



Q-Matic Ovens Combine the Speed and Consistency of a Conveyor and the Bake Quality of a Deck.



Q-Matic 28E Series

Q-Matic 28E Double

Q-Matic 28E Triple

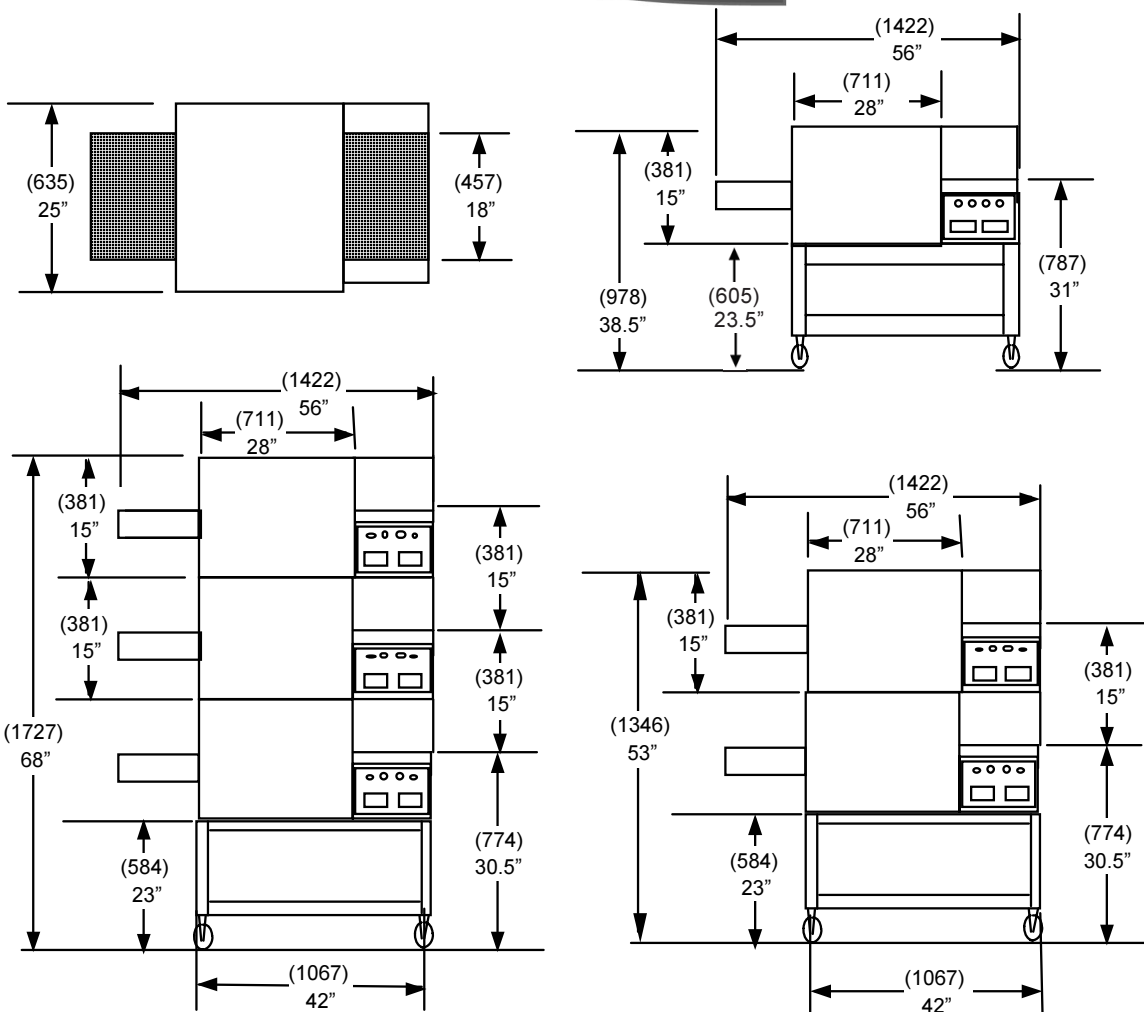
- ◆ Complete self-contained design makes oven simple to use, simple to clean.
- ◆ Front-mounted controls for easy set-up and service.
- ◆ Equipped with unique, specially-designed metal gas burners and state-of-the-art microprocessor controls.
- ◆ Fewer moving parts for quiet operation.
- ◆ Secured by an industry-best two-year parts and labor warranty.



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999



Q-MATIC 28E Series



Overall Dimensions Single:	56" (1422)L x 25" (635)W x 38.5" (978)H
Overall Dimensions Double Stack:	56" (1422)L x 25" (635)W x 53" (1346)H
Overall Dimensions Triple Stack:	56" (1422)L x 25" (635)W x 68" (1727)H (UL Pending)
Belt Width:	18" (457)
Cooking Zone:	28" (711)
Power Supply (each):	<u>Single-Phase, 50/60 Hz.</u> 120/208 VAC, 27.9 AMPS, 5800 WATTS 120/240 VAC, 32.0 AMPS, 7700 WATTS <u>3-Phase, 50/60 Hz.</u> 120/208 VAC, 16.1 AMPS, 5800 WATTS 120/240 VAC, 18.5 AMPS, 7700 WATTS
Approx. Shipping Weight (crated each):	210 lbs. (97 kg)

