

# Manual Convection Oven

model #: **GS1105-17 & GS1105-28**



## DIMENSIONS

### Model GS1105-17, GS1105-28

Equipment (w x d x h) . . . . . 23<sup>5</sup>/<sub>8</sub>" x 28" x 21"  
 Equipment Weight . . . . . 87 lbs  
 Shipping Weight. . . . . 98 lbs

## CAPACITY

3- 18" x 13" Half Size Pans

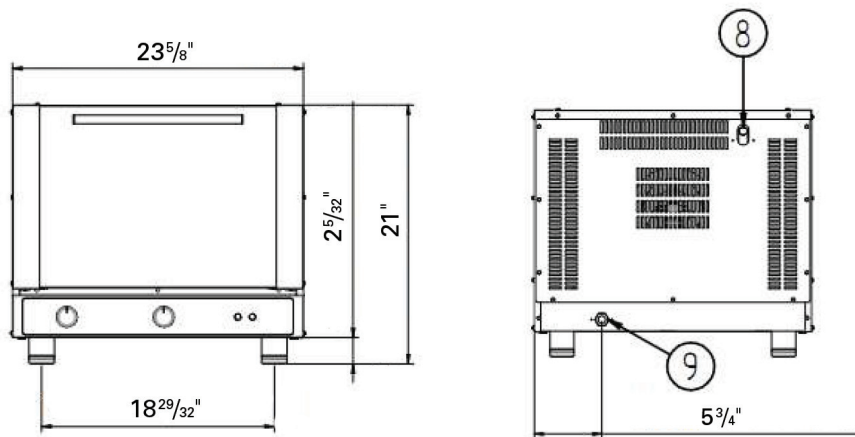
Great for any size kitchen that needs to bake in small batches. This half size convection oven is the perfect space-saving solution for a tight kitchen.

## 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
GS1105-17	Manual Convection Oven, 1/2 Size, 3-Shelf	120	1700	14.2	NEMA 5-15P
GS1105-28	Manual Convection Oven, 1/2 Size, 3-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 5/8"
RIGHT SIDE:	19 5/8"
REAR PANEL:	19 5/8"
- Other surfaces must comply with the minimum distances from the oven:
 

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