



Global Solutions

by Nemco

GS1200

USER MANUAL

FEATURES:

- Precise, adjustable time and temperature control
- High speed fan for even air distribution
- Temperatures ranging from 100° F - 450° F
- Stainless steel construction
- Insulated, double wall construction
- Cool touch safety (tempered) glass door
- Removable door and rack slides for easy cleaning
- Unit comes with (3) wire racks and (3) 13-1/2" x 10" aluminum baking trays
- Able to accommodate (3) standard 1/4 size sheet pans (*Not Included*)
- Will accommodate most 9" x 13" pans depending on the height and style of the lip/rim

AVAILABLE ACCESSORIES:

- #10124 Cooling Rack Kit
- #10135 Boxed set of (3) aluminum baking trays

ELECTRICAL DATA:

VOLTS:	120	AMPS:	10.9	WATTS:	1300
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- Best when operated on an individual branch circuit
- 53" power cord length

DIMENSIONS:

- 19"W x 18"D x 14 1/4"H
- Inside Dimensions: 14"W x 11"D x 8 5/8"H

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 23"W x 25"D x 18"H
- SHIPPING WEIGHT: 47 lbs.



FP140204 REV: ORIG

IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.



Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the oven.



The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use.



Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



Unplug oven when not in use.

INITIAL START UP

Before you use your new Nemco GS1200 Convection Oven, you will want to follow the steps listed below in order to get rid of any oil, film, etc. that may still be on the oven from the manufacturing process.

The unit may initially smoke during this process.

- Clean the oven with a mild detergent inside & out
- Turn the oven's temperature control dial to 400° F
- Allow the oven to run for approximately 60 minutes
- After this cycle, you are now ready to start cooking

OPERATING INSTRUCTIONS

PREHEAT

Preheat the oven 30° F-50° F higher than the temperature you will be cooking at. Once you have loaded the food product into the oven and closed the oven door turn the temperature back to the required cooking temperature.

TEMPERATURE

Most products require lower temperatures than suggested for deck or range ovens. A standard temperature reduction of 25° F-30° F is recommended as a starting point. Actual baking will vary pending product weight and consistency. If the edges of the product are done and the center is still raw or there is extensive color variation, reduce the thermostat setting by 15° F-25° F until the desired results are achieved. Excessive temperatures will not reduce baking time.

TIME

Convection ovens generally bake 20% faster than deck or range ovens even though lower temperatures are used. Most recipes can be converted by having shorter cooking times and/or reducing your cooking temperatures.

- Frozen food products will require more time than refrigerated products
- 3 trays of food product will take more cook time than 1 tray of food

PRODUCTS

Load the oven from the bottom up. To ensure even baking, equal amounts of products should be used. Different amounts of product in different pans can cause uneven baking.

- We suggest a clearance of 1-3 inches between pans when cooking for proper air circulation and best results.

CLEANING INSTRUCTIONS



Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.



Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

The inside of the oven can be cleaned with a mild detergent, water, and a soft cloth. Do not use acids or caustic products such as foaming oven cleaners.

Pans, racks and support racks are easily removed for cleaning with a mild detergent, water and soft cloth. To remove support racks, simply lift up and out.

The outside of the oven can be cleaned with a mild detergent, water, and soft cloth. You may also use a stainless steel cleaner.

AVOID USING ABRASIVE/SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON YOUR UNIT.

TROUBLESHOOTING



Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

UNIT SMOKING ON FIRST USAGE:

- See *Initial Start Up* on page 2

UNIT NOT WORKING:

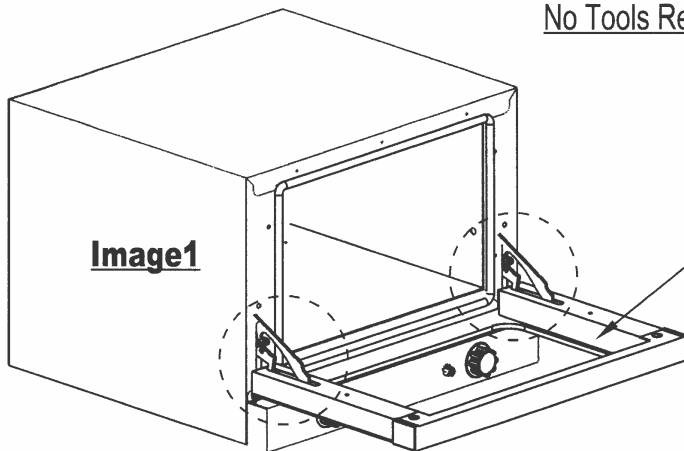
- Check timer, power cord, and/or electrical circuit.
- Hit the reset button; this is the RED button located along the edge of the back of the unit.

OVEN SHUTS DOWN WHEN YOU ARE OPERATING AT HIGH TEMPERATURES:

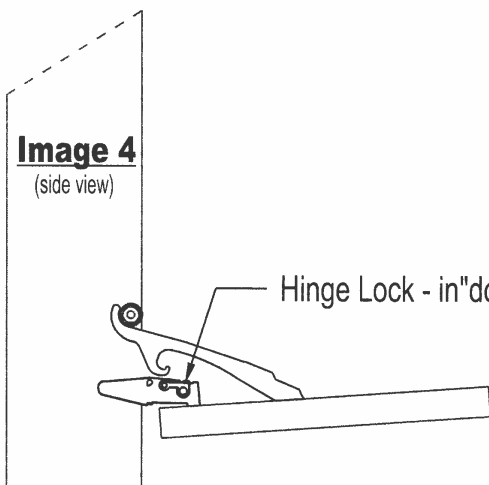
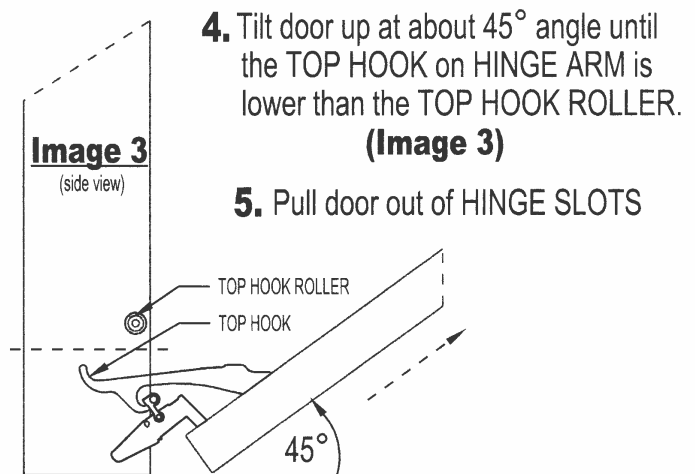
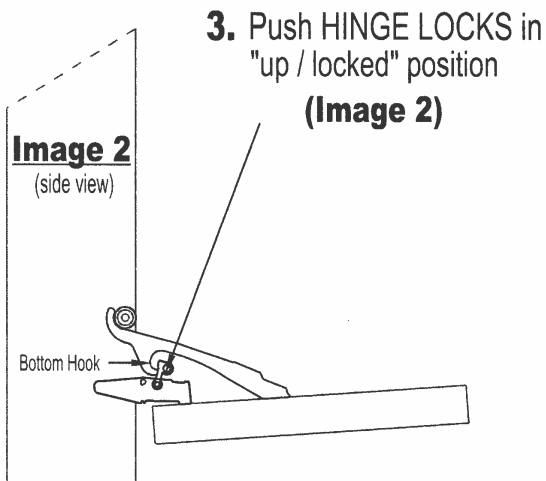
- This oven comes equipped with an automatic high temperature limiting thermostat designed to protect the oven from overheating and/or power fluctuations. Follow these steps to reset the high temperature limiting thermostat and resume safe operation:
 1. Press the reset button to the “in” position. This button is found at the rear of the oven next to the power cord.
 2. Begin food preparation after the oven is preheated.
- If the thermal breaker shuts your unit down, **be sure to check your entire circuit before turning the oven back on** to verify that the total amps being drawn by all the appliances on that circuit have not exceeded the amount of amps available.
- A faulty regulating thermostat may be the cause if the hi-limit thermostat keeps tripping.

GS1200 Oven Door Removal Instructions

No Tools Required



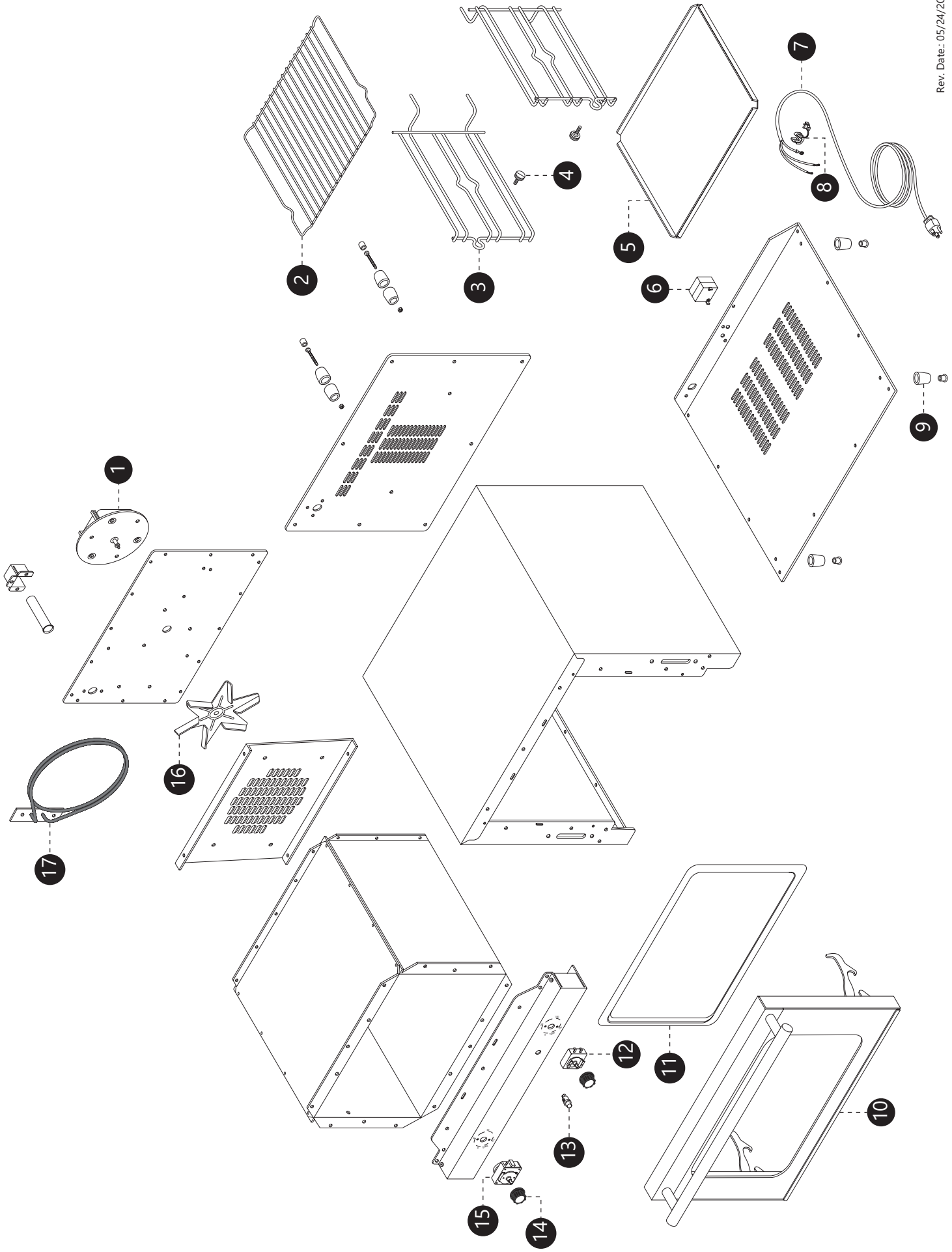
1. Unplug Unit
2. Open Door
(Image 1)



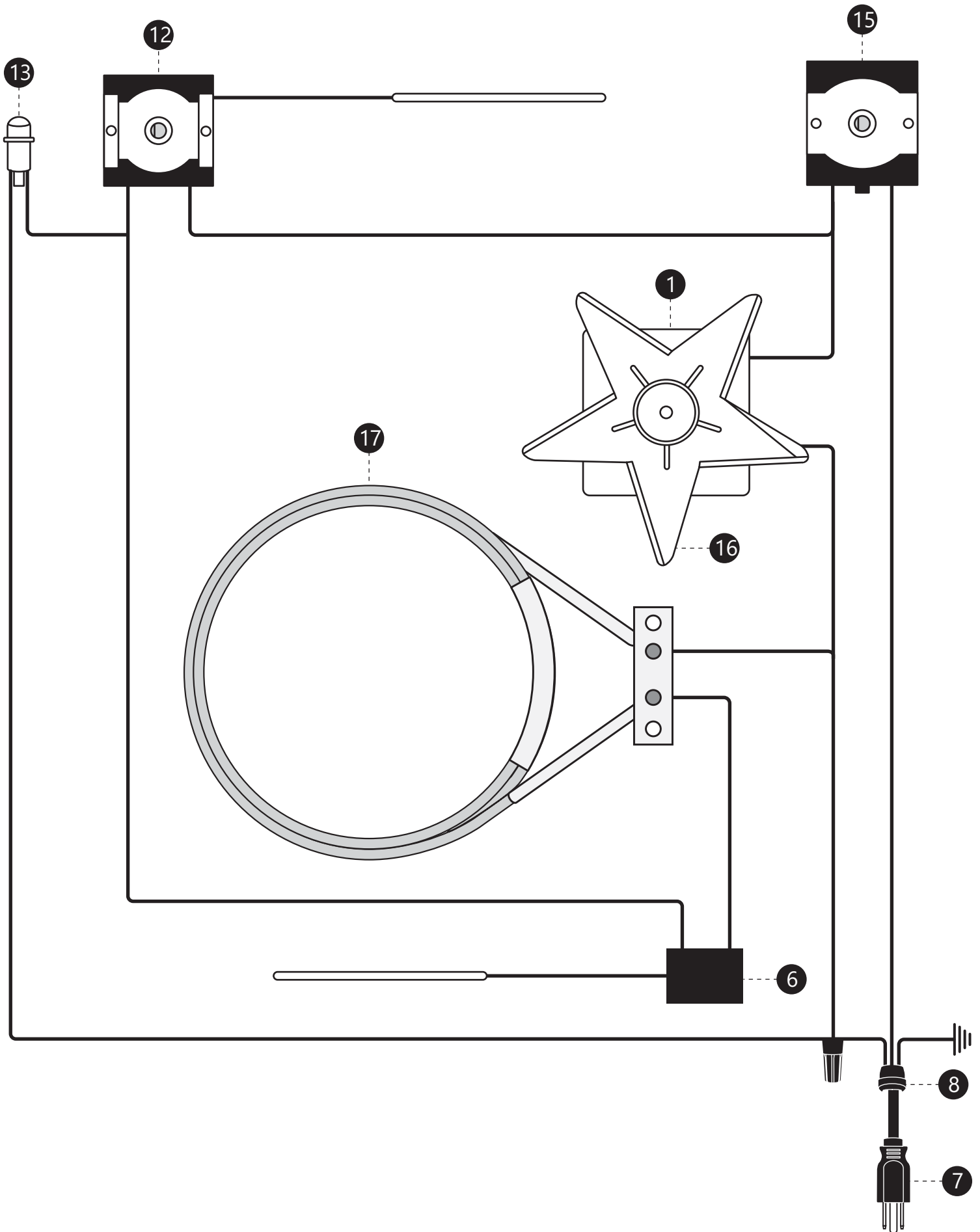
TO REPLACE DOOR : Reverse steps listed above

In order to put HINGE LOCKS in "down lock" position, slight downward pressure on door may need to be applied to release HINGE LOCKS. (Image 4)

GS1200 Exploded View



GS1200 Wiring Diagram



PARTS LIST:

GS1200

ITEM #	PART #	DESCRIPTION
1	10083	BLOWER MOTOR
2	10076	COOKING RACK
3	10080	INTERNAL SUPPORT RACK
4	10084	INTERNAL SUPPORT RACK SCREW
5	10081	COOKIE TRAY
6	10073	HI-LIMIT THERMOSTAT
7	10161	POWER CORD
8	10162	STRAIN RELIEF
9	10129	BOTTOM FOOT SERVICE KIT
10	10123	DOOR W/INSTRUCTIONS
11	10085	DOOR GASKET
12	10079	REGULATING THERMOSTAT
13	10014	RED PILOT LIGHT
14	10077	CONTROL KNOB
15	10078	120 MINUTE TIMER
16	10074	FAN BLADE
17	10075	HEATING ELEMENT
*	10124	COOLING RACK KIT
*	10135	3 COOKIE PANS BOXED SET
*	10147	REPLACEMENT TIMER DECAL
*	10148	REPLACEMENT TEMP DECAL

PRODUCT WARRANTY

Except as otherwise provided below, Nemco Food Equipment, Ltd. ("Nemco") warrants, to the original user, its electrical/pneumatic products (other than blades and light bulbs) to be free of electrical and mechanical defects in material and workmanship under "normal use" (defined below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original user, or (b) 18 months from the date of shipment from its factory. Nemco also warrants its food preparation products (other than blades) to be free of mechanical defects in material and workmanship under normal use for two (2) years from the date placed in service by the original user. In addition, Nemco warrants its Global Solutions food preparation and electrical products (other than blades) to be free of mechanical defects in material and workmanship under normal use for one (1) year from the date placed in service by the original user. The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABILITY, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim shall be forever barred.

NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE GRID OR GRID COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A GRID OR GRID COATING CLAIM IS WARRANTED.

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NOTE: PLEASE REVIEW YOUR PRODUCT MANUAL FOR SPECIFIC WATER REQUIREMENTS. DISTILLED OR TREATED WATER MAY BE REQUIRED. PRODUCT FAILURE DUE TO SEDIMENT AND LIME BUILDUP IS NOT COVERED UNDER WARRANTY.

PRODUCT SERVICE

Nemco has a staffed service department, and we believe prompt service is extremely important to our customers. Therefore, we request all product service inquiries be handled in the following manner:

- (1) The end user should call Nemco Customer Service with the company name, address, phone number, model number, serial number (if applicable), Nemco Sales Order number or Dealer Purchase Order number and the nature of the problem (the "Claim Information").
- (2) The Nemco Customer Service Department will decide on the most appropriate course of action. If Nemco determines that it must inspect a product, the following procedure will be followed:

The end user will obtain a Return Goods Authorization number from Nemco Customer Service to return the product to Nemco for inspection. Please be sure to use this number on the box and on paperwork sent with the unit. Return the unit to Nemco. The Nemco Service Department will determine if the problem is covered by the foregoing warranty. If so, Nemco will repair the unit and return it to the end user. If the unit is determined not to be covered by the foregoing warranty, the dealer will be contacted to determine the next course of action. If the unit weighs less than 70 lbs., it will be considered a carry-in warranty. The service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information. If the unit weighs 70 lbs. or more, it will be considered an on-site warranty, and the service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information.

TERMS & CONDITIONS

- No merchandise shall be returned without prior written authorization.
- All returned merchandise must be unused, in original carton and shipped prepaid.
- All returned merchandise is subject to a 25% restocking charge.
- No returns will be accepted after 90 days of shipping date.
- Purchaser should make claim directly to carrier for any damages to merchandise that occur in transit.
- This Price List supersedes all previous price lists.
- Orders with an invoice value of \$2,100 net or more will be shipped freight prepaid to one destination in the continental United States.
- Terms are COD, CIA or Net 30 days with approved credit.
- Buyer shall pay all applicable federal, state and municipal sales or use tax.
- No minimum order charge.
- Prices subject to change without notification.

