

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HCG SERIES
HOBART CONVENIENT GRILL****HOBART****STANDARD FEATURES**

- Fine grain cast iron grooved and smooth plates
- Stainless steel base for lasting service
- Adjustable spring counter balanced top
- Detachable front drip tray and scraper for convenient cleaning
- Even heat distribution through top and bottom plates
- Rapid grilling of sandwiches, meat, fish and vegetables
- Thermostatically controlled up to 570°F
- On/off switch and pilot lights for convenience
- Timer

OPTIONS

- Grooved top and bottom plates
- Smooth top and bottom plates
- Smooth right top and bottom/grooved left top and bottom (HCG2 only)
- Smooth bottom/grooved top plates (HCG3 only)
- Two timers per plate (1 standard) (HCG3 only)

MODELS

- HCG1
- HCG2
- HCG3

Specifications, Details and Dimensions on Reverse Side.

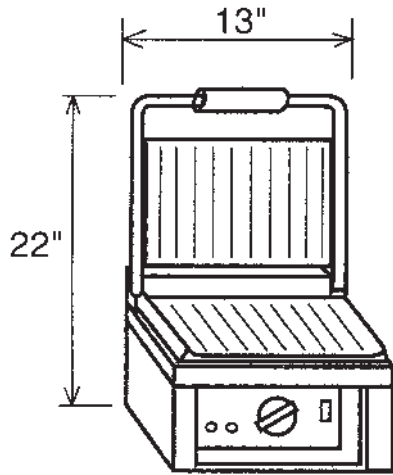
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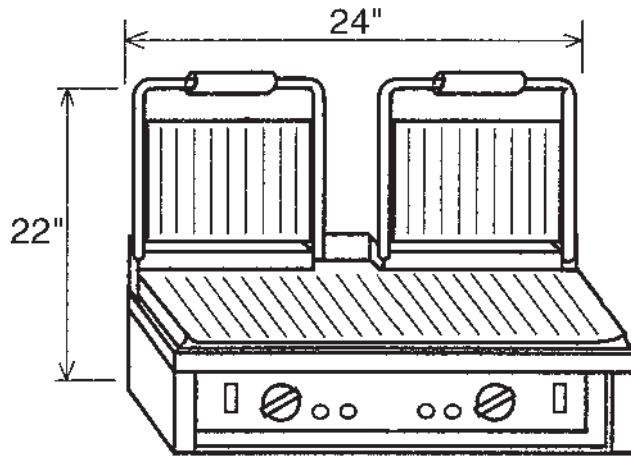


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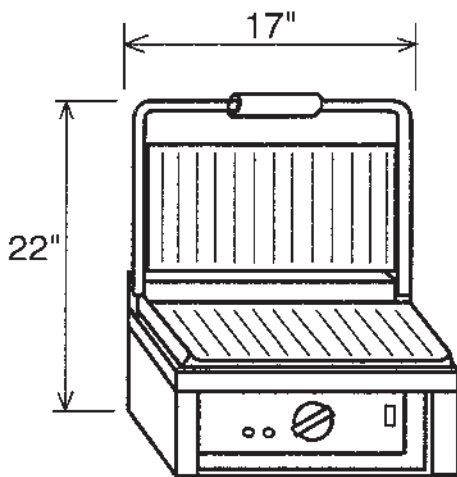
SPECIFICATIONS



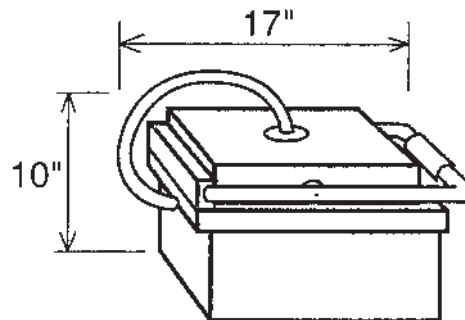
HCG1



HCG2



HCG3



SPECIFICATIONS (Installation Clearance: 2" Each Side)

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
HCG1	120/60/1, 1.75KW, 14 Amps	13" w x 17" d x 22" h	10" w x 9½" d	42 lbs.	5-15P
HCG2	208/240/60/1, 4KW, 18 Amps	24" w x 17" d x 22" h	21" w x 9½" d	78 lbs.	L6-30P
HCG3	120/60/1, 1.5KW, 12.5 Amps 208/240/60/1, 3KW, 14 Amps	17" w x 17" d x 22" h	14" w x 9½" d	53 lbs.	5-15P 6-15P

COOKING GUIDELINES

	COOK TIME	TEMPERATURE
Sandwiches	2 - 3 min.	400°F - 440°F
Boneless Chicken Breasts	2½ - 3½ min. (Based on model)	450°F - 500°F
Steaks	2½ - 5 min. (Based on model)	475°F - 550°F
Vegetables	1 min.	325°F - 425°F
Wraps	1 - 2 min.	400°F - 450°F

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