



Global Solutions

by Nemco

GS1010

USER MANUAL

FEATURES:

- Opening: 27 $\frac{1}{8}$ " x 17 $\frac{1}{2}$ "
- Removable clean out tray
- Mechanical 15 minute timer with "HOLD" option
- Variable control thermostat from 100° F to 675° F
- Attractive stainless steel outer housing
- Insulated
- Long life calrod heating elements.
- Flip up handle design for easier storage
- Use with model GS1410 on top for a great space saving feature

ELECTRICAL DATA:

VOLTS:	120	AMPS:	14.2	WATTS:	1700
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- Best when operated on an individual branch circuit
- 5' power cord length

DIMENSIONS:

- Outside: 23 $\frac{5}{8}$ "W x 19 $\frac{1}{2}$ "D x 10 $\frac{1}{4}$ "H
- Grill/Rack: 17"W x 17"D

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 23"W x 27"D x 12"H
- SHIPPING WEIGHT: 41 lbs.



FP140202 REV: ORIG

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Visit us at www.nemcofoodequip.com for more information

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. We recommend a 6" spacing from walls.



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



Improper assembly of the “flip-up” handle to the grill could cause the grill to rotate. This may result in food falling off the grill. Injury to the individual could occur if attempting to catch falling food. See proper handle assembly instructions included in this instruction manual.



When removing grill from oven, use caution to avoid hot food falling into the oven, on the operator, etc.



Unplug oven when not in use.

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.

These ovens are designed with a clean-out tray which should be pulled out and cleaned often with warm soapy water and then dried thoroughly. Most of the spillage will fall directly on this tray, and if this is cleaned off and not allowed to build up, the internal parts of the oven will stay relatively clean. Additionally, proper cleaning prevents emergence of smoke caused by a build up of carbon. The outside of the oven may be cleaned with a soft rag and stainless steel cleaner. As with all metals, there could be some sharp edges, and caution should be used when cleaning.



DO NOT USE ANY OVEN/RANGE CLEANERS ON THIS UNIT.



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

OPERATION:

ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grill handle, clean-out tray knob and appropriate screws and nuts. See the instruction sheet for assembling the flip up handle and clean-out tray.

BAKING INSTRUCTIONS

Oven can be turned on just prior to placing the pizza into the oven. After placing the pizza in the oven, set the timer dial to the desired bake time.

Baking time varies depending upon the type of pizza crust, thickness of pizza crust, amount of toppings, personal preference to doneness, etc. Baking times will also vary based upon whether pizza is frozen or thawed.

- Thicker crust pizzas require lower baking temperatures for a longer period of time in order to penetrate and bake crust. SUGGESTED baking temperature: 400° F.
- SUGGESTED baking temperature for par-baked thin crust pizza: 450° F.

It is recommended that the drawer be opened halfway through baking time to check progress. It may be necessary to rotate pizza at this time.

“HOLD” FEATURE

This oven has the ability to remain on for continuous operation. To activate this feature turn the timer dial counterclockwise.

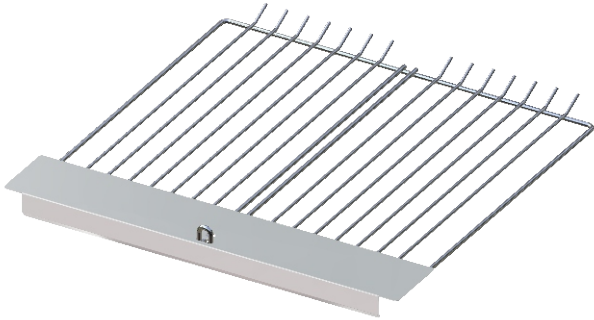


CAUTION: When oven is not in use, be sure to turn “hold” feature off, and unplug the unit.

NOTES:

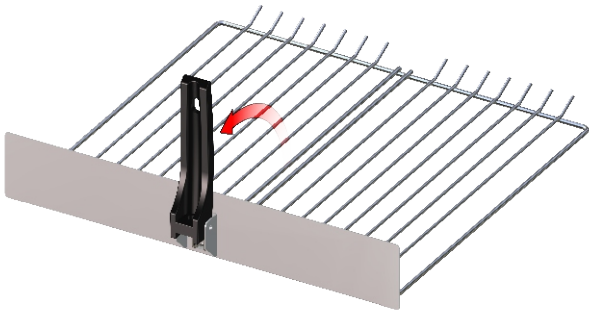
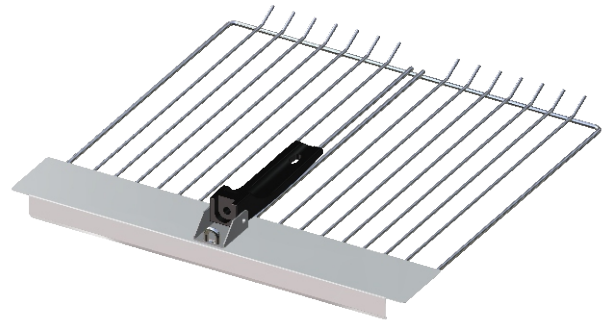
Pizza Oven Handle Assembly Instructions

If your grill differs in size or shape, the assembly process will remain the same.



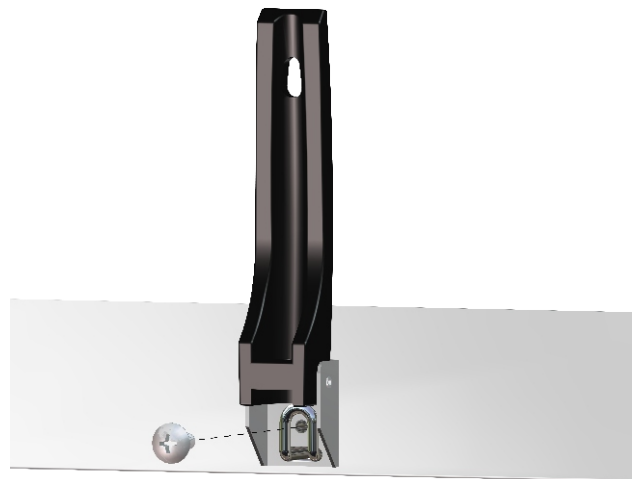
1 Slide the Grill Front over the Grill Loop allowing it to lay flat

2 Place the Handle Bracket over the Grill Loop



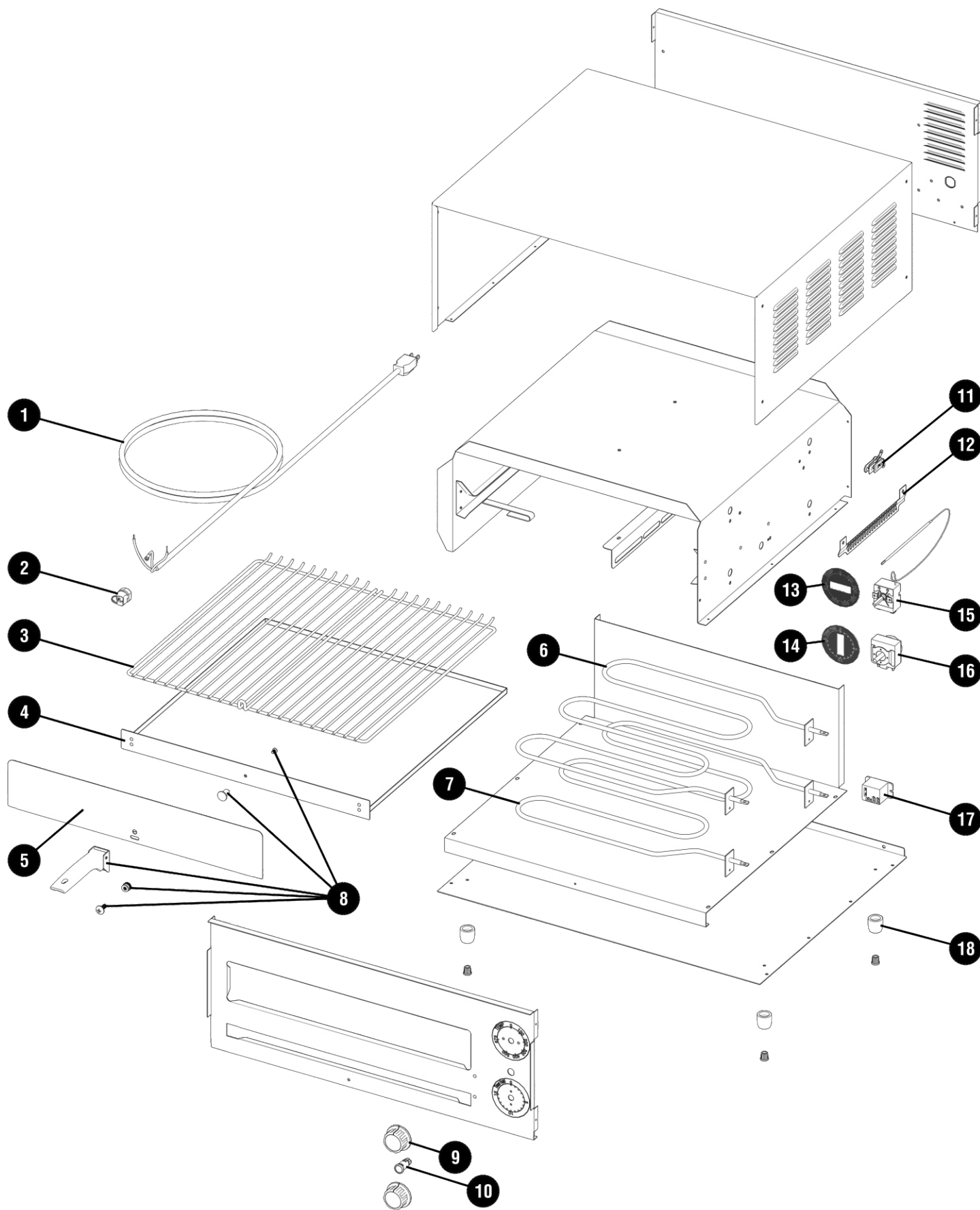
3 Rotate the Grill Front and Handle upright

4 Insert the Screw through the Grill Loop, the Handle Bracket, and the Grill Front

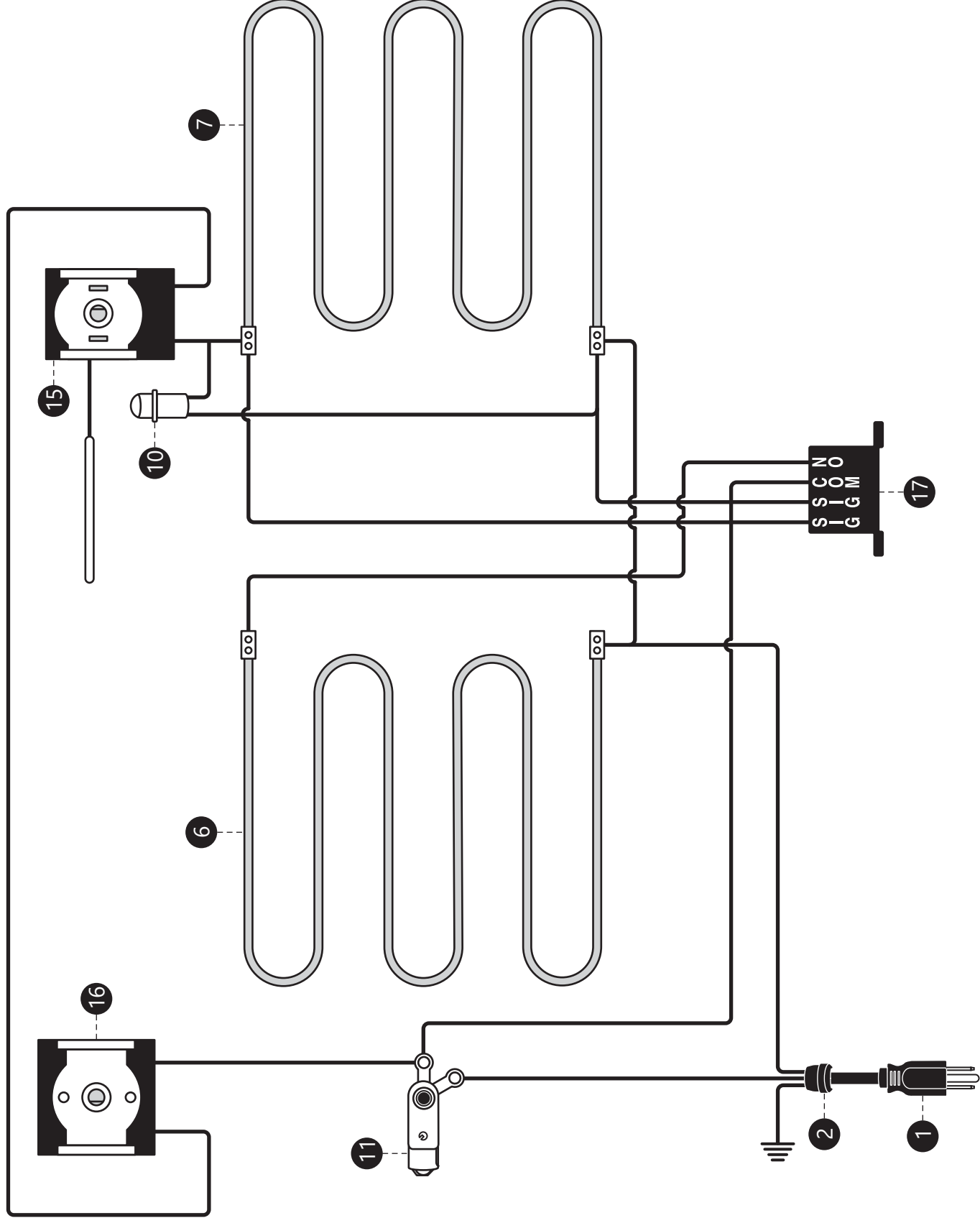


5 Thread and tighten the Thumb Nut onto the Screw

GS1010 Exploded View



GS1010 Wiring Diagram



PARTS LIST:

GS1010

ITEM #	PART #	DESCRIPTION
1	10025	POWER CORD
2	10029	STRAIN RELIEF
3	10013	LOOPED GRILL
4	10007	CLEAN OUT TRAY
5	10006	GRILL FRONT
6	10009	HEATING ELEMENT (900W)
7	10008	HEATING ELEMENT (800W)
8	10095	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
9	10012	TIMER and/or TEMPERATURE KNOB
10	10014	RED PILOT LIGHT
11	10010	HI-LIMIT THERMOSTAT
12	10112	BULB GUARD
13	10143	TEMPERATURE DECAL
14	10142	TIMER DECAL
15	10011	REGULATING THERMOSTAT
16	10134	TIMER SERVICE KIT
17	10136	RELAY SERVICE KIT
18	10129	BOTTOM FOOT SERVICE KIT

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 MERCHANTABLE, 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.

