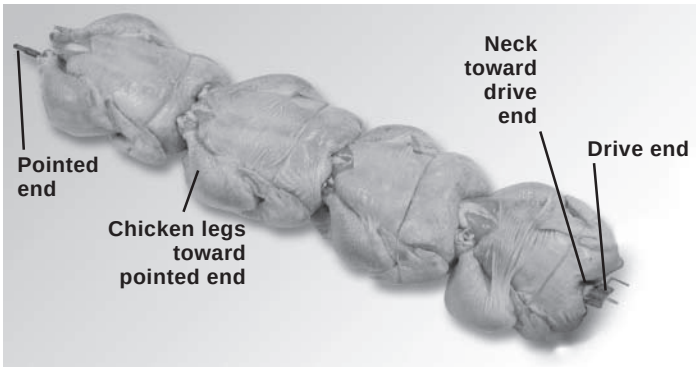


Using an approved tie, wrap around legs, pulling tie along the back, criss-cross over back.

Tie comes over front holding wings to side of chicken.

Insert V-Spit through neck first.

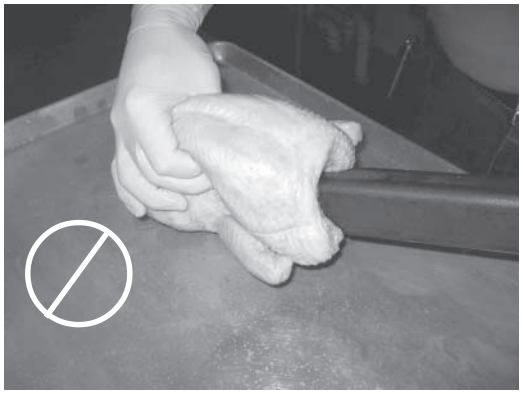
The flat side of spit must be parallel with breast bone. Legs and thighs on same side as breast.



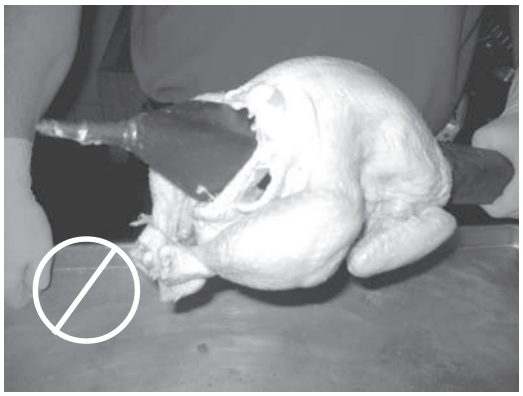
V-Spit complete with four birds ready for loading into rotisserie.

Continue until all spits are completed, all birds are properly spitted.

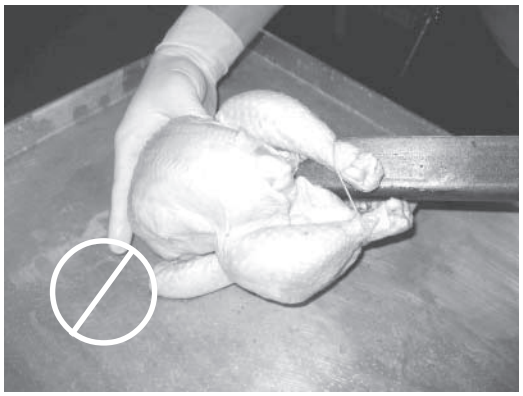
■ INCORRECT SPITTING — CHICKENS ON V-SPITS



◄ WRONG — Angle of spit is in line with breast. This will split the backbone and could possibly result in falling off the spit during cooking.



◄ WRONG — Legs and thighs are not on same side as breast. This could cause legs to fall off during cooking.



◄ WRONG — Legs are being inserted first. This could result in birds moving along spits during cooking.

WARNING: SPITS ARE SHARP. USE CARE WHEN LOADING PRODUCT.

■ SPITTING — CHICKENS ON FORK SPITS (HR5E)

Press pointed ends of spits into whole poultry so points go through the chest-wing and leg-thigh regions (Fig.10). Load three or four chickens on each fork spit.

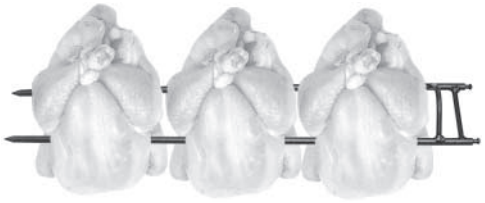


Fig. 10

■ LOADING — CHICKENS ON RACKS (HR5E)

Place chicken cavity over spindle, legs down, neck up and breast forward (Fig. 11). Fold and cross legs; hook leg ends under side rods of rack. Break wings at top joint; fold wings behind bird. Load three chickens per rack. Load five racks.

Fig. 11

■ LOADING — CHICKEN PIECES IN BASKETS (HR5E)

Load chicken pieces in basket in any appropriate arrangement (Fig. 12).

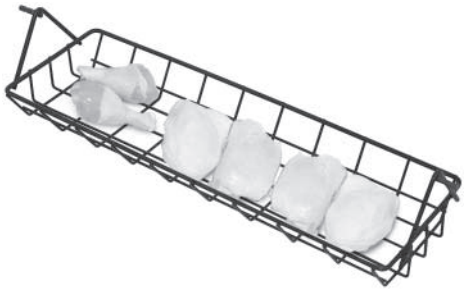


Fig. 12

■ LOADING ACCESSORIES ON THE ROTOR (HR5E)

- Using  , load accessory into position 1, skip position 2, load position 3, etc. (Fig. 13).
- Chickens must clear top of oven; no parts can stick out.
- Do not mix different types of accessories on the rotor at the same time.

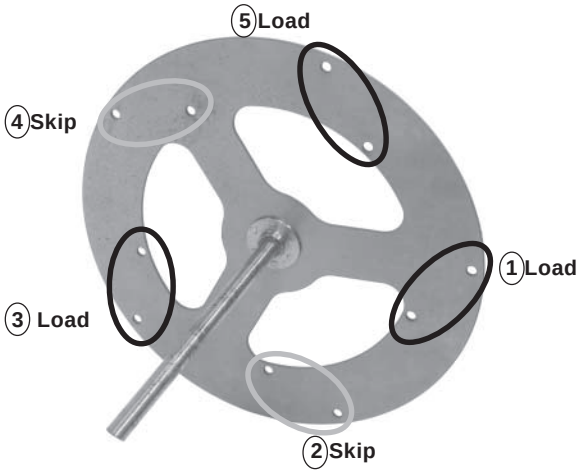


Fig. 13

WARNING: SPITS ARE SHARP. USE CARE WHEN LOADING PRODUCT.

■ SPITTING — CHICKENS ON FORK SPITS (HR7E)

Press pointed ends of spits into whole poultry so points go through the chest-wing and leg-thigh regions (Fig. 14). Load four or five chickens on each fork spit.

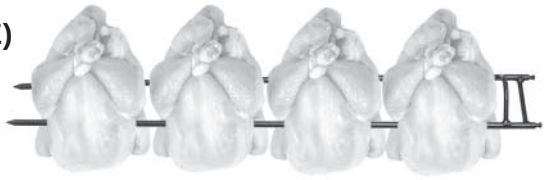


Fig. 14

■ SPITTING — CHICKENS ON THERMO-WAVE SPITS (HR7E)

After tying chickens, insert thermo-wave spit through neck first. Load three or four chickens on each thermo-wave spit.

Fig. 15

■ LOADING — CHICKENS ON RACKS (HR7E)

Place chicken cavity over spindle, legs down, neck up and breast forward (Fig. 15). Fold and cross legs; hook leg ends under side rods of rack. Break wings at top joint; fold wings behind bird. Load four- or five-chickens per rack, depending on rack. Load seven racks.

■ LOADING — CHICKEN PIECES IN BASKETS (HR7E)

Load chicken pieces in basket in any appropriate arrangement (Fig. 16).

Fig. 16

■ LOADING ACCESSORIES ON THE ROTOR (HR7E)

- Using  , load accessory into position 1, skip position 2, load position 3, etc. (Fig. 17).
- Chickens must clear top of oven; no parts can stick out.
- Do not mix different types of accessories on the rotor at the same time.

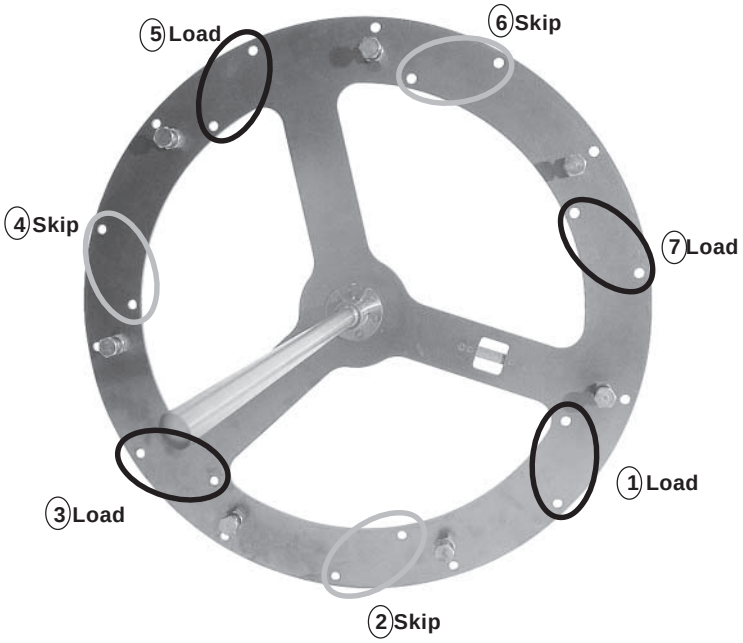


Fig. 17

■ Loading V-Spits or Thermo-Wave Spits on the Rotor (HR5E)

1. Place pointed end of V-spit into outside hole on drive side of rotor (Fig. 19).
2. Fit notched end of V-spit into appropriate holes on non-drive side of rotor (Fig. 18).
3. Make sure the spit is level. If the spit is not level, you might be using the wrong holes.

NON-DRIVE SIDE

Fig. 18

DRIVE SIDE

Fig. 19

■ Loading Fork Spits on the Rotor (HR5E)

1. Place pointed ends of fork spit into appropriate holes on the non-drive side of the rotor (Fig. 20).
2. Fit the notched end of fork spit into appropriate holes on the drive side of the rotor (Fig. 21).

NON-DRIVE SIDE

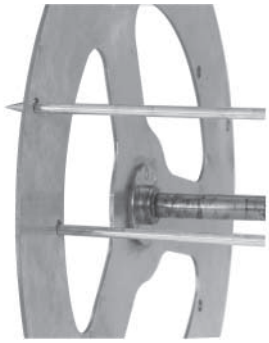


Fig. 20

DRIVE SIDE

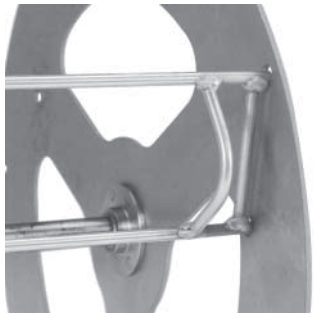


Fig. 21

■ Loading Chicken Racks or Baskets on the Rotor (HR5E)

1. Place non-notched end of Rack or Basket into outside hole on non-drive side of rotor (Fig. 22).
2. Fit notched end of Rack or Basket into appropriate holes on drive side of the rotor (Fig. 23). Ensure accessory is level.

NON-DRIVE SIDE

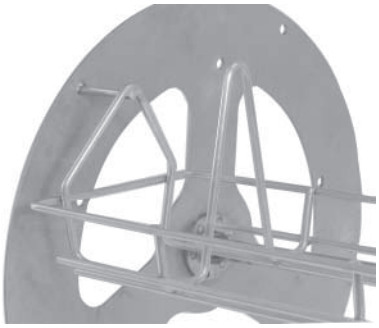


Fig. 22

DRIVE SIDE

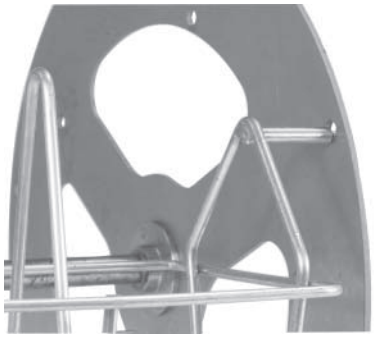


Fig. 23

■ Loading V-Spits or Thermo-Wave Spits on the Rotor (HR7E)

1. Place pointed end of V-spit into outside hole on non-drive side of rotor (Fig. 24).
2. Fit notched end of V-spit into appropriate holes on drive side of rotor (Fig. 25).
3. Make sure the spit is level. If the spit is not level, you might be using the wrong holes.

NON-DRIVE SIDE

Fig. 24

DRIVE SIDE

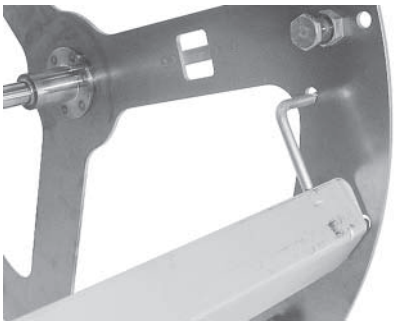


Fig. 25

■ Loading Fork Spits on the Rotor (HR7E)

1. Place pointed ends of fork spit into appropriate holes on the non-drive side of the rotor (Fig. 26).
2. Fit the notched end of fork spit into appropriate holes on the drive side of the rotor (Fig. 27).

NON-DRIVE SIDE

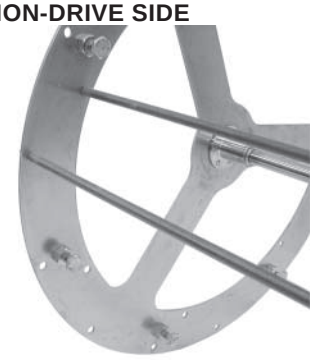


Fig. 26

DRIVE SIDE

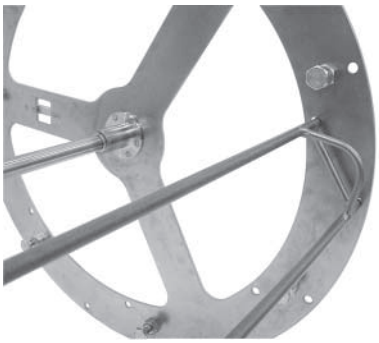


Fig. 27

■ Loading Chicken Racks or Baskets on the Rotor (HR7E)

Chicken Racks and Chicken Baskets hang on studs on the left and right sides of the rotor.

1. Hang the left end of a Rack or Basket on a stud on the left side of the rotor (Fig. 28).
2. Hang the right end of the Rack or Basket on the corresponding stud on the right side of the rotor at the same height (Fig. 29). The accessory must be level.

NON-DRIVE SIDE

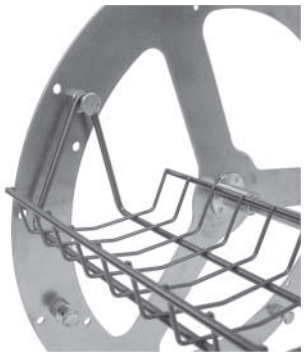


Fig. 28

DRIVE SIDE

Fig. 29

PERSONAL PROTECTIVE EQUIPMENT

Chickens and accessories are hot. Use care during unloading by using appropriate personal protective equipment such as 18" insulated gloves, an apron, long sleeved clothing and closed toed shoes.

UNLOADING ACCESSORIES FROM OVEN

Opening the door does not stop the rotor, heaters or fan.

1. Press STOP to stop rotation and cooking. Press to allow rotor to advance to unloading position. Press again to stop rotation.
2. Use insulated gloves.
   - Carefully remove accessory from rotor. Remove chickens from accessory.
   - Place chickens in proper containers. Place chicken containers in warming cabinet.
3. Repeat step 1; stagger unloading by skipping past the next accessory to the following one.
4. Repeat step 2 and 3 until unloading is complete.

EMPTYING THE GREASE DRAWER

Empty the grease drawer when necessary.

- Use care, grease can be hot.

1. Open door. Slide grease drawer out about five inches.
2. Place a bucket or vessel large enough for the grease underneath the drain valve.
3. Open valve on grease drawer (Fig. 30). Empty fat into suitable container (Fig. 31). Close grease valve when drawer is empty or when container is full (Fig. 32).
4. Slide grease drawer shut. Close oven door.

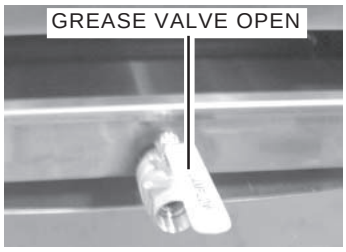


Fig. 30

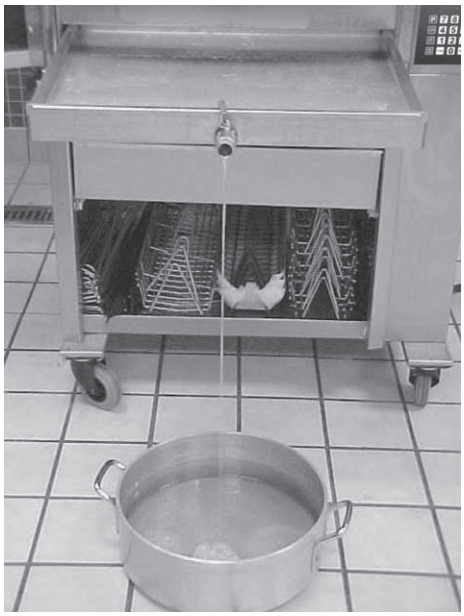


Fig. 31

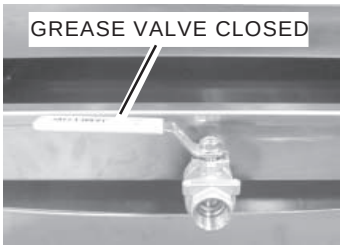


Fig. 32

CLEANING

WARNING: DISCONNECT THE ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

Proper cleaning prolongs the life and productivity of the oven. The oven should be routinely cleaned throughout the day and thoroughly cleaned at the end of the day.

Allow oven to cool before cleaning. Do not hose down.

CAUTION: Do not clean with a high pressure hose.

Cleaning — Grease Drawer and Oven Interior / Exterior

1. Empty grease drawer (refer to page 24).
2. Remove drawer, rotor and drip plates.
3. Clean drawer, rotor and drip plates. Refer to Cleaning Guidelines for Nonstick Coated Surfaces on page 26.
4. Clean oven interior and exterior.
5. Wash door(s) and inside glass with warm soapy water, rinse and dry or use a commercial glass cleaner.
6. With door open, pull inside glass away from door to clean.

   Take extra care when cleaning outside surface of inner glass door because of its special reflective coating. Do not remove glass from door.
7. Clean control panel with a damp cloth only.
8. Return drawer, rotor and drip plates to proper locations.

Fig. 33

Fig. 34

CLEANING STAINLESS STEEL SURFACES

1. Wash stainless steel parts with warm soapy water.
2. Rinse parts thoroughly.
3. Dry with a soft clean cloth.

CLEANING GUIDELINES FOR NONSTICK COATED SURFACES

Abrasion and aggressive chemicals reduce the life of the nonstick coating. With proper care, the nonstick coated surface should provide a long life of easy-to-clean service.

DO NOT do the following:

- DO NOT use abrasive cleaning aids such as steel wool.

  NOTE: Abrasive pads remove the coating over time, significantly reducing the life of the coating.

- DO NOT use sharp instruments such as knives, forks, scrapers or metal objects of any kind.

- DO NOT use agressive chemicals such as oven cleaners.

  NOTE: If cleaner requires gloves, it can't be used.

  CAUTION: The chemical components of some cleaner/sanitizers can attack the nonstick surface causing the coating to peel. Always dilute to recommended strength.

- DO NOT attempt to burn off or bake off surface contamination.

- DO NOT operate more than eight hours without cleaning.

How to Clean Nonstick Coated Surfaces:

- DO use a mild dish washing soap in warm water

- DO use a soft cloth or sponge to remove grease and food residue.

  NOTE: For removal of heavy buildup, the only pad acceptible for use is the Scotch-Brite Power Pad 2000.

- DO rinse and let dry.

CLEANING QUARTZ LAMPS

CAUTION: Do not clean the quartz lamps in the top of the oven with soap and water.

Be very careful when cleaning lamps. Lamps can be broken by mishandling.

- Clean lamps with a cloth soaked in alcohol.
- **Do Not** touch lamps with your bare hands. Touching the quartz lamp could shorten the life of the bulb.

CLEANING THE TEMPERATURE PROBE (Optional Accessory)

Clean after every use.

1. Remove the probe from the probe holder.
2. Unplug probe cord from the probe holder (if needed).
3. Wipe the probe with a cloth moistened in a solution of detergent and water, rinse in clean water and allow to dry. Dry with a soft cloth.
4. Carefully plug probe cord back into the probe holder (if needed).
5. Place probe back in probe holder.

WEEKLY CLEANING — HR5E OVENS

Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open door and remove rotor. Using a nutdriver, unscrew the 7/16" nuts on both sides of the vent-grate (Fig. 35).

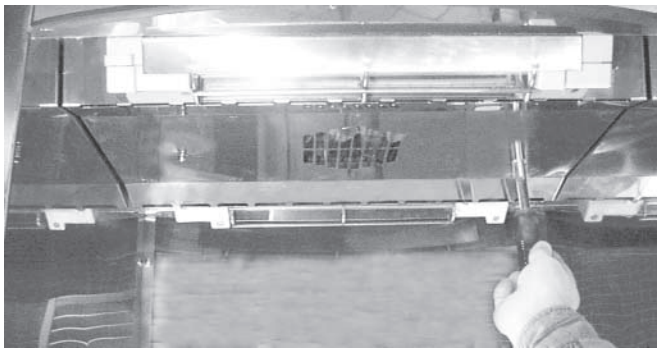


Fig. 35

2. Lower and remove vent-grate (Figs. 36, 37).

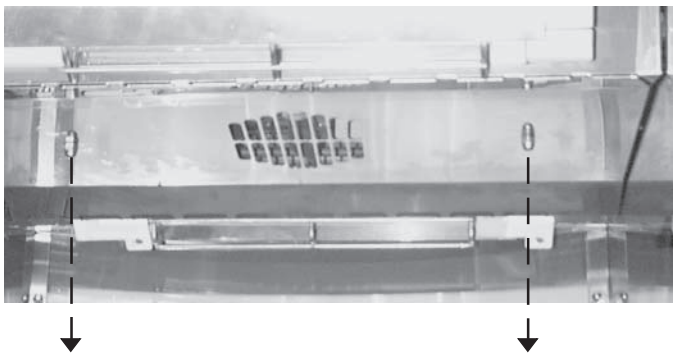


Fig. 36

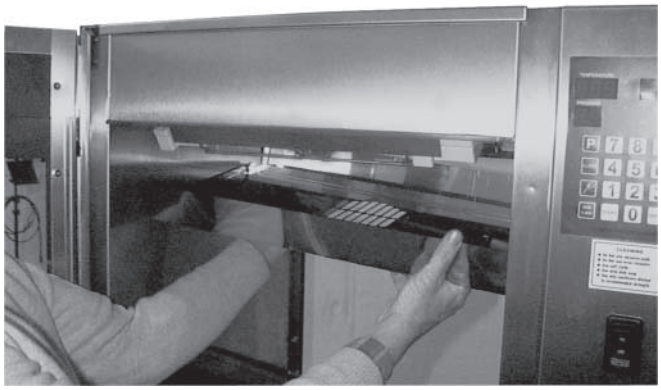


Fig. 37

3. Remove fan blade by unscrewing center nut (clockwise) (Fig. 38).

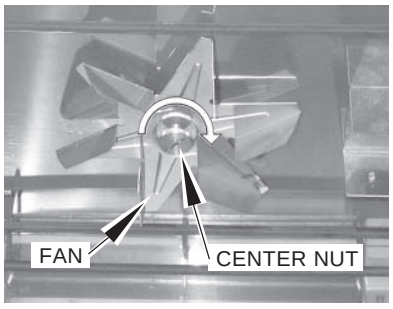


Fig. 38

4 Clean ceiling area around the elements and convection fan (Figs. 39, 40).

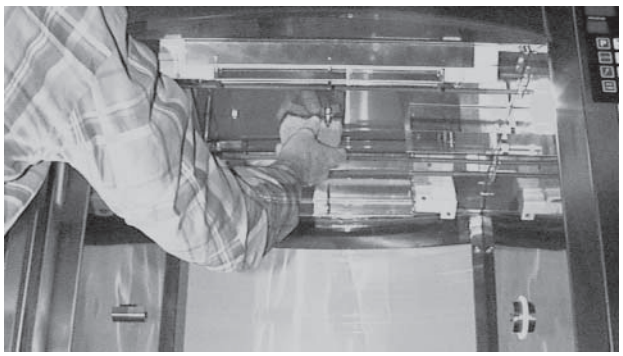


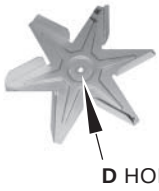
Fig. 39

Fig. 40

5. Wash vent-grate and fan blade in a sink with warm soapy water (Fig. 41).
6. Rinse and allow to dry.

Fig. 41

7. After cleaning, reinstall fan blade by mating D-shaped fan onto D-shaped shaft and then tightening center nut counterclockwise (Fig. 42).



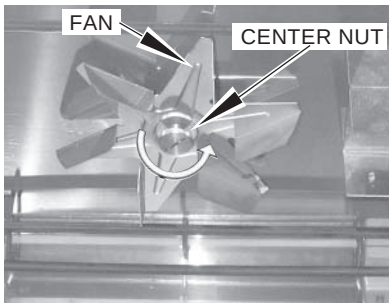


Fig. 42

8. Reinstall vent-grate; tighten nuts using $^{7}/_{16}$" nutdriver (Fig. 43).

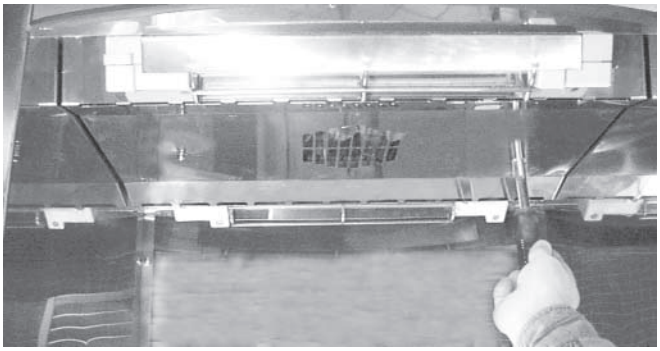


Fig. 43

WEEKLY CLEANING — HR7E OVEN WITH REAR GLASS DOOR, ACCESS FROM REAR

Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade(s) and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open rear glass door. Make sure drive arm is in the downward position (Fig. 44).

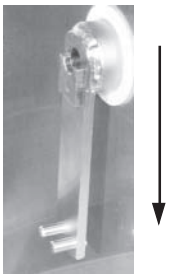


Fig. 44

2. Remove the vent-grate: Use a 7/16" nutdriver to unscrew two 7/16" nuts, one on each side of the vent (Figs. 45, 46).

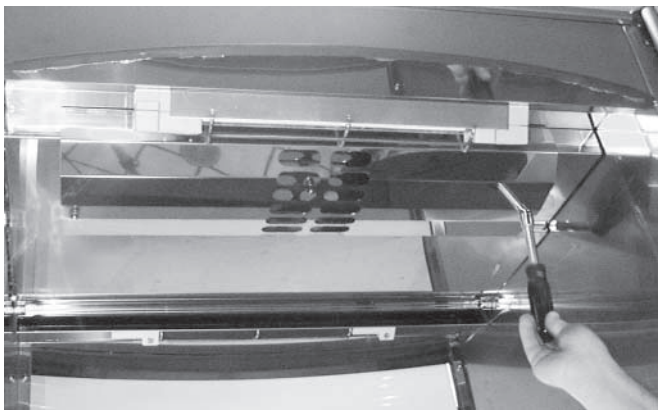


Fig. 45

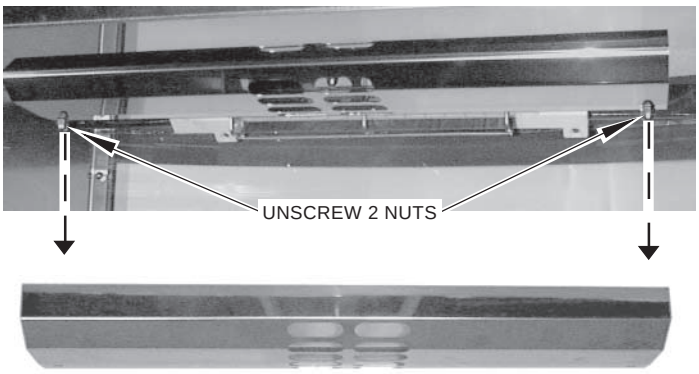


Fig. 46

3. Remove the center nut that secures the element cover using a 7/16" nutdriver (Fig. 47).

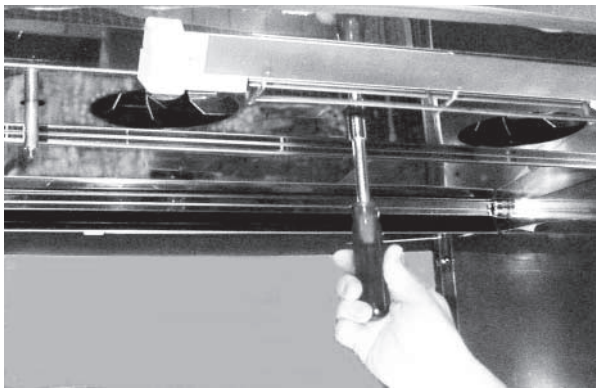


Fig. 47

4. Allow the element cover to swing down (Figs. 48, 49).

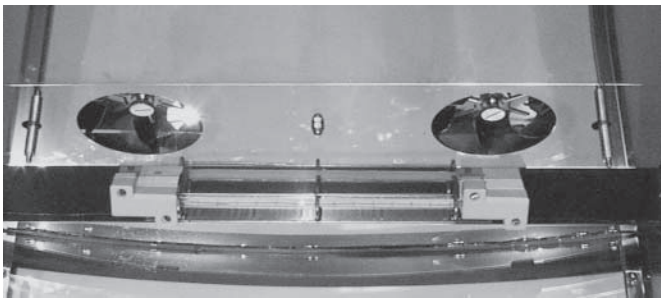


Fig. 48

Fig. 49

5. Remove both fan blades. Unscrew the center nut on each fan blade (clockwise, Fig. 50).

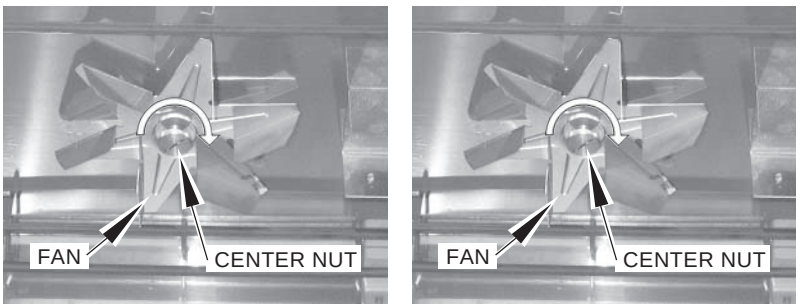


Fig. 50

6. Clean ceiling of oven interior around elements and convection fan shafts (Fig. 51).
7. Clean element cover while it hangs down (Fig. 52).

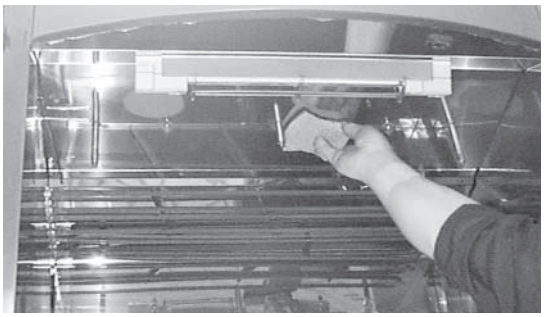


Fig. 51

Fig. 52

8. Clean the vent-grate and fan blades (Fig. 53). Rinse and allow to dry.

Fig. 53

9. After cleaning, reinstall 2 fan blades: Mate D-shaped hole on fan onto D-shaped shaft; then tighten nut (counterclockwise) (Fig. 54).

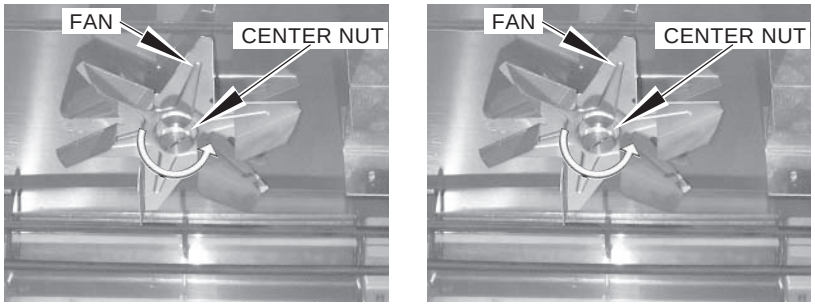


Fig. 54

10. Swing element cover up until all 3 studs protrude through cover. Reinstall element cover: Tighten center nut using a 7/16" nutdriver (Fig. 55).

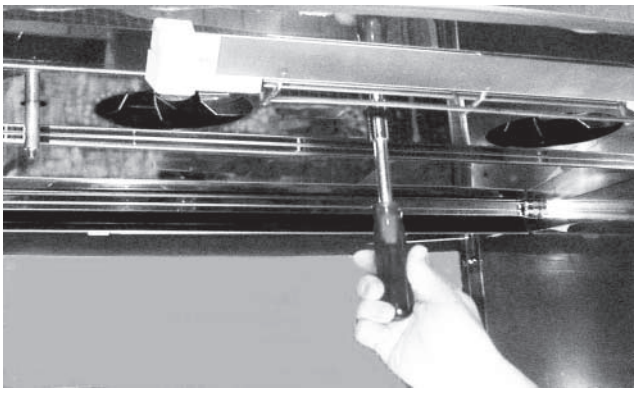


Fig. 55

11. Working from rear of oven, position high side of vent-grate toward rear of oven, short side faces center of oven (Fig. 56).

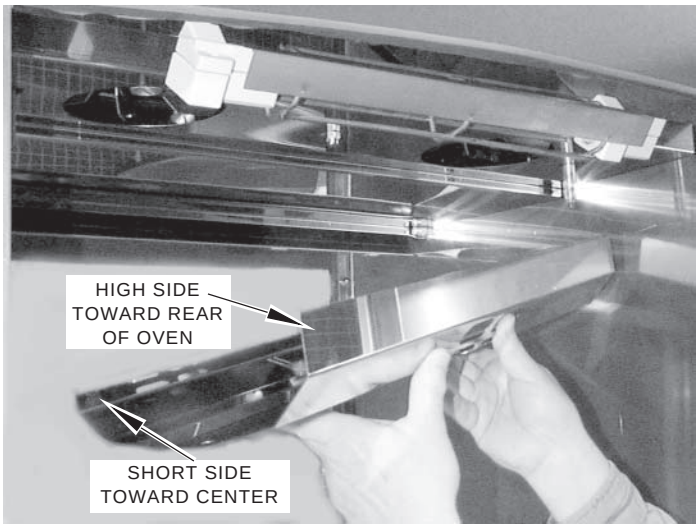


Fig. 56

12. Reinstall vent-grate: Tighten 7/16" nuts on each side of vent grate using a 7/16" nutdriver (Fig. 57).

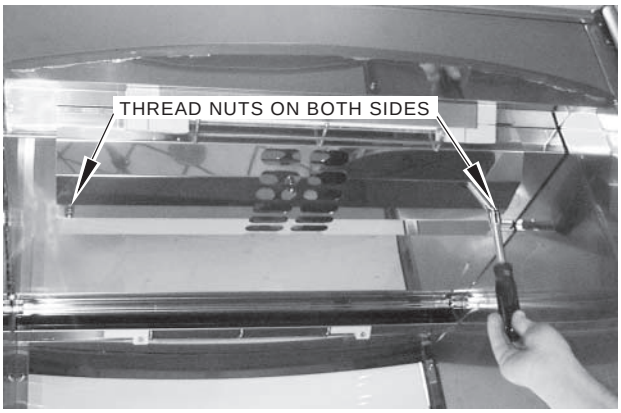
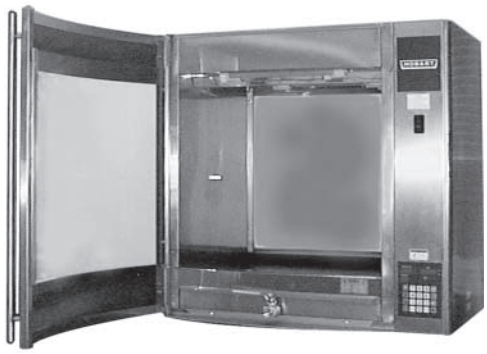


Fig. 57

WEEKLY CLEANING — HR7E OVENS WITH SOLID BACK, ACCESS FROM FRONT



Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade(s) and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open front door. Remove rotor. Make sure drive arm is in the downward position (Fig. 58).

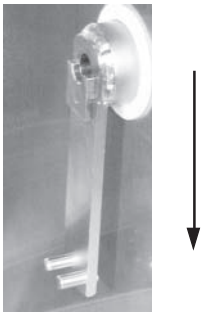


Fig. 58

2. Use a 7/16" nutdriver and unscrew two 7/16" nuts, one on each side of the vent-grate. Remove the vent-grate (Figs. 59, 60).

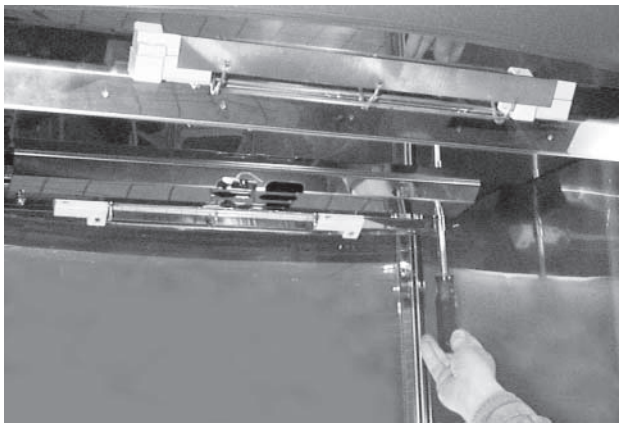


Fig. 59

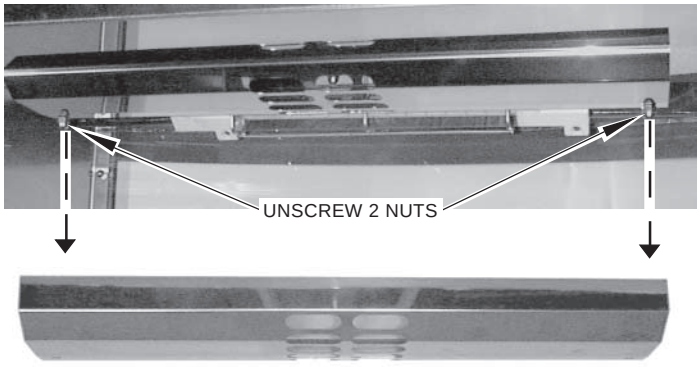


Fig. 60

3. Using a 7/16" nutdriver, remove the center nut that secures the element cover (Fig. 61). Allow the element cover to swing down toward you (Fig. 62).

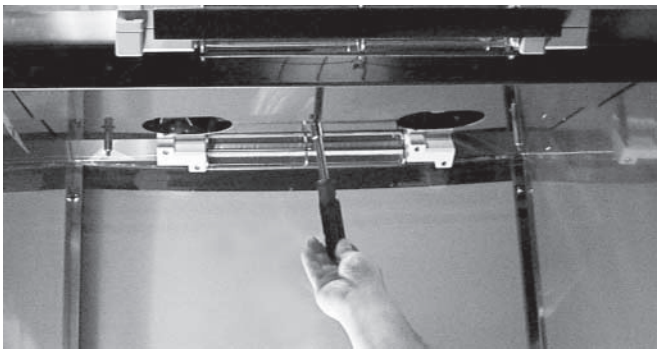


Fig. 61

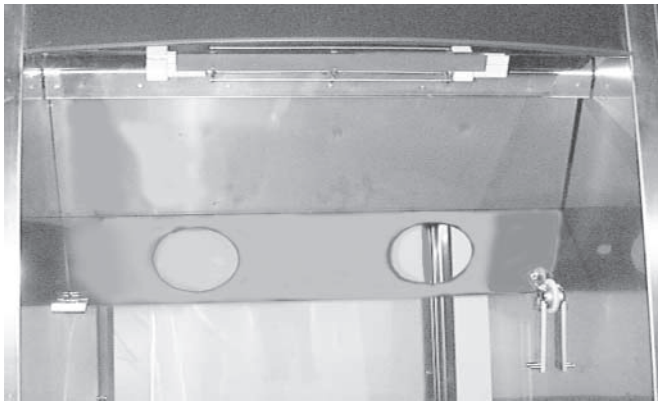


Fig. 62

4. Raise element cover up and swing toward front of oven to clear rotor support and rotor arm (Fig. 63). Continue to swing element cover to forwardmost position.

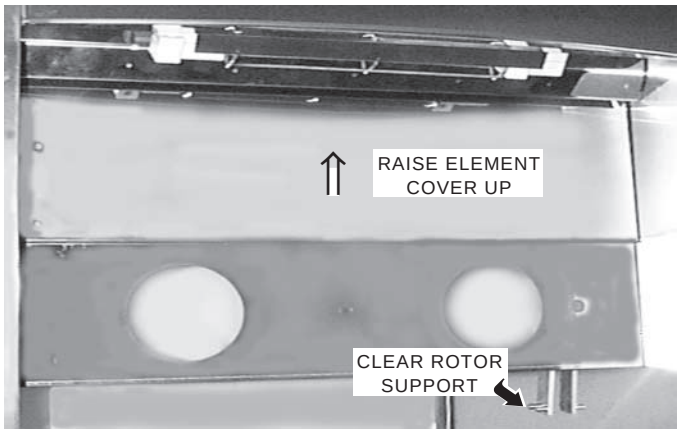
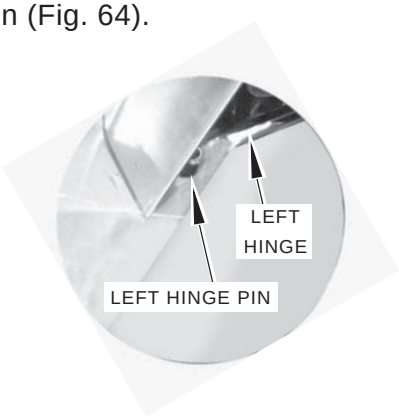


Fig. 63

5. With element cover in forwardmost position, lift up right side to clear right hinge pin; then lower right side and lift up left corner until left hinge clears left hinge pin (Fig. 64).



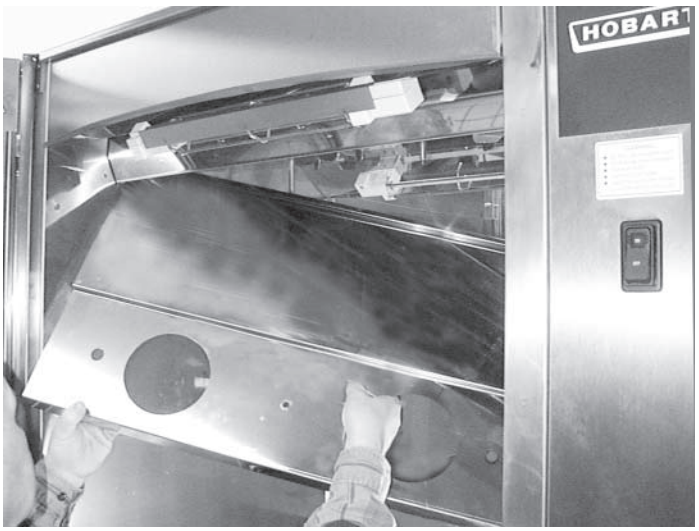


Fig. 64

6. Remove two fan blades by unscrewing center nut on fan blades (clockwise, Fig. 65).

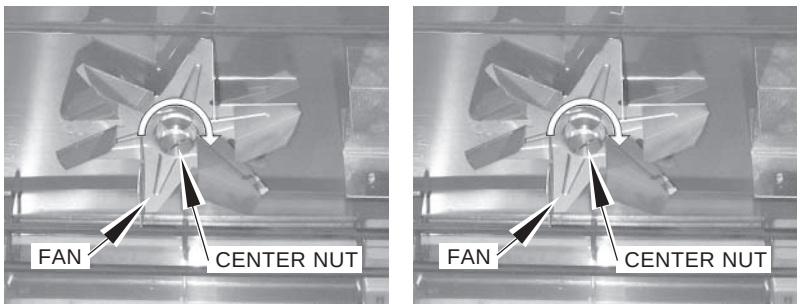


Fig. 65

7. Clean ceiling of oven interior around elements and convection fan shafts (Fig. 66).

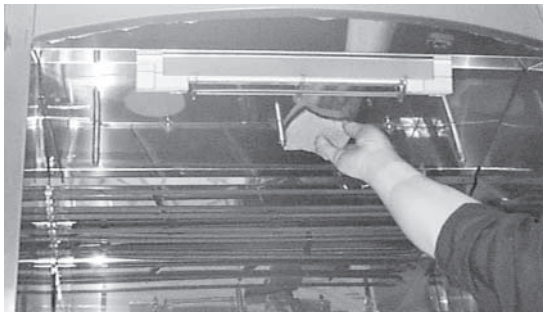


Fig. 66

8. Clean vent-grate, element cover and fan blades in a sink (Fig. 67). Rinse and allow to dry.

Fig. 67

9. After cleaning, reinstall 2 fan blades: Mate D-shaped hole on fan onto D-shaped shaft; then tighten nut (counterclockwise) (Fig. 68).

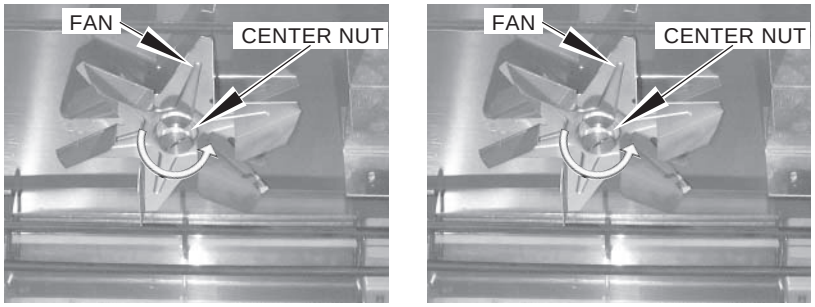


Fig. 68

10. Reinstall element cover: Raise left hinge (end of U-chanel) up around left hinge pin (Fig. 69).

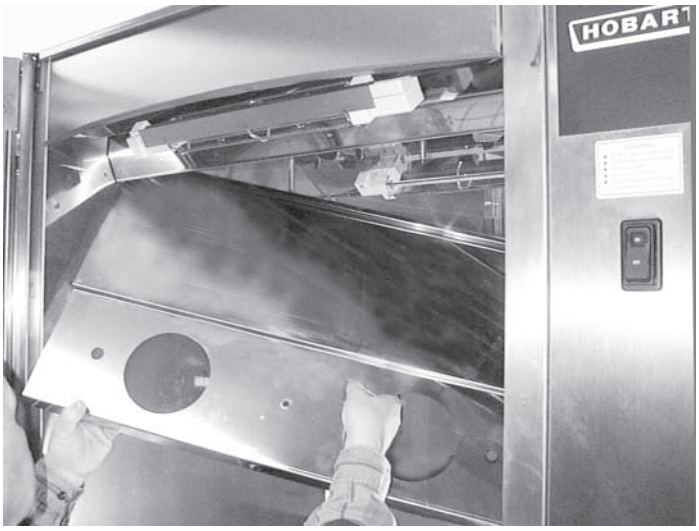
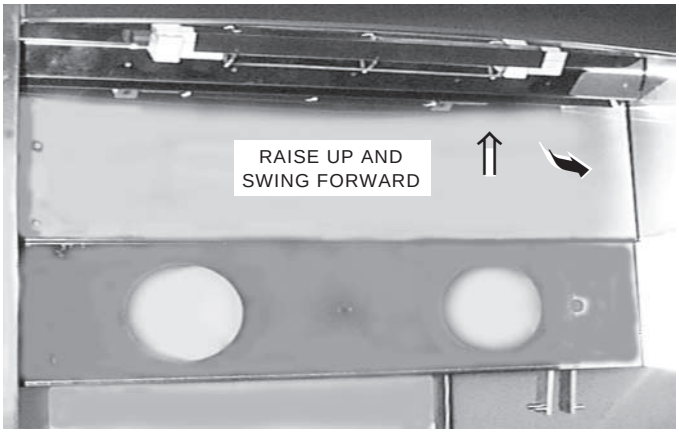


Fig. 69

11. Raise right side of element cover up and swing toward front of oven. The right-hinge (end of U-channel) should hang from the right-hinge pin. Element cover should hang straight down from left- and right-hinge pins (Fig. 70).



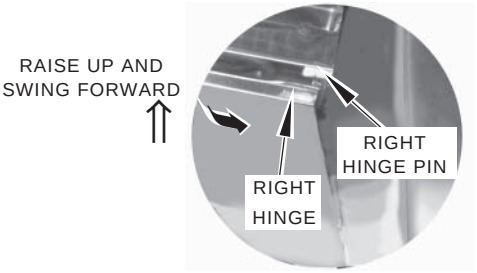


Fig. 70

12. Swing element cover back and raise up to clear rotor support and rotor arm (Fig. 71). Continue swinging element cover back until mounting studs protrude through three holes in element cover.

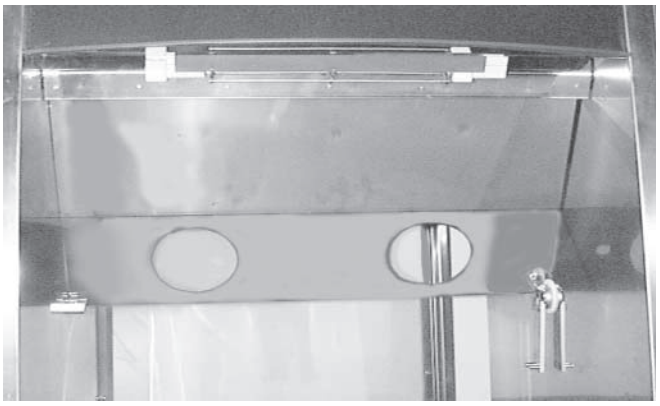


Fig. 71

13. Reinstall element cover: Tighten 7/16" center nut using 7/16" nutdriver (Fig. 72).

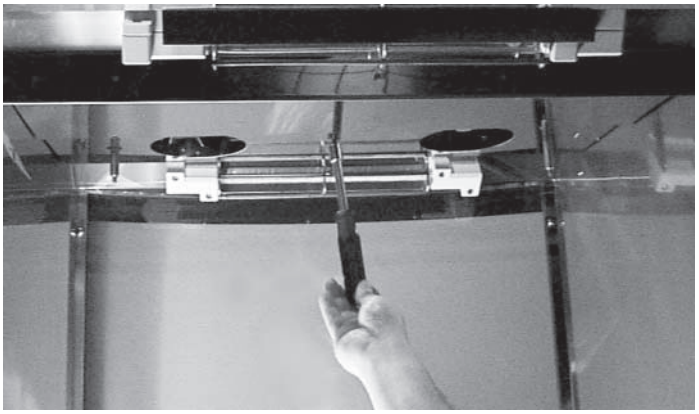


Fig. 72

14. Working from front of oven, position high side of vent-grate toward rear of oven, short side faces center of oven (Fig. 73).

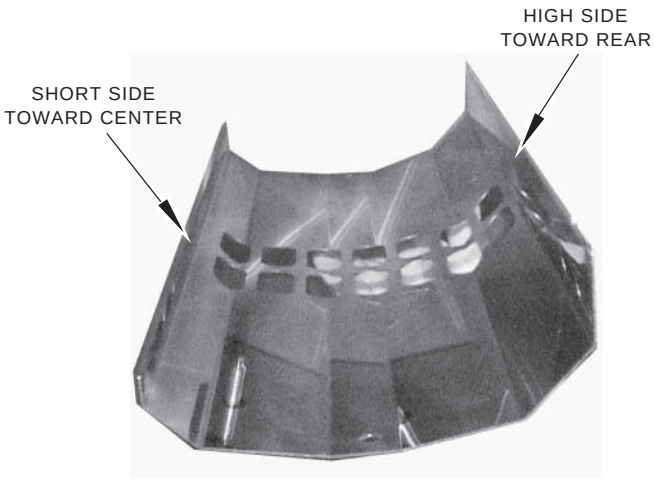


Fig. 73

15. Reinstall vent-grate: Tighten 7/16" nuts on each side of vent grate using a 7/16" nutdriver (Fig. 74).

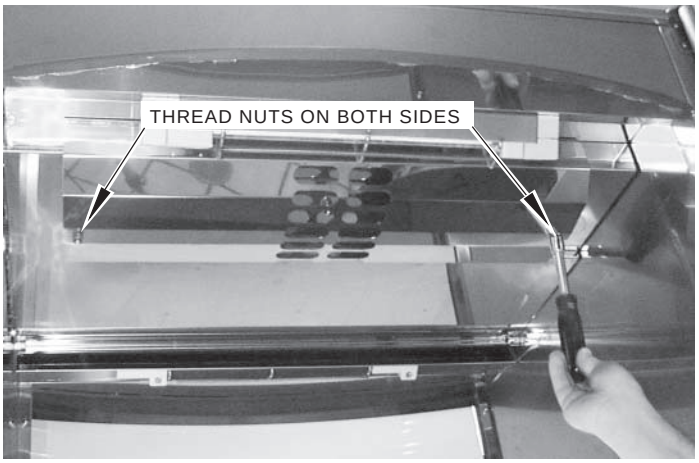


Fig. 74

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

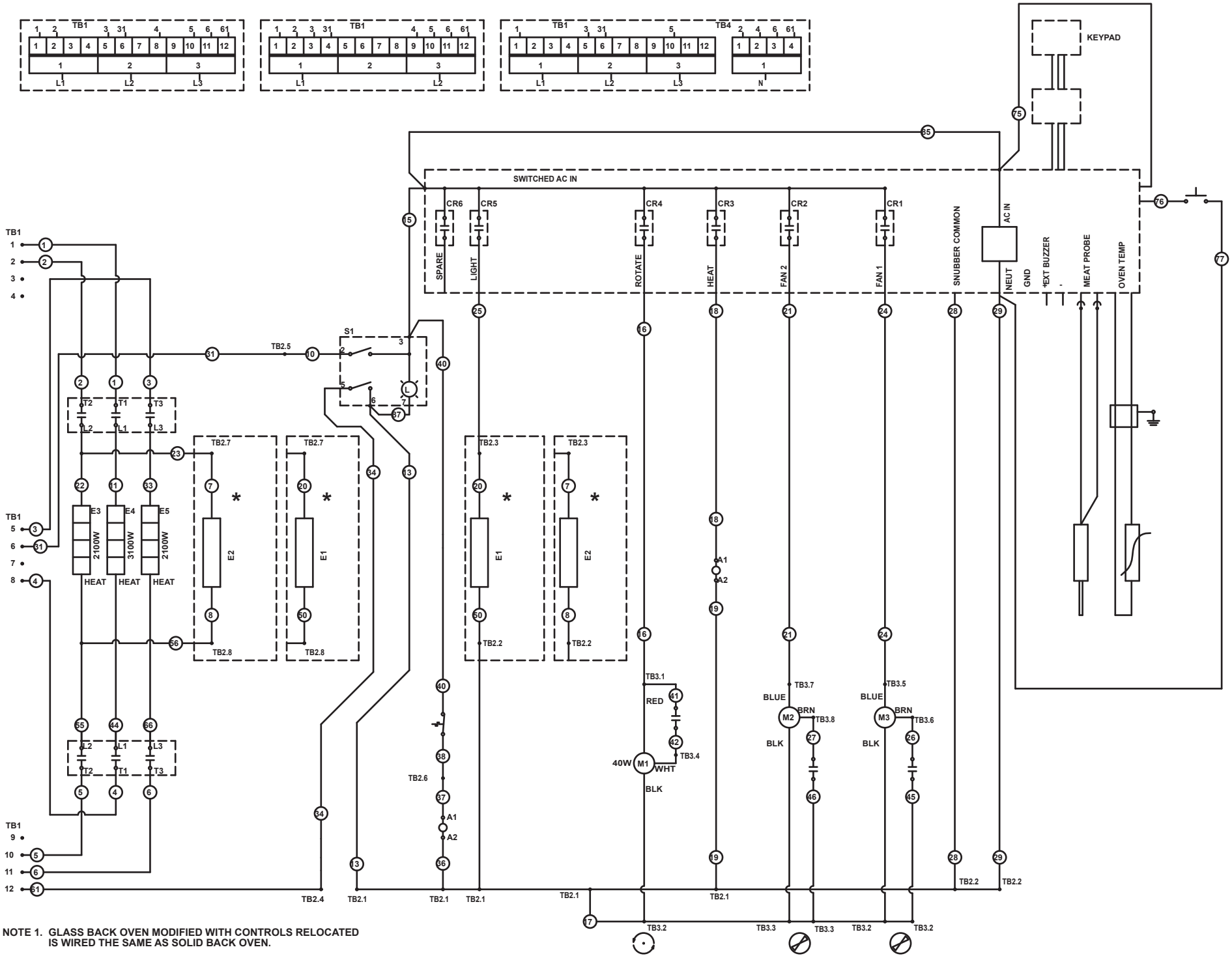
WARNING: HOT GLASS, GREASE, AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING AND SERVICING THE OVEN.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
1. Control does not light up.	1. ON-OFF switch is not pressed ON. 2. Electric supply is interrupted; check circuit breaker.
2. Cooking too slow.	1. Fan blade(s) and ventilation area require routine cleaning.

SERVICE

Contact your local Hobart office.

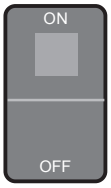


NOTE 1. GLASS BACK OVEN MODIFIED WITH CONTROLS RELOCATED IS WIRED THE SAME AS SOLID BACK OVEN.

* NOTE 2. E1 LIGHT POSITION IS LOCATED FARTHEST FROM BLOWER MOTORS M2, M3. E2 LIGHT POSITION IS LOCATED CLOSEST TO BLOWER MOTORS M2, M3.

HR7E ELECTICAL WIRING SCHEMATIC

CONTROL EXPANATION



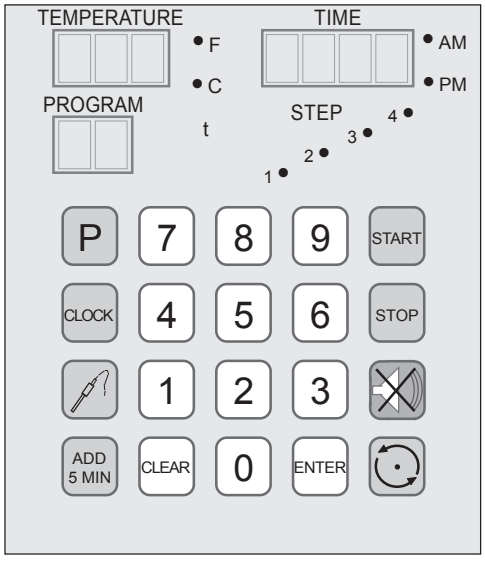
MAIN POWER SWITCH — Turns oven and controls on or off.

t — Service use only. When pressed, oven cavity current temperature will display.

P PROGRAM — Enters program mode to modify a cook program; press P for 3 seconds.

CLOCK CLOCK — Sets the clock for time of day.

PROBE — Displays temperature, external meat probe.



ADD 5 MIN ADD 5 MIN — Adds 5 minutes to a program step each time it is pressed.

START START — Begins cooking cycle.

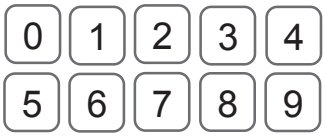
STOP STOP — Stops cycle.

SILENCE — Silences beeper.

ROTATE — Rotor on/off, pauses cooking cycle.

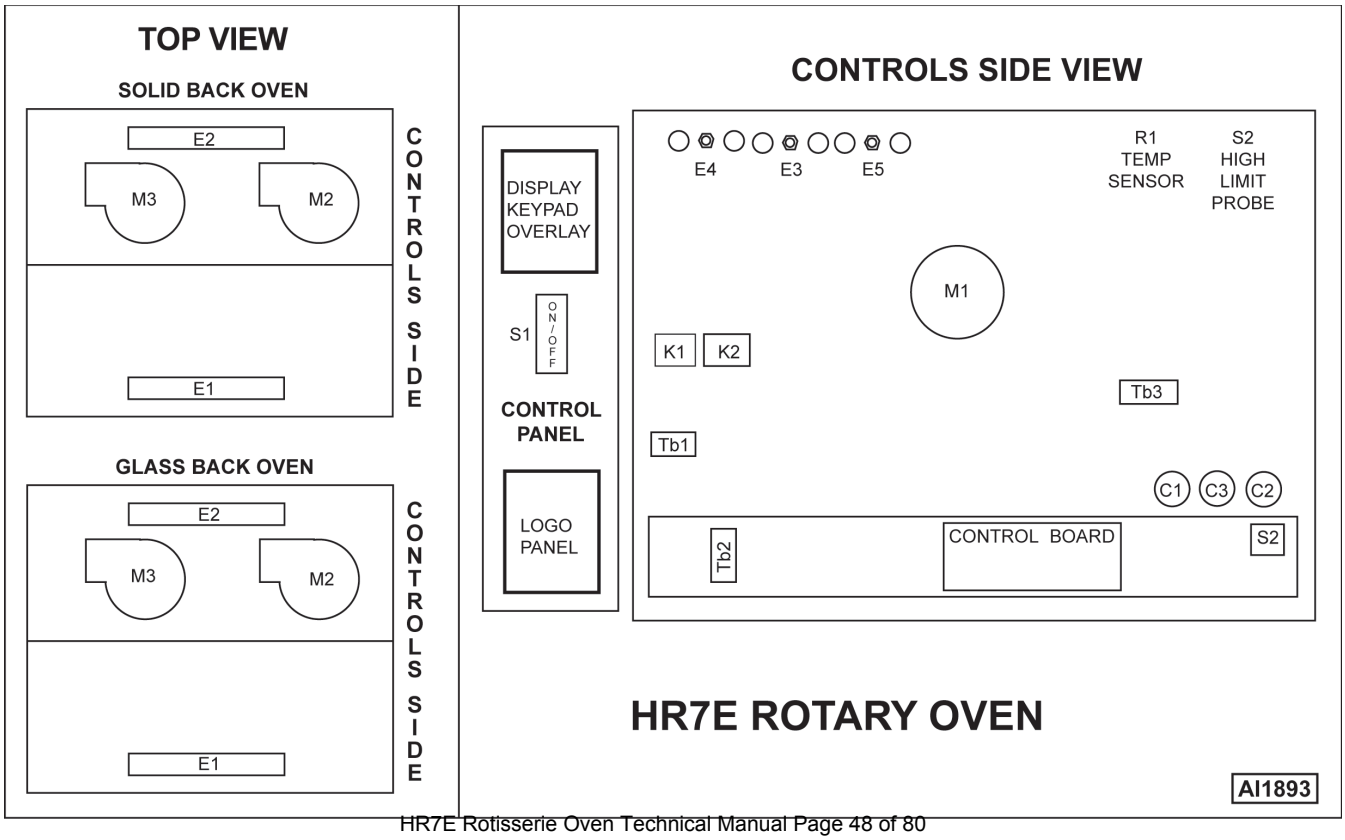
CLEAR CLEAR — Clears time or temperature entry .

ENTER ENTER — Accepts time or temperature entry.



0 — 9 — Enter numeric value(s).

AI 1679



PREVENTIVE MAINTENANCE CHECKLISTS

COOKING EQUIPMENT

HR5 & HR7 SERIES ROTISSERIE OVENS

CHECK FOR PROPER OPERATION	
	Switches - manual
	Controls
	Timers
	Thermostat calibration
	Motors
	Lights
	Blower fan circulation
CHECK FOR WEAR AND PROPER	
	Power cord
	Door latches
	Oven racks and suppo
CHECK FOR PROPER FIT	
	General hardware
	Door
	Door seals
CLEAN	
	Blower fan
MISCELLANEOUS	
	Review error codes
	Operate

HOBART

CATALOG OF REPLACEMENT PARTS

HR7E ROTISSERIE OVENS

ML-132092
ML-132093
ML-132094
ML-132095

A product of HOBART 701 S. RIDGE AVENUE TROY, OHIO 45374-0001

FORM 43102 (May 2005)

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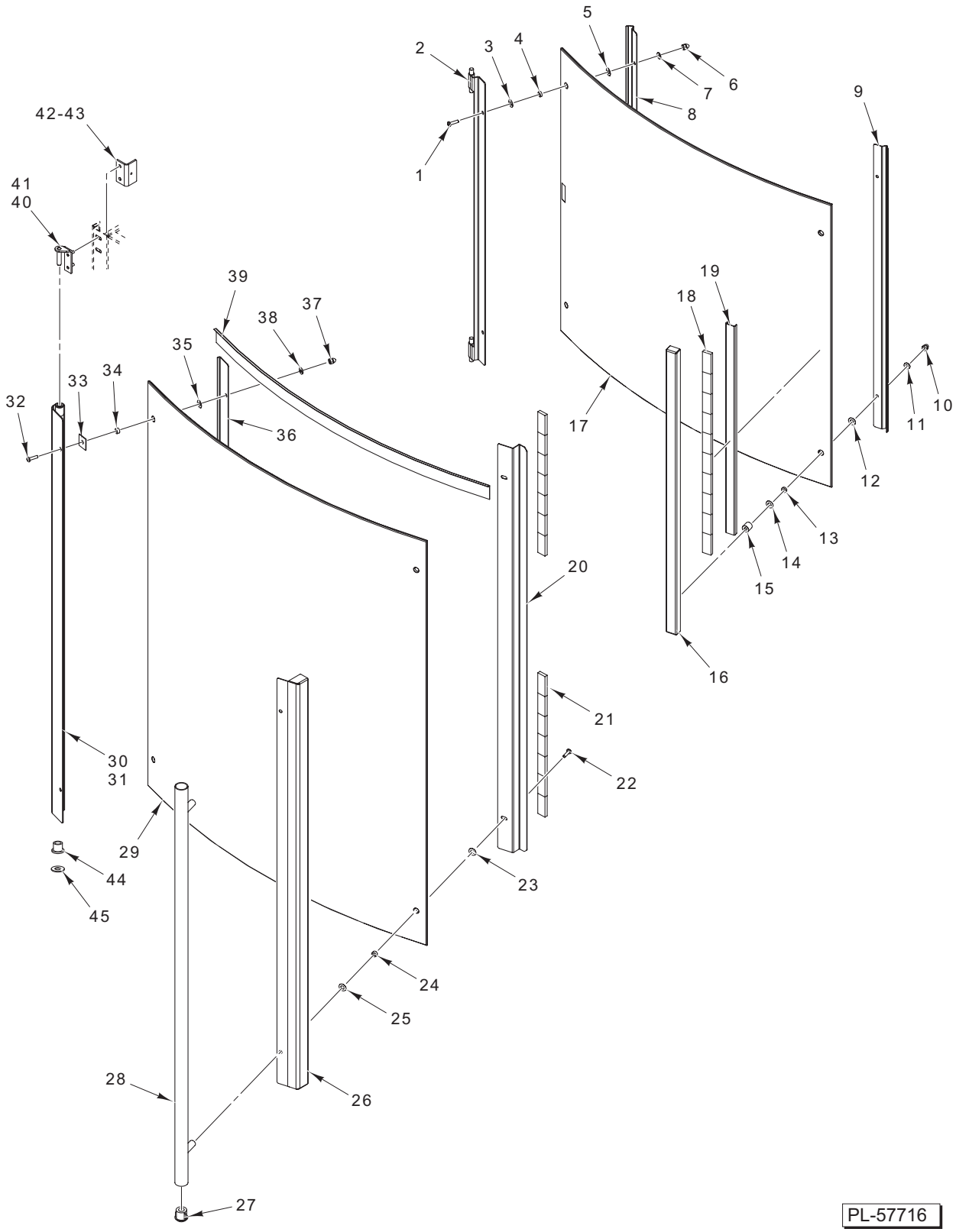
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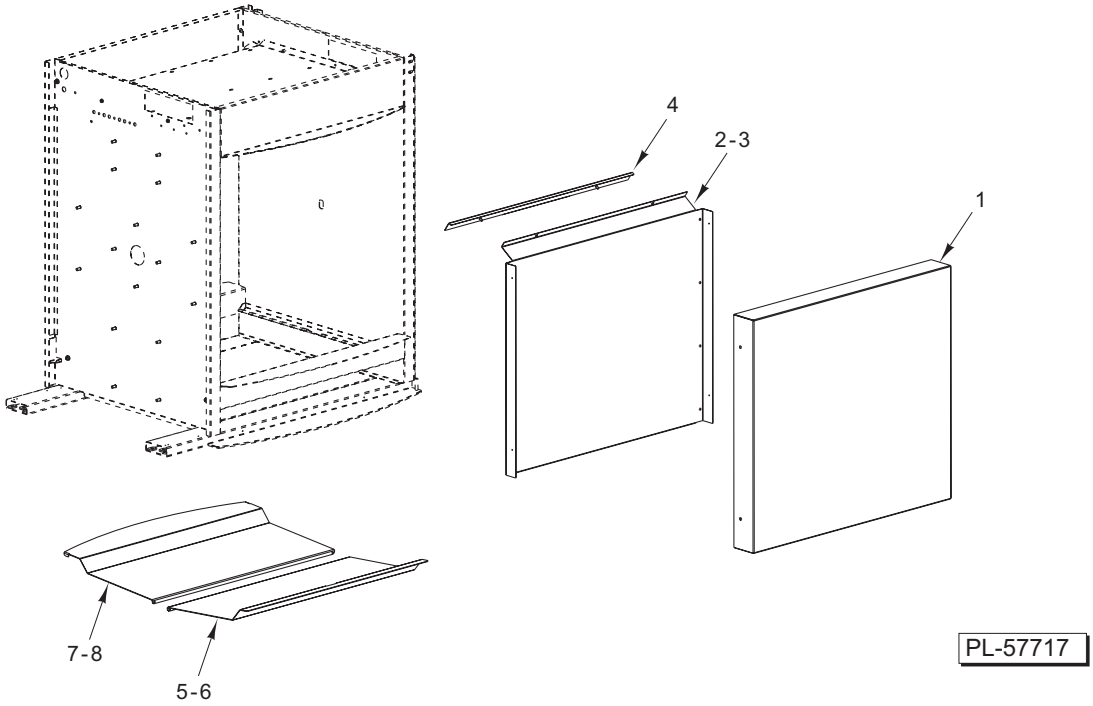
PL-57716

OVEN DOORS

OVEN DOORS

ILLUS. PL-57716	PART NO.	NAME OF PART	AMT.
1	SC-118-22	Mach. Screw 10-24 x 5/8 Phil. Truss Hd.	2
2	00-425900-00028	Hinge Assy. (Inner Door)	1
3	00-425900-00187	Washer	2
4	00-425900-00192	Spacer – Inner Glass	2
5	00-425900-00187	Washer	2
6	NS-025-01	Crown Nut 10-24 (SST)	2
7	WS-019-20	Washer	2
8	00-877954	Support – Inner Hinge	1
9	00-877954	Support – Inner Hinge	1
10	NS-025-01	Crown Nut 10-24 (SST)	2
11	WS-019-20	Washer	2
12	00-425900-00187	Washer	2
13	00-425900-00192	Spacer – Inner Glass	2
14	00-425900-00187	Washer	2
15	00-425900-00191	Spacer – Magnet Holder	2
16	00-425900-00098	Holder – Magnet Assy.	1
17	00-891068	Kit – Inner Door Glass	1
18	00-360128	Magnet – Door	10
19	00-425900-00099	Section – Magnet Filler	1
20	00-877967	Grip – Handle Attachment	1
21	00-360128	Magnet – Door	14
22	SC-118-22	Mach. Screw 10-24 x 5/8 Phil. Truss Hd.	2
23	00-425900-00187	Washer	2
24	00-425900-00188	Spacer – Outer Glass	2
25	00-425900-00187	Washer	2
26	00-425900-00042	Section – Magnet Assy.	1
27	00-474831	Plug – Handle	2
28	00-877862	Handle Assy. (Incls. Item 27)	1
29	00-891064	Kit – Outer Door Assy. (Incls. Items 32 thru 39)	1
30	00-425900-00027	Hinge Assy.	1
31	00-877808	Hinge Assy. (Rear) (Outer Door)	1
32	SC-118-22	Mach. Screw 10-24 x 5/8 Phil. Truss Hd.	2
*33	-	Tape – Foam	AR
34	00-425900-00188	Spacer – Outer Glass	2
35	00-425900-00187	Washer	2
36	00-425900-00096	Support – Outer Hinge	1
37	NS-025-01	Crown Nut 10-24 (SST)	2
38	WS-019-20	Washer	2
*39	-	Protection – Edge	2
40	00-877964	Hinge Assy. (RH)	1
41	00-877963	Hinge Assy. (LH)	1
42	00-425900-00142	Retainer – Hinge (Adjustable)	1
43	SC-110-13	Mach. Screw 10-32 x 5/8 Phil. Rd. Hd.	1
44	00-877953	Bearing – Bushing	AR
45	WS-005-42	Washer	AR

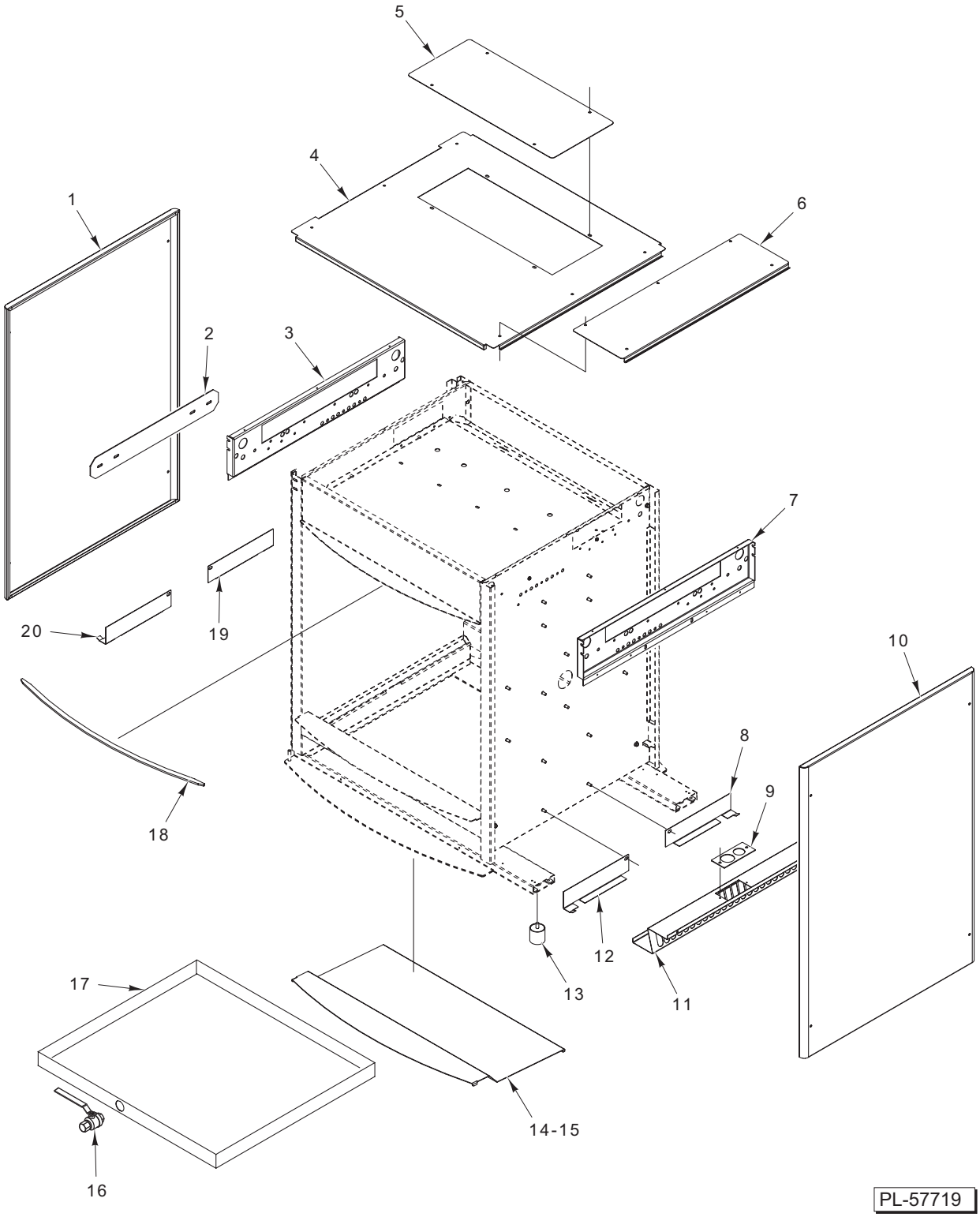
* No Service Part Available, Included In Kit 00-891064.



STEEL OVEN BACK (ML-132094 & ML-132095)

STEEL OVEN BACK (ML-132094 & ML-132095)

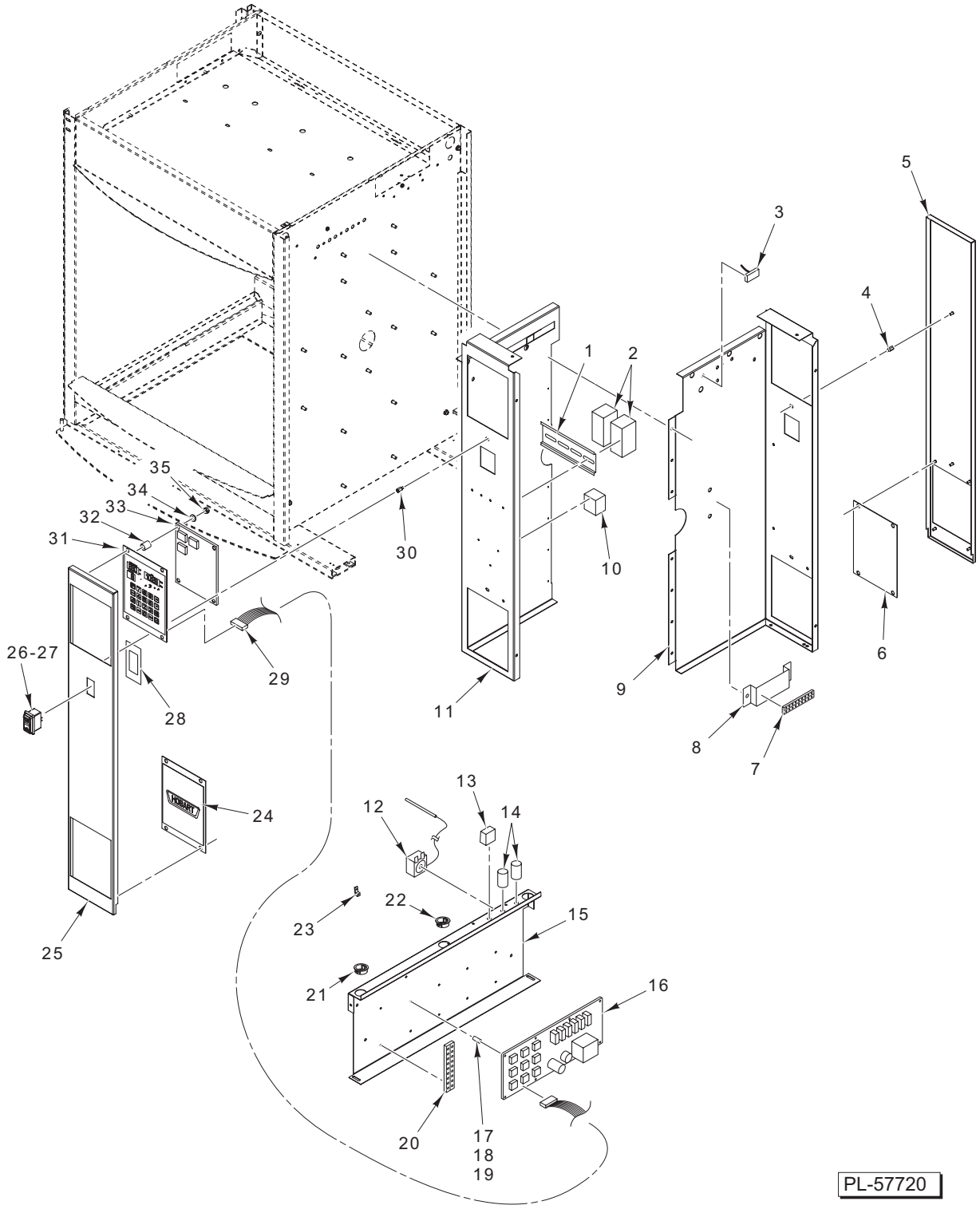
ILLUS. PL-57717	PART NO.	NAME OF PART	AMT.
1	00-877922	Cover Assy. (SST)	1
2	00-877912-00001	Panel – Inside (SST)	1
3	00-877912-00002	Panel – Inside (Coated)	1
4	00-877911	Panel – Spacer Assy.	1
5	00-877915-00001	Shield – Drip (Back) (SST)	1
6	00-877915-00002	Shield – Drip (Back) (Coated)	1
7	00-877947-00001	Shield – Drip (SST)	1
8	00-877947-00002	Shield – Drip (Coated)	1



OVEN FRAME AND PANELS

OVEN FRAME AND PANELS

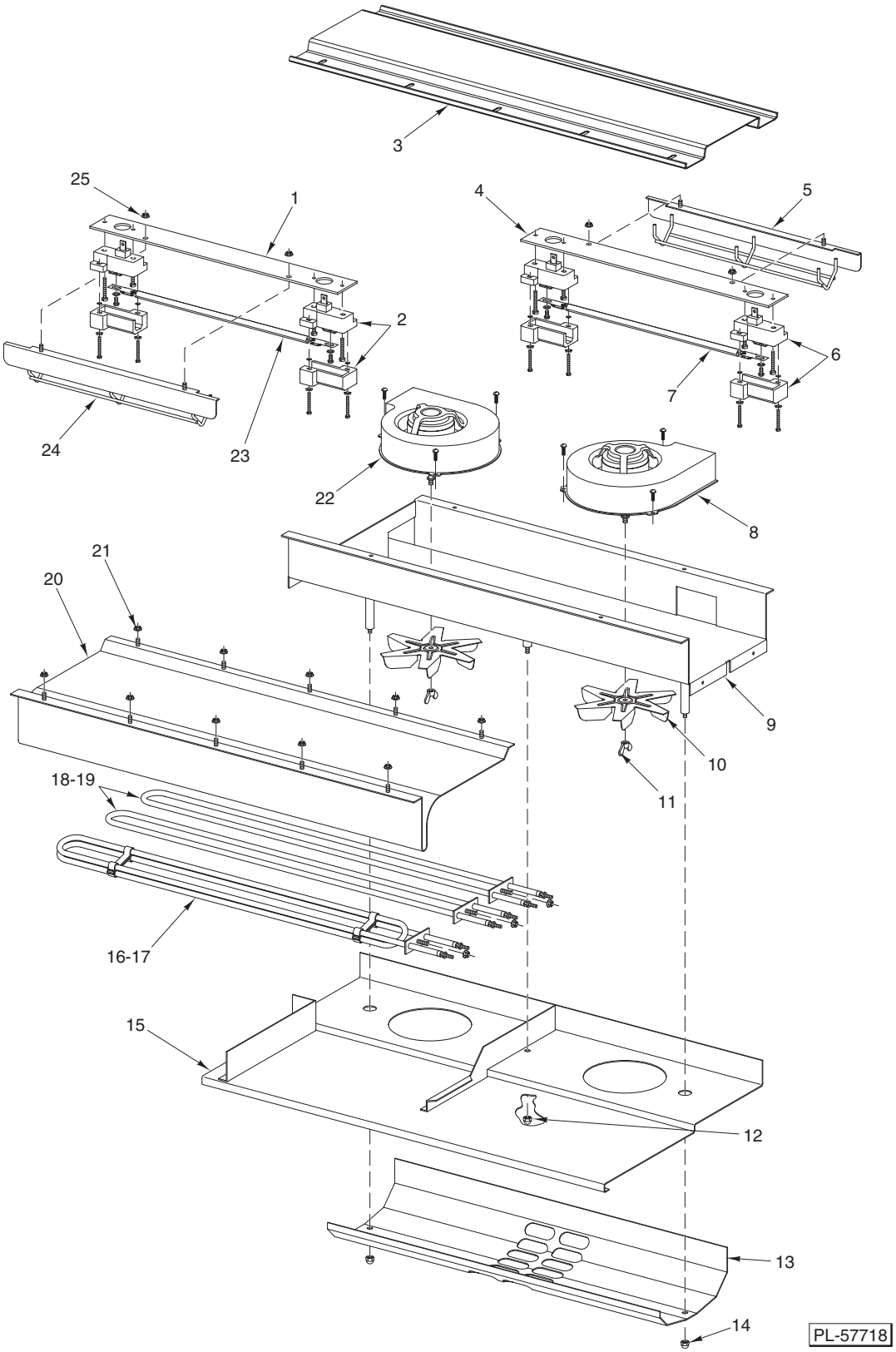
ILLUS. PL-57719	PART NO.	NAME OF PART	AMT.
1	00-425900-00026	Panel – Outer (LH)	1
2	00-877905	Retainer - Insulation	1
3	00-877796	Plate – Upper Support	1
4	00-425900-00093	Panel – Outer (Top)	1
5	00-425900-00125	Cover – Vent Hatch	1
6	00-425900-00094	Cover – Electrical	1
7	00-877796	Plate – Upper Support	1
8	00-877798	Guard – Lower Right	1
9	00-425900-00137	Plate – Power Conduits	1
10	00-425900-00026	Panel – Outer (RH)	1
11	00-425900-00136	Bin – Spark	1
12	00-877797	Guard – Lower Left	1
13	00-877807	Foot (Rubber)	4
14	00-877947-00001	Shield – Drip (Bottom) (ML-132092)	2
15	00-877947-00002	Shield – Drip (Bottom) (Coated) (ML-132093)	2
16	00-877933	Valve – Drain	1
17	00-877932	Pan – Drain Assy.	1
18	00-425900-00206	Gasket	1
19	00-877797	Guard – Lower Left	1
20	00-877798	Guard – Lower Right	1



CONTROLS AND COMPONENTS

CONTROLS AND COMPONENTS

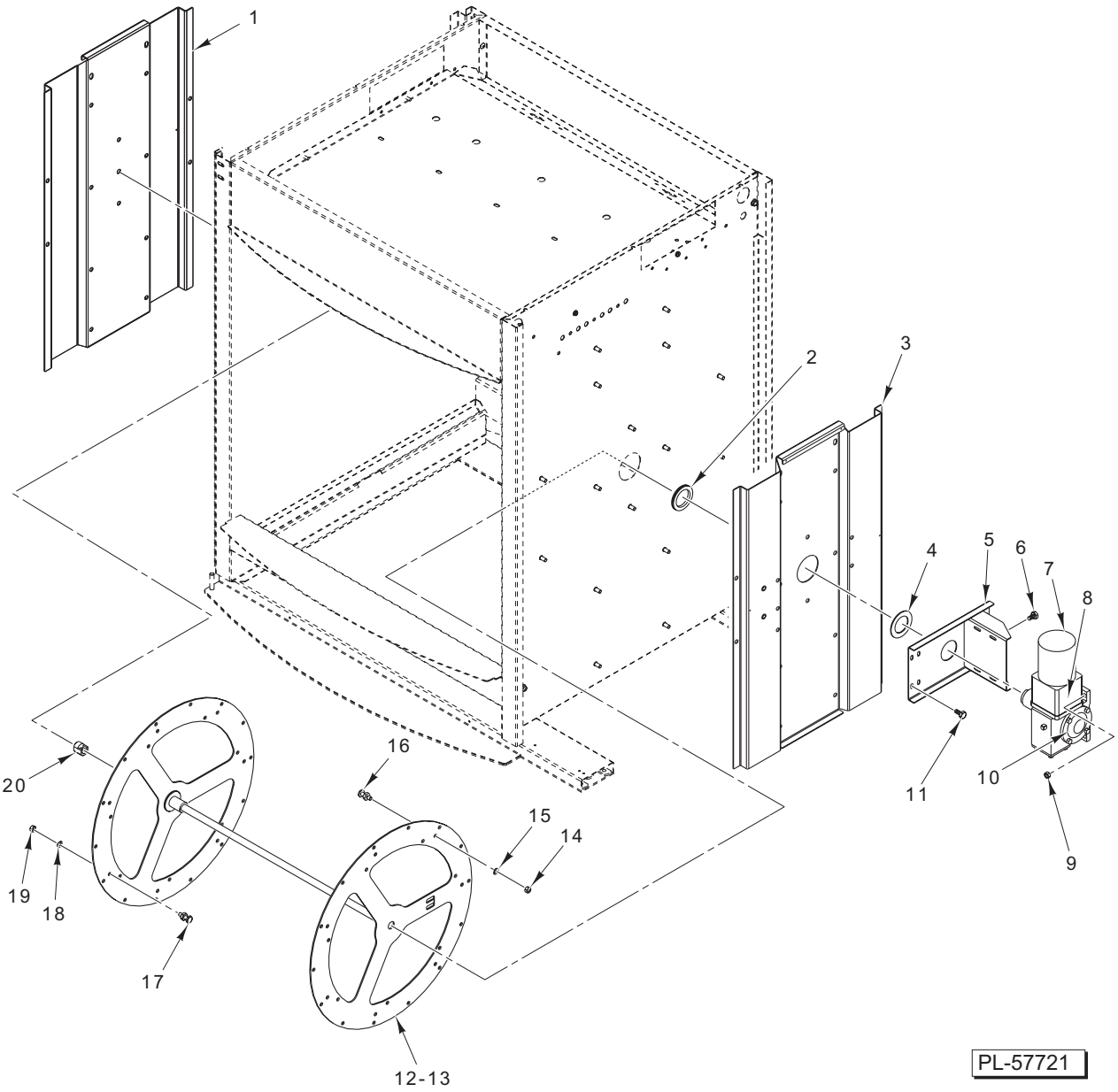
ILLUS. PL-57720	PART NO.	NAME OF PART	AMT.
1	00-877889	Din Rail	1
2	00-877888	Contactor (3-Pole)	2
3	00-356946	Sensor – Temperature	1
4	00-047939	Standoff	AR
5	00-877872	Panel – Instrument Assy. (Back)	1
6	00-891067	Kit – Panel Assy.	1
7	00-877917-00001	Block – Terminal (9-Position)	1
8	00-877944	Bracket – Terminal Block	1
9	00-877854-00002	Box – Electrical (RH)	1
10	00-877916-00001	Block – Power (3-Pole)	1
11	00-877854-00001	Box – Electrical (LH)	1
12	00-360145	Thermostat (High Limit)	1
13	00-877887	Capacitor (2.3 uf) (Rotor Motor)	1
14	00-877885	Capacitor (1.5 uf) (Blower Motor)	2
15	00-425900-00105	Plate – Mounting	1
16	00-877881	Controller (CPU)	1
17	00-042808	Support – Circuit Board	6
18	00-877989	Support – Dual Locking (PCB)	6
19	00-877993	Standoff – PCB	2
20	00-877950	Block – Terminal (9-Position)	1
21	PB-005-22	Plug – Button 1 1/4 (32 mm)	1
22	PB-005-23	Plug – Button 1 1/2 (38 mm)	1
23	FE-023-88	Lug – Ground	1
24	00-891067	Kit – Logo Panel Assy.	1
25	00-877871	Panel – Instrument Assy. (Front)	1
26	00-877913-00001	Switch – Power	1
27	00-877913-00002	Bezel – Power Switch	1
28	00-877938	Spacer – Power Switch	1
29	00-877884	Cable – Ribbon	1
30	00-047939	Standoff	AR
31	00-891066	Panel – Membrane Keypad Assy.	1
32	00-877966	Standoff	4
33	00-877882	Controller – Display	1
34	WL-013-05	Lockwasher #6 Internal	4
35	NS-011-07	Nut 6-32 Hex (SST)	4
	00-877868	Nut – Tinnerman	AR
	00-042287	Clamp – Cable	1
	00-877994	Tie – Screw Mount	AR
	00-877945	Holder – Flat Tie	AR
	00-877902	Harness – Contactor	1
	00-877903	Harness – CPU	1



HEATING AND VENTING

HEATING AND VENTING

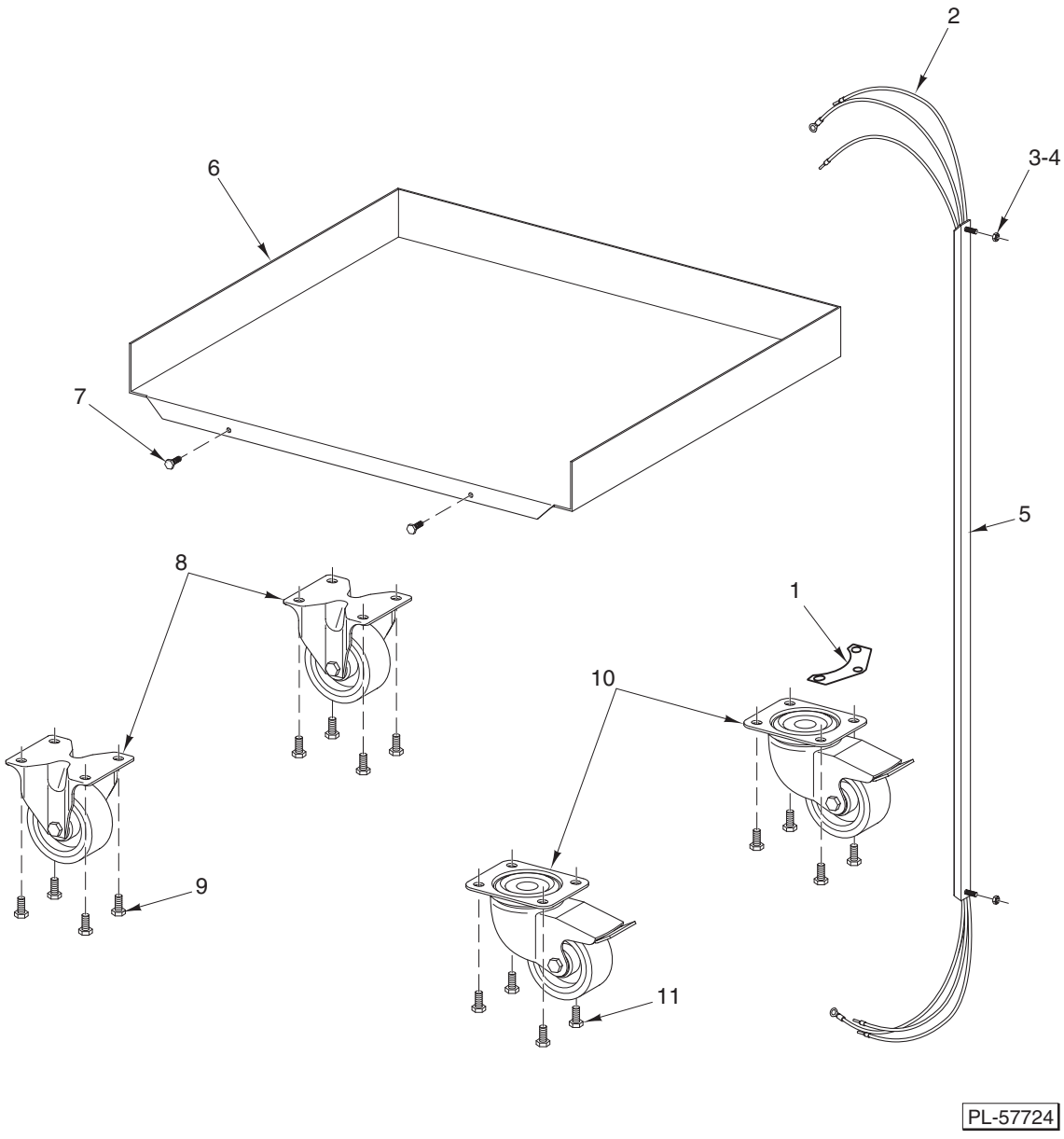
ILLUS. PL-57718	PART NO.	NAME OF PART	AMT.
1	00-359460-00066	Strip – Lamp Holder Mounting	1
2	00-360854	Holder – Quartz Lamp Cap & Base	2
3	00-877799	Cover – Heater Insulation	1
4	00-359460-00066	Strip – Lamp Holder Mounting	1
5	00-891065	Kit – Lamp Guard Assy.	1
6	00-360854	Holder – Quartz Lamp Cap & Base	2
7	00-360155	Lamp – Quartz	1
8	00-359460-00025	Blower (With Fan Blade)	1
9	00-425900-00038	Vent – Chassis Assy.	1
10	00-360127-00002	Fan Blade	2
11	00-422905-00108	Nut (LH Thread)	2
12	NS-025-04	Crown Nut	1
13	00-359460-00017	Plate – Air Deflector	1
14	NS-025-04	Crown Nut	2
15	00-359460-00022	Plate – Ventilating	1
16	00-359460-00046	Element – Heating (208 V., 3100 Watts)	2
17	00-359460-00047	Element – Heating (240 V., 3100 Watts)	2
18	00-356894	Element – Heating (208 V., 2100 Watts)	1
19	00-357813	Element – Heating (240 V., 2100 Watts)	1
20	00-877875	Shield – Heat Assy.	1
21	NS-038-13	Lock Nut 10-24 Hex	10
22	00-359460-00025	Blower (With Fan Blade)	1
23	00-360155	Lamp – Quartz	1
24	00-891065	Kit – Lamp Guard Assy.	1
25	NS-038-13	Lock Nut 10-24 Hex	2



ROTISSERIE AND DRIVE MOTOR

ROTISSERIE AND DRIVE MOTOR

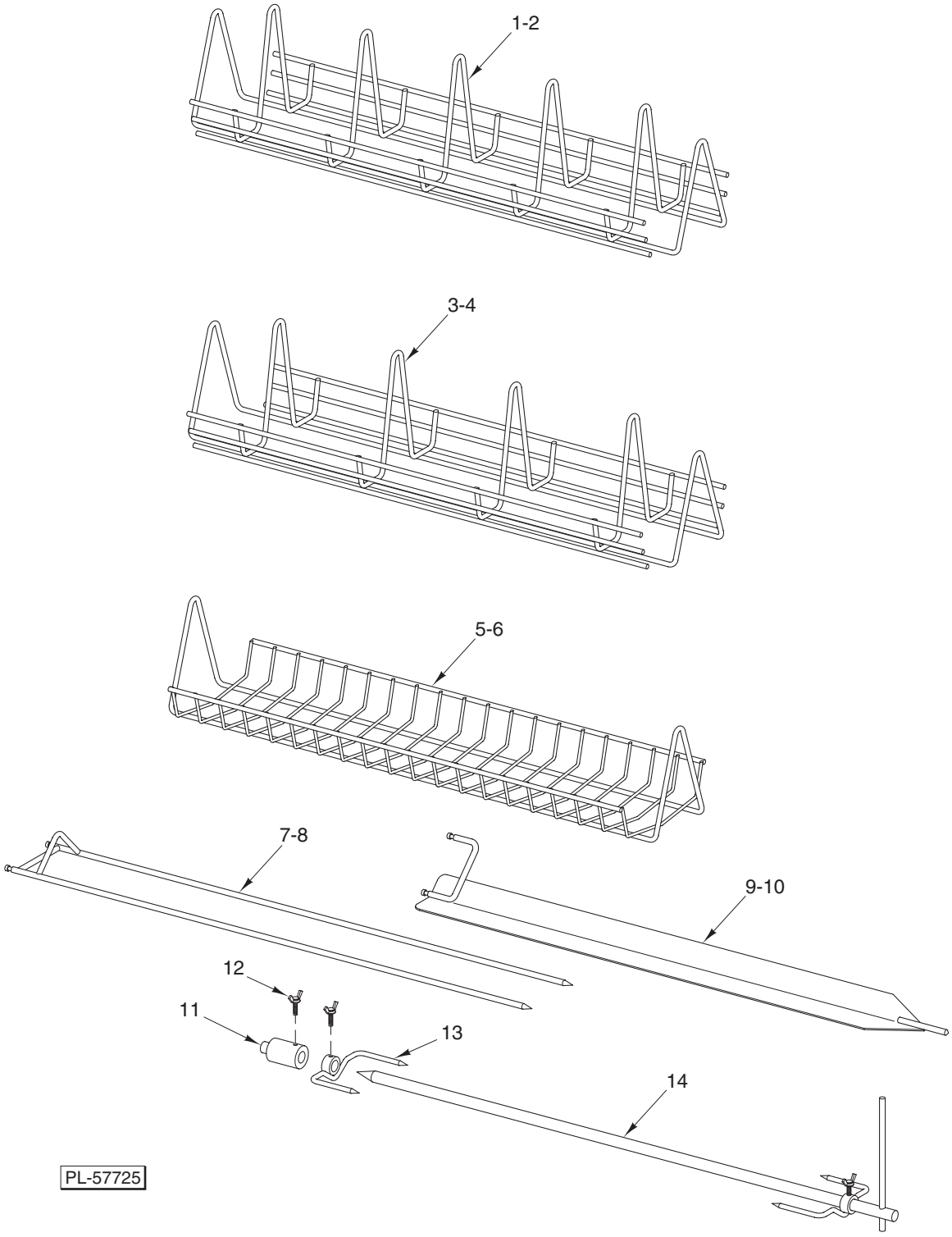
ILLUS. PL-57721	PART NO.	NAME OF PART	AMT.
1	00-877790	Plate – Support (Pivot Side)	1
2	00-877941	Seal – Ring	1
3	00-877789	Plate – Support (Motor Side)	1
4	00-359460-00049	Seal – Outside Motor Shaft	1
5	00-877920	Bracket – Motor Assy.	1
6	SC-117-91	Cap Screw 1/4-20 x 1 Hex Hd.	4
7	00-891061	Drive Motor (W/Cap)	1
8	00-891060	Gear Speed Reducer	1
9	NS-038-04	Lock Nut 1/4-20 Hex	4
10	00-891062	Gearbox Drive Arm	1
11	SC-121-61	Mach. Screw 1/4-20 x 5/8 Hex Washer Hd.	4
12	00-877923-00001	Disc – Rotor Assy. (Incls. Items 14 thru 20) (SST)	1
13	00-877923-00002	Disc – Rotor Assy. (Incls. Items 14 thru 20) (Coated)	1
14	NS-015-11	Nut 5/16-18 Hex (SST)	7
15	SL-005-09	Spring – Loading	7
16	00-877940	Pin – Support	7
17	00-877940	Pin – Support	7
18	SL-005-09	Spring – Loading	7
19	NS-015-11	Nut 5/16-18 Hex (SST)	7
20	00-877988	Support – Bearing	1



STACKING KIT

STACKING KIT

ILLUS. PL-57724	PART NO.	NAME OF PART	AMT.
1	00-877968	Bracket – Tether	1
2	00-877985	Harness – Stacking Kit	1
3	WS-005-42	Washer	2
4	NS-038-13	Lock Nut 10-24 Hex	2
5	00-877972	Guide – Wire Assy.	1
6	00-877970	Protector – Fat	1
7	SD-039-33	Self-Tapping Screw	2
8	00-891071	Caster – Rigid	2
9	SC-117-92	Cap Screw $^{5}/_{16}$-18 x $^{3}/_{4}$ Hex Hd.	8
10	00-891071	Caster – W/Brake	2
11	SC-117-92	Cap Screw $^{5}/_{16}$-18 x $^{3}/_{4}$ Hex Hd.	8
	SC-110-39	Mach. Screw 10-24 x $^{7}/_{8}$ Hex Hd.	4
	WS-019-10	Washer	4
	NS-038-13	Lock Nut 10-24 Hex	4
	00-877892-00002	Plate – Conduit Mounting (Stack Kit)	1
	00-515194-00002	Sealer (RTU) (Alum.)	1



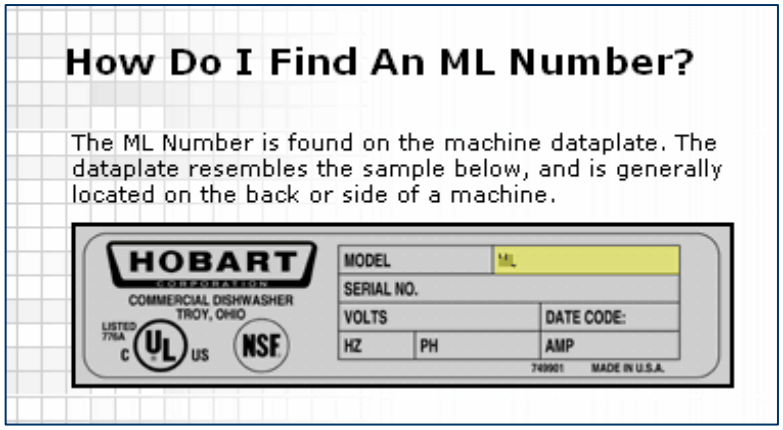
ACCESSORIES

ACCESSORIES

ILLUS. PL-57725	PART NO.	NAME OF PART	AMT.
1	00-425900-00277	Rack – Chicken (W/O Pins) (5 Position)	1
2	00-425900-00238	Rack – Chicken (W/O Pins) (5 Position) (Coated)	1
3	00-425900-00278	Rack – Chicken (W/O Pins) (4 Position)	1
4	00-425900-00239	Rack – Chicken (W/O Pins) (4 Position) (Coated)	1
5	00-425900-00276	Basket – Meat (W/O Pins)	1
6	00-425900-00237	Basket – Meat (W/O Pins) (Coated)	1
7	00-425900-00317	Fork – Meat	7
8	00-425900-00318	Fork – Meat (Coated)	7
9	00-359580	Spit – V	1
10	00-425900-00236	Spit – V (Coated)	1
11	00-360386	Sleeve – Spit	1
12	00-360297	Screw – Wing M5	AR
13	00-360387	Fork – Spit	2
14	00-425900-00255	Shaft – Spit	1
	00-425774-00032	Spit – Turkey Assy. (Incls. Items 11 thru 14)	1
	00-357553-00158	Saltshaker	1
	00-357553-00159	Gloves (Set of 2)	1

Online Parts Catalog

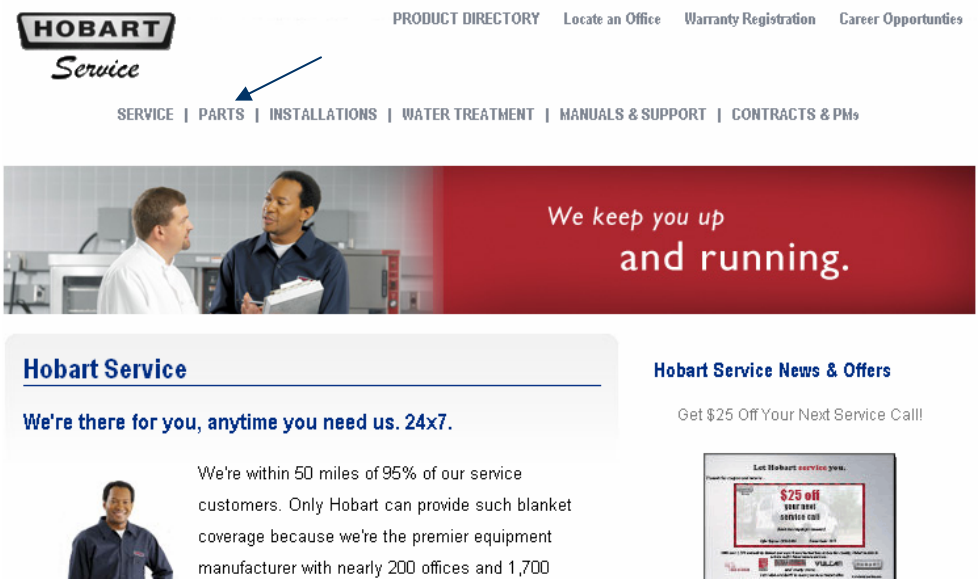
Note: It is helpful, but not essential to know the ML (Material List) Number of the equipment for which a part is needed



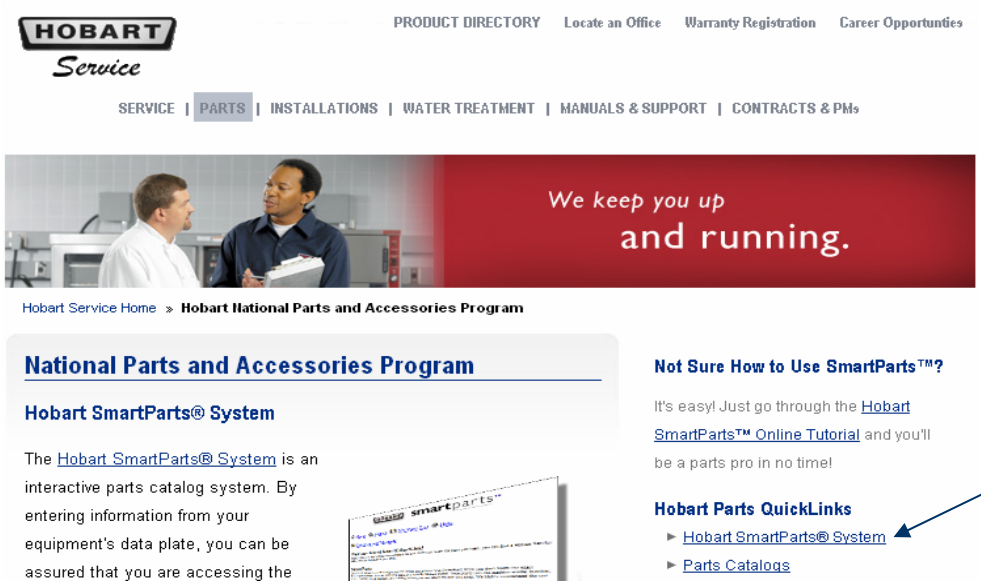
Section 1 – If Equipment ML Number is known

Section 2 – If Equipment ML Number is not known

User Guide

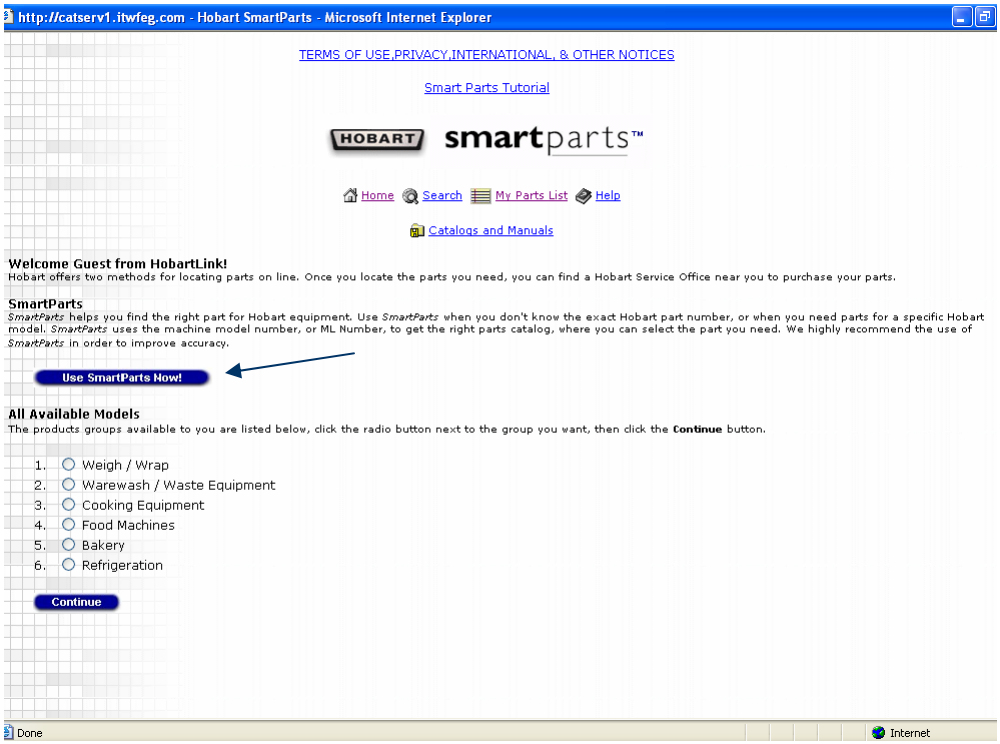


From hobartservice.com select PARTS



Next select SMARTPARTS

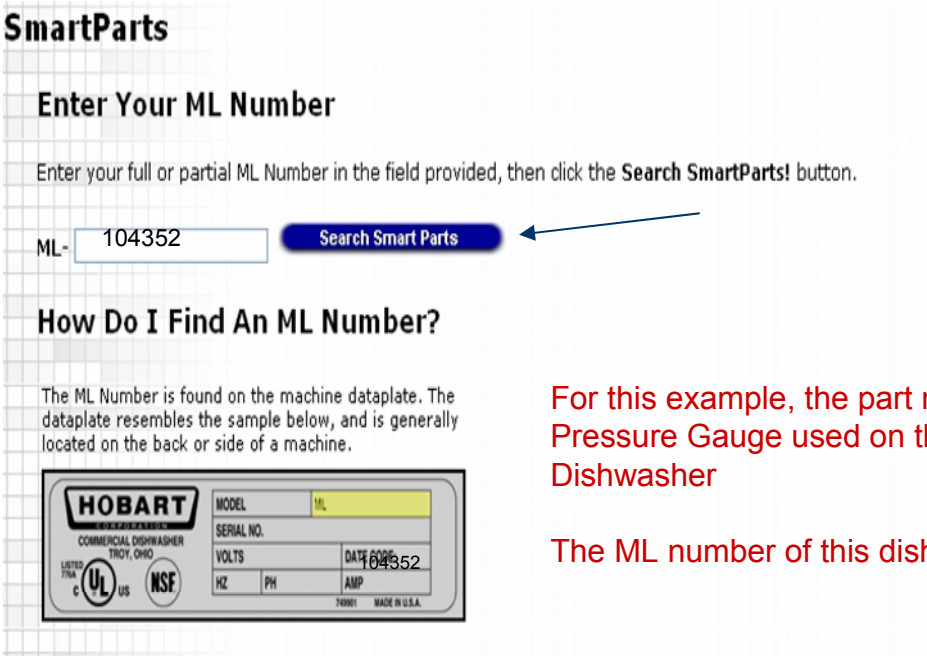
Web Browser Pop-up blocker must be turned off for this site in order for SmartParts to operate



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)



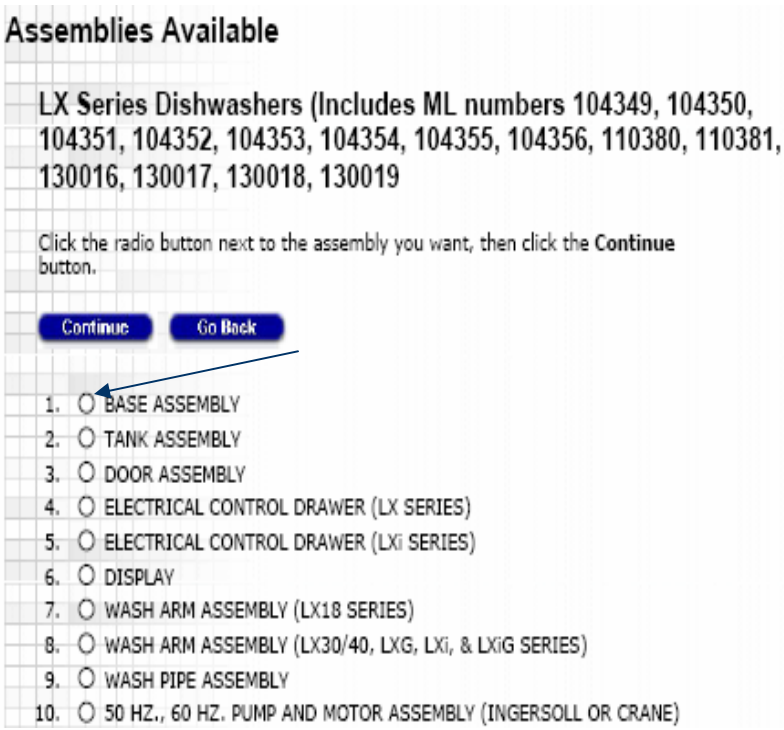
Enter the ML number and click on
Search SmartParts

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

Click on the Radio button to select the Parts Catalog

Then click on Continue



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

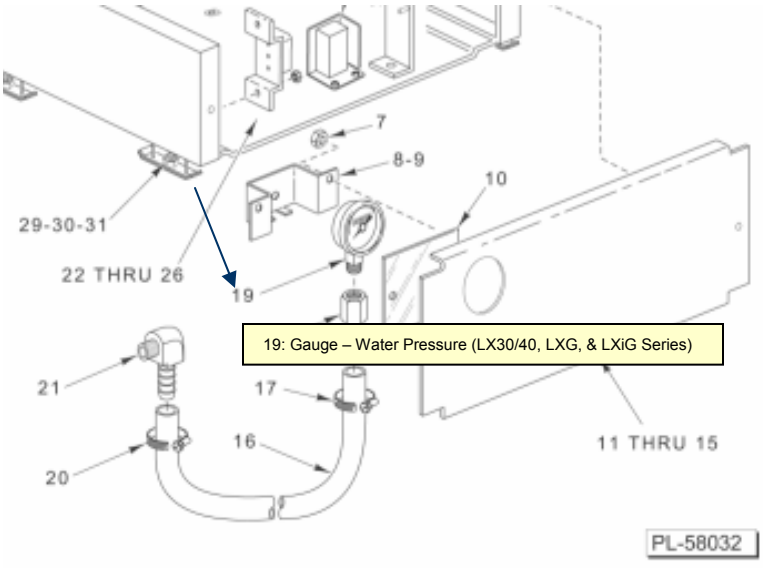
Change To:

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

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

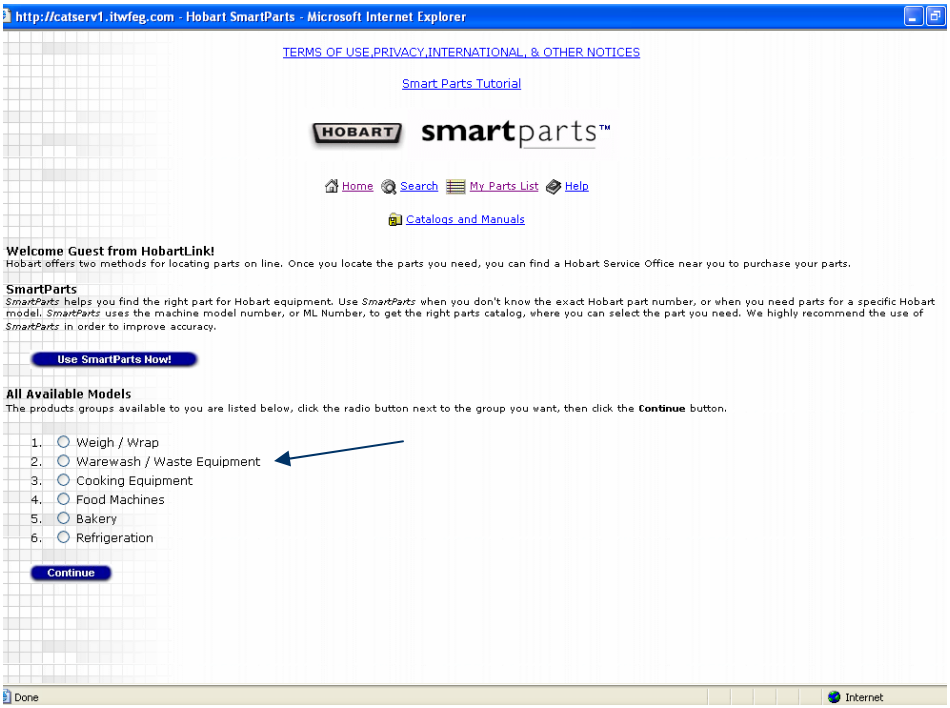
Current Assembly | Different Assembly | Different Product

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
Delete	1	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	BASE ASSEMBLY

Update Quantities | Confirm Parts Selected

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

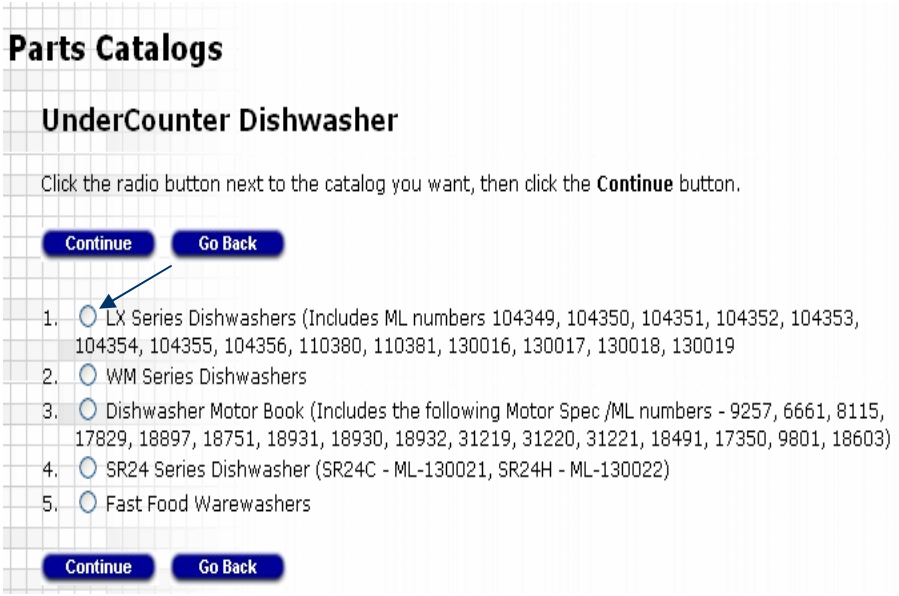
***If the ML Number of the Equipment is not known**, click on the Radio button to select* Warewash / Waste Equipment

Then click on Continue

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

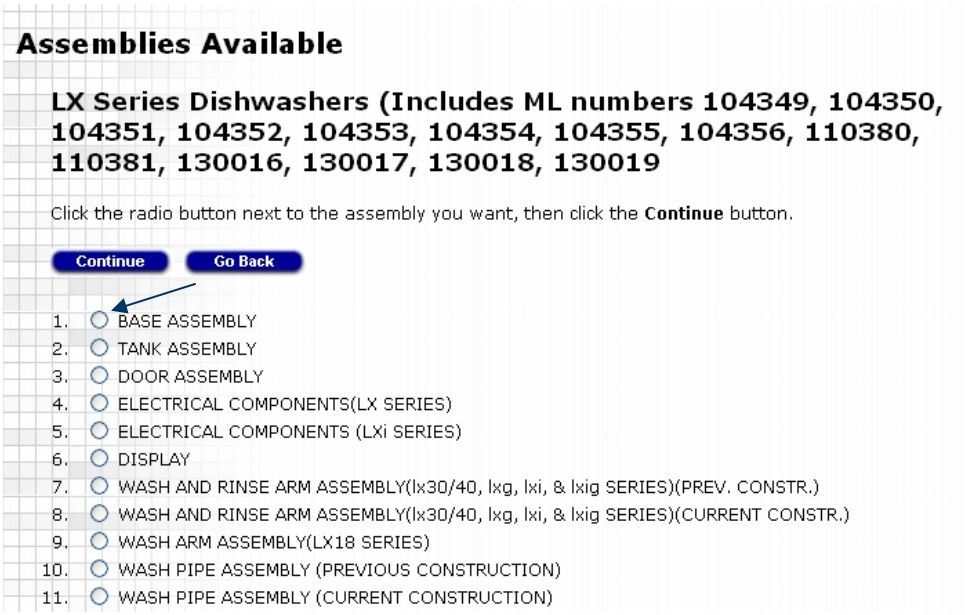
Click on the Radio button to select UnderCounter Dishwasher

Then click on Continue



Click on the Radio button to select LX Series Dishwashers

Then click on Continue



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

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

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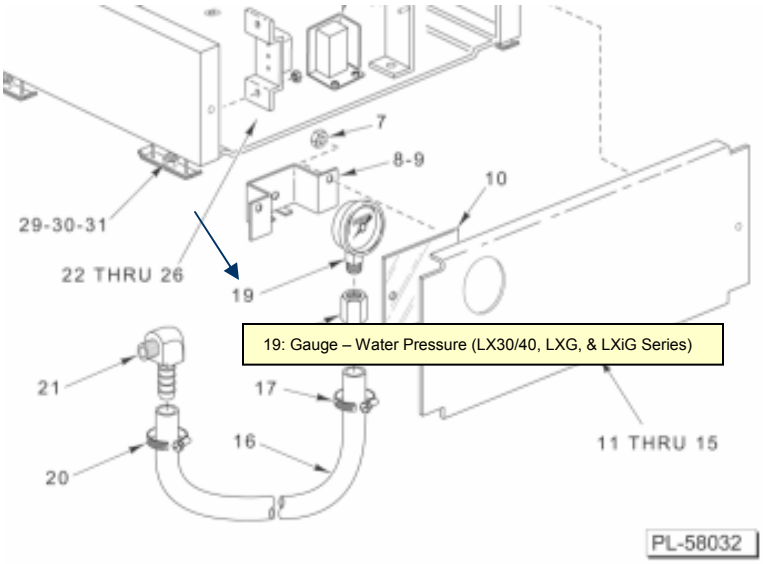
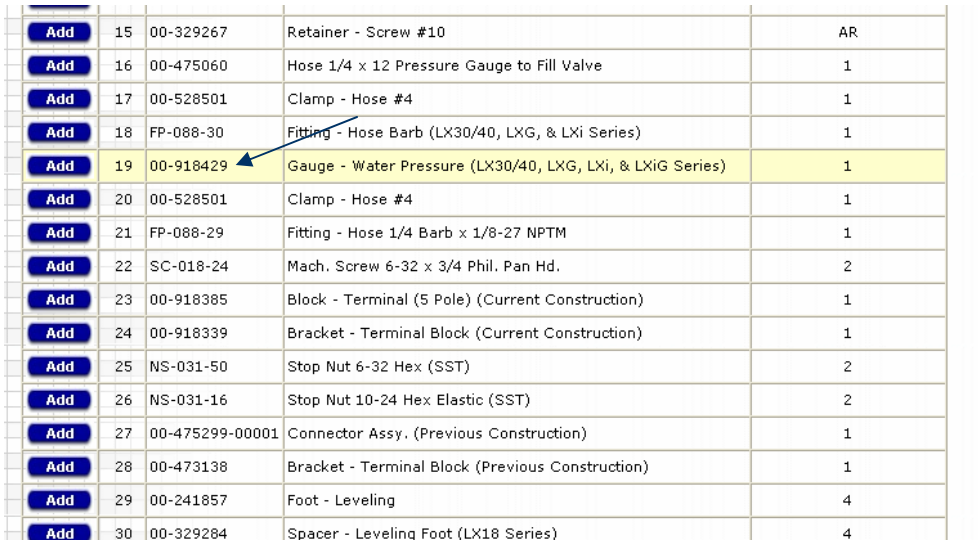


BASE ASSEMBLY

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



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Add	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
Add	17	00-528501	Clamp - Hose #4	1
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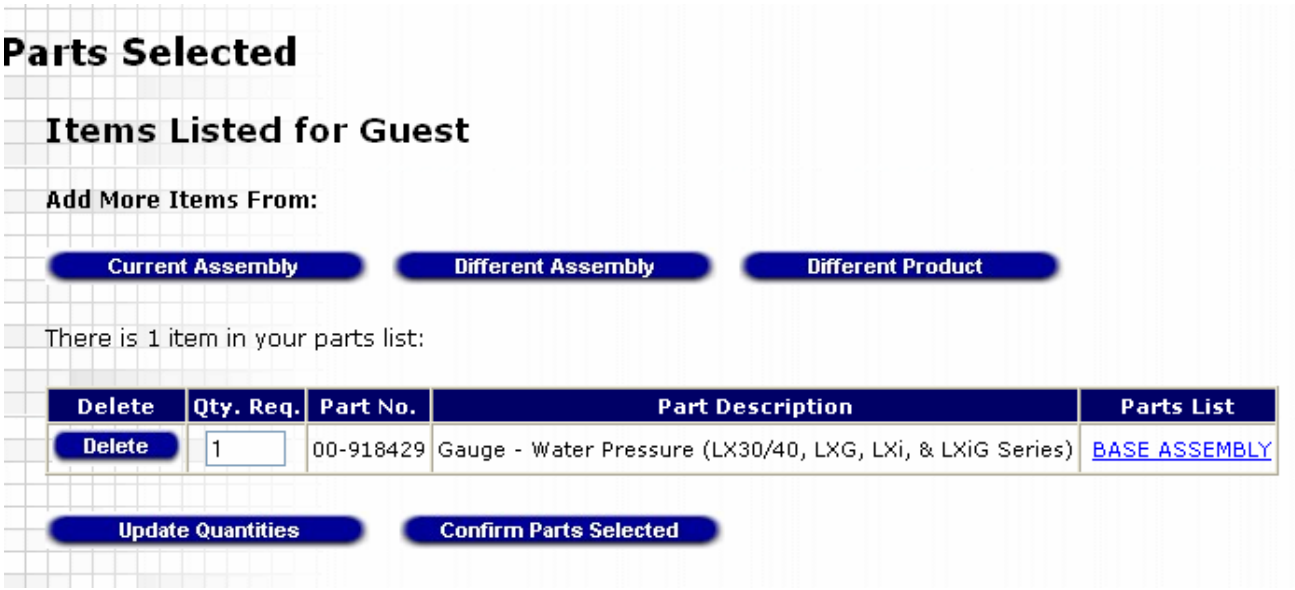

Parts Selected

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
Delete	1	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	BASE ASSEMBLY

Update Quantities | Confirm Parts Selected

Use SMARTPARTS Now

PRODUCT SERVICE DEPARTMENT **TROY, OH. 45374-0001**

RECOMMENDED SPARE PARTS LIST

HR7E Rotary Ovens

Qty	Part Number	Description
2	00-913102-00172	Kit, Fan, Motor And Blade
2	00-877885	Capacitor Blower Motor,1.5uf
1	00-877887	Capacitor, 40W Rotor Motor, 2.3uf
1	00-877888	Contactor
1	00-877882	Display Bd.
2	00-356894	Element 2100W 208 Volt - HR7E
2	00-357813	Element 2100W 240 Volt - HR7E
1	00-359460-46	Element 3100W 208 Volt - HR7E
1	00-359460-47	Element 3100W 240 Volt - HR7E
1	00-891060	Gear Speed Reducer With Serial No. Before 46-2006-865
1	00-891062	Gearbox/Drive Arm With Serial No. Before 46-2006-865
1	00891417	Gearbox/Drive Arm With Serial No. After 46-2006-865
1	00-877881	Main Control Bd.
1	00-877913-1	Main Power Switch
2	00-360155	Quartz Heater 1000w
1	00-877884	Ribbon Cable
1	00-891061	Rotor Motor, 40W (includes Capacitor)
1	00-356946	Temperature Probe
1	00-360145	Thermostat (hi-limit)
1	00-891066	Touch Pad Assy.