

HOBART

FOOD EQUIPMENT

**GN90A/GN92A SERIES
GAS CONVECTION OVENS**

GN901A - Single section on 25³/₄" legs.

GN902A - Two sections on legs and stack sets.

GN904A - Single section on Open Stand.

COOK AND HOLD MODELS

GN921A - Single section on 25³/₄" legs.

GN922A - Two sections on legs and stack set.

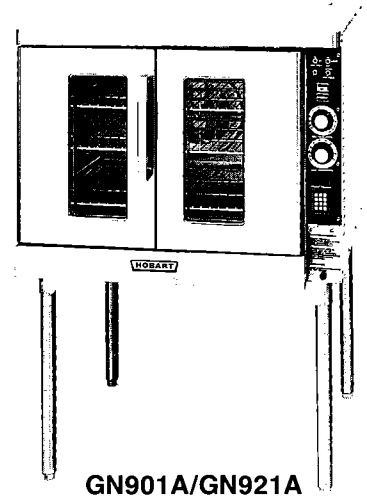
GN924A - Single section on Open Stand.

INCREASED ENERGY EFFICIENCY— NEW IMPROVED HEATING SYSTEM USES LATEST TECHNOLOGY TO INCREASE ENERGY EFFICIENCY AT LEAST 33% VERSUS COMPETITIVE MODELS.

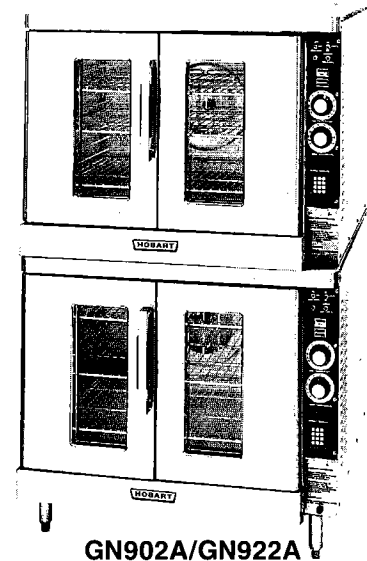
- **Solid state thermostats** — Fast response to load conditions; improved temperature distribution for better baking uniformity. Increased production capacity.
- **Digital countdown timer** — Maximum 99 hours, 99 minutes. Allows precise timing of various products being cooked; indicates time remaining in the cook cycle.
- **Exclusive combustion system** — Power burner and heat exchanger design provides maximum energy efficiency.
- **Electronic ignition** — No standing pilot light to blow out.
- **Doors open simultaneously** — Easy access to oven interior; easy to clean. Doors have overlapping design which provides air tight seal where doors meet thereby reducing energy costs.

- **Recessed controls**—Prevents controls from being accidentally bumped out of adjustment.
- **Cool down switch** — Allows blower to operate with heat source off while door is open. Allows rapid oven cool down for cleaning or cooking at lower temperatures.
- **Heat cycle light** — Informs operator when oven reaches preset temperature.
- **Cool-to-the-touch door handles** — Prevents operator from burning hands; eliminates need to wear gloves to open/close doors.
- **Plated steel door seal** — Provides air tight seal where door meets oven; durable, long-life construction; easy cleaning.
- **Stainless steel door liner and oven cavity** — Provides durable construction; easy cleaning.
- **Door interlock switch** — Prevents blower and heater from operating when door is opened; reduces heat loss during load/unload processes.
- **Door observation windows** — Allows product to be viewed for doneness without opening the doors.
- **Two standard interior oven lights** — Assist in viewing products; aids in cleaning process.
- **Permanently lubricated fan motor** — Eliminates routine motor maintenance. Reduces repair costs and downtime.
- **Stainless Steel fan cover easily removable from oven interior** — Provides easy access to blower fan inside of oven.
- **High density insulation** — Located in oven walls and doors; reduces heat loss and holds heat longer.
- **Standard gas pressure regulator** — Eliminates need for field installation; factory preset at optimal pressure.
- **Optional Cook and Hold cycle** — Perfect for roasting meats.

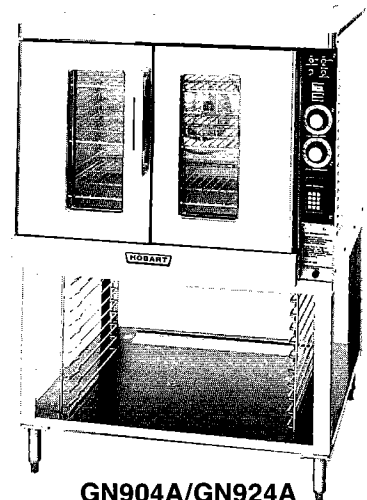
Specifications, Details and Dimensions Inside.



GN901A/GN921A



GN902A/GN922A



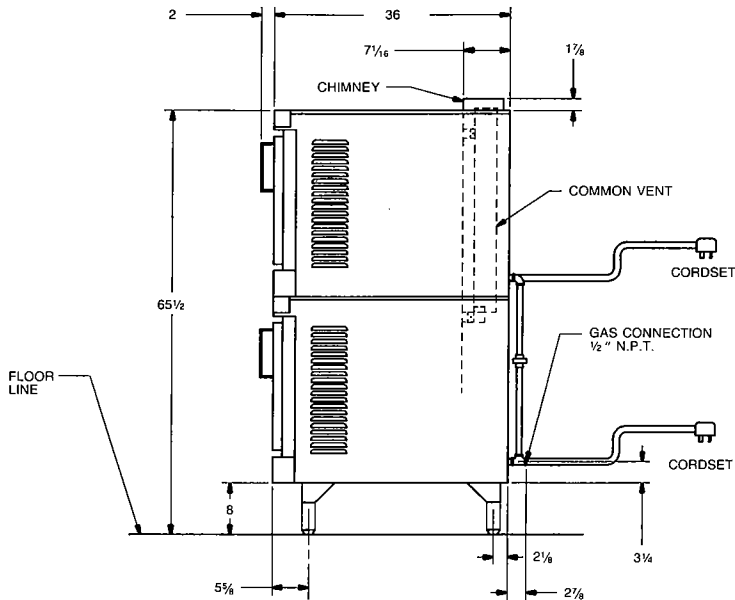
GN904A/GN924A

GN90A/GN92A SERIES GAS CONVECTION OVENS

NOTES:

1. Components (second oven, open stand, legs) shipped disassembled.
2. To allow motor ventilation (and longer motor life) basic oven section (**GN90A**) must be mounted on 6" minimum height legs, or modular stand.
3. Special order equipment includes 2-speed motor for blower.
4. Do not install closer to a wall than: sides - 6 in., back - 6 in.

SIDE VIEW 2 OVENS STACKED



**GN902A
GN922A**

IMPORTANT

WHEN ORDERING: The following must be specified:

- 1) The type of gas.
- 2) The altitude of the location where the equipment will be installed.

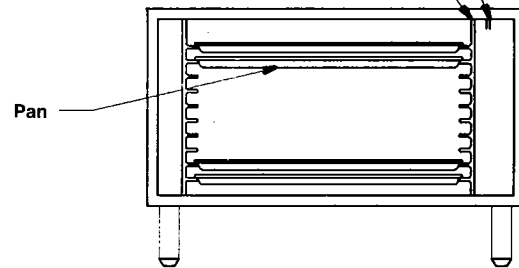
NOTE: The standard design of this equipment is for natural gas having the following characteristics:
1000 BTU per cubic foot
.64 specific gravity

OPEN STAND

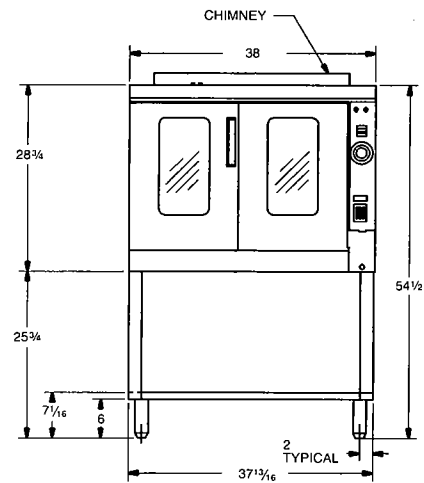
Alternate method of storing pans
(Rack supts. & Pans, without racks)

Rack Supt.
Location when used with racks

Rack Supt.
Alternate location—without racks



1. Remove pans & racks (if presently utilized.)
2. On right side of stand, grasp right rack support near bottom on runners. Lift upwards, approx. 1/4" to disengage rack support at bottom. Move bottom of rack support to left. Lower top section of rack support to permit disengagement at top.
3. To relocate the right-hand rack support in its alternate position, insert top of rack support in holes provided at top. Insert bottom of rack support in holes provided in shelf. To lock, lower rack support into position, approx. 1/4" downward.
4. Pans may now be stored on runners of rack support.



**FRONT VIEW
GN904A
GN924A**

RESTRICTIONS: Installation, initial start-up and adjustments should be performed by personnel authorized, qualified, certified or licensed to install gas equipment. Oven must be installed under an adequate ventilation hood. When installed, oven sides and back must be at least 6" from combustible construction. Installation must provide unobstructed flow of combustion air and an adequate supply of room air to offset that used during burner combustion. Oven sections must be mounted on proper stands or legs and cannot be installed on concrete bases or other supports which restrict bottom air circulation. Gas supply line must be at least the equivalent of 3/4" NPT diameter.

IMPORTANT: Cooking Equipment for the commercial kitchen must be adequately ventilated. Reference should be made to National Fire Protection Association Standard No. 96 (NFPA No. 96). This standard can be obtained by contacting the National Fire Protection Association, 470 Atlantic Avenue, Boston, MA 02210.

GN90A/GN92A SERIES GAS CONVECTION OVENS

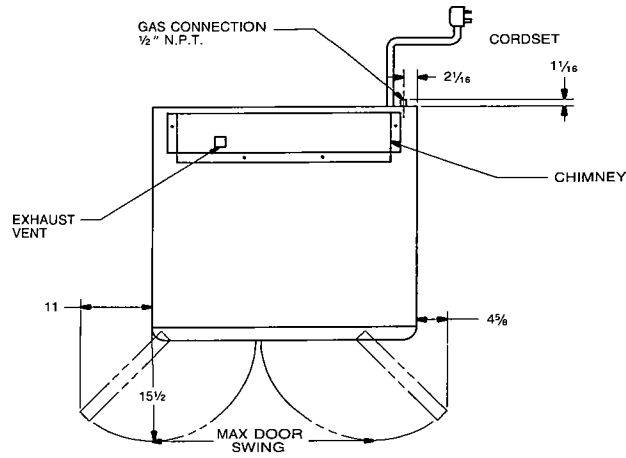
GENERAL & DIMENSIONAL DATA

RACK DATA (Pan Capacities Shown For Single Rack)

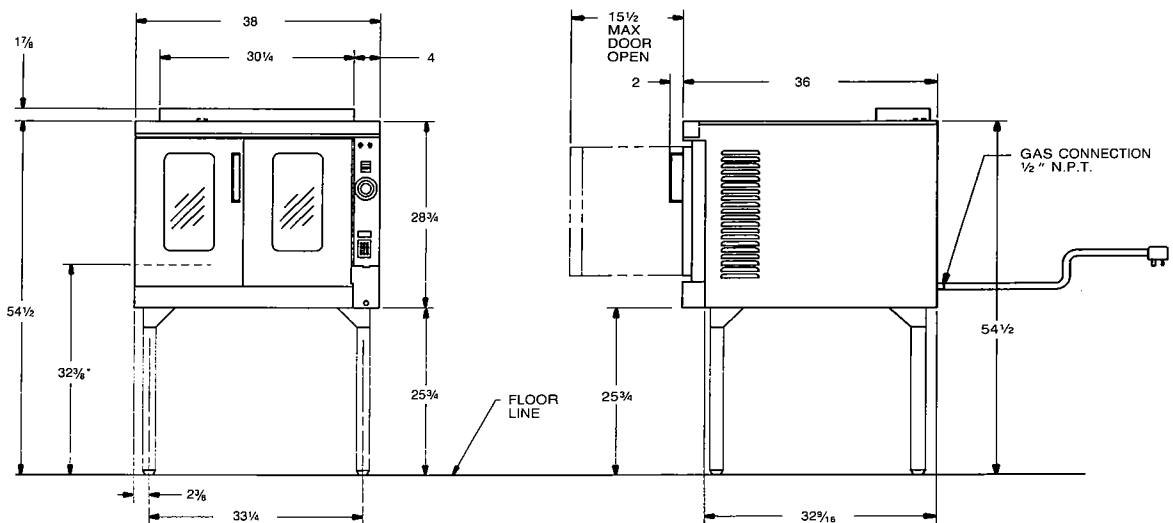
MODEL	OVERALL EXTERNAL DIMENSIONS			COMPARTMENT'S INTERNAL DIMENSIONS			NO. STD. RACKS	STD. RACK SPACING	NO. OPTIONAL RACKS	11 RACK SPACING	RACK SIZE	9" OD PIE TINS	#200 PANS	18" x 26" PANS
	W	D	H	W	D	H								
	IN.	IN.	IN.	IN.	IN.	IN.								
GN901A/ GN921A	38	36	54½	29¼	20	20	5	2⅞	6	1¼	27½ x 20	6	2	1
GN902A/ GN922A	38	36	65½	29¼	20	20	10	2⅞	12	1¼	27½ x 20	6	2	1
GN904A/ GN924A	38	36	54½	29¼	20	20	5	2⅞	6	1¼	27½ x 20	6	2	1

ELECTRICAL DATA

MODEL	LOAD (WATTS)	AMPS PER LINE
GN901A	1080	9
GN902A	2160	18
GN904A	1080	9



TOP VIEW



FRONT VIEW

GN901A
GN921A

SIDE VIEW

*(BOTTOM RACK TO FLOOR)
OVEN ON 25¾ LEGS

GN90A/GN92A SERIES GAS CONVECTION OVENS



SPECIFICATIONS Listed by National Sanitation Foundation. Certified by American Gas Association.

GENERAL: Gas convection oven. Basic section (**GN90A/GN92A**) is without legs; may be ordered separately for replacement, for stacking 2-high or for mounting either on legs or storage stand. **GN901A/GN921A** single basic GN90A/GN92A oven section on 25³/₄" legs.

GN902A/GN922A two basic GN90A/GN92A oven sections on 8" legs and stack set.

GN904A/GN924A single basic GN90A/GN92A section on storage stand and 6" legs.

CONSTRUCTION: Outer shell is reinforced sheet steel furnished in stainless steel front with permalucent gray sides, top and back. Optional all stainless steel finish is available. Insulation is applied to the top, rear, both sides, bottom and door(s).

Vertical split doors (two per section) are the full height with large double pane windows. Single handle stays cool-to-the-touch, and opens both doors simultaneously. Each door swings 120 degrees. Adjustable, mechanical spring-loaded door latch. Plated steel seal is provided where door and oven cavity meet. Five chrome-plated racks with positive stops are furnished. Standard oven interior is all stainless steel.

CONTROLS: Recessed controls are located on oven's right front. Line cord furnished for all models. Temperature dial graduations are from "OFF" to 150°—450°F. Equipped with easily adjustable calibration ring to eliminate costly recalibration of thermostat. A power switch energizes the gas burner and the blower. A separate switch controls the two cavity lights. Each oven cavity has three signal lights "Power On", "Heat", and "No Ignition". Solid state thermostat control provides accurate temperature control of

± 5-7°F. Solid state timer accurately sets cook times from one minute to 99 hours 99 minutes, in one minute increments. Time is set on a touch-type push button keyboard of sealed, grease-proof construction which includes START and CLEAR pushbuttons. Vacuum fluorescent display shows cook time status. Cook time displayed in hours and minutes and remaining cook time counts down when START key is pressed. Automatic interlock switch shuts off blower motor and burner when the doors are opened. Cool down switch allows blower motor to operate with doors open and without energizing the heating system.

CAPACITY: Cavity holds eleven 27¹/₂" x 20" racks (5 furnished, 6 optional). Typical production per section: 550 3" sugar cookies in 15 minutes at 300°F; 132 well-done hamburger patties in 10-12 minutes at 400°F; 923 3/4" x 3" fish stix in 15 minutes at 350°F.

ELECTRICAL: 1/3 HP, 1725 rpm, permanently lubricated thermally protected oven blower motor. A two-speed 1/3 HP oven blower motor is a factory installed option.

1/64 HP permanently lubricated combustion blower motor. Wiring and connections are located behind the control panel and are accessible from the front. Each section has two interior lights. Connections are tension free and corrosion resistant. Units are wired for 120 volts.

GAS: 40,000 BTU/Hr. input. Designed for either natural or propane gas. Gas valve access door located in front control panel allows for easy access to a manual On/Off valve from front of oven. The heating system consists of a power burner and a heat exchanger. This system is located in the cooking cavity for maximum energy utilization. Spark ignition provides the ultimate in reliable gas ignition. The com-

bustion blower assures more complete mixture of gas and air for better energy utilization. The oven blower then recirculates heated air through the cooking compartment. The recirculated air is exhausted through the flue. Gas supply line must be equivalent of 3/4" NPT. A pressure regulator set for 3.5" water column is standard for natural gas; pressure regulator for LP gas is set for 10" water column. Standard design of this oven is for natural gas having the following characteristics: 1000 BTU per cubic foot, .64 specific gravity. **Please specify:** type of gas and altitude of location of equipment when installed.

ACCESSORIES:

- Set of four 6" stainless steel adjustable legs.
- Set of four 8" stainless steel adjustable legs.
- Set of four 25³/₄" stainless steel adjustable legs.
- Set of four 6" high casters.
- Set of four 8" high casters.
- Set of four 8" stainless steel adjustable legs and stack kit.
- Set of four 8" high casters and stack kit.
- Single rack.
- Set of six racks.
- Stainless steel back.
- Open stand with storage rack.
- Centigrade thermostat indicator plates.

WEIGHT: (Approximate)

Shipping Net

GN901A/GN921A	491 lbs.	471 lbs.
GN902A/GN922A	952 lbs.	912 lbs.
GN904A/GN924A	588 lbs.	568 lbs.

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

GN90A-5 = HGc40-1
 -6 = ~~3~~
 -7 = ~~2~~



WORLD HEADQUARTERS
TROY, OHIO 45374