



Unique Features

- **INTERIOR HALOGEN LAMPS** - Two 12V lights in the cooking chamber for viewing baking progress without opening the door unnecessarily. Easy installation.
- **POLISHED STAINLESS STEEL CHAMBER** - This creates inferred heat which provides rapid, even, and efficient cooking, leading to better texture and flavor in the final product. Benefits are a crispier crust by quickly searing the outer layer of the dough and reduces cooking times and energy consumption.
- **CORDIERITE NATURAL STONES** - Designed with fluted channels under the stones creating a fluid heat distribution. This unique design is distributing heat through those channels eliminating traditional hot spots.
- **PANORAMIC CERAMIC GLASS WINDOWS** - Known for its insulating capabilities, it's also durable and easy to clean.

One Year Warranty

Standard Features

Single chamber gas oven:

- Stainless steel cooking chamber
- Chamber height 7.3 in / 185 mm
- Stackable (up to a maximum of 2 cooking chambers)

Maximum operating temperature:

- 842°F / 450°C

Cordierite cooking surface

Cooking steam vent: vent is always open

Stainless steel façade

Double cooling fan

Electronic temperature control system

Electronic flame control with cut-off switch

Door:

- Removable tempered glass for heat protection on the door
- Panoramic glass
- Heat seal between door and cooking chamber
- Removable heat protection screen on the upper facade

Cooking chamber lighting: 2 x 12V halogen lamps (the replacement of the lamp is carried out by removing the glass of the lamp holder present in the cooking chamber)

Rock mineral wool insulation (average thickness 4.33 in / 110 mm)

Safety thermostat: switches off the oven if the maximum temperature is exceeded

Separate control panel: prevents overheating of the control boards, extending their life over time

Oven Dimensions | Capacity | Productivity | Power & Gas Specifications

MODEL	Cooking Chamber Capacity (W x D x H)	External Dimensions (W x D x H)	Stackable / Decks	Baking Capacity (Per Deck)	Productivity Per Hour (Per Deck)	Power (Per Deck)	Oven Weight (Per Deck)	Oven + Carton Weight (Per Deck)
GR435 1 deck	28.2" x 27.6" x 5.6" (716 x 701 x 143 mm)	48.2" x 43.9" x 31.9" (1225 x 1114 x 812 mm)	1	4 Pans (14" / 35 cm) 1 Pan (20" / 50 cm)	32 Pans (14" / 35 cm) 8 Pans (20" / 50 cm)	208 V AC, 50/60Hz	388 lbs. / 176 kg	450 lbs. / 204 kg
GR435 2 deck		48.2" x 43.9" x 53" (1225 x 1114 x 1349 mm)	2					
GR635 1 deck	28.2" x 41.8" x 5.6" (716 x 1061 x 143 mm)	48.2" x 58" x 31.9" (1225 x 1472 x 812 mm)	1	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm)	48 Pans (14" / 35 cm) 16 Pans (20" / 50 cm)	208 V AC, 50/60Hz	483 lbs. / 219 kg	560 lbs. / 254 kg
GR635 2 deck		48.2" x 58" x 53" (1225 x 1472 x 1349 mm)	2					
GR635L 1 deck	42.4" x 27.6" x 5.6" (1076 x 701 x 143 mm)	63.5" x 43.9" x 31.9" (1613 x 1114 x 812 mm)	1	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm)	42 Pans (14" / 35 cm) 14 Pans (20" / 50 cm)	208 V AC, 50/60Hz	463 lbs. / 210 kg	501 lbs. / 241 kg
GR635L 2 deck		63.5" x 43.9" x 53" (1613 x 1114 x 1349 mm)	2					
GR935 1 deck	42.4" x 41.8" x 5.6" (1076 x 1061 x 143 mm)	63.5" x 58" x 31.9" (1613 x 1472 x 812 mm)	1	9 Pans (14" / 35 cm) 4 Pans (20" / 50 cm)	72 Pans (14" / 35 cm) 32 Pans (20" / 50 cm)	208 V AC, 50/60Hz	597 lbs. / 271 kg	686 lbs. / 311 kg
GR935 2 deck		63.5" x 58" x 53" (1613 x 1472 x 1349 mm)	2					

The type of cable/wire to connect the oven to the power supply must comply with the manufacturer's specifications and local regulations.

USA/CANADA nozzles

GAS TYPE	PROPANE			NATURAL GAS			
	Model	Nozzle 1/100	Primary air (mm)	Pu	Nozzle 1/100	Primary air (mm)	Pu
	GR435	215	30 (1.181 inch)	26.0 mbar / 10.45 inH ₂ O	420	15 (0.59 inch)	5.0 mbar / 2 inH ₂ O
	GR635	235	12 (0.472 inch)	26.0 mbar / 10.45 inH ₂ O	500	7 (0.276 inch)	4.5 mbar / 1.81 inH ₂ O
	GR635L	235	12 (0.472 inch)	26.0 mbar / 10.45 inH ₂ O	500	7 (0.276 inch)	4.5 mbar / 1.81 inH ₂ O
	GR935	275	24 (0.945 inch)	26.0 mbar / 10.45 inH ₂ O	580	12 (0.472 inch)	5.0 mbar / 2 inH ₂ O

The values in the table (primary air distance and nozzle to be used) are valid on condition that:

natural gas: the inlet pressure of the oven is 4 inH₂O (10mbar) and the valve output must be adjusted to the pressure shown in the table.

propane: the inlet pressure is 11 inH₂O (27.5mbar) and the pressure at the valve outlet must be adjusted, completely excluding the pressure regulator (screw completely screwed in).



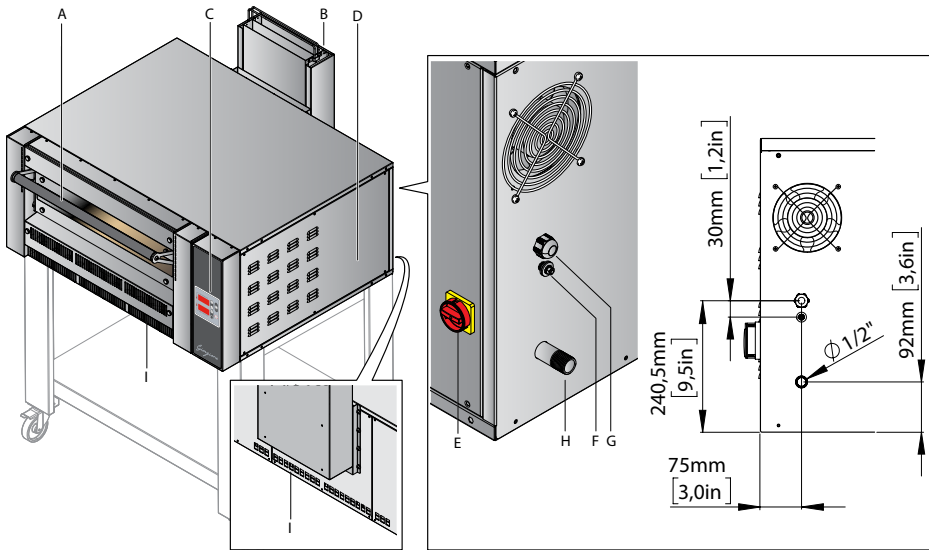
1 Single Chamber + Shelf + Single Leg Kit + Hood.



2 Single Chambers + Shelf + Double Leg Kit + Hood.

Model	Power supply (V)	Maximum absorbed power (W)	Connecting cable (Nxmm ²)	Customer panel protection (nxA)	Model	Liquid gas consumption (G30) kg/h	Natural gas consumption (G20) m ³ /h	Natural gas consumption (G25) m ³ /h	Natural gas consumption (G25.1) m ³ /h	Natural gas consumption (G25.3) m ³ /h	Heat output
GR435	AC 208 (UL/CSA vers.) 60Hz	150 W	3 x 1 mm ² 3 x AWG17	2x10	GR435	1.18	1.58	1.84	1.84	1.80	15 kW - 51182.12 Btu/h
GR635	AC 208 (UL/CSA vers.) 60Hz	150 W	3 x 1 mm ² 3 x AWG17	2x10	GR635	1.45	1.95	2.21	2.21	2.16	18.5 kW - 63124.62 Btu/h
GR635L	AC 208 (UL/CSA vers.) 60Hz	150 W	3 x 1 mm ² 3 x AWG17	2x10	GR635L	1.45	1.95	2.21	2.21	2.16	18.5 kW - 63124.62 Btu/h
GR935	AC 208 (UL/CSA vers.) 60Hz	150 W	3 x 1 mm ² 3 x AWG17	2x10	GR935	1.93	2.59	3.01	2.76	3.01	24.5 kW - 83597.47 Btu/h

Caution! The stated values refer to an oven chamber.
Double ovens have 2 inlets and therefore 2 different lines.



Key

- (A) Oven door
- (B) Oven smoke and burnt gas discharge
- (C) Control panel
- (D) Panel to access electrical components
- (E) Circuit breaker (only USA models)
- (F) Equipotential
- (G) Oven supply input
- (H) Fuel gas supply inlet
- (I) Air intakes (do not cover)

Maximum 2 ovens can be stacked one on top of each other.