



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

Q-Matic 36W Double



Q-Matic 36W



Q-Matic 36W 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.
- ♦ Gas infrared and radiant heat for better energy and cost-effectiveness.
- ♦ Secured by industry-best two-year parts and labor warranty.

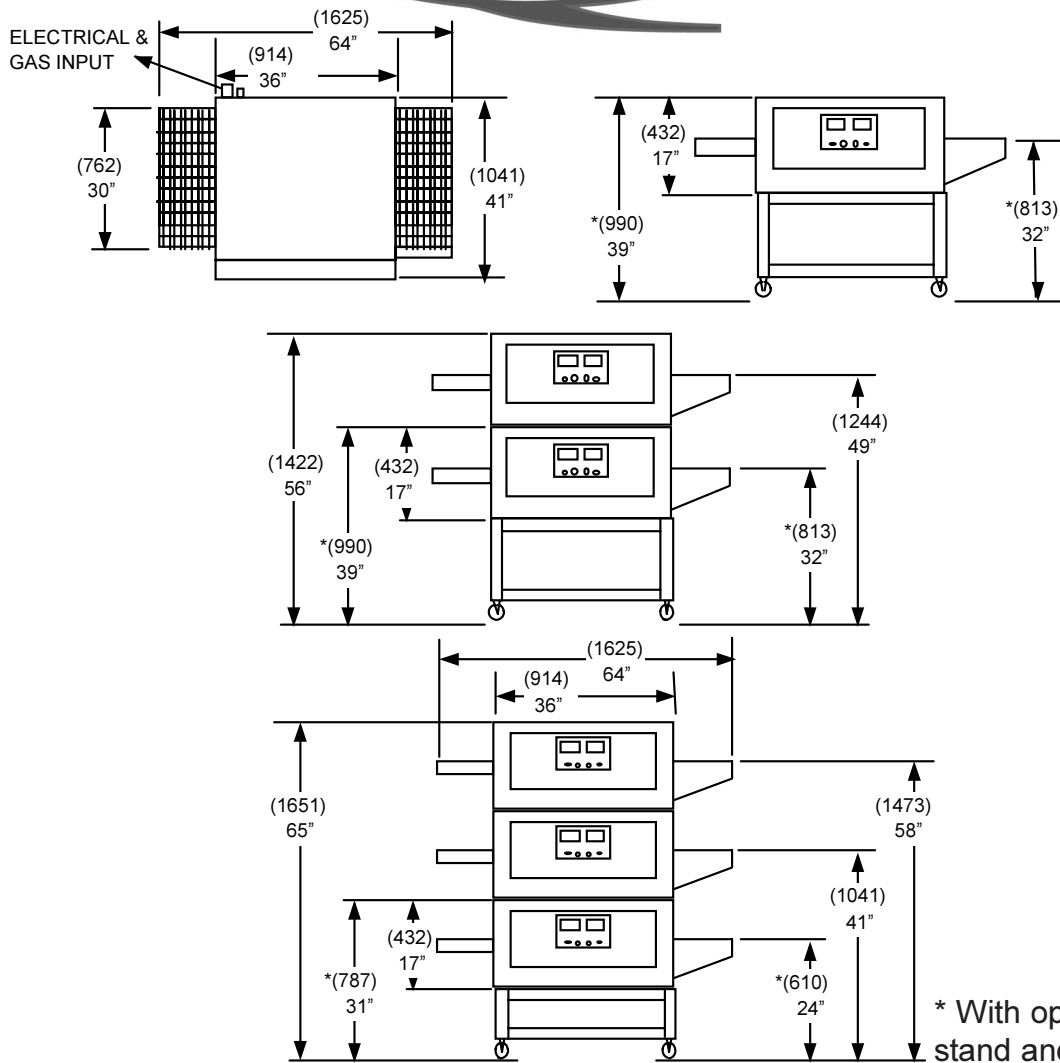
**Q-Matic 36W Series**



**Pizzaovens.com**

1.877.FOR.OVEN  
367.6836

**Since 1999**



\* With optional floor stand and casters



### Q-MATIC 36W Series



Overall Dimensions Single:	64" (1625)L x 41" (1041)W x 17" (432)H
Overall Dimensions Double Stack:	64" (1625)L x 41" (1041)W x 56" (1422)H
Overall Dimensions Triple Stack:	64" (1625)L x 41" (1041)W x 65" (1651)H
Belt Width:	30" (735)
Cooking Zone:	36" (914)
Maximum Operating Temperature:	550°F (288°C)
Maximum Input (each):	120,000 BTU/HR
Operating Range (each):	40,000 - 60,000 BTU/HR
Power Supply (each):	120/208 - 230/1/50 - 60hZ 3-Wire with Ground, 30 Amp
Gas Supply:	1/2" NPT LP or N.G.
Approx. Shipping Weight (crated each):	450 lbs. (206 kg)



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