

HOBART

FOOD EQUIPMENT

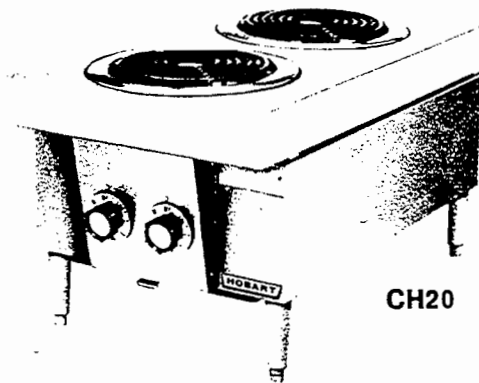
rocket hotplates*CH20 — double Calrod® heating elements**CH22 — double French hotplates***Installation & Owner's Manual**

*... for high-speed or
heavy-duty performance*

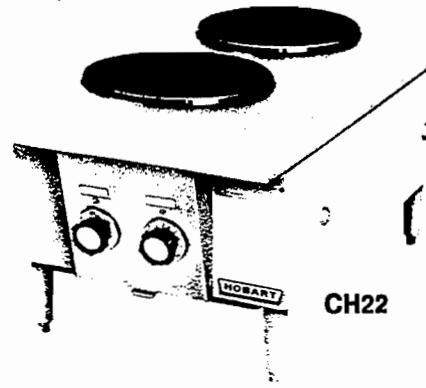
ENERGY GUIDE

preheat:

- CH20 — 3 min. to 1200F
- CH22 — 12 min. to 1050F



CH20



CH22

OWNER'S INFORMATION**■ FEATURES**

- **Heating units** - CH20 has two self cleaning high-speed Calrod® heating elements which boil 4 quarts of room temperature water in less than 10 minutes. CH22 has 2 solid French hotplates which boil 96 oz. of water in 10½ minutes.
- **Hotplate top** — Surface is nickel and chrome-plated cold-rolled steel.
- **Infinite heat switches** — Control each heating unit.
- **Drip tray** — Slides out for easy cleaning. Protects your counter top from spilled over food.
- **Leveling adjustments** — The 4-inch legs at each corner have adjustable feet. Feet can be easily adjusted to align the hotplate with other counter-top units.
- **Stainless body** — Long-lasting, easily cleaned.

INSTALLATION INSTRUCTIONS**■ INSTALLATION**

Either CH20 or CH22 hotplate may be permanently installed to the counter top by means of rigid or flexible conduit with the back flush against the wall. For a portable-type installation, a cord and plug set (Model CX321) is suitable and may be used for either the 208 or 240 volt supply. Check voltage and phase at power line to make sure it is the same as stamped on equipment nameplate.

Place the hotplate on its side to make the bottom accessible for attaching the four legs. Note that there are no flat surfaces on the leg stem for a wrench to clamp against. Consequently, the hands must be used to fasten the legs. To get more leverage or grip on the leg stem, wrap a damp cloth around it when tightening. Leg attachment is made by threading the exposed leg bolt into a threaded hole in the bottom near one of the corners. Continue turning the leg stem until the leg top is pressed very tightly against the body bottom surface. Fasten each one of the four legs the same way. Now set the hotplate upon its legs and proceed to level device by right or left wrench adjustment

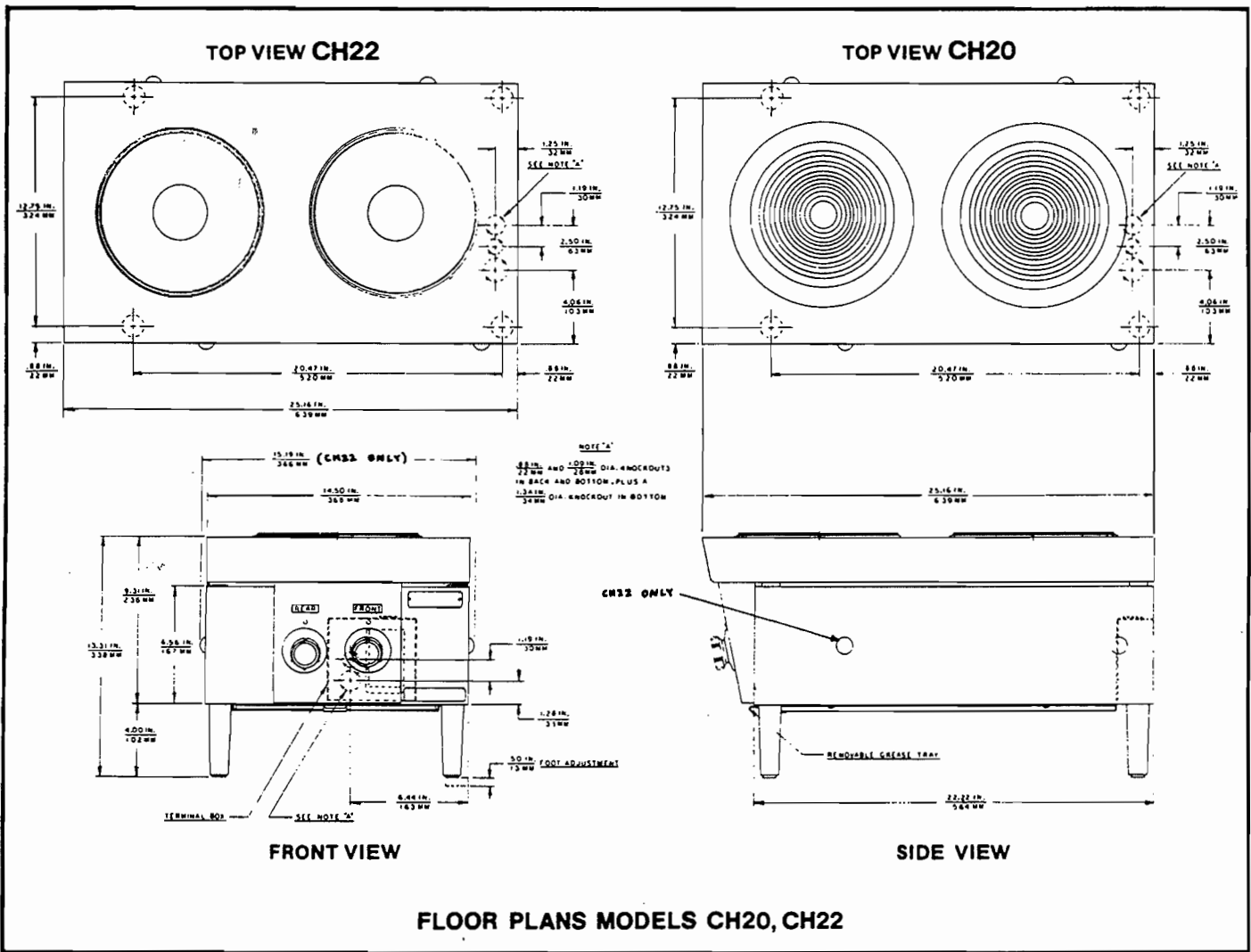
to the feet. Remember when adjusting a foot, hold its leg stem with one hand to prevent the leg stem from

loosening from the body support while turning the foot to make the adjustment.

ELECTRICAL, GENERAL & DIMENSIONAL DATA

MODEL	TOTAL KW	AMPS		PHASE	DIAMETER OF HEATING UNITS		OVERALL DIAMETER (collar)		OVERALL WIDTH		OVERALL DEPTH		OVERALL HEIGHT (less legs)		NO. OF UNITS	PRE-HEAT TIME (Min.)	TEMP. RANGE	WEIGHTS			
		208V	240V		IN.	CM.	IN.	CM.	IN.	CM.	IN.	CM.	IN.	CM.				SHIP		NET	
																		LBS.	KILOS	LBS.	KILOS
CH20	5.2	25.0	21.7	1*	8	20.32	10.5	26.67	14.5	36.83	25.16	63.9	9.75	24.77	2	3 to 1200F	OFF to HI	31	78.74	25	63.50
CH22	4.0	19.2	16.6	1*	9	22.86	9	22.86	14.5	36.83	25.16	63.9	9.75	24.77	2	12 to 1050F	OFF to HI	39	99.06	33	83.82

*Connect to single phase power source or 1-phase of a 3-phase system. Rated Voltages: 208, 240; 50/60 Hz AC.



FLOOR PLANS MODELS CH20, CH22

■ WARNING

Combustible products of any kind must not be put in contact with the heating units.

■ TO INSTALL CORD AND PLUG SET

1. Remove back cover plate to expose built-in terminal box and device line leads.

2. Select a suitable knockout at the rear or bottom of the terminal box.

3. Attach cord and plug and connect as shown on wiring diagram. Connect ground wire of cord set to grounding lug in outlet box.

4. Push excess wire into terminal box and replace the cover plate.

■ RIGID CONDUIT INSTALLATION

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 AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

1. Lift the rear heating unit for access to the terminal box at rear of hotplate.
2. Remove the two fasteners holding the rear baffle in place and slide baffle forward to expose the terminal box cover.
3. Remove the one fastener holding the terminal box cover in place.
4. Slide the cover upward to expose the knockouts and install the line connections. Use care not to disturb the device wiring.
5. For supply connections, use No. 8 AWG or larger wires suitable for at least 75C (167F).
6. Replace the cover, fastener, baffle, and two baffle fasteners.

NOTE: Neither hotplate contains fuses or circuit breakers. Be sure the power line is capable of handling the additional load and protected by fuses of the proper rating.

■ OPERATION

Turn both infinite heat switches to any desired position. The heating units will energize immediately. In

the OFF position of each switch, all power is removed from the heating units.

When the infinite heat switch is set between LO and 6 on the dial, the heating unit operated by the switch will cycle on and off independently of what is set on the unit. For a low cooking temperature requirement, set the switch dial to LO or 2. If a higher cooking temperature is wanted turn the dial to a larger number. The larger the dial number setting except when on HI, the longer the time the unit remains energized at full wattage output before it cycles off. When the switch is set on HI, the heating unit remains energized continuously at full wattage output for as long as the power remains on.

■ CLEANING

With power OFF, raise the heating units and remove the heat reflector pans and wash with soap and water. Also remove and wash the drip tray located in the bottom of the hotplate. Use a damp cloth soaked with a detergent and hot water. Rinse with a damp cloth and dry with a soft cloth.

To clean the switch knobs, pull outward to remove them from the shafts. Wash the knobs with mild soap and water, rinse, and dry with a soft cloth. Do not use abrasive cleaners on the plastic surfaces.

■ OWNER SERVICE INSTRUCTIONS

If the unit does not heat when both infinite heat switches are turned from the OFF position, check for poor plug connection at power outlet (if used), burned-out fuse in supply circuit, or open switch in power line. When one hotplate only is inoperative, the trouble may be in the infinite heat switch or heating element — contact service man.

