

# CONVECTION OVENS CONVY SERIES



**Hobart Cooking Solutions**

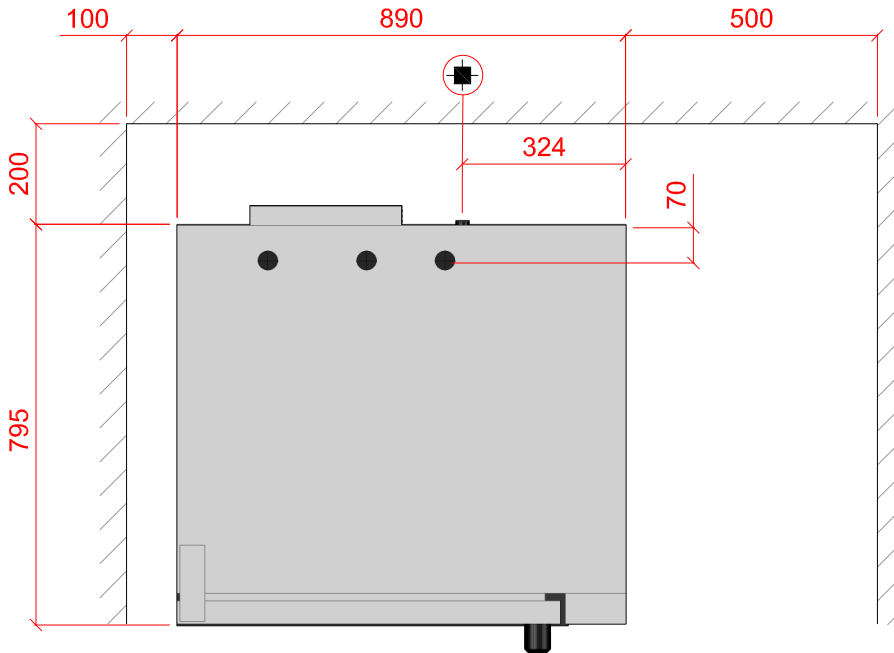
Southgate Way  
Orton Southgate  
Peterborough  
PE2 6GN

Telephone - 0844 225 1999

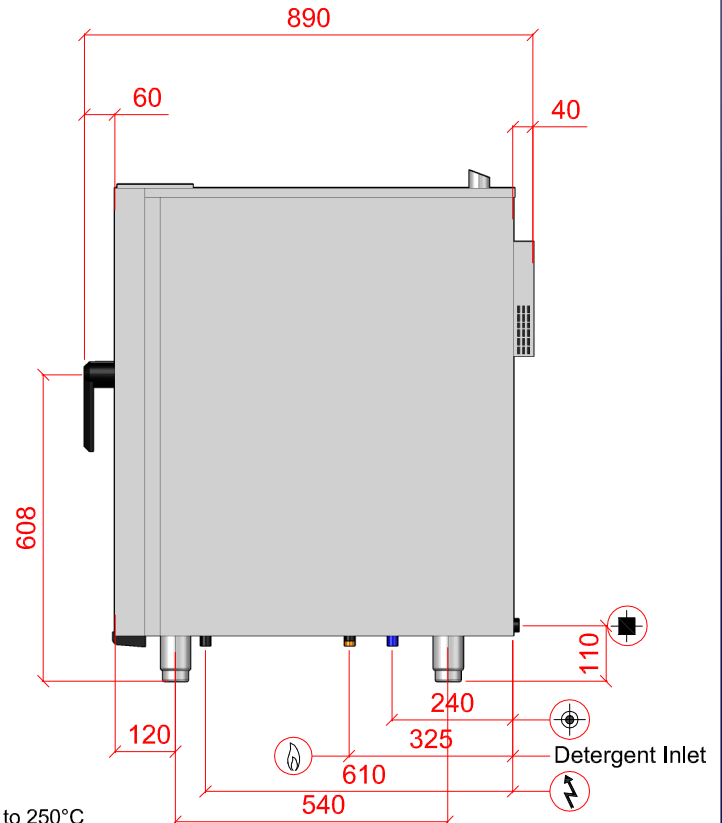
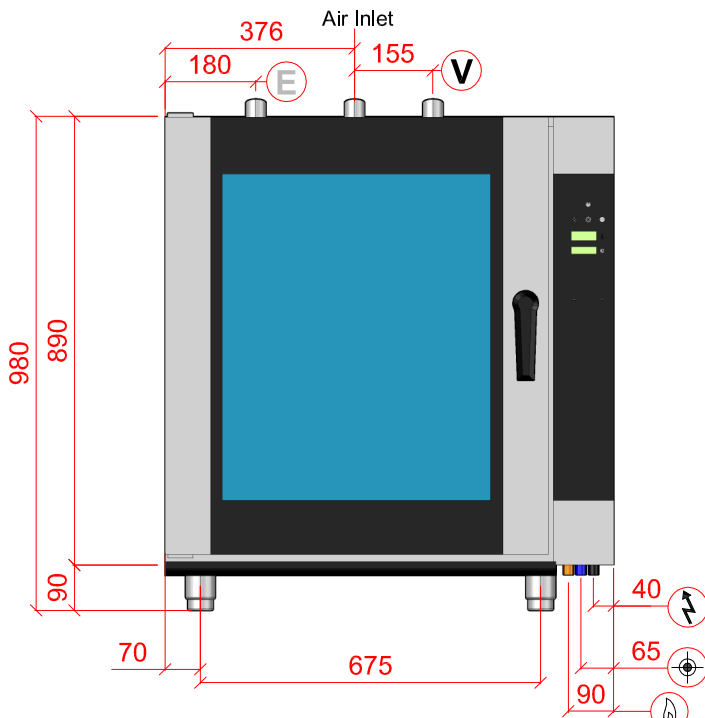
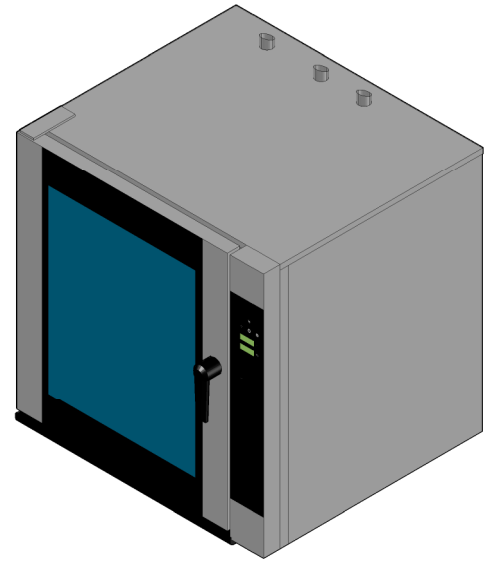
www.hobartuk.com/cooking

## Convy Gas 10 Grid Convection Oven

**HCSCYG10**



Plan View Showing Suggested Install/Service access Clearances



Temperature Cooking Range - 40 to 250°C

Water	Drain	Electric Loading	Gas Loading	Vent Outlet
3/4" B.S.P. POTABLE WATER, 2.0 TO 4.0 BAR MAX PRESSURE. MAX TEMP: 30°C (2 TO 5° CLARK MAX) <b>5°e, 70ppm - MAX WATER HARDNESS PERMITTED.</b> <b>WATER QUALITY: MAXIMUM CONCENTRATION OF CHLORIDE Cl:100mg/l AND CHLORINE Cl<sup>2</sup>:0.2mg/l</b>	1" DRAIN CONDENSATE TEMPERATURE APPROX 98°C	0.7kW 230/50/1 FUSE AT 13 AMP	19.5kW Connection 3/4" M	Ø40mm Recommended Extraction Flow 390m3/hour
<p><b>SPECIAL NOTE: DO NOT INSTALL UNIT CLOSE TO HOT APPLIANCES ON CONTROL PANEL SIDE UNIT SHOULD BE LOCATED UNDER A VENTILATION CANOPY. RECOMMENDED TO BE USED WITH A WATER TREATMENT SYSTEM.</b></p> <p>WEIGHT 180kg net</p> <p>RIGHT TO MAKE NECESSARY CHANGES IS RESERVED</p>				

GAS CONNECTION 20mbar 
 ELECTRICAL CONNECTION 
 WATER CONNECTION 
 DRAIN 
 VENT OUTLET 
 EXHAUST BURNT GAS

**SPECIAL NOTE: INSTALLATION MUST COMPLY WITH CURRENT GAS SAFETY REGULATIONS AND BS 6173**

**PLOT SCALE: 1:15**