

Manual Convection Oven

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



DIMENSIONS

Model GS1105-17, GS1105-28

Equipment (w x d x h) 23⁵/₈" x 28" x 21"
 Internal Cavity (w x d x h) 19¹/₄" x 15³/₄" x 11⁷/₁₆"
 Dimension Between Racks 2³/₄"
 Equipment Weight 87 lbs
 Shipping Weight 98 lbs

CAPACITY

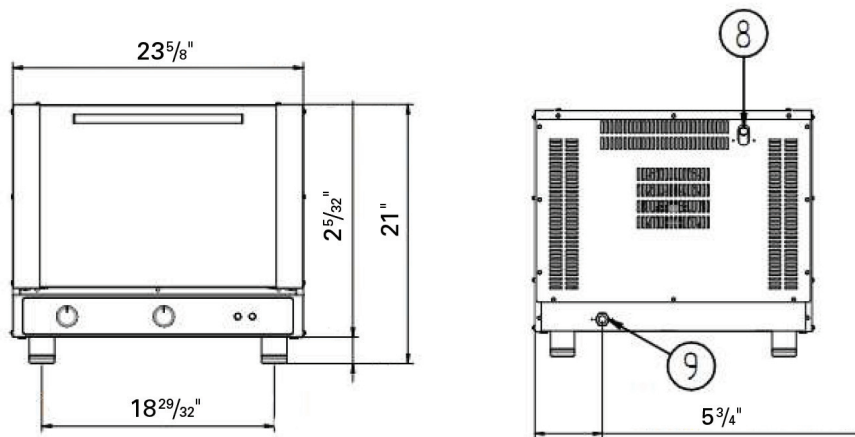
3- 18" x 13" Half Size Pans

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



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- 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" |

