INSTRUCTIONS



MODEL HRTO

HRTO RE-THERMALIZATION OVEN

MODEL

HRTO ML-132064

HOBART
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Installation, Operation and Care of HRTO Re-Thermalization Oven

SAVE THESE INSTRUCTIONS

GENERAL

Hobart HRTO Re-Thermalization Ovens feature full view, tempered glass doors and stainless steel interior and exterior for ease of cleaning. The oven is designed to re-thermalize frozen food, such as lasagna, macaroni and cheese and other similar foods kept in hot deli display merchandisers. DO NOT USE for cooking or baking raw food products.

Typical frozen products intended for use in this oven:

- Macaroni and Cheese
- Lasagna
- Potato Wedges or Fries
- Vegetables
- Desserts

The HRTO Re-Thermalization Oven has a maximum operating capacity of 4 racks. Fifty percent of the racks must be left uncovered. Each rack will hold two 2 3/8" high x 8 3/8" wide x 20" long (6 cm high x 21 cm wide x 50 cm long) pans, each holding 8.8 pounds (4.0 kg) of product, for a total capacity of 8 pans and 70 pounds (32 kg) of product.

INSTALLATION

Prior to installation, verify that the electrical service agrees with the specifications on the machine data plate located on the right side of the oven.

LOCATION

The oven may be placed where re-thermalization may be observed to enhance customer awareness. The oven must be installed on a level surface.

The installation location must allow adequate clearances for servicing. 18" (45.7 cm) on the right-hand side is recommended when used with the leveling feet.

Maintain minimum wall clearances of 10" (25.4 cm) from the back and 3" (7.6 cm) from each side panel.

LEGS/CASTERS

Each oven is furnished with 4 3/16" (10.6 cm) legs. Casters are included with the optional stacking kit (purchased separately).

INSTALLATION CODES AND STANDARDS

The HRTO Re-Thermalization Oven must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. Canadian Electric Code, CSA C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 5060 Spectrumway, Suite 100, Mississauga, Ontario, Canada L4W 5N6 *(electric equipment).*

UNPACKING

Immediately after unpacking, check the oven for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl paper from the stainless steel surfaces on the interior and exterior of the oven. Remove all tape from the glass and metal surfaces.

ASSEMBLY

The four wire racks must be placed in the oven before using (Fig. 1).

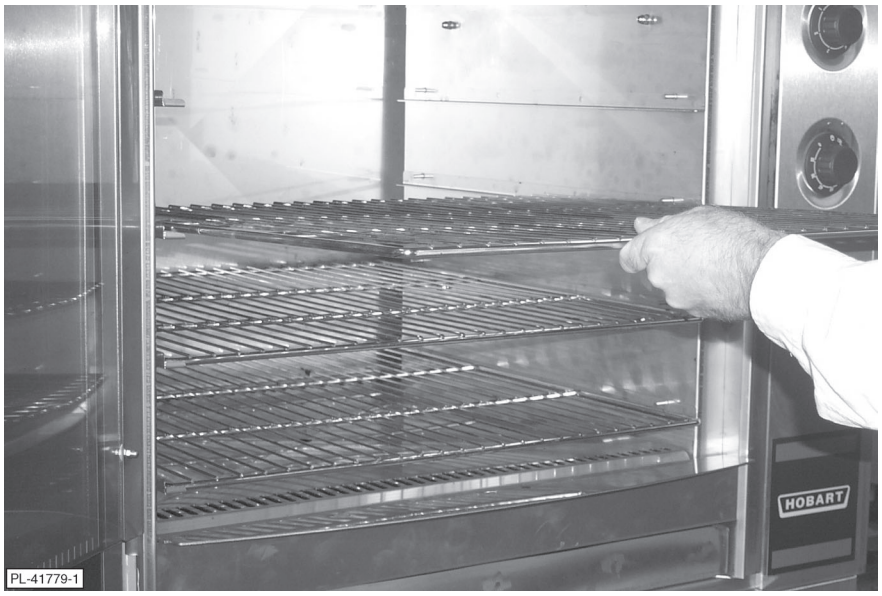


Fig. 1

ELECTRICAL CONNECTION

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

Stacked Ovens

The HRTO can be stacked with model HR7 Rotisserie Oven using the stacking kit (purchased separately). Refer to the Stacking Kit Installation Instructions included with the stacking kit. Low profile casters are available as an additional option when stacking ovens under hoods with less than 78" (198.1 cm) clearance.

ELECTRICAL DATA

Model	Volts	Hertz	Phase	Amps
HRTO	208	60	1	30.1
	208	60	3	19.9
	240	60	1	27.2
	240	60	3	19.2

BEFORE FIRST USE

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

The oven must be "burned in" to release any odors that might result from heating new oven surfaces.

1. Clean oven and racks, both inside and outside, with warm soapy water. Refer to "Cleaning" in this manual for further instructions.
2. Rinse thoroughly and wipe dry with a soft clean cloth. Avoid water contact on the quartz infrared heat lamp bulbs.
3. Operate oven at maximum temperature setting of 5 for 45 minutes. Smoke with an unpleasant odor will normally be given off during this burn-in period.

OPERATION

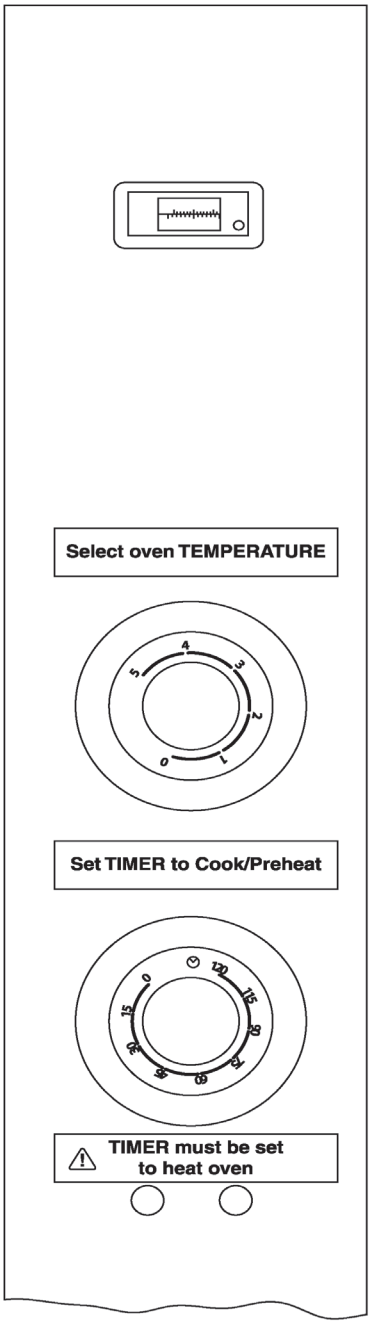
WARNING: HOT GLASS AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE OVEN.

CONTROLS (Fig. 2)



Fig. 2

CONTROL PANEL (Fig. 3)



Thermometer - Displays temperature inside of the oven in °F.

Temperature dial - Sets the temperature of the oven.

Dial Position	Oven Temperature
0	Off
1	140°F - 150°F
2	195°F - 205°F
3	260°F - 270°F
4	325°F - 335°F
5	385°F - 395°F

Timer dial - Sets the preheat/ re-thermalization time. (The timer must be set to heat oven.)

Fig. 3

PREHEAT OVEN

1. Turn temperature dial to the desired setting (Fig. 4)
2. Turn the timer dial to 120 minutes (Fig. 5). (The timer must be set to heat oven.)
3. Check thermometer (oven will take 15 to 30 minutes to preheat).



Fig. 4



Fig. 5

LOADING (Fig. 6)

NOTE: When placing pans on the racks, two to a rack, be sure to position pans as to create a minimum of 1" (2.5 cm) space between the pans, leaving 3" (7.6 cm) from back and side walls. This spacing will allow an even flow of air to circulate over the product being re-thermalized.

1. Bring frozen product from freezer.
2. Prepare product as necessary.
3. Place product on rack.
4. Close oven door.



Fig. 6

RE-THERMALIZATION

NOTE: The oven is designed to re-thermalize frozen foods. It is not intended for cooking or baking raw food products.

1. Verify temperature dial is at desired setting. (A setting of 5 is recommended for 8 pans of frozen macaroni and cheese.)
2. Turn the timer dial to the desired cook time (Fig. 7). (A setting of 90 minutes is recommended for 8 pans of frozen macaroni and cheese.)



Fig. 7

UNLOADING (Fig. 8)

1. When timer dings, open the oven door.
2. Use a thermometer to check if product has reached the desired temperature. Set additional time if needed.
3. Use insulated gloves to remove the product.
4. Place product into warming cabinet immediately.



Fig. 8

CLEANING

WARNING: HOT GLASS AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE OVEN.

AFTER EACH COOK CYCLE

1. Open hinged doors and allow oven to cool.
2. Wipe down any spillage on racks and bottom airflow plate.

END OF DAY

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

CAUTION: Do not spray cleaners on heating coil or lamp bulbs.

CAUTION: Do not use oven cleaners or high-pressure hoses to clean oven.

1. Allow oven to cool.
2. Wash both glass doors with warm, soapy water. Rinse thoroughly and wipe dry with a soft, clean cloth. (A commercial glass cleaner can be used on glass doors if preferred.)
3. With door open, pull inside glass away from door to clean (Fig. 9).
    - Take extra care when cleaning outside surface of inner glass door, because of its special reflective coating.
    - Do not remove glass from door.

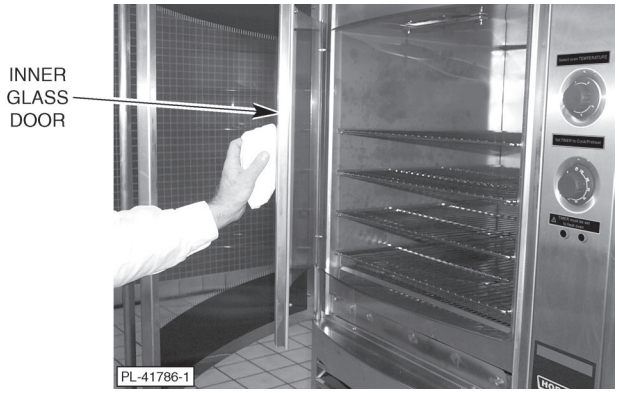


Fig. 9

4. Clean the control panel with a damp cloth only.
5. Remove wire racks and allow them to soak 15 to 20 minutes in a sink with warm, soapy water or clean in a commercial dishwasher (Fig. 10).
6. Lift out bottom airflow plate in bottom of oven (Fig. 11) and clean in a sink with warm, soapy water or clean in a commercial dishwasher.

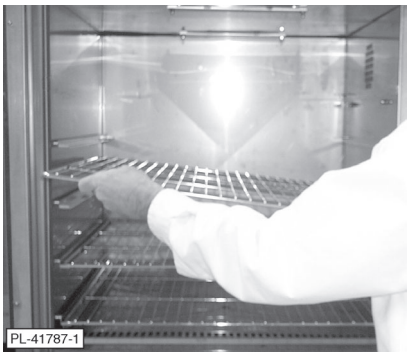


Fig. 10



Fig. 11

7. Wipe the interior of the oven with warm, soapy water using a sponge or soft cloth. Rinse thoroughly and wipe dry with a soft, clean cloth.

CAUTION: Do not soak drip pan. Do not clean in a commercial dishwasher. Drip pan contains insulation. Soaking or pressure washing can allow water to seep in over time, damaging insulation.

8. Remove the drip pan (Fig 12) and clean in sink with warm, soapy water. Do not soak. Do not clean in a commercial dishwasher.



Fig. 12

9. Replace drip pan.

10. Reinstall bottom airflow plate as shown in Fig. 13. The tapering hole pattern should be facing the front of the oven. Fig. 14 shows the airflow plate installed in the wrong position (note the hole pattern).

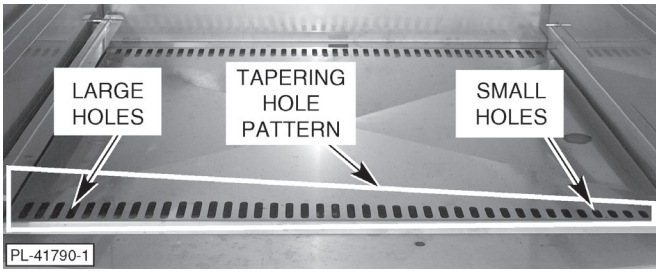


Fig. 13
Proper Installation

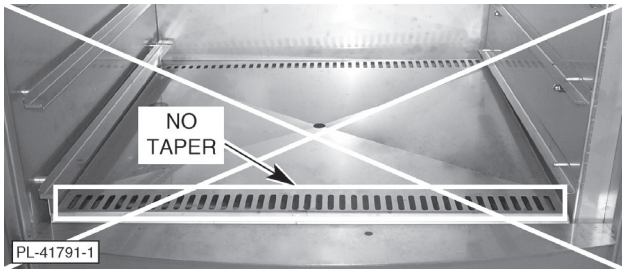


Fig. 14
Wrong Installation

NOTE: Bottom airflow plate must be in place and installed in the proper direction for optimal oven performance.

11. Reinstall racks (Fig. 15).

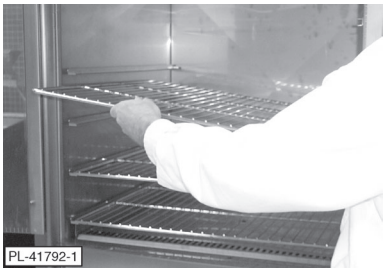


Fig. 15

12. Clean the exterior of the oven with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and wipe dry with a soft, clean cloth.

MAINTENANCE

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

WARNING: HOT GLASS AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE OVEN.

Do not touch lamps with your bare hands. Touching the quartz lamp can shorten the life of the bulb.

SERVICE AND PARTS INFORMATION

Contact your local Hobart service office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products.

TROUBLESHOOTING

Problem	Possible Cause
Oven will not heat.	1. Timer dial not set. 2. Temperature dial not set. 3. Replace both fuses on front panel with same type and size. 4. Call Hobart service.
Interior lamp(s) not working (Oven heat functioning properly).	1. Replace both fuses on front panel with same type and size. 2. Lamp bulb(s) need to be replaced. 3. Call Hobart service.
Product takes too long to re-thermalize (Lamps On).	1. Temperature dial not set at maximum. 2. Call Hobart service.
Product takes too long to re-thermalize (Lamps NOT On).	1. Replace both fuses on front panel with same type and size. 2. Call Hobart service.
Product is burned on outside and cold on inside.	1. Temperature dial set too high. 2. Bottom airflow plate missing or installed improperly. 3. Call Hobart service.