

Manual Convection Oven

model #: **GS1110-17 & GS1110-28**



Great for any size kitchen that needs to bake in small batches. This half size convection oven is the perfect space-saving solution for a tight kitchen.

DIMENSIONS

Model GS1110-17, GS1110-28

Equipment (w x d x h)	23 ⁵ / ₈ " x 28" x 21"
Internal Cavity (w x d x h)	19 ¹ / ₄ " x 15 ³ / ₄ " x 14 ¹ / ₂ "
Dimension Between Racks	2 ³ / ₄ "
Equipment Weight	88 lbs
Shipping Weight.	99 lbs

CAPACITY

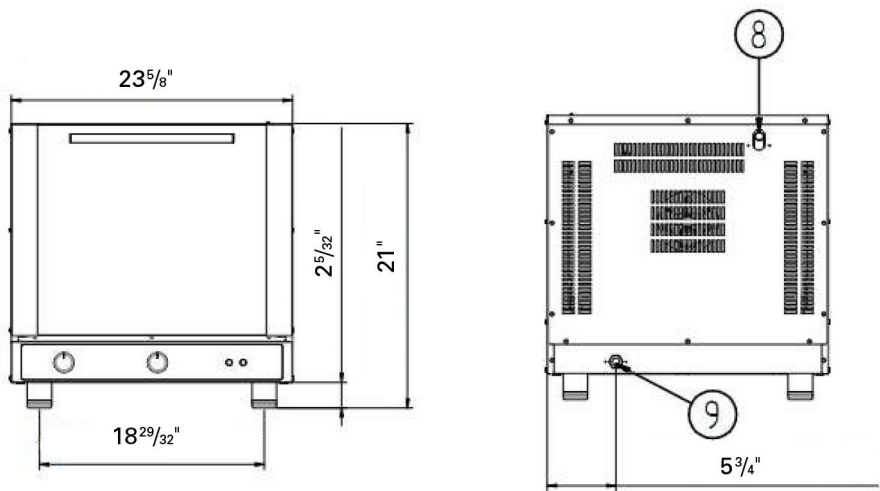
4- 18" x 13" Half Size Pans

STANDARD FEATURES

- Set temperature from 200°F to 500°F
- Cooking time adjustable up to 2 hours or "infinite" time to adjust cooking duration
- Convection cooking
- Cooking chamber entirely made with stainless steel
- Oven shell entirely made with stainless steel
- Inspection door to facilitate cleaning operations
- Recessed gasket to guarantee chamber cooking seal



Manual Convection Oven



- 8. Steam Exhaust
- 9. Cable Gland for Power Supply

Model #	Description	Volts	Watts	Amps	Plug Configuration
GS1110-17	Manual Convection Oven, 1/2 Size, 4-Shelf	120	1700	14.2	NEMA 5-20P
GS1110-28	Manual Convection Oven, 1/2 Size, 4-Shelf	208/240	2800	13.5/11.7	NEMA 6-20P



INSTALLATION REQUIREMENTS:

- The oven must be positioned on a leveled surface
- Hot surfaces must comply with the minimum distances from the oven:

LEFT SIDE:	19 3/4"
RIGHT SIDE:	19 3/4"
REAR PANEL:	19 3/4"
- Other surfaces must comply with the minimum distances from the oven:

LEFT SIDE:	4"
RIGHT SIDE:	4"
REAR PANEL:	4"