

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HBA2E DOUBLE RACK  
OVEN – ELECTRIC****HOBART****STANDARD FEATURES**

- Advanced digital programmable control panel includes:
  - Bake/steam timers
  - Cool-down mode
  - Vent mode
  - Four stage baking
  - Auto on/off control
  - Auto vent
  - 99 menus
  - Energy saving idle mode
- Heavy duty rack lift with rack jam warning system utilizing slip clutch feature
- Soft start rotation system
- Stainless steel interior and exterior construction
- Shipped in two main sections for ease of installation
- Flush floor with patented adjustable floor construction provides easy access - no ramp required
- Field reversible bake chamber door
- Fully welded hood for Type II installation
- Space saving 72" wide x 62" deep footprint (less canopy)
- Wide viewing glass (21" W x 57.5" H) with triple pane glass for reduced heat loss and cooler working area in front of oven
- Patented self-contained cast spherical steam system
- Pre-plumbed water line
- Built-in rollers and levelers for ease of installation
- Single point 8" vent connection
- Stainless steel "B" style rack lift
- Capacity - two single racks or one double rack
- One year parts/labor warranty

**MODEL**

- HBA2E – Double Rack Oven, Electric**

**OPTIONS**

- Back-up controls
- Floor extender kit**
- Shipped assembled (less canopy/steam system)
- Aluminum or stainless steel oven racks**
- Hood with grease filters – Type 1 (UL listed to Standard UL 710 and meets all requirements of NFPA-96)**
- Narrow viewing glass (10" W x 57.5" H)
- "C" style rack lift
- Kosher package
- 50 Hz available, consult factory for details

Specifications, Details and Dimensions on Back.

**HBA2E DOUBLE RACK OVEN – ELECTRIC**

# HBA2E DOUBLE RACK OVEN – ELECTRIC



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## SPECIFICATIONS

- Water**—½" NPT. Cold water @ 30 psi. (207 kPa) minimum @ 4.5 GPM (.29 liters/sec) flow rate.
- Drain**—Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain.  
Rear drain: ¾" FNPT; resides 5.5" from floor; Kit is provided to extend drain to left or right side of oven.  
Front drain: ¾" FNPT; resides 2" from floor.
- Electrical**—2 supplies required.
  - 120/60/1 15 amps – dedicated circuit required max. 20A
  - 208/60/3 146.4 amps Heating circuit: 51.3 kW  
208-240/60/3 111.4-127.2 amps Heating circuit: 38.5-51.3 kW  
440-480/60/3 59.2-64 amps Heating circuit: 43-51.3 kW  
Blower Motor 1½ H.P.
- Hood Vent**—10" diameter connection collar. Type 2 (standard) minimum 750 cfm (21.3 m³/min) required with 0.4" w.c. (100 Pa) static pressure drop through hood. 10" to 8" duct adapter provided for Type 2 applications only, increases static pressure drop requirement to 0.6" w.c. (150 Pa). **Type 1 UL Listed** (optional) minimum 900 cfm (25.5 m³/min) required with 0.6" w.c. (150 Pa) static pressure drop through hood. Hood is fully welded. Customer to supply duct and ventilator fan per local code. Oven provided relay with max. 6.0 amp ½ H.P. @ 120V output for fan operation.

## NOTES

- The purchaser is responsible for all installation costs and for providing: Disposal of packing materials; labor to unload oven

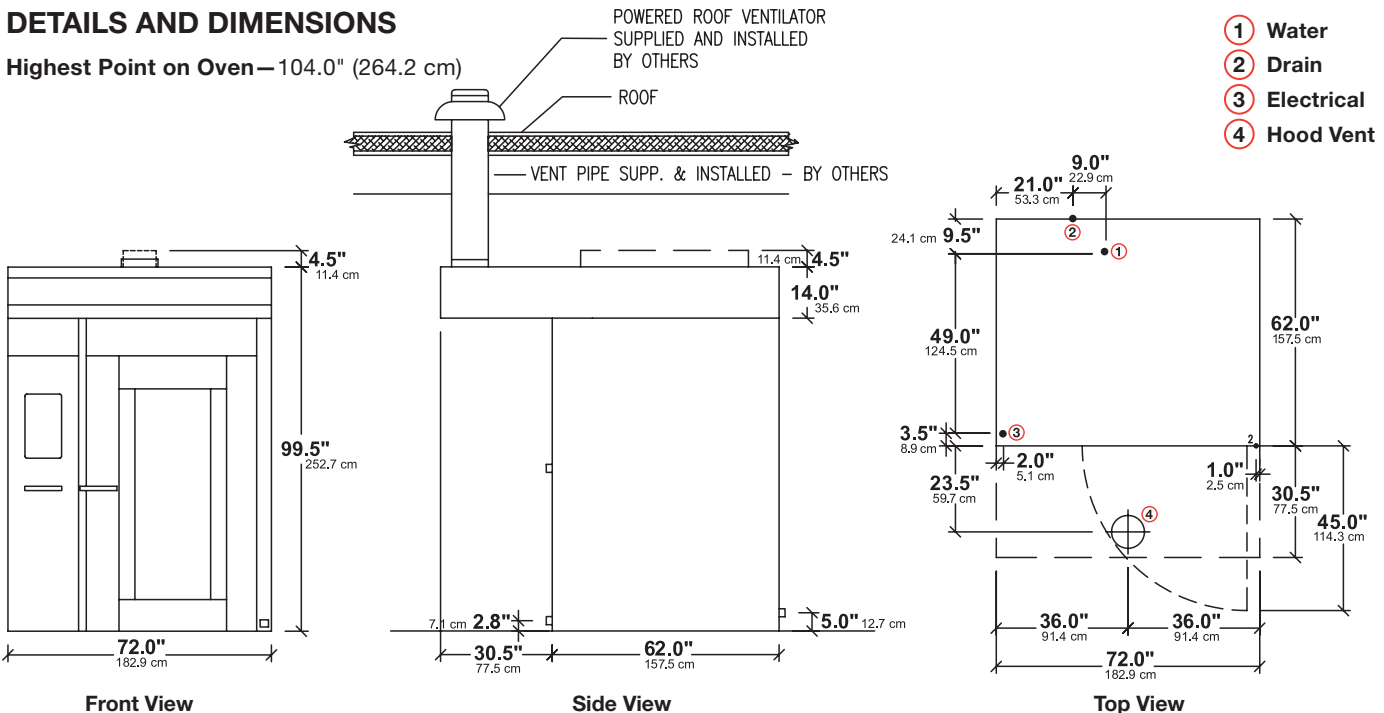
upon arrival; installation mechanics; and all local service connections including electricity, vents, gas water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. In order to validate the warranty, the start-up must be performed by an Authorized Servicer.

- All services must comply with federal, state and local codes.
- CAUTION** – To reduce the risk of fire, the appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches (30 cm) beyond the equipment on all sides. **IMPORTANT: Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.**
- For proper installation, floor should be level with ⅛" per foot not to exceed ¾". Floor anchors require minimum of 1" thick solid floor substrate.
- Minimum clearances to combustible construction: 0 inches from sides and back; 18" from top (99.5"). **10 feet minimum ceiling height** for service access and tilt up for installation.
- Ventilator fan is recommended. Consult local authorities to determine whether **TYPE 1 (grease)** or TYPE 2 (vapor) duct will be required.
- Actual weight: 3,360 lbs.;  
Shipping weight: 4,035 lbs. (freight class 70)

SECTION	W x L x H (CRATED)	PALLET WT. (lbs.) / CU. FT.		W x D x H (ACTUAL)
Heating	71" x 111" x 47"	1,815	214.4	36" x 62" x 104"
Bake	71" x 111" x 47"	1,670	214.4	36" x 62" x 100"
Hood	23" x 98" x 40"	270	52.2	18" x 27" x 31"
Door	11" x 78" x 50"	280	24.9	44.5" x 5" x 74"
<b>Shipping Total</b>		<b>4,035</b>	<b>505.9</b>	

## DETAILS AND DIMENSIONS

Highest Point on Oven—104.0" (264.2 cm)



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



## SALES BULLETIN

### Bakery Systems

Code: 04-8001

Volume: #1 Sales

Date: November 4, 2004

To: Entire Field Sales and Service Organization

Subject: Discontinuation of HO210 Series Ovens

#### **PURPOSE:**

To inform the sales organization of the discontinuation of the HO210 series oven line.

#### **Background:**

The HO210 series ovens served as an interim product, between the old Baxter OV series ovens and the HBA oven release. The Retail sales organization has done an excellent job of converting customers from the HO210 series products to the HBA ovens.

Now that the HBA series oven line is complete, we will discontinue the HO210 series ovens effective immediately. Orders already on the system as of November 1, 2004, for HO series products will be honored. After that date, any orders placed for HO210 series ovens will be automatically entered as HBA series products.

Please contact any of your current HO210 series customers immediately and inform them of this change.

Should you need further assistance or help in transitioning customers to the HBA, please feel free to contact me at 937-332-2313.

#### **DISCONTINUED OVEN MODELS**

HO210G1 - Single Rack Gas Ovens  
HO210E1 - Single Rack Electric Ovens

HO210G2 - Double Rack Gas Ovens  
HO210E2 - Double Rack Electric Ovens

Robert Schumann  
Director, Sales & Marketing  
Bakery



## SALES AND SERVICE

Bach Bros., Inc.  
District Sales Agents  
5759 SE International Way  
Portland, OR 97222

Telephone: (503) 653-9950  
Fax: (503) 659-2643  
Toll Free: (800) 875-9950  
Internet: [www.bachbros.com](http://www.bachbros.com)

November 17, 2004  
Mr. Ed Boehmer  
E. Alexander & Associates  
PO Box 549  
Edmonds, WA 98020

**Re: Hobart Rack Oven Improvements & standard Model Conversion**

Dear Mr. Boehmer:

This letter is in response to your request for information regarding Hobart Corporation's current and future Rack Oven Model designation and feature sets. As you know, Hobart is continually improving and updating the materials, construction processes, specifications, and feature sets of all of our equipment. We have made significant improvements to our line of Rack Ovens in the last several years and these have all been included in our HBA Model line. The HBA series ovens are the most efficient, most advanced, most dependable, and most user-friendly on the market today. We have over 80% of the rack oven market today and every major customer has converted to the HBA series of ovens.

Some of the key feature upgrades are:

- The most advanced & dependable heat exchanger in the market
  - o In-Shot Burner System, Stainless no-weld construction
- The best energy management in the industry
  - o Temperature reduction idle mode, Auto on/off feature standard
- The best steam system in the industry
  - o Largest heat-sink in the market for faster recovery
- Ease of use
  - o 24 Hour time clock, 99 Menu programming, 4 Stage cooking
- Ease of Installation
  - o Assembled on site, Single point water & drain, Pre-wired
- Cost of Ownership
  - o Very few disposable parts, Proven reliability, Best service in the industry!

We will be discontinuing the HO210 series of Rack ovens in January of 2005 and switching the few remaining customers & production to the HBA series of ovens. The HBA retained all of the time-tested features of the Hobart and Baxter ovens (Rack lift, soft start, high volume – low velocity air movement, etc.) with the additional energy management, 99 menu control panel, and manufacturing advancements & efficiencies that are now part of the #1 rack oven in the country.

Attached are the specifications of the HBA ovens. The footprint, mechanical connections, and racks have not changed, so there are no engineering issues associated with this model number change. If you have any additional questions, please do not hesitate to call.

*George Bach II*

George Bach II – Hobart Sales & Service – Portland, OR