

HOBART

FOOD EQUIPMENT

**HCO18E
CONVEYOR OVEN****IDEAL FOR BAKING
PIZZA, GARLIC
BREAD OR
HOAGIES...**

Easy to operate, anyone can do it right. Four to ten minutes cooking. Designed for rapid production and highly consistent product quality.

- **EVEN HEAT** — Durable calrod heaters provide consistent top and bottom heat.
- **SOLID STATE CONTROLS** — Reliable, provide variable power controls and adjustable conveyor speed.
- **STAINLESS STEEL EXTERIOR** — All exterior of stainless steel including fasteners.
- **VARIABLE POWER** — Menu diversity...use oven to bake pizza, fish, baked goods, toast, garlic bread, etc.
- **18" WIDE STAINLESS STEEL CONVEYOR BELT** — Coated with non-stick silverstone... promotes easy cleaning.
- **EASY TO CLEAN** — No tools required for assembly or disassembly.
- **CLEARANCE** — Standard 2½" clearance to accommodate from thin crust to deep dish pizza.

- **EASY INSTALLATION** — Side panel opens for easy wiring to connection block.
- **VARIABLE SOLID STATE HEAT CONTROLS** — Individual controls for top and bottom. One bottom zone control...Two top zone heat controls.
- **ADJUSTABLE 4" NICKEL LEGS** — Facilitates ease of cleaning.

- **AMPLE CAPACITY** — Provides ample production capacity for retail pizza applications.

AVERAGE PIZZA DIAMETER	MAXIMUM HOURLY PRODUCTION
8"	25.7
10"	20.6
12"	17.1
14"	14.7
16"	12.9
18"	11.4



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988



HCO18E CONVEYOR OVEN

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SPECIFICATIONS Listed by Underwriters Laboratories, Inc.

GENERAL: Stainless steel top, sides and unloading shelf. 4" adjustable nickel plated legs.

CONVEYOR: 18" wide, stainless steel non-stick Silverstone (TM) coated conveyor belt.

OVEN CHAMBER: Large 2½" high heating chamber height.

ELECTRICAL: Durable cal-rod heaters for top and bottom heat.

CONTROLS: Solid state variable power controls —

Bottom heat - five bottom heaters, 1300W each (Total of 5,200W)

Top heat - First two of 3 heaters on top, 1300W each (Total of 2,600W)

Top heater - Last of three heaters on top, 1300W.

Adjustable conveyor speed to accommodate a variety of products and loads.

OPTIONAL ACCESSORIES: Single oven stand.

WEIGHT: Net: 154 lbs.

Shipping: 175 lbs.

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

DETAILS AND DIMENSIONS

SUPPLY	KW	AMPS
208/60/1	9.4	45.2
240/60/1	9.4	39.2
208/60/3	5.2/1.6/2.6	32.5/28.3/17.5
240/60/3	5.2/1.6/2.6	28.2/24.5/15.2



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