INSTRUCTIONS



HR7E ROTARY OVEN

MODEL HR5E & HR7E ROTARY OVENS

MODEL		
HR7E		
	STAINLESS STEEL INTERIOR, GLASS BACK	ML-132092
	STAINLESS STEEL INTERIOR, SOLID BACK	ML-132095
	COATED INTERIOR, GLASS BACK	ML-132093
	COATED INTERIOR, SOLID BACK	ML-132094
HR5E		
	STAINLESS STEEL INTERIOR, GLASS BACK	ML-132096
	COATED INTERIOR, GLASS BACK	ML-132097

HOBART

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FORM 35511 (Feb. 2006)

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Installation, Operation and Care of MODEL HR5E & HR7E ROTARY OVENS

SAVE THIS MANUAL FOR FUTURE REFERENCE

GENERAL

The HR5E and HR7E Ovens are five-spit and seven-spit rotary ovens that feature a full view tempered glass door and quartz lighting that promote visual appeal and stimulate customer interest. The solid back model (HR7E only) is used when the oven is positioned against a wall. The glass back model provides an identical rear glass for customer viewing; with the handle kit accessory the rear glass can be used for pass-through operation. The HR5E and HR7E rotary ovens are available with stainless steel or nonstick coated interior for ease of cleaning. The oven's grease drawer has a drain valve for elimination of excess fat; the grease drawer can be completely removed for cleaning. The oven provides evenly cooked, appealingly roasted product with combination convection and radiant heat.

HR5E ACCESSORIES

Type of Spit	Qty	Whole Chicken Capacity
V-Spit	5	15 - 20
Meat Fork Spit	5	15 - 20
3-Position Rack	5	15
Baskets	5	NA

HR7E ACCESSORIES

Type of Spit	Qty	Whole Chicken Capacity
V-Spit	7	21 - 28
Thermo-Wave Spit	7	21 - 28
Meat Fork Spit	7	28 - 35
5-Position Rack	7	35
4-Position Rack	7	28
Baskets	7	NA

Only one type of accessory is intended to be used in the oven at a time. Do not mix accessory types.

INSTALLATION

Immediately after unpacking the oven, check 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.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located behind the left-hand hinged door.

LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and for proper operation). Minimum clearance for sides and back is 0.0" (0.0 cm). The rotary oven is not recommended for installation in high-moisture environments such as meat rooms or where high pressure cleaning is used.

LEGS / CASTERS / STAND

Each oven is furnished on $1\frac{11}{16}$" (4.3 cm) legs. Casters are included with the stacking kit accessory. An oven stand is available (HR7E only); the oven is mounted on top of the stand. Tethering is required for units on a stand or stacked when equipped with casters. Refer to the Stand or Stacking Kit Instructions.

ELECTRICAL CONNECTIONS

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

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

Single Oven

Access the electrical connection point by removing the side panel where the controls are located. Make sure that the electrical power supply agrees with the specifications on the oven data plate and complies with the wiring diagram located on the inside of the side panel.

Stacked Ovens

Refer to the Stacking Kit Installation Instruction included with the stacking kit.

Attach the power supply conduit to bottom of oven. Connect the power supply to the terminal block as shown on the wiring diagram. Inspect and check all wiring and terminal connections for tightness and proper routing away from any moving parts or pinch points. Carefully replace side panels.

ELECTRICAL DATA

			HR5E		HR5E / HR5E *
VOLTAGE	HZ	PHASE	AMPERAGE	WATTAGE	AMPERAGE
208(2W)	50/60	1	26.9	6000	53.8
240(2W)	50/60	1	25.0	6000	50.0
208(3W)	50/60	3	15.5	6000	31.0
240(3W)	50/60	3	14.4	6000	28.8
220/380(4W)	50/60	3	8.4	6000	16.8
230/400(4W)	50/60	3	8.7	6000	17.4
240/415(4W)	50/60	3	9.0	6000	18.0

Full load Amperage is measured at regulated voltage input.

* Stacked units can be wired independently or with single point connection using the stacking kit accessory.

ELECTRICAL DATA

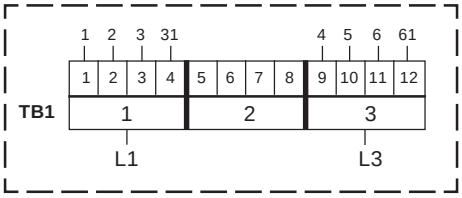
			HR7E		HR7E / HR7E *
VOLTAGE	HZ	PHASE	AMPERAGE	WATTAGE	AMPERAGE
208(2W)	50/60	1	42.8	9300	NA**
240(2W)	50/60	1	38.8	9300	NA**
208(3W)	50/60	3	24.7	9300	49.4
240(3W)	50/60	3	22.4	9300	44.8
220/380(4W)	50/60	3	12.9	9300	25.8
230/400(4W)	50/60	3	13.4	9300	26.8
240/415(4W)	50/60	3	14.1	9300	28.2

Full load Amperage is measured at regulated voltage input.

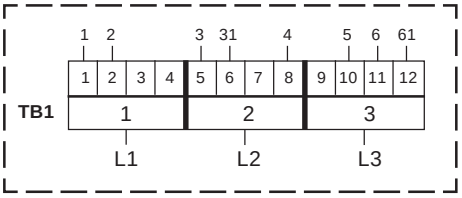
* Stacked units can be wired independently or with single point connection using the stacking kit accessory.

** Single point connection is not available for stacked HR7E / HR7E single phase units.

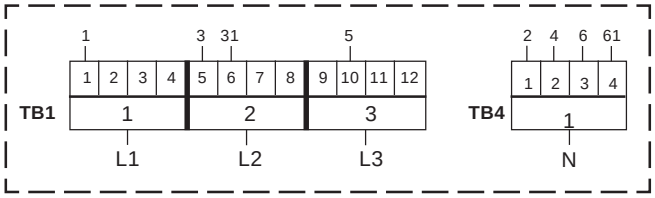
SINGLE PHASE CONNECTION — 208V or 240V



(3W) THREE PHASE CONNECTION — 208V or 240V



(4W) THREE PHASE CONNECTION — 220/380, 230/400, 240/415 VOLT



BEFORE FIRST USE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

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

1. Clean oven and accessories, both inside and outside. Refer to CLEANING, pages 25 — 39, for further instructions.

2. Operate oven at maximum temperature setting of 482°F (250°C) for 45 minutes. Smoke with an unpleasant odor will normally be given off during this burn-in period.

PLACING THE ROTOR IN THE OVEN (HR5E)

The rotor must properly engage with the drive mechanism. Orient the rotor so that the end plate with the drive pin is aligned with the slotted drive hub.

STEP 1: Place the drive end of the rotor shaft into the slotted drive hub (Fig. 1).

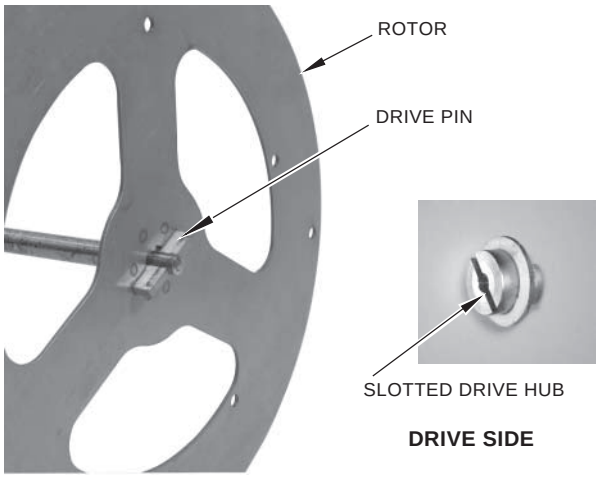


Fig. 1

STEP 2: Place the rotor shaft on the support bearing on the non-drive side of the oven (Fig. 2).

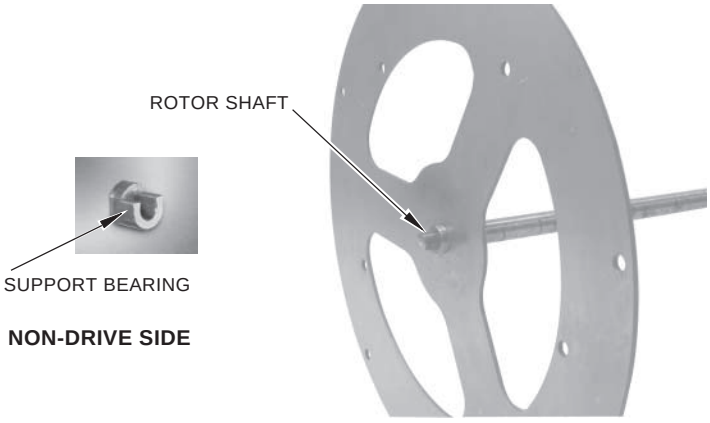


Fig. 2

PLACING THE ROTOR IN THE OVEN (HR7E)

The rotor must properly engage with the drive mechanism. Orient the rotor so that the end plate with square drive slots is on the same side of the oven as the drive arm.



Fig. 3

STEP 1: Stop the drive arm so it is in the down position (Fig. 3).

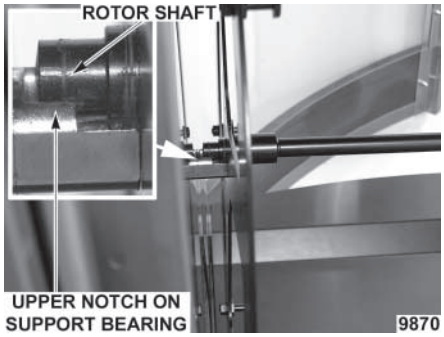


Fig. 4

STEP 2: Place the rotor shaft onto upper notch of support bearing on the non-drive side of the oven (Fig. 4).

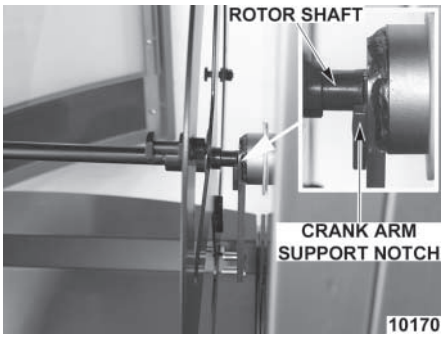


Fig. 5

STEP 3: Place the drive side of the rotor shaft on the drive arm support notch (Fig. 5).

STEP 4: Turn the rotor, lining up the square drive slots on the rotor end plate with the pins on the drive arm (Fig.6).

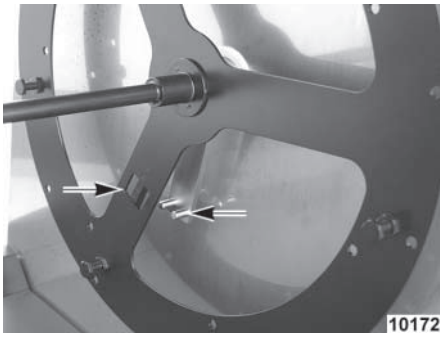


Fig. 6

STEP 5: Nudge rotor toward the drive arm. Non-drive end of rotor shaft falls into the lower portion of support bearing hub (Fig. 7). Drive end of rotor shaft is driven into center hole of drive arm.

STEP 6: Rotor is now in normal operating position (Fig. 8).

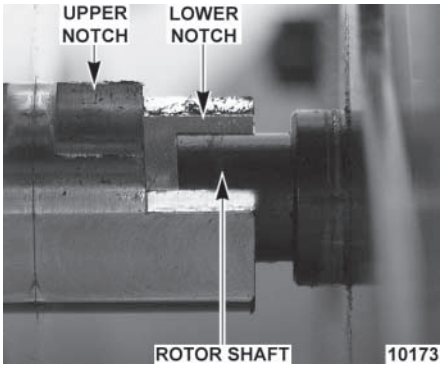


Fig. 7

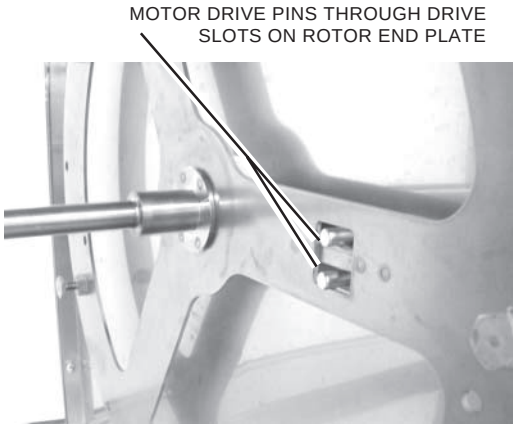
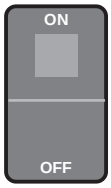


Fig. 8

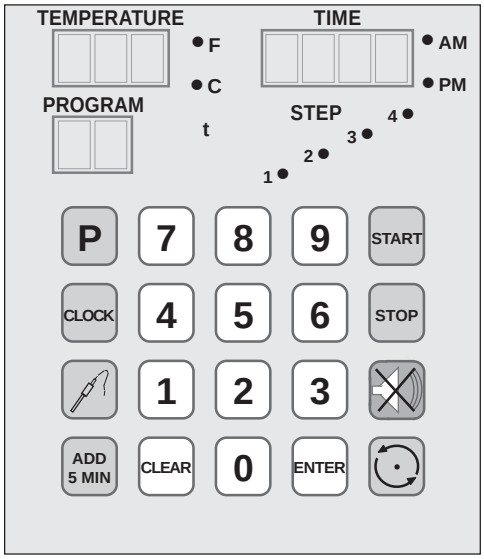
OPERATION

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

CONTROLS (Fig. 9)



MAIN POWER SWITCH — Turns oven and controls on or off.





PROGRAM — Enters program mode to modify a cook program; press P for 3 seconds.



CLOCK — Sets the clock for time of day.



PROBE — Displays temperature, external meat probe.



ADD 5 MIN — Adds 5 minutes to current step of program in process each time it is pressed.



START — Begins cooking cycle.



STOP — Stops cycle.



SILENCE — Silences beeper.



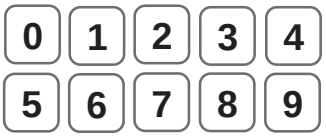
ROTATE — Rotor on/off, pauses cooking cycle.



CLEAR — Clears time or temperature entry .



ENTER — Accepts time or temperature entry.



0 — 9 — Enter numeric value(s).

t — Service use only.

Fig. 9

INITIAL STARTUP

Power On

Toggle the Main Power switch on the front panel of the oven to the ON position; the red indicator light on the switch comes on (Fig. 9).

Idle Mode

When the oven is first turned on, the display shows the time of day and the last operated program number. Any programmed steps for the selected program are indicated by illuminated step LEDs. The interior oven lights are off.

Setting the Clock

The oven's clock is preprogrammed for 12-hour operation as standard. The oven can be reprogrammed for 24-hour operation by your local Hobart Service office.



Begin from idle mode.

To set the time of day, press CLOCK.
The time display goes blank.
The AM or PM light blinks.

- Enter the time of day (HH:MM) using the number keys.
- Press CLOCK to toggle A.M. or P.M. (not necessary if clock is programmed for 24-hour operation).
- Press ENTER to accept a valid entry. The control returns to idle mode.
- If a nonvalid value such as 10:95 is in the time display when ENTER is pressed, the beeper sounds twice and the time display goes blank.

Changing Temperature Readings to Celsius

The oven is preprogrammed for temperatures to read in Fahrenheit degrees as standard. The oven can be reprogrammed for Celsius temperature readings by your local Hobart Service office.

SAVING OR VERIFYING A COOK PROGRAM (PROGRAM 1 – 9)

EXAMPLE PROGRAM

	Temperature	Time
Step 1	375	1:20
Step 2	425	0:05
Step 3	325	0:05
Step 4	200	HOLd

Begin from Idle Mode.

Program display shows last operated program (0 – 9).

- Select a program (1 – 9).

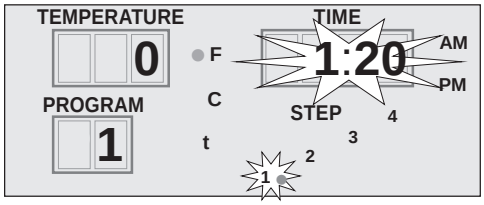
  Program 0 is Manual Mode and cannot be saved into memory.

- Press **P** for 3 seconds to enter programming mode.

  The program display shows the program/number being modified or verified (1 – 9).

Cooking 'Step 1' LED is lit.

Time display blinks.

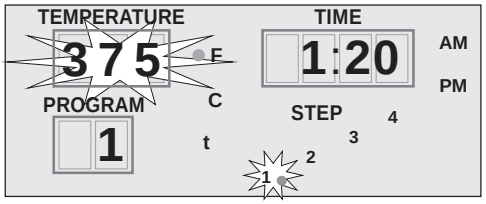


- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

  Entering 0:00 for the time turns step 1 off and skips to step 2.

Temperature display blinks.

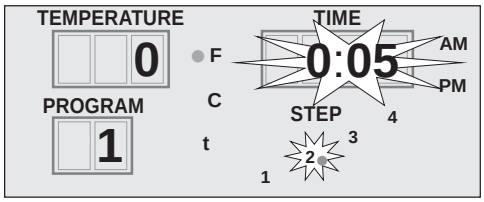


- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

Cooking 'Step 2' LED is lit.

Time display blinks.

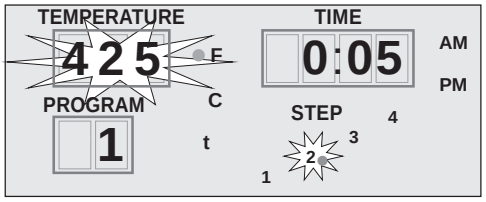


- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

  Entering 0:00 for the time turns step 2 off and skips to step 3.

Temperature display blinks.

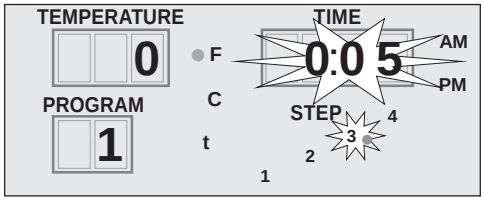


- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

Cooking 'Step 3' LED is lit.

Time display blinks.

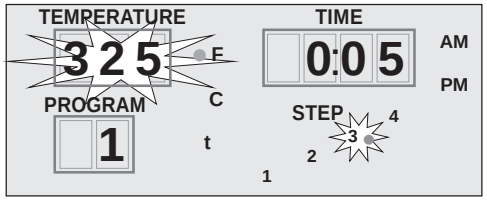


- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

  Entering 0:00 for the time turns step 3 off and skips to step 4.

Temperature display blinks.



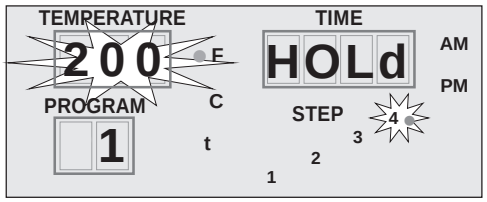
- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

HOLd 'Step 4' LED is lit.

Time displays HOLd. 'HOLd' time is infinite and cannot be set.

Temperature display blinks.



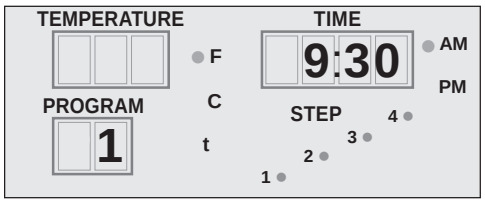
- Enter the desired Hold temperature from 140 to 230 (degrees Fahrenheit).

  An invalid entry produces a double beep.

  An entry of 000 for the temperature turns HOLd off.
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

The controller returns to Idle Mode, any programmed steps for the selected program are indicated by illuminated LEDs.



Step 1 LED is lit – indicates cook step 1 is programmed.

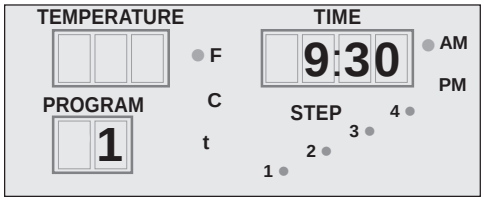
Step 2 LED is lit – indicates cook step 2 is programmed.

Step 3 LED is lit – indicates cook step 3 is programmed.

Step 4 LED is lit – indicates HOLd, step 4, is programmed.

No Step LEDs are lit — program is cleared.

PROGRAMMED COOKING (Program 1 – 9)



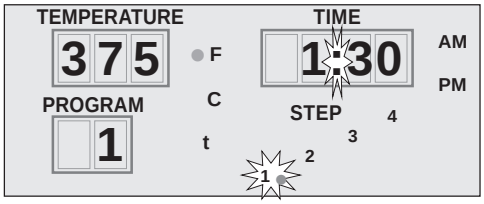
Begin from Idle Mode.

The Program display shows the last operated program (0 – 9).

- Select a saved cook program (1 – 9).

Any programmed steps for the selected program are indicated by lit step LEDs.

- Press START to run a preprogrammed cook cycle.



While running a cooking program . . .

The controller displays the number of the program in operation.

The LED for the cook step currently in process blinks.

The temperature setting of the cook step in process displays.

The total combined cook time (for all programmed steps) displays. The time colon blinks to indicate time is counting down.

Both oven lights come on (one light will cycle on and off with the thermostat's demand for heat).

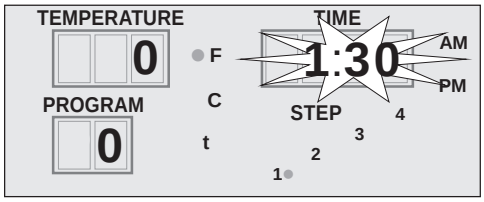
Heaters and fans come on.

MANUAL COOKING (Program 0)

Begin from Idle Mode.

The Program display shows the last operated program (0 – 9).

- Select manual mode by selecting program 0: [0, ENTER].

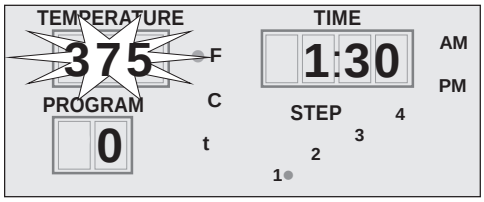


Cook Step 1 LED is lit. Time display blinks.

- Enter the desired cook time from 0:01 (1 minute) to 6:00 (6 hours).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.

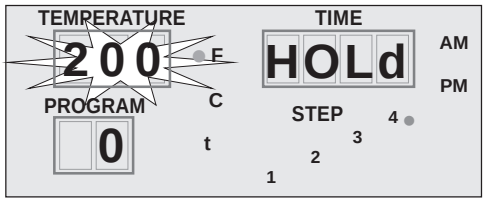
  An entry of 0:00 for the time clears manual mode settings and returns contol to idle mode.



Temperature display blinks.

- Enter the desired cook temperature from 180 to 482 (degrees Fahrenheit).
- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



HOLd, Step 4 LED, is lit. HOLd displays in the Time display.

(Steps 2 and 3 are not available in manual mode.) HOLd time is infinite and cannot be set.

Temperature display blinks.

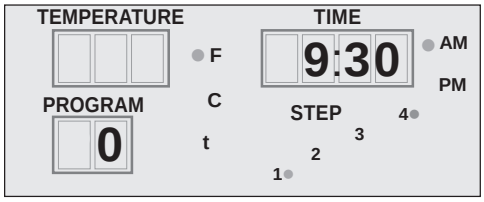
- Enter the desired HOLd temperature from 140 to 230 degrees Fahrenheit.

  An invalid entry produces a double beep.

  An entry of 000 for the temperature turns HOLd off.

- Press ENTER to accept (or, press CLEAR to void and reenter).

  An invalid entry produces a double beep.



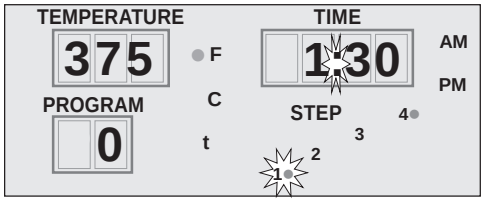
Controller returns to Idle Mode, Manual Mode 'step' LEDs are lit.

If Step 1 LED is lit — it indicates Cook only.

If Step 1 & Step 4 LEDs are lit — it indicates Cook & Hold.

If no Step LEDs are lit — it indicates Manual Mode is cleared and that no steps have been entered.

Press START to run Manual Cook cycle (Program 0).



While running the manual cook cycle . . .

The controller displays program number 0.

The LED for the cook step currently in process blinks.

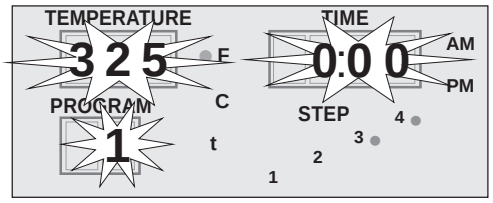
The cook temperature of the cook step in process displays.

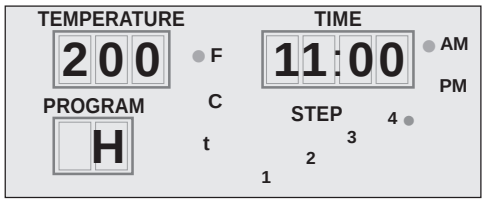
The cook time displays and begins to count down.

Both oven lights come on (one of them cycles on and off).

Heaters and Fans come on.

HOLDING CYCLE (SILENCING THE 'END OF CYCLE' ALARM)



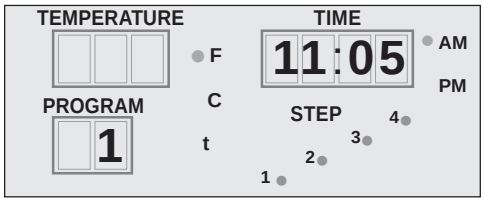


After a cook cycle has been completed, the beeper sounds and the oven automatically executes the Hold cycle (Step 4 of the cooking program).

The Hold cycle will not execute if it was programmed 'off', using Hold Temp = 000.

- Press  to silence the beeper.
- Program displays "H" to indicate that the oven is in a Hold cycle.
- The oven retains heat during a Hold cycle. Avoid overcooking by unloading when cooking is done.

STOPPING A CYCLE

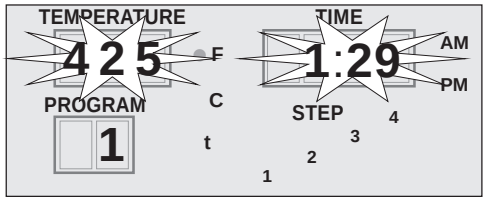


During a Cook or Hold cycle,

- Press  to stop the cycle. The lights, fan and heaters turn off and the controller returns to Idle Mode.

  If  is pressed after a cook cycle has been completed, the oven will not execute the Hold cycle.

PAUSING A CYCLE



During a Cook or Hold cycle,

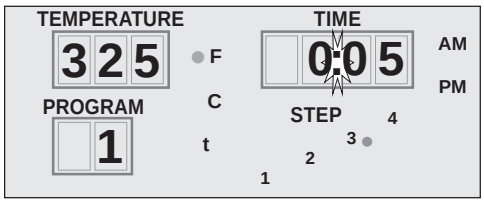
- Press  to pause the cycle.

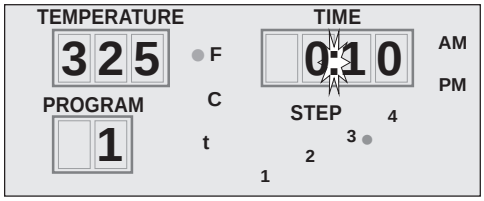
  The Time and Temperature displays blink. Controller stops counting down. Heaters and Fan turn off. Interior heat lamp(s) stay on.

  The controller beeps a reminder alarm if the cycle has been paused for over 3 minutes.

- Press  to restart a cycle.

ADDING COOK TIME

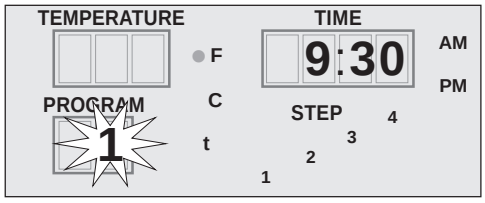




- Press ADD 5 MIN during a cooking cycle to add 5 minutes of cook time to the current step of the program in process. Press during the end of cycle buzzer or during Hold cycle to add 5 minutes of cook time to the last step of the last operated program. Press multiple times to add as much as desired up to a maximum total cook time of 6 hours.
- ADD 5 MIN is not active in Idle Mode after STOP has been pressed.

99 PROGRAM FEATURE

The oven is preprogrammed with 9 programs as standard. The oven can be reprogrammed to enable all 99 programs by your local Hobart Service office.

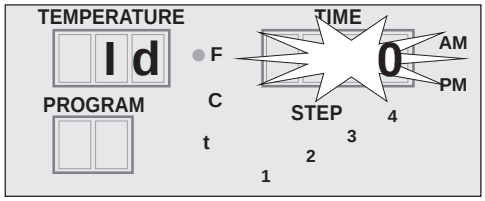


The Program display shows the last operated program (0 – 99).

- To select a program, enter the desired program number from 0 to 99.
- Program display flashes.
- Press ENTER to accept (or, press CLEAR to void and reenter).

OPERATOR ID FEATURE

The oven is preprogrammed with Operator ID "off" as standard. The oven can be reprogrammed to enable Operator ID "on" by your local Hobart Service office.



After main power switch is toggled on. . .

Temperature displays "Id" and Time display blinks.

- Enter Operator ID number from from 0 to 9999.
- Press ENTER to accept (or, press CLEAR to void and reenter).

The control returns to idle mode.

SUGGESTED ROASTING GUIDELINES

The suggested cooking times and temperatures in the table may require adjustment for proper doneness depending on initial product temperature, weight, size, shape and other factors.

Product	Oven Temperature Setting	Cook Time HH:MM	Final Internal Temperature	Capacity
Chicken, Whole, 3.0 — 3.5 lb. (1.4 — 1.6 kg)	350 – 375 °F (177 – 195 °C)	1:10 to 1:30	180 – 185 °F (82 – 85 °C)	**HR7E** 21 – 35 **HR5E** 15 – 20

Entering Recipe Data

The recipe cards, below, are provided to allow you to pencil in your own cooking recipe(s).

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

PROGRAM #		
	TEMPERATURE	TIME
STEP 1		
STEP 2		
STEP 3		
STEP 4 (HOLD)		

■ PREPARING, TYING & SPITTING — CHICKENS ON V-SPITS

The rotary oven is not designed to roast frozen foods. Use only fresh or previously thawed product.

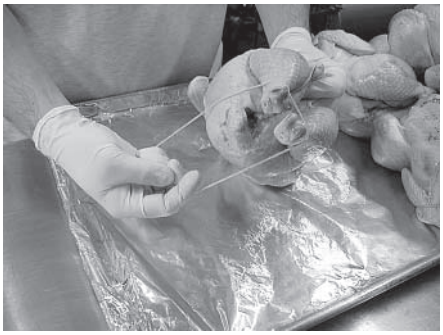


Bring chickens from cooler.

Check temperature — range should be from 37°F to 42°F.

Insert approved popper, if available; it will pop out when chicken is done.





Using an approved tie, wrap around legs, pulling tie along the back, criss-cross over back.

Tie comes over front holding wings to side of chicken.

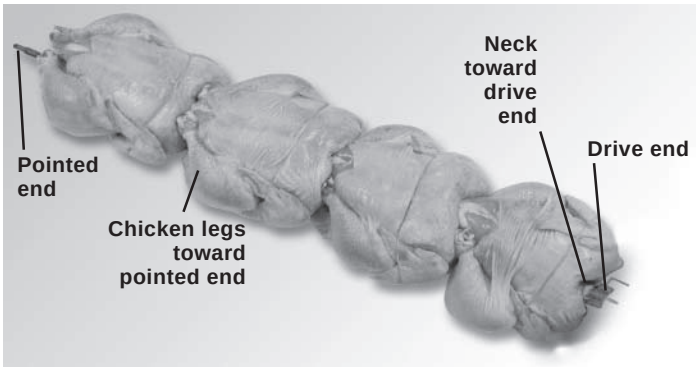




Insert V-Spit through neck first.

The flat side of spit must be parallel with breast bone. Legs and thighs on same side as breast.

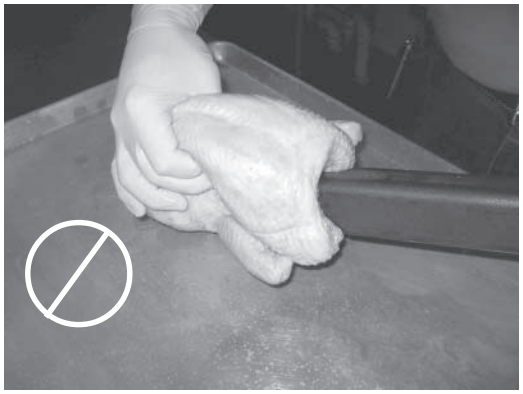




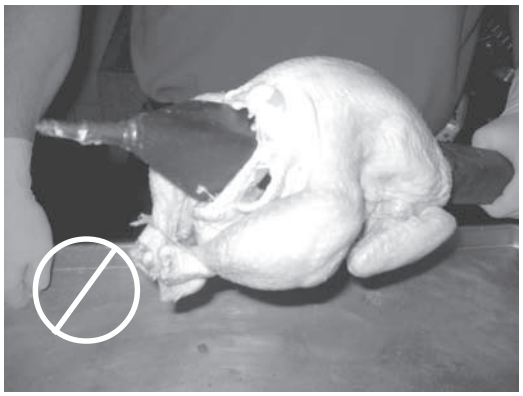
V-Spit complete with four birds ready for loading into rotisserie.

Continue until all spits are completed, all birds are properly spitted.

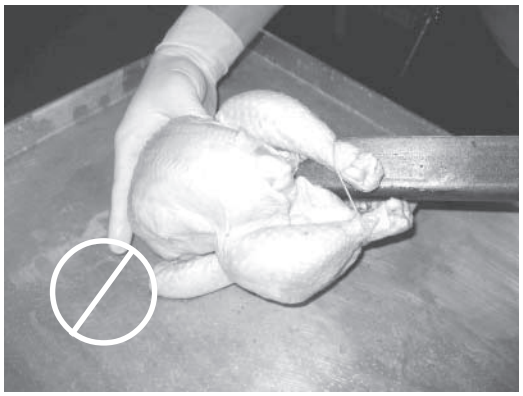
■ INCORRECT SPITTING — CHICKENS ON V-SPITS



◄ WRONG — Angle of spit is in line with breast. This will split the backbone and could possibly result in falling off the spit during cooking.



◄ WRONG — Legs and thighs are not on same side as breast. This could cause legs to fall off during cooking.



◄ WRONG — Legs are being inserted first. This could result in birds moving along spits during cooking.

WARNING: SPITS ARE SHARP. USE CARE WHEN LOADING PRODUCT.

■ SPITTING — CHICKENS ON FORK SPITS (HR5E)

Press pointed ends of spits into whole poultry so points go through the chest-wing and leg-thigh regions (Fig.10). Load three or four chickens on each fork spit.

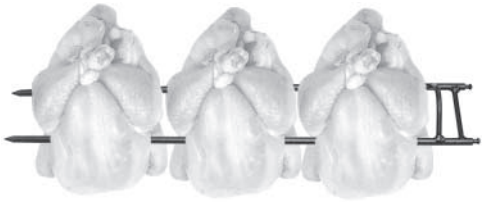


Fig. 10

■ LOADING — CHICKENS ON RACKS (HR5E)

Place chicken cavity over spindle, legs down, neck up and breast forward (Fig. 11). Fold and cross legs; hook leg ends under side rods of rack. Break wings at top joint; fold wings behind bird. Load three chickens per rack. Load five racks.



Fig. 11

■ LOADING — CHICKEN PIECES IN BASKETS (HR5E)

Load chicken pieces in basket in any appropriate arrangement (Fig. 12).

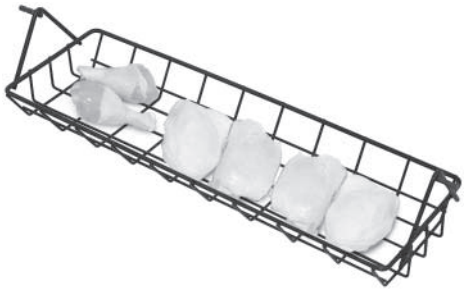


Fig. 12

■ LOADING ACCESSORIES ON THE ROTOR (HR5E)

- Using , load accessory into position 1, skip position 2, load position 3, etc. (Fig. 13).
- Chickens must clear top of oven; no parts can stick out.
- Do not mix different types of accessories on the rotor at the same time.

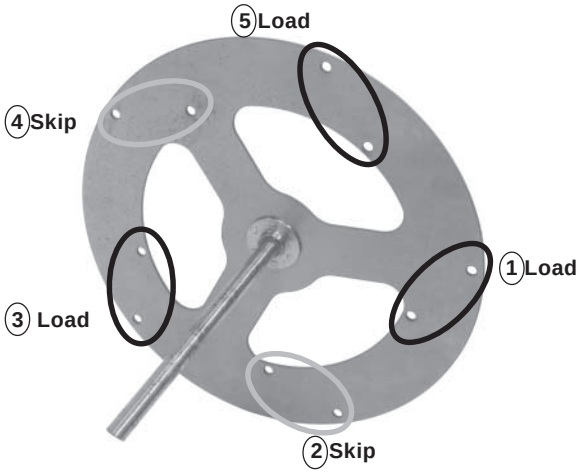


Fig. 13

WARNING: SPITS ARE SHARP. USE CARE WHEN LOADING PRODUCT.

■ SPITTING — CHICKENS ON FORK SPITS (HR7E)

Press pointed ends of spits into whole poultry so points go through the chest-wing and leg-thigh regions (Fig. 14). Load four or five chickens on each fork spit.

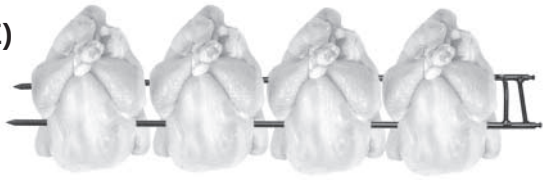


Fig. 14

■ SPITTING — CHICKENS ON THERMO-WAVE SPITS (HR7E)

After tying chickens, insert thermo-wave spit through neck first. Load three or four chickens on each thermo-wave spit.



Fig. 15

■ LOADING — CHICKENS ON RACKS (HR7E)

Place chicken cavity over spindle, legs down, neck up and breast forward (Fig. 15). Fold and cross legs; hook leg ends under side rods of rack. Break wings at top joint; fold wings behind bird. Load four- or five-chickens per rack, depending on rack. Load seven racks.

■ LOADING — CHICKEN PIECES IN BASKETS (HR7E)

Load chicken pieces in basket in any appropriate arrangement (Fig. 16).



Fig. 16

■ LOADING ACCESSORIES ON THE ROTOR (HR7E)

- Using , load accessory into position 1, skip position 2, load position 3, etc. (Fig. 17).
- Chickens must clear top of oven; no parts can stick out.
- Do not mix different types of accessories on the rotor at the same time.

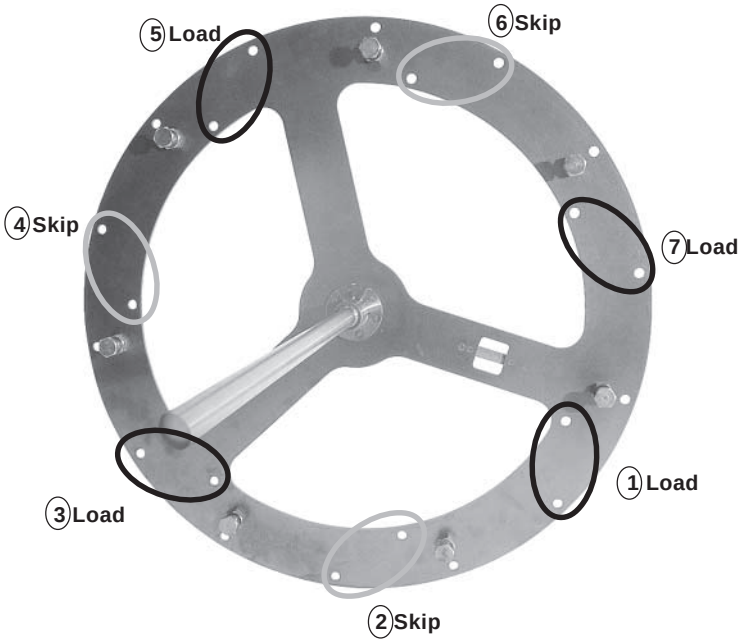


Fig. 17

■ Loading V-Spits or Thermo-Wave Spits on the Rotor (HR5E)

1. Place pointed end of V-spit into outside hole on drive side of rotor (Fig. 19).
2. Fit notched end of V-spit into appropriate holes on non-drive side of rotor (Fig. 18).
3. Make sure the spit is level. If the spit is not level, you might be using the wrong holes.

NON-DRIVE SIDE



Fig. 18

DRIVE SIDE



Fig. 19

■ Loading Fork Spits on the Rotor (HR5E)

1. Place pointed ends of fork spit into appropriate holes on the non-drive side of the rotor (Fig. 20).
2. Fit the notched end of fork spit into appropriate holes on the drive side of the rotor (Fig. 21).

NON-DRIVE SIDE

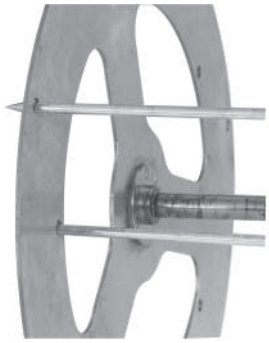


Fig. 20

DRIVE SIDE

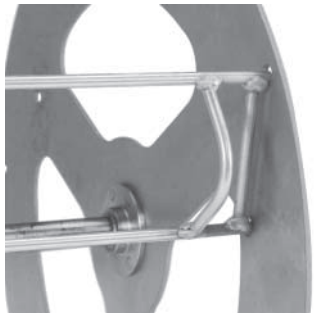


Fig. 21

■ Loading Chicken Racks or Baskets on the Rotor (HR5E)

1. Place non-notched end of Rack or Basket into outside hole on non-drive side of rotor (Fig. 22).
2. Fit notched end of Rack or Basket into appropriate holes on drive side of the rotor (Fig. 23). Ensure accessory is level.

NON-DRIVE SIDE

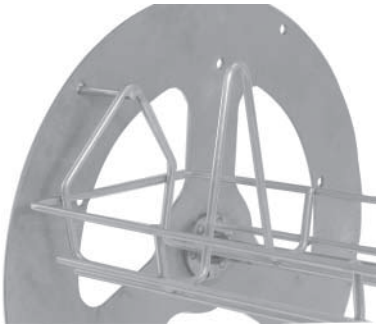


Fig. 22

DRIVE SIDE

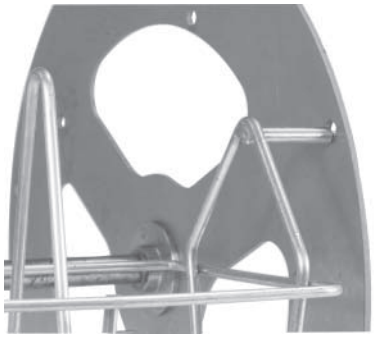


Fig. 23

■ Loading V-Spits or Thermo-Wave Spits on the Rotor (HR7E)

1. Place pointed end of V-spit into outside hole on non-drive side of rotor (Fig. 24).
2. Fit notched end of V-spit into appropriate holes on drive side of rotor (Fig. 25).
3. Make sure the spit is level. If the spit is not level, you might be using the wrong holes.

NON-DRIVE SIDE



Fig. 24

DRIVE SIDE

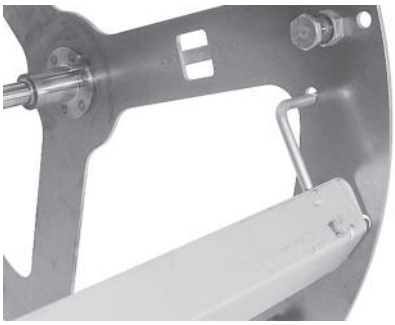


Fig. 25

■ Loading Fork Spits on the Rotor (HR7E)

1. Place pointed ends of fork spit into appropriate holes on the non-drive side of the rotor (Fig. 26).
2. Fit the notched end of fork spit into appropriate holes on the drive side of the rotor (Fig. 27).

NON-DRIVE SIDE

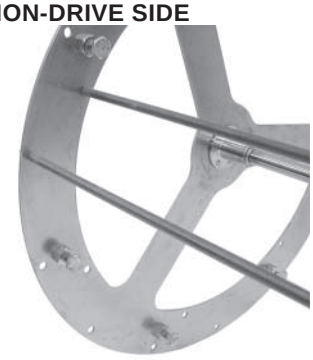


Fig. 26

DRIVE SIDE

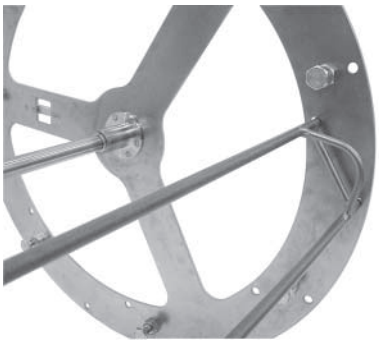


Fig. 27

■ Loading Chicken Racks or Baskets on the Rotor (HR7E)

Chicken Racks and Chicken Baskets hang on studs on the left and right sides of the rotor.

1. Hang the left end of a Rack or Basket on a stud on the left side of the rotor (Fig. 28).
2. Hang the right end of the Rack or Basket on the corresponding stud on the right side of the rotor at the same height (Fig. 29). The accessory must be level.

NON-DRIVE SIDE

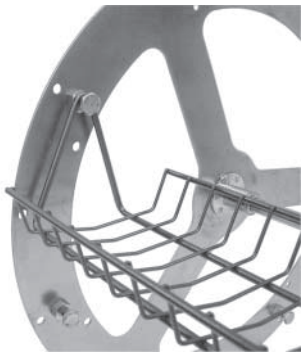


Fig. 28

DRIVE SIDE



Fig. 29

PERSONAL PROTECTIVE EQUIPMENT

Chickens and accessories are hot. Use care during unloading by using appropriate personal protective equipment such as 18" insulated gloves, an apron, long sleeved clothing and closed toed shoes.

UNLOADING ACCESSORIES FROM OVEN

Opening the door does not stop the rotor, heaters or fan.

1. Press STOP to stop rotation and cooking. Press to allow rotor to advance to unloading position. Press again to stop rotation.
2. Use insulated gloves.
   - Carefully remove accessory from rotor. Remove chickens from accessory.
   - Place chickens in proper containers. Place chicken containers in warming cabinet.
3. Repeat step 1; stagger unloading by skipping past the next accessory to the following one.
4. Repeat step 2 and 3 until unloading is complete.

EMPTYING THE GREASE DRAWER

Empty the grease drawer when necessary.

- Use care, grease can be hot.

1. Open door. Slide grease drawer out about five inches.
2. Place a bucket or vessel large enough for the grease underneath the drain valve.
3. Open valve on grease drawer (Fig. 30). Empty fat into suitable container (Fig. 31). Close grease valve when drawer is empty or when container is full (Fig. 32).
4. Slide grease drawer shut. Close oven door.

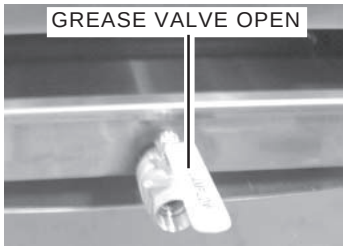


Fig. 30

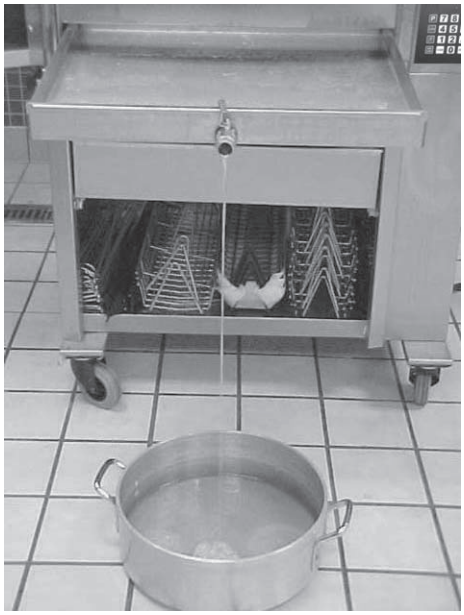


Fig. 31

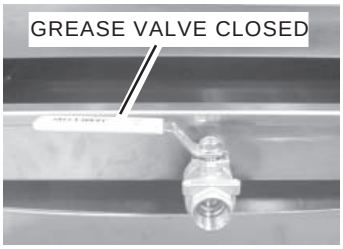


Fig. 32

CLEANING

WARNING: DISCONNECT THE ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

Proper cleaning prolongs the life and productivity of the oven. The oven should be routinely cleaned throughout the day and thoroughly cleaned at the end of the day.

Allow oven to cool before cleaning. Do not hose down.

CAUTION: Do not clean with a high pressure hose.

Cleaning — Grease Drawer and Oven Interior / Exterior

1. Empty grease drawer (refer to page 24).
2. Remove drawer, rotor and drip plates.
3. Clean drawer, rotor and drip plates. Refer to Cleaning Guidelines for Nonstick Coated Surfaces on page 26.
4. Clean oven interior and exterior.
5. Wash door(s) and inside glass with warm soapy water, rinse and dry or use a commercial glass cleaner.
6. With door open, pull inside glass away from door to clean.

   Take extra care when cleaning outside surface of inner glass door because of its special reflective coating. Do not remove glass from door.
7. Clean control panel with a damp cloth only.
8. Return drawer, rotor and drip plates to proper locations.



Fig. 33



Fig. 34

CLEANING STAINLESS STEEL SURFACES

1. Wash stainless steel parts with warm soapy water.
2. Rinse parts thoroughly.
3. Dry with a soft clean cloth.

CLEANING GUIDELINES FOR NONSTICK COATED SURFACES

Abrasion and aggressive chemicals reduce the life of the nonstick coating. With proper care, the nonstick coated surface should provide a long life of easy-to-clean service.

DO NOT do the following:

- DO NOT use abrasive cleaning aids such as steel wool.

  NOTE: Abrasive pads remove the coating over time, significantly reducing the life of the coating.

- DO NOT use sharp instruments such as knives, forks, scrapers or metal objects of any kind.

- DO NOT use agressive chemicals such as oven cleaners.

  NOTE: If cleaner requires gloves, it can't be used.

  CAUTION: The chemical components of some cleaner/sanitizers can attack the nonstick surface causing the coating to peel. Always dilute to recommended strength.

- DO NOT attempt to burn off or bake off surface contamination.

- DO NOT operate more than eight hours without cleaning.

How to Clean Nonstick Coated Surfaces:

- DO use a mild dish washing soap in warm water

- DO use a soft cloth or sponge to remove grease and food residue.

  NOTE: For removal of heavy buildup, the only pad acceptible for use is the Scotch-Brite Power Pad 2000.

- DO rinse and let dry.

CLEANING QUARTZ LAMPS

CAUTION: Do not clean the quartz lamps in the top of the oven with soap and water.

Be very careful when cleaning lamps. Lamps can be broken by mishandling.

- Clean lamps with a cloth soaked in alcohol.
- **Do Not** touch lamps with your bare hands. Touching the quartz lamp could shorten the life of the bulb.

CLEANING THE TEMPERATURE PROBE (Optional Accessory)

Clean after every use.

1. Remove the probe from the probe holder.
2. Unplug probe cord from the probe holder (if needed).
3. Wipe the probe with a cloth moistened in a solution of detergent and water, rinse in clean water and allow to dry. Dry with a soft cloth.
4. Carefully plug probe cord back into the probe holder (if needed).
5. Place probe back in probe holder.

WEEKLY CLEANING — HR5E OVENS



Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open door and remove rotor. Using a nutdriver, unscrew the 7/16" nuts on both sides of the vent-grate (Fig. 35).

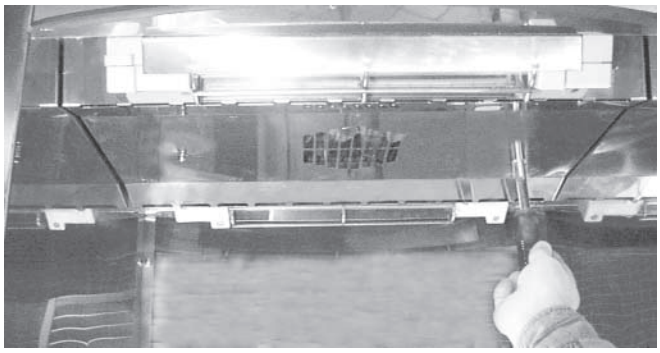


Fig. 35

2. Lower and remove vent-grate (Figs. 36, 37).

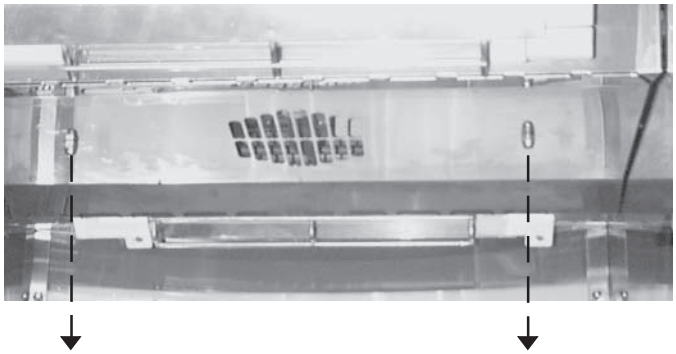


Fig. 36

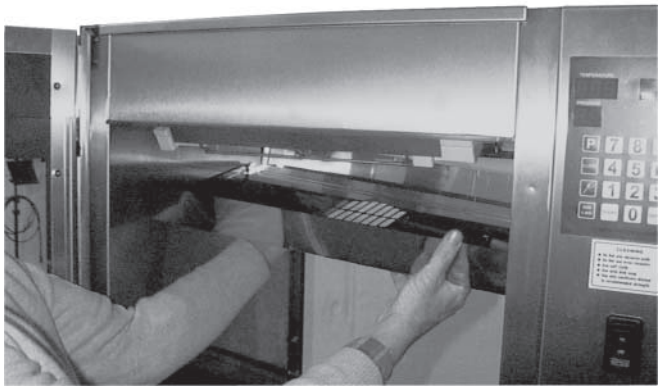


Fig. 37

3. Remove fan blade by unscrewing center nut (clockwise) (Fig. 38).

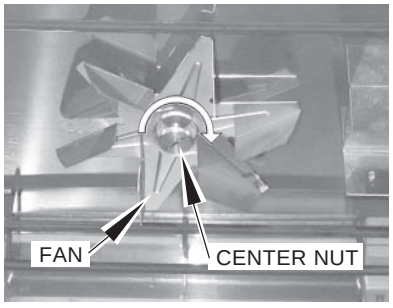


Fig. 38

4 Clean ceiling area around the elements and convection fan (Figs. 39, 40).

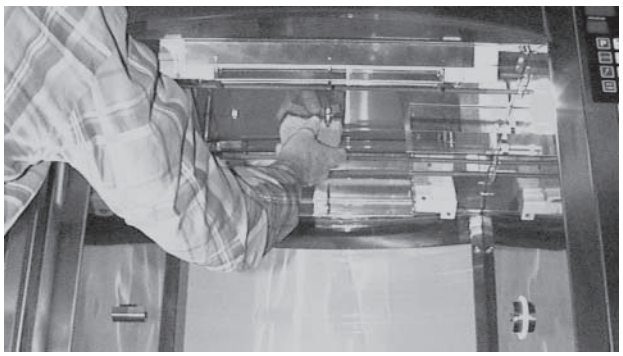


Fig. 39



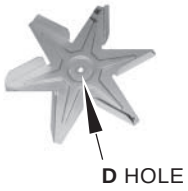
Fig. 40

5. Wash vent-grate and fan blade in a sink with warm soapy water (Fig. 41).
6. Rinse and allow to dry.



Fig. 41

7. After cleaning, reinstall fan blade by mating D-shaped fan onto D-shaped shaft and then tightening center nut counterclockwise (Fig. 42).



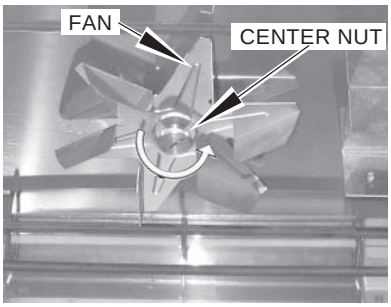


Fig. 42

8. Reinstall vent-grate; tighten nuts using $^{7}/_{16}$" nutdriver (Fig. 43).

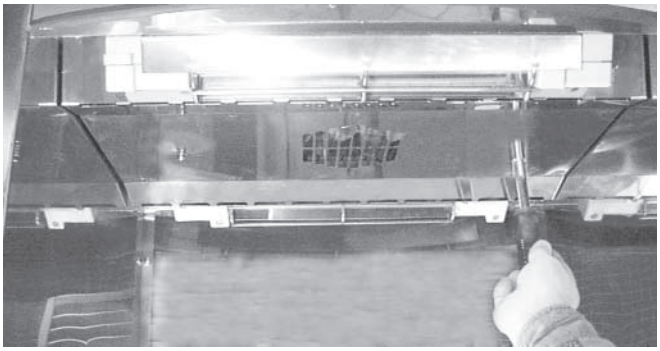


Fig. 43

WEEKLY CLEANING — HR7E OVEN WITH REAR GLASS DOOR, ACCESS FROM REAR



Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade(s) and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open rear glass door. Make sure drive arm is in the downward position (Fig. 44).

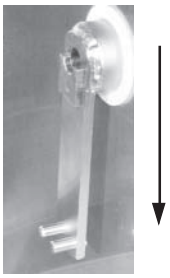


Fig. 44

2. Remove the vent-grate: Use a 7/16" nutdriver to unscrew two 7/16" nuts, one on each side of the vent (Figs. 45, 46).

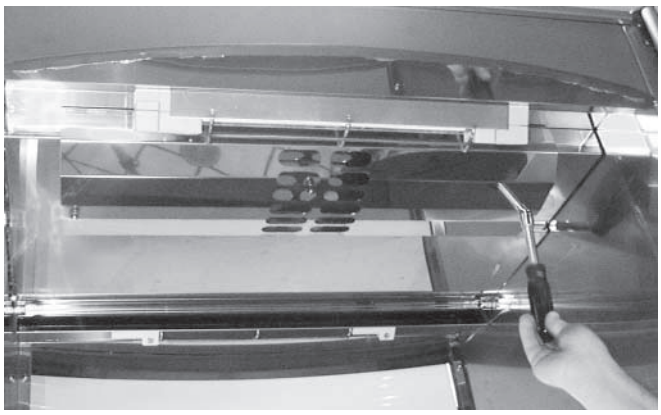


Fig. 45

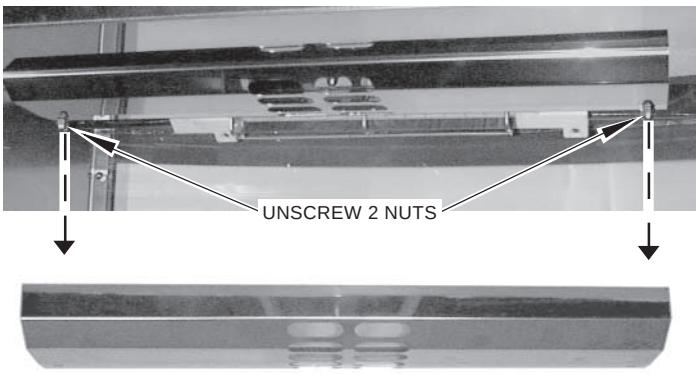


Fig. 46

3. Remove the center nut that secures the element cover using a 7/16" nutdriver (Fig. 47).

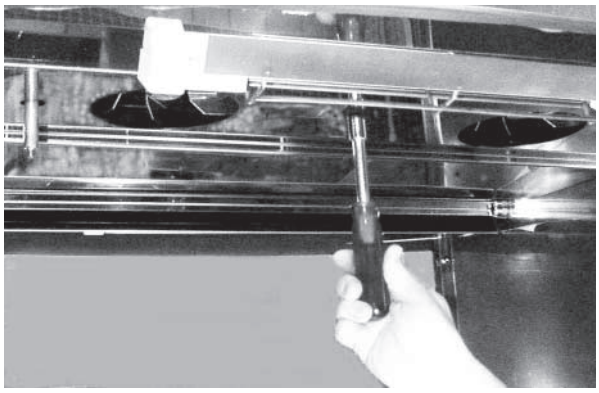


Fig. 47

4. Allow the element cover to swing down (Figs. 48, 49).

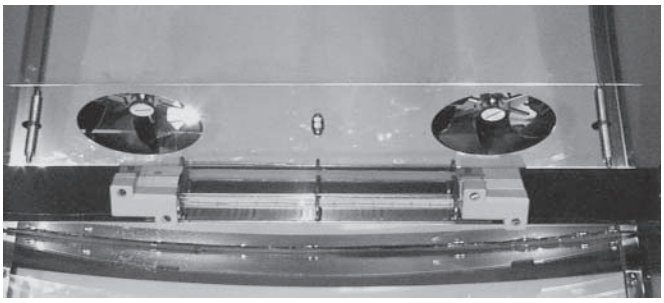


Fig. 48



Fig. 49

5. Remove both fan blades. Unscrew the center nut on each fan blade (clockwise, Fig. 50).

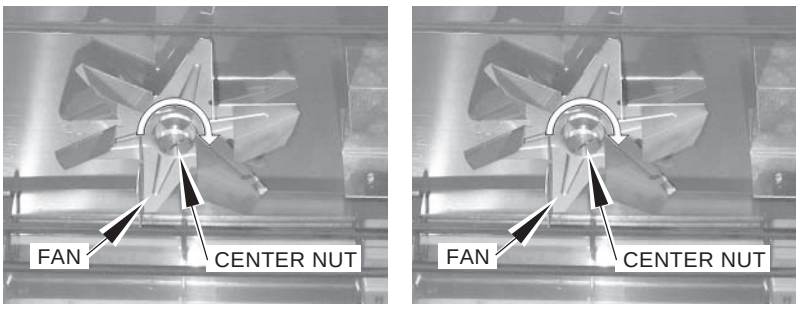


Fig. 50

6. Clean ceiling of oven interior around elements and convection fan shafts (Fig. 51).
7. Clean element cover while it hangs down (Fig. 52).

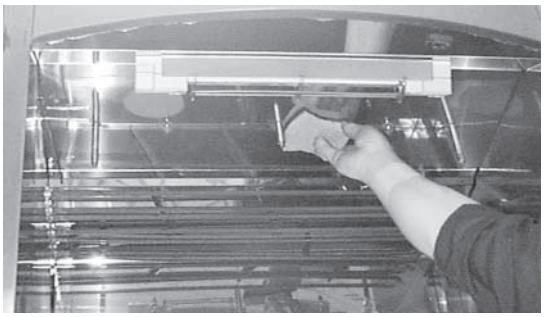


Fig. 51



Fig. 52

8. Clean the vent-grate and fan blades (Fig. 53). Rinse and allow to dry.



Fig. 53

9. After cleaning, reinstall 2 fan blades: Mate D-shaped hole on fan onto D-shaped shaft; then tighten nut (counterclockwise) (Fig. 54).



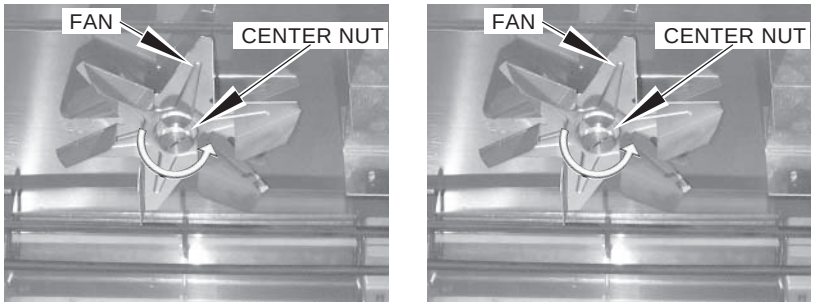


Fig. 54

10. Swing element cover up until all 3 studs protrude through cover. Reinstall element cover: Tighten center nut using a 7/16" nutdriver (Fig. 55).

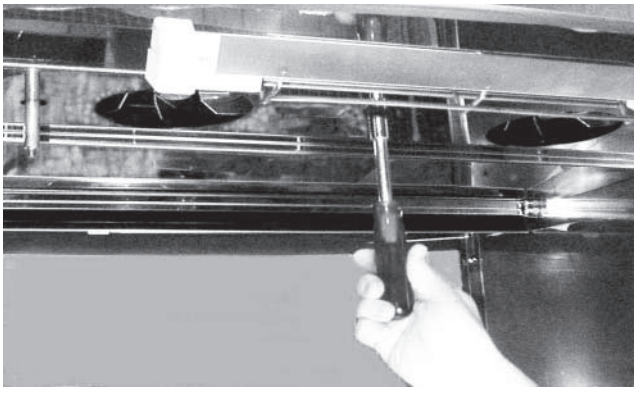


Fig. 55

11. Working from rear of oven, position high side of vent-grate toward rear of oven, short side faces center of oven (Fig. 56).

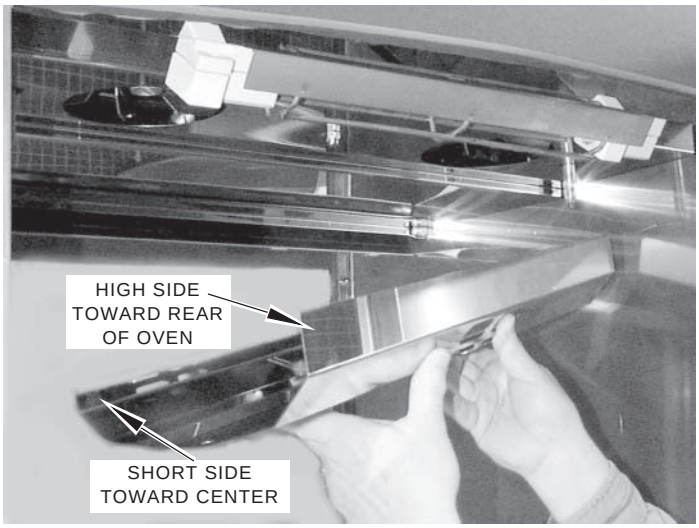


Fig. 56

12. Reinstall vent-grate: Tighten 7/16" nuts on each side of vent grate using a 7/16" nutdriver (Fig. 57).

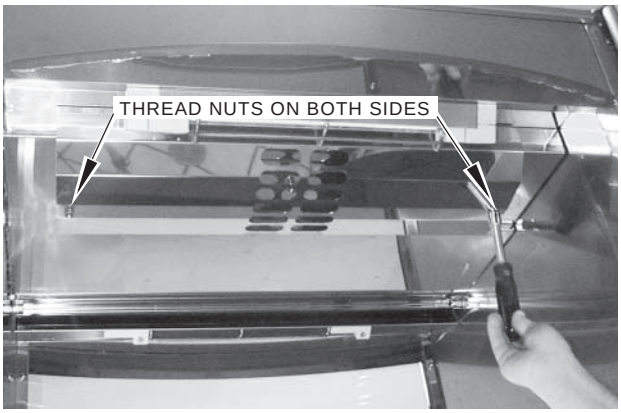
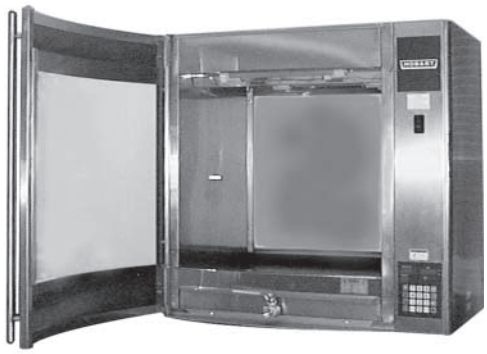


Fig. 57

WEEKLY CLEANING — HR7E OVENS WITH SOLID BACK, ACCESS FROM FRONT



Clean ceiling of oven interior to remove potential grease build-up.

Excessive grease build-up on convection fan blade(s) and / or vent-grate will decrease oven's cooking performance over time.

NOTE: For ease of cleaning, replacement fan blade(s) are available from Hobart Service Parts.

1. Open front door. Remove rotor. Make sure drive arm is in the downward position (Fig. 58).

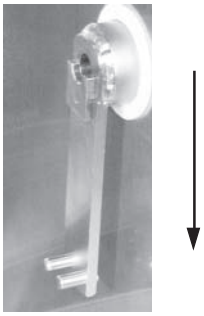


Fig. 58

2. Use a 7/16" nutdriver and unscrew two 7/16" nuts, one on each side of the vent-grate. Remove the vent-grate (Figs. 59, 60).

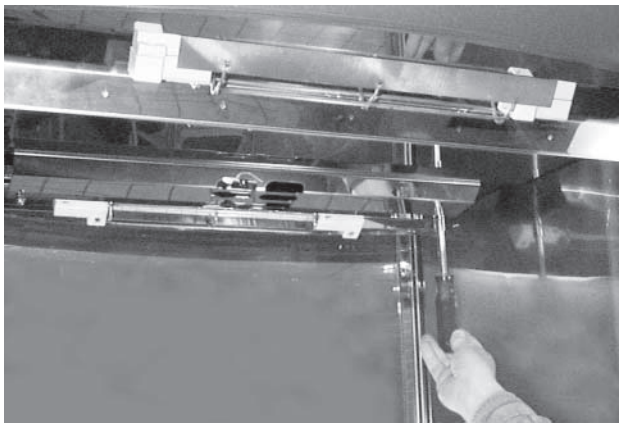


Fig. 59

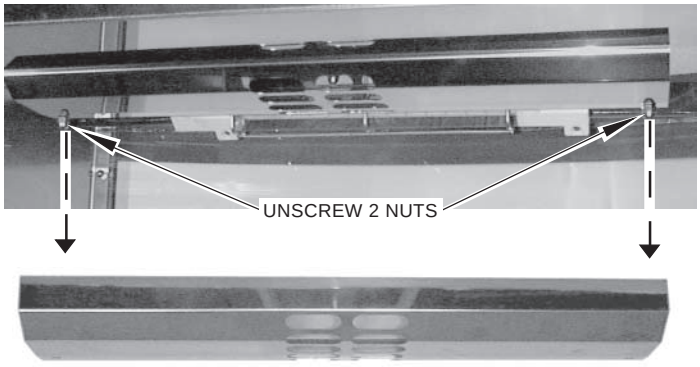


Fig. 60

3. Using a 7/16" nutdriver, remove the center nut that secures the element cover (Fig. 61). Allow the element cover to swing down toward you (Fig. 62).

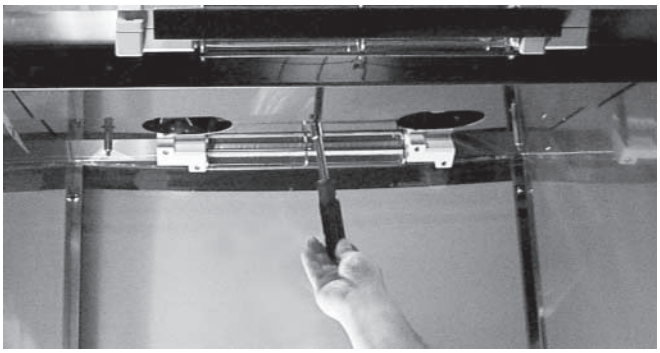


Fig. 61

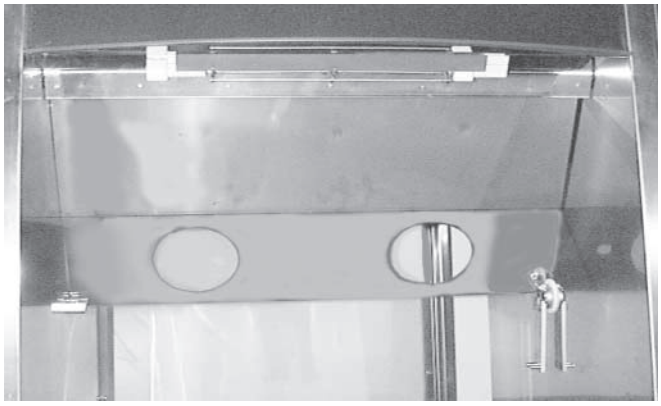


Fig. 62

4. Raise element cover up and swing toward front of oven to clear rotor support and rotor arm (Fig. 63). Continue to swing element cover to forwardmost position.

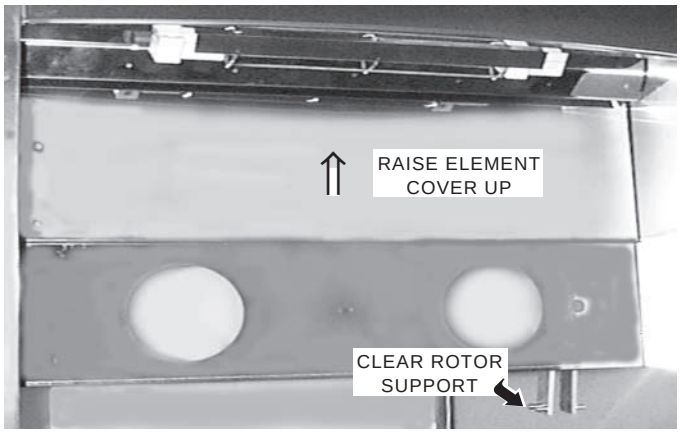
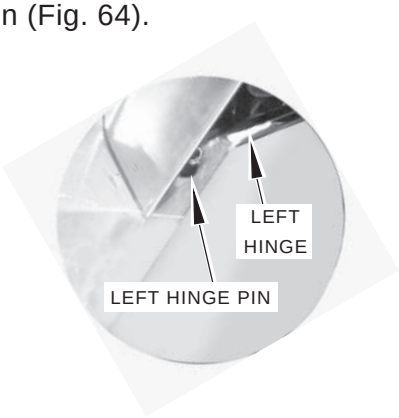


Fig. 63

5. With element cover in forwardmost position, lift up right side to clear right hinge pin; then lower right side and lift up left corner until left hinge clears left hinge pin (Fig. 64).



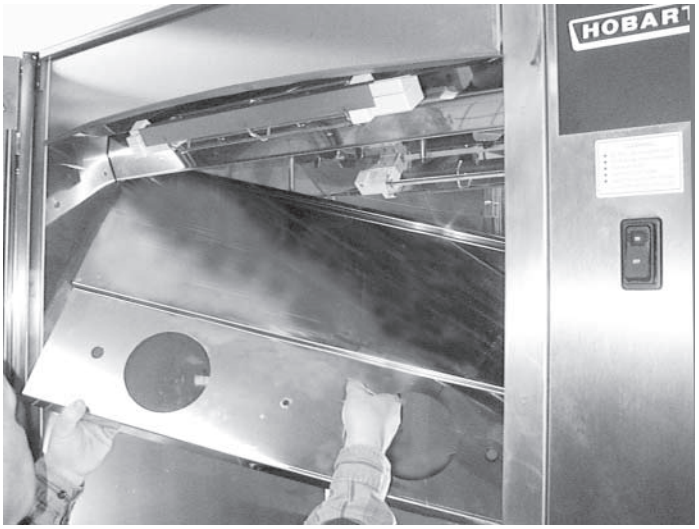


Fig. 64

6. Remove two fan blades by unscrewing center nut on fan blades (clockwise, Fig. 65).

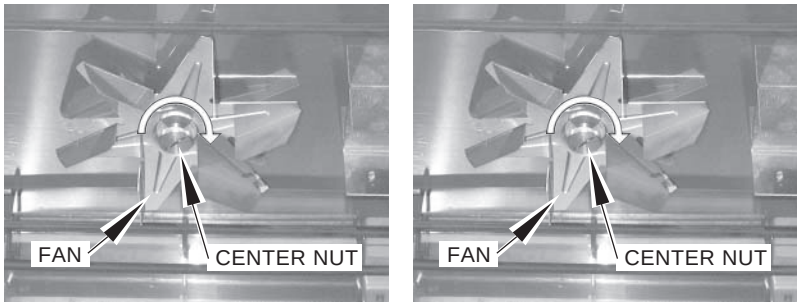


Fig. 65

7. Clean ceiling of oven interior around elements and convection fan shafts (Fig. 66).

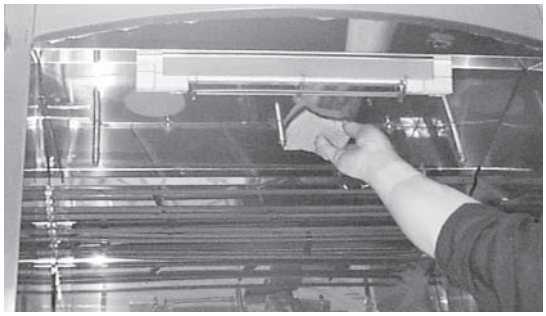


Fig. 66

8. Clean vent-grate, element cover and fan blades in a sink (Fig. 67). Rinse and allow to dry.



Fig. 67

9. After cleaning, reinstall 2 fan blades: Mate D-shaped hole on fan onto D-shaped shaft; then tighten nut (counterclockwise) (Fig. 68).



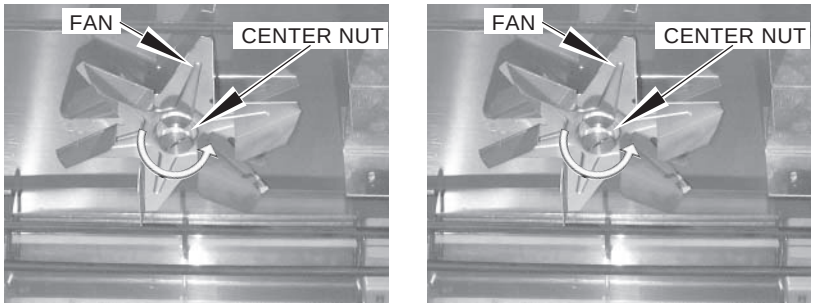


Fig. 68

10. Reinstall element cover: Raise left hinge (end of U-chanel) up around left hinge pin (Fig. 69).



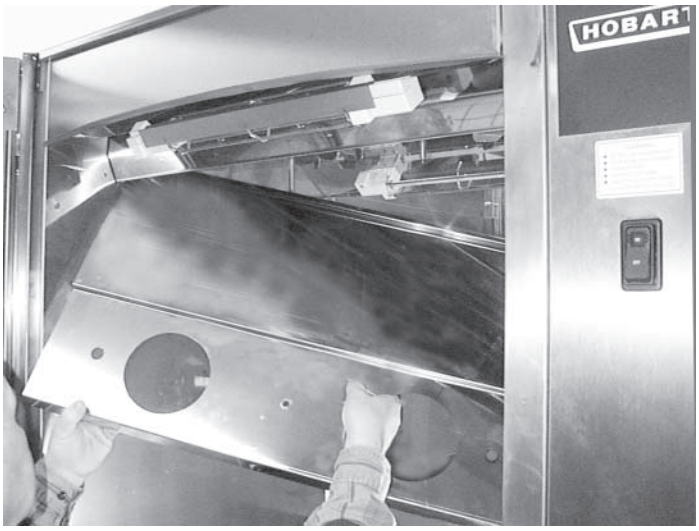
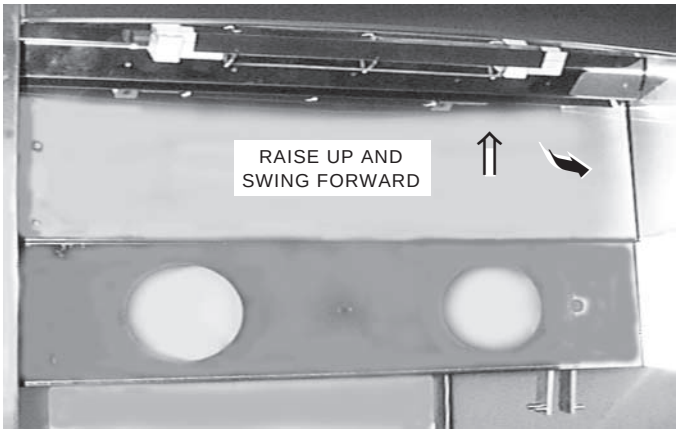


Fig. 69

11. Raise right side of element cover up and swing toward front of oven. The right-hinge (end of U-channel) should hang from the right-hinge pin. Element cover should hang straight down from left- and right-hinge pins (Fig. 70).



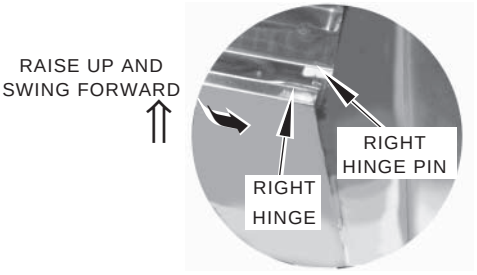


Fig. 70

12. Swing element cover back and raise up to clear rotor support and rotor arm (Fig. 71). Continue swinging element cover back until mounting studs protrude through three holes in element cover.

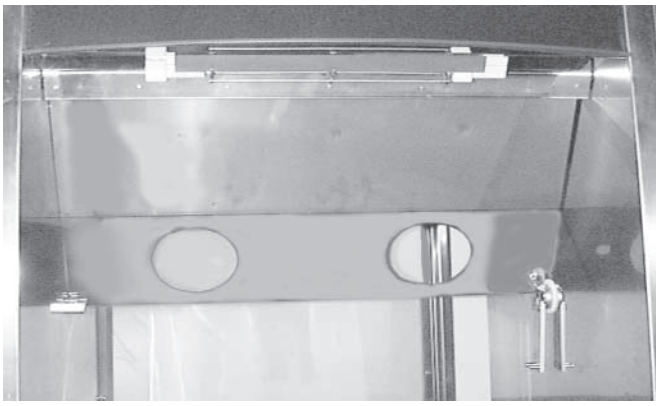


Fig. 71

13. Reinstall element cover: Tighten 7/16" center nut using 7/16" nutdriver (Fig. 72).

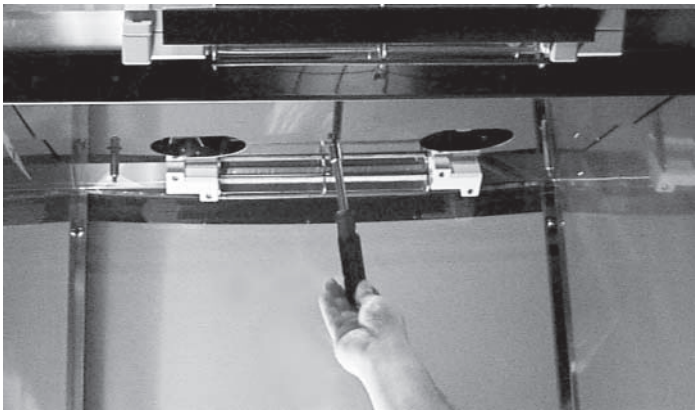


Fig. 72

14. Working from front of oven, position high side of vent-grate toward rear of oven, short side faces center of oven (Fig. 73).

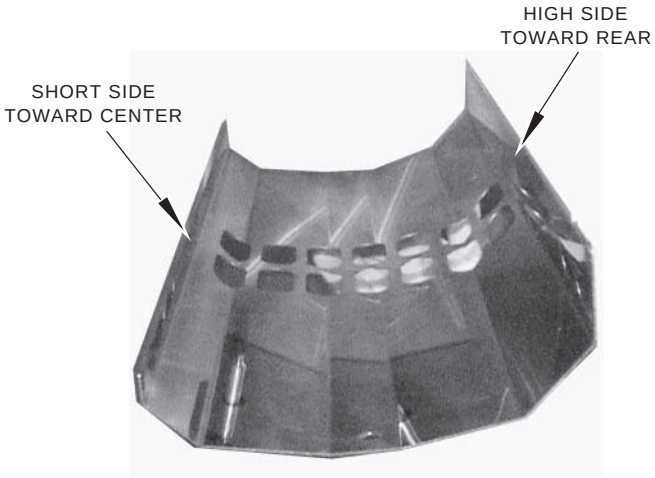


Fig. 73

15. Reinstall vent-grate: Tighten 7/16" nuts on each side of vent grate using a 7/16" nutdriver (Fig. 74).

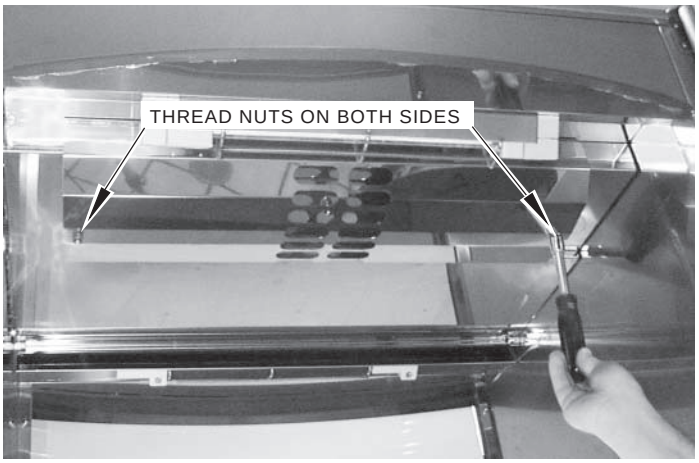


Fig. 74

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES BEFORE CLEANING OR SERVICING.

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

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
1. Control does not light up.	1. ON-OFF switch is not pressed ON. 2. Electric supply is interrupted; check circuit breaker.
2. Cooking too slow.	1. Fan blade(s) and ventilation area require routine cleaning.

SERVICE

Contact your local Hobart office.