

manual convection oven

models: GS1110-17 & GS1110-28



CAPACITY

4- 18" x 13" / 46cm x 33cm half size pans

FUNCTIONAL 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

CONSTRUCTION FEATURES

- 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

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

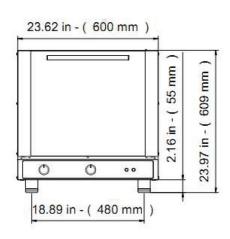


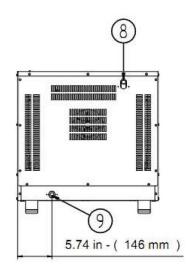




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- 8. Steam Exhaust
- 9. Cable Gland for Power Supply

INSTALLATION REQUIREMENTS:

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

LEFT SIDE: 19.7" (50cm) RIGHT SIDE: 19.7" (50cm) **REAR PANEL:** 19.7" (50cm)

· Other surfaces must comply with the minimum distances from the oven:

LEFT SIDE: 3.94" (10cm) RIGHT SIDE: 3.94" (10cm) **REAR PANEL:** 3.94" (10cm)

SPECIFICATIONS MODEL GS1110-17:

Plug Configuration .	NEMA 5-20
Nominal Amps	14
Rated Wattage	1750
Voltage	120
Shipping Weight	98.8 lbs (44.8kg)
Unit Weight	87.8 lbs (39.8kg)
Height	23.97" (60.88cm)
Depth	27.91" (70.9cm)
Width	23.62" (60cm)

SPECIFICATIONS MODEL GS1110-28:

Plug Configuration	NEMA 6-20
Nominal Amps	11–12.5
Rated Wattage	2650–2800
Voltage	208-240
Shipping Weight	98.8 lbs (44.8kg)
Unit Weight	87.8 lbs (39.8kg)
Height	23.97" (60.88cm)
Depth	27.91" (70.9cm)
Width	23.62" (60cm)