

# Manual Convection Oven

model #: **GS1130**



## DIMENSIONS

Equipment (w x d x h) . . . . . 18" x 20<sup>1</sup>/<sub>4</sub>" x 19"  
Internal Cavity (w x d x h) . . . . . 13<sup>3</sup>/<sub>4</sub>" x 10<sup>5</sup>/<sub>8</sub>" x 10<sup>1</sup>/<sub>4</sub>"  
Dimension Between Racks . . . . . 2<sup>3</sup>/<sub>4</sub>"  
Equipment Weight . . . . . 42 lbs  
Shipping Weight. . . . . 49 lbs

## CAPACITY

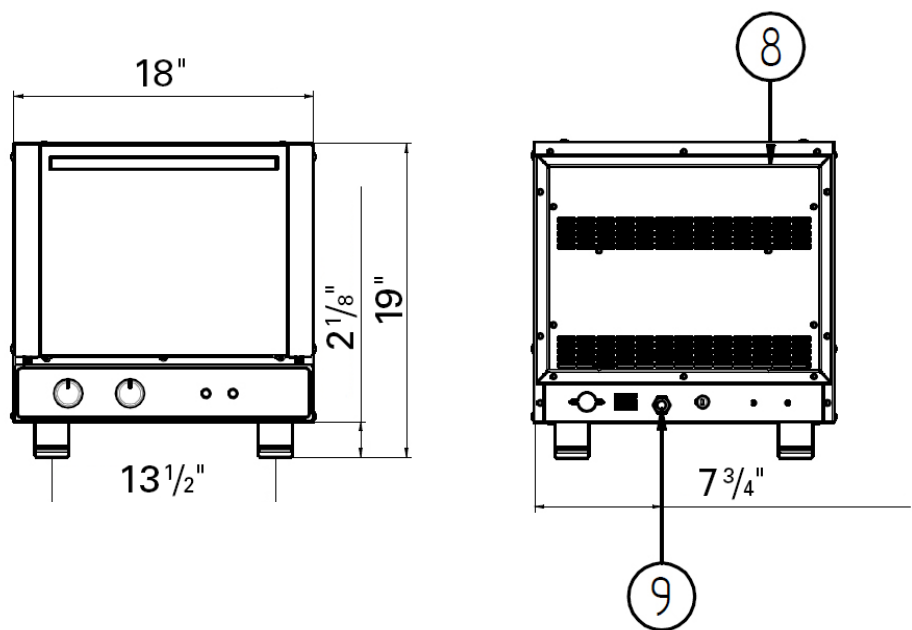
4- 13" x 9" Quarter Size Pans

Great for any size kitchen that needs to bake in small batches. This quarter size convection oven is perfect for maximizing cooking capacity in a tight space.

## STANDARD FEATURES

- Set temperature from 200°F to 500°F
- Cooking time adjustable up to 2 hours or "infinite" time to adjust cooking duration
- Cooking option available: 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 |
|---------|-------------------------------------------|-------|-------|------|--------------------|
| GS1130  | Manual Convection Oven, 1/4 Size, 4-Shelf | 120   | 1700  | 14.2 | NEMA 5-20P         |

## 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" |

