



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



Q-Matic 80



Q-Matic 80 Double



Q-Matic 80 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 an industry-best two-year parts and labor warranty.

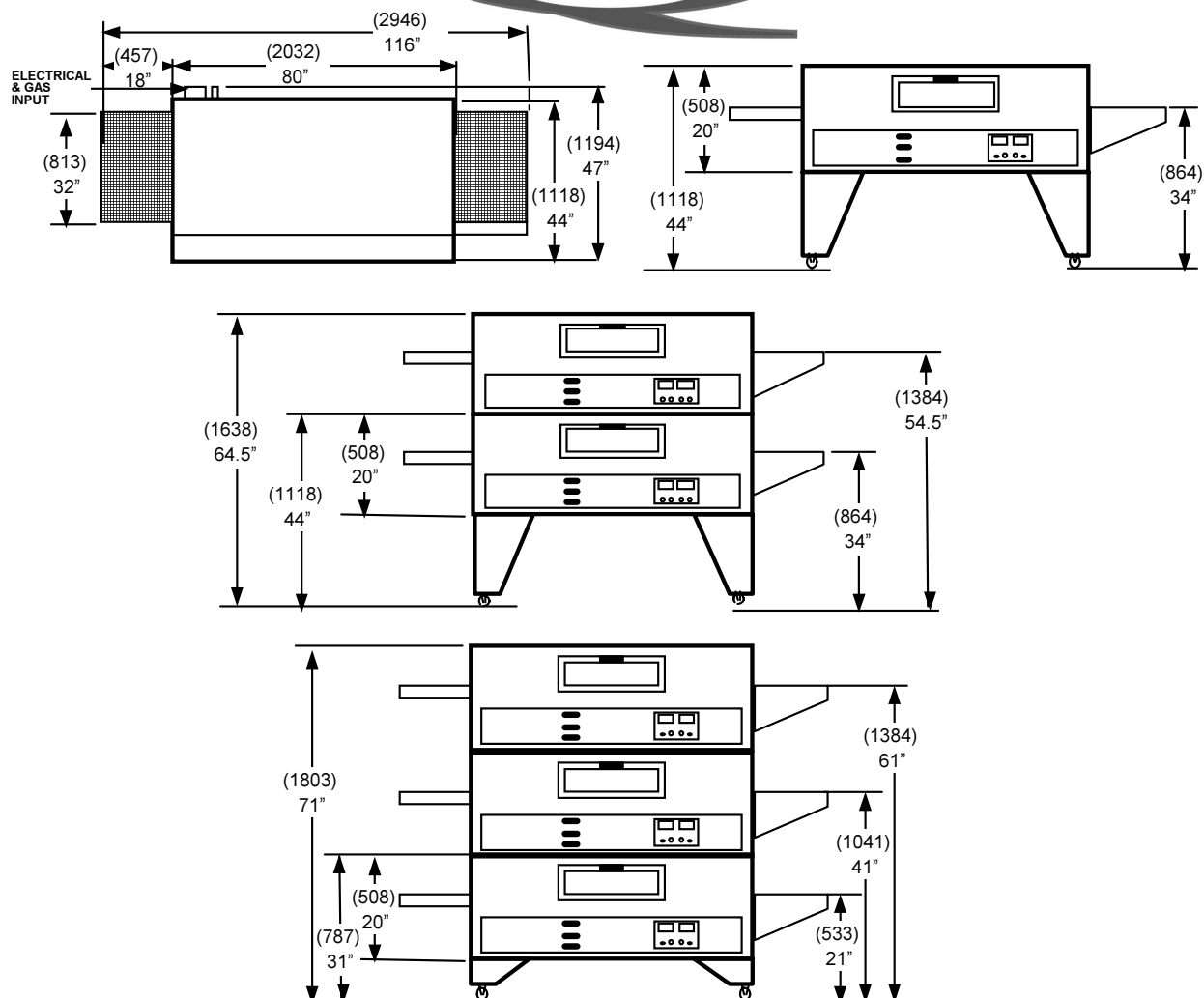


Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

Q-Matic 80 Series



NSF	Q-MATIC 80 Series	UL
Overall Dimensions Single:	116" (2946)L x 47" (1194)W x 44" (1118)H	
Overall Dimensions Double Stack:	116" (2946)L x 47" (1194)W x 64.5" (1938)H	
Overall Dimensions Triple Stack:	116" (2946)L x 47" (1194)W x 71" (1803)H	
Belt Width:	32" (813)	
Cooking Zone:	80" (2032)	
Maximum Operating Temperature:	550°F (288°C)	
Maximum Input (each):	240,000 BTU/HR	
Operating Range (each):	80,000 - 120,000 BTU/HR	
Power Supply (each):	120/208 - 230/1/50 - 60Hz	
	3-Wire with Ground, 50 Amp	
Gas Supply:	2" NPT LP or N.G.	
Approx. Shipping Weight (crated each):	810 lbs. (368 kg)	



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