nemco® | FOOD EQUIPMENT

ITEM #: QTY: PROJECT:

A/A FILE NO.

Manual Convection Oven with Steam

model #: **GS1120**



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 added steam feature helps keep your food moist.

DIMENSIONS

Equipment (w x d x h) . . . . . 23⅝" x 28" x 21"
Internal Cavity (w x d x h) . . . . . 19¼" x 15¾" x 14½"
Dimension Between Racks . . . . . 2¾"
Equipment Weight . . . . . 104 lbs
Shipping Weight. . . . . 107 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
- 2 cooking options available:
  - Convection cooking
  - Convection cooking with humidity/steam
- Humidity/steam set in manual mode (from 1 to 5) with the specific selector
- 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

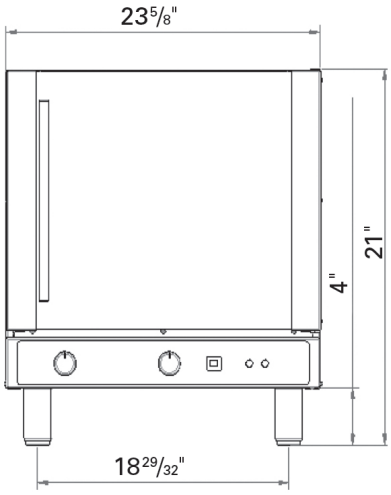
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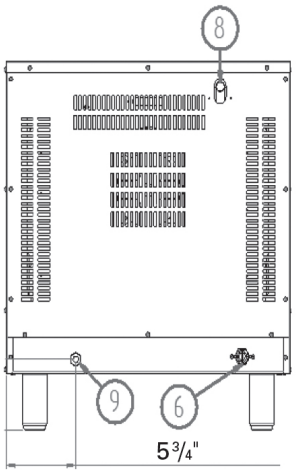
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6. Softened Water Inlet
(Threaded Electrovalve 3/4")
8. Steam Exhaust
9. Cable Gland for Power Supply

Model #	Description	Volts	Watts	Amps	Plug Configuration
GS1120	Manual Convection Oven, w/Steam, 1/2 Size, 4-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:	19¾"
RIGHT SIDE:	19¾"
REAR PANEL:	19¾"

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

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

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