

701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com

DGC5 SERIES GAS CONVECTION OVENS

Item # _____ Quantity ____

STANDARD FEATURES

- Stainless Steel Front, Sides, Top and Back
- Painted Legs
- Solid Stainless Steel Doors
- 44,000 BTU/hr. Burner per Section
- Electronic Spark Ignition
- ½ H.P. Two Speed Oven Blower Motors. 115/60/1 with 6' Cord and Plug, 9 Amps.
- Side Mounted Solid State Temperature Controls Adjust from 150° to 500°F
- 60 Minute Timer with Audible Alarm per Section
- Oven Cool Switch for Rapid Cool Down
- Porcelain Enamel on Steel Oven Interior
- Five Nickel Plated Oven Racks with Eleven Rack Positions per Section
- ¾" Rear Gas Connection with Gas Pressure Regulator and Manual Shut-Off Valve

OPTIONS

- ☐ Stainless Steel Legs
- Stainless Steel Doors with Windows
- ☐ Cook & Hold Control
- □ Casters





MODELS

- □ DGC501 Single Deck Gas Convection Oven
- □ DGC502 Double Deck Gas Convection Oven
- □ DGC504 Single Deck Gas Convection Oven with Open Stand

ACCESSORIES

- □ Extra Oven Rack(s)
- □ Stainless Steel Drip Pan
- □ Down Draft Flue Diverter for Direct Vent Connection
- ☐ Stacking Kit (DGC501 only)

Specifications, Details and Dimensions on Inside and Back.



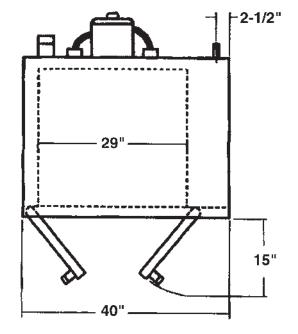
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IMPORTANT

- 1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

4. Clearances: Combustible Non-combustible
Rear 6" 0"
Sides 6" 0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.

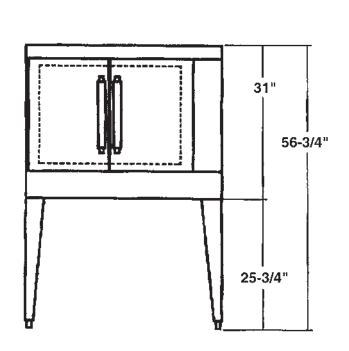


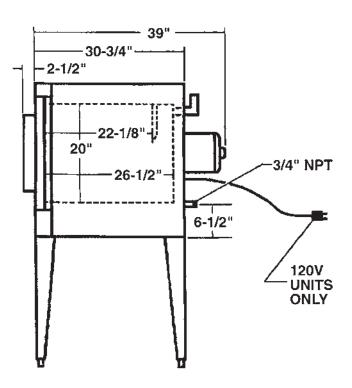
MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	APPROX. SHP. WT. LBS.
DGC501	40"	41½"	56¾"	44,000	44,000	115/60/1	483
DGC502	40"	41½"	70"	44,000	88,000	115/60/1	1,180

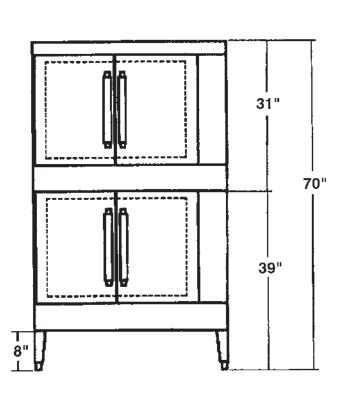


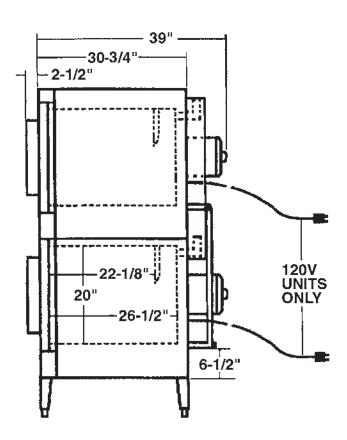
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DETAILS AND DIMENSIONS









DGC5 SERIES GAS CONVECTION OVENS



SPECIFICATIONS

General: Gas convection oven. Basic section **(DGC5)** is without legs; may be ordered separately for replacement, for stacking 2-high or for mounting on legs. **DGC501** single basic section on 25³/₄" legs. **DGC502** two basic DGC5 sections on 8" legs.

Construction: Stainless steel front, sides and top, painted legs. Porcelain enamel on steel oven interior. Independently operated solid stainless steel doors open a full 180 degrees. Two interior oven lights per section. Non-sag insulation applied to the top, rear and sides, bottom and doors.

Oven interior measures 29" w x $22\frac{1}{8}$ " d x 20"h. Five nickel plated oven racks per section measure $28\frac{1}{4}$ " x $20\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section.

Controls: Side mounted solid state temperature controls adjust from 150° to 500°F. 60-minute timer with audible alarm. Oven cool switch for rapid cool down.

Gas: One 44,000 BTU/hr. burner per section. 88,000 BTU/hr. for Model DGC502. Electronic spark igniter.

Electrical: Two-speed ½ H.P. oven blower motor per section. 115/60/1 power supply required. 6 foot cord and plug. 9 amps total draw.

IMPORTANT

WHEN ORDERING: The following must be specified:

- 1) The type of gas
- 2) The altitude when above 2,000 ft.

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