



# Manual Convection Oven with Broiler

model #: **GS1115**

## DIMENSIONS

Equipment (w x d x h) . . . . . 23<sup>5</sup>/<sub>8</sub>" x 28" x 21"  
 Equipment Weight . . . . . 94 lbs  
 Shipping Weight. . . . . 105 lbs

## CAPACITY

3- 18" x 13" Half Size Pans

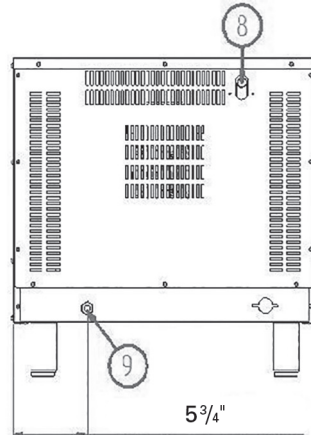
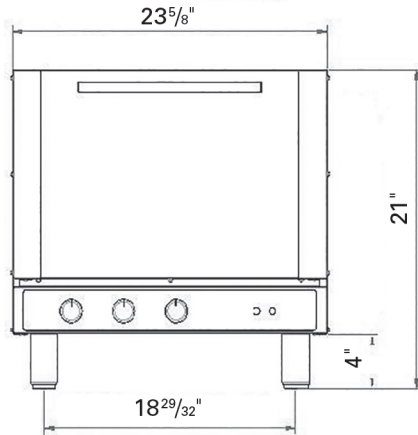
Great for any size kitchen that needs to bake in small batches. This half size convection oven is the perfect space-saving solution for a tight kitchen. The broil function allows you to put the finishing touch on your food creations.

## 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
- Broil feature
- 8 cooking configurable options:
  - Top and bottom heating elements in static mode
  - Bottom heating element in static mode
  - Top heating elements in static mode
  - Grill heating elements in static mode
  - Grill heating elements in convection mode
  - Top and bottom heating elements in convection mode
  - Fan heating elements in convection mode
  - Only fan (indicated to defrosting frozen products)
- Cooking chamber entirely made with stainless steel
- Oven shell entirely made with stainless steel
- Inspection door to facilitate cleaning operations
- Reversing motor to guarantee cooking uniformity
- Recessed gasket to guarantee chamber cooking seal



# Manual Convection Oven with Broiler



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

Model #	Description	Volts	Watts	Amps	Plug Configuration
GS1115	Manual Convection Oven, w/Broiler, 1/2 Size, 3-Shelf	208/240	2900	13.9/12.1	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"