

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**HEC5 SERIES ELECTRIC  
CONVECTION OVENS****HOBART****STANDARD FEATURES**

- Stainless steel front, sides and top
- Painted legs
- Stainless steel doors with double pane windows
- 12.5 KW input per deck
- ½ H.P. two speed oven blower motors
- Solid state temperature controls adjust from 150° to 500°F
- 60 minute timer per deck with audible alarm
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated oven racks with eleven rack positions per deck
- 208 or 240 volt, 60 Hz, 1 or 3 phase
- One year limited parts and labor warranty

**STANDARD FEATURES (D models only)**

- Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.
- 24 hr. timer with audible alarm

**OPTIONS**

- Independently opening doors
- Stainless steel doors without windows
- Second year extended limited parts and labor warranty
- Casters
- 480 volt, 60 Hz, 3 phase

**MODELS**

- HEC501** – Single Deck Electric Convection Oven
- HEC501D** – Single Deck Computer Control Electric Convection Oven
- HEC502** – Double Deck Electric Convection Oven\*
- HEC502D** – Double Deck Computer Control Electric Convection Oven\*

\* Double deck ovens are supplied as separate units with a stacking kit.

**ACCESSORIES**

- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters
- Stainless steel rear motor enclosure
- Extra oven rack(s)
- Stainless steel drip pan
- Down draft flue diverter for direct vent connection

Specifications, Details and Dimensions on Inside and Back.

**HEC5 SERIES ELECTRIC CONVECTION OVENS**

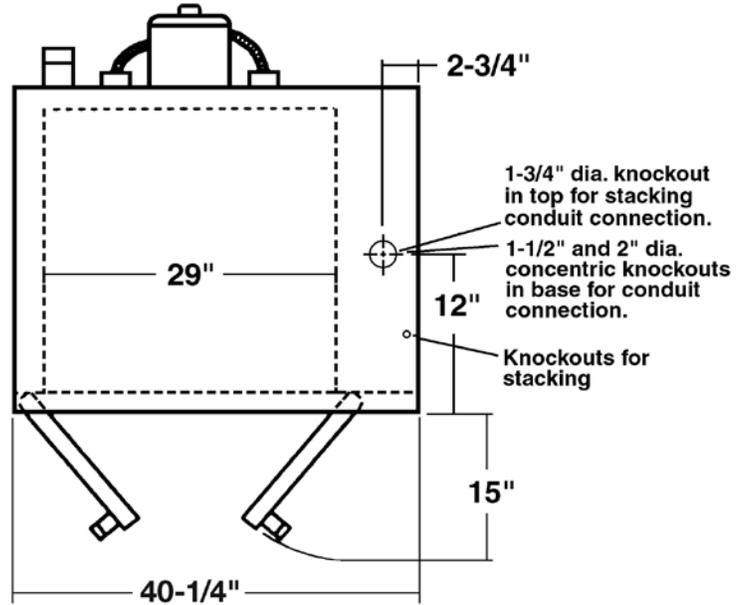
# HEC5 SERIES ELECTRIC CONVECTION OVENS



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## IMPORTANT

1. 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.
2. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	KW PER OVEN	TOTAL KW	ELECTRICAL	WEIGHT			
							WITH SKID AND PACKAGING		WITHOUT SKID AND PACKAGING	
							LBS.	KG	LBS.	KG
HEC501 HEC501D	40 <sup>1</sup> / <sub>4</sub> "	41 <sup>1</sup> / <sub>8</sub> "	54 <sup>3</sup> / <sub>4</sub> "	12.5	12.5	208 or 240/60/1 or 3	441	200	387	176
HEC502 HEC502D	40 <sup>1</sup> / <sub>4</sub> "	41 <sup>1</sup> / <sub>8</sub> "	70"	12.5	25	208 or 240/60/1 or 3	882	400	774	352

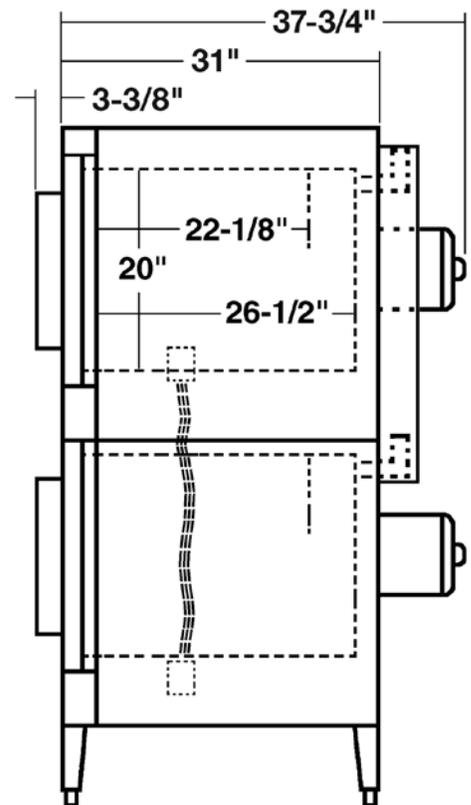
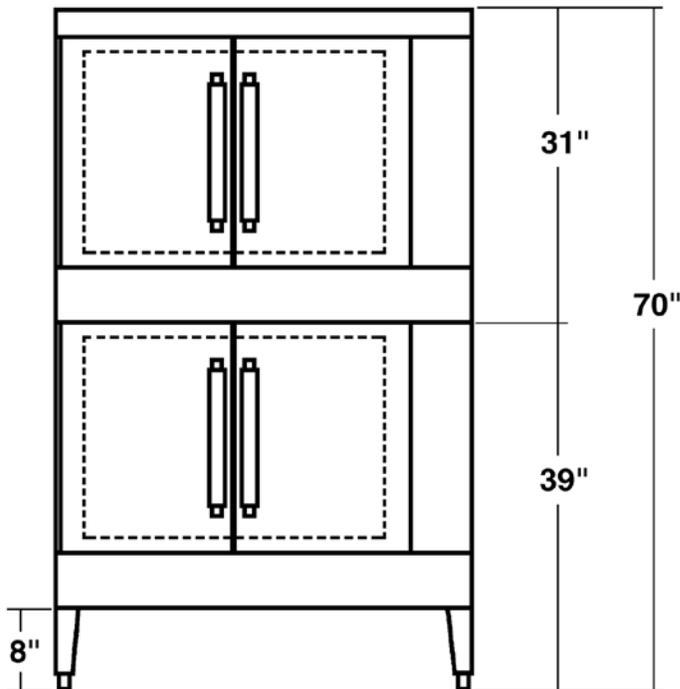
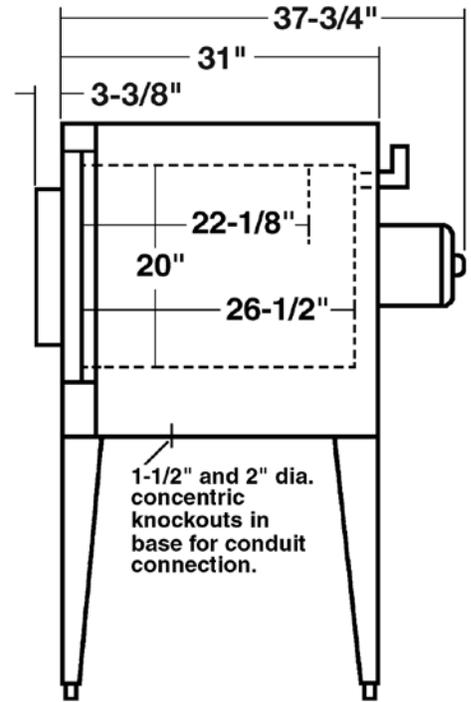
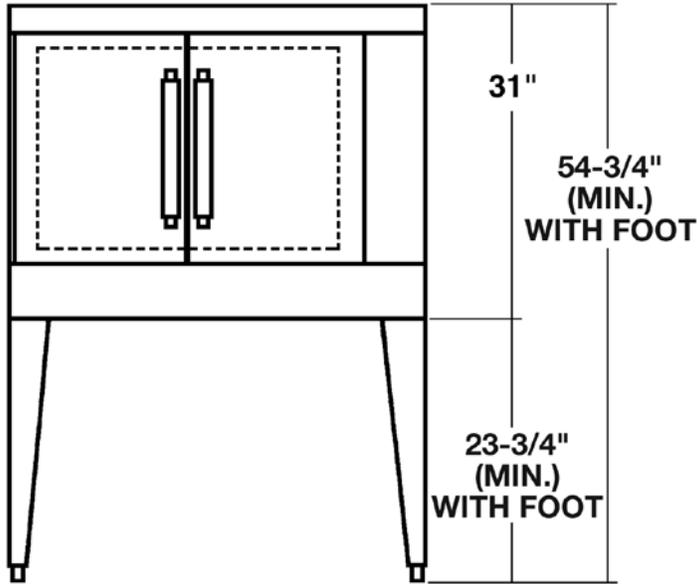
MODEL NO.	TOTAL CONN. KW	NOMINAL AMPS PER LINE WIRE													
		3 PHASE LOAD KW PER PHASE			3 PHASE									1 PHASE	
					208 VOLT			240 VOLT			480 VOLT				
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V
HEC501 HEC501D	12.5	4	4	4.5	35	33	35	33	29	33	14.4	15.3	15.3	60	52
HEC502 HEC502D	25	8	8	9	70	66	70	66	58	66	28.8	30.6	30.6	120	104



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## DETAILS AND DIMENSIONS



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## SPECIFICATIONS

**General:** Electric convection oven. Basic deck (**HEC5/HEC5D**) is without legs; may be ordered separately for replacement, for stacking 2-high or for mounting on legs. **HEC501/HEC501D** single basic deck on 23<sup>3</sup>/<sub>4</sub>" legs with feet. 23<sup>3</sup>/<sub>4</sub>" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29<sup>1</sup>/<sub>8</sub>" in length. **HEC502/HEC502D** two basic HEC5/HEC5D decks on 8" legs.

**Construction:** Stainless steel front, sides, top and back, painted legs. Porcelain enamel on steel oven interior. Simultaneously operated stainless steel doors with windows. Two interior oven lights per deck. Non-sag insulation applied to the top, rear, sides, bottom and doors.

Oven interior measures 29"w x 22<sup>1</sup>/<sub>8</sub>"d x 20"h. Five nickel plated oven racks per deck measure 28<sup>1</sup>/<sub>4</sub>" x 20<sup>1</sup>/<sub>2</sub>". Eleven position nickel plated rack guides with positive rack stops per deck.

**Controls:** Temperature controls adjust from 150° to 500°F. 60-minute timer with audible alarm. Oven cool switch for rapid cool down.

**D Models only:** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred program-mable menu selections. Shelf I.D. programming.

**Electrical:** One ½ H.P. two-speed oven blower-motor per deck. Rated power input is 12.5 KW per deck. 208 or 240 volts, 60 Hz, 1 or 3 phase.

<b>Clearances:</b>	<b>Combustible</b>	<b>Non-Combustible</b>
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"

## IMPORTANT

**WHEN ORDERING:** The following must be specified:

- 1) Required voltage

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