



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



Q-Matic 20E Series

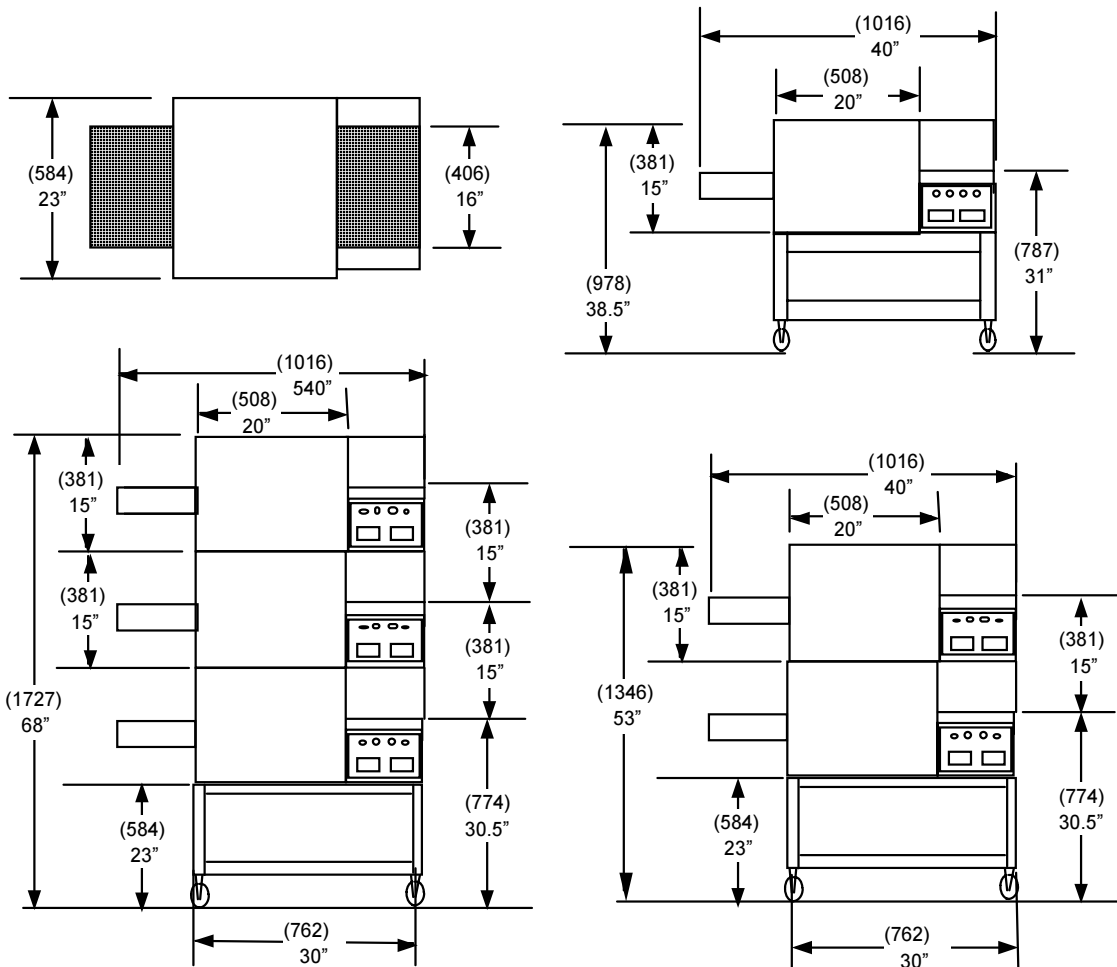
- ♦ Complete self-contained design makes oven simple to use, simple to clean.
- ♦ Front-mounted controls for easy set-up and service.
- ♦ Equipped with unique, specially-designed metal gas burners and state-of-the-art microprocessor controls.
- ♦ Fewer moving parts for quiet operation.
- ♦ Secured by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



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999



Q-MATIC 20E Series



Overall Dimensions Single:	40" (1016)L x 23" (584)W x 38.5" (978)H
Overall Dimensions Double Stack:	40" (1016)L x 23" (584)W x 53" (1346)H
Overall Dimensions Triple Stack:	40" (1016)L x 23" (584)W x 68" (1727)H (UL Pending)
Belt Width:	16" (406)
Cooking Zone:	20" (508)
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):	150 lbs. (69 kg)



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