

INFRARED SERIES



QII DECK PIZZA OVEN - 80"



80" Pizza Oven Model

Length	Width	Height	Stand (shown)	Weight
116"	48"	20"	24"	700 lbs
Volts	Hz	Amps	Power Supply	Phase
208/240	60	50	2 Wire With Ground	Single
Max Input	Operating Range		Gas Supply	
240,000 BTU/HR	80,000-120,000 BTU/HR		3/4" NPT LP or N.G.	

QII DECK PIZZA OVEN STANDARD FEATURES:

- Patented energy efficient gas infrared cooks thoroughly, quickly, and without the use of blower fans
- Fewer moving parts for greater reliability, maintenance, and quiet operation
- State of the art graphical touch control allows you to cook the perfect pizza using one screen
- The QII Deck™ is available in three configurations: single, double, and triple stacked
- 1 Year Parts and Labor Warranty

QII DECK PIZZA OVEN - 55"



55" Pizza Oven Model

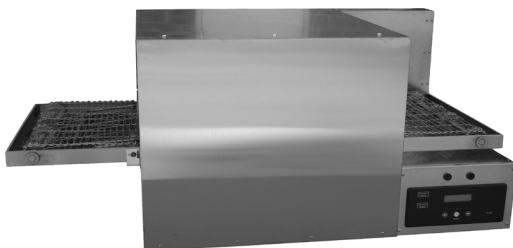
Length	Width	Height	Stand (shown)	Weight
91"	48"	20"	24"	600 lbs
Volts	Hz	Amps	Power Supply	Phase
208/240	60	40	2 Wire With Ground	Single
Max Input	Operating Range		Gas Supply	
160,000 BTU/HR	55,000-80,000 BTU/HR		3/4" NPT LP or N.G.	

QII DECK BENEFITS:

- Cooks Like a Deck
- Consistent
- Responsive
- Quiet
- Small Footprint/Space Conscious
- Safer Operation
- Moisture Retentive
- Easy to Use and Maintain



ELECTRIC TOASTER - 20"



STANDARD FEATURES:

- Exclusive, patented infrared heaters deliver intense beams of energy. The product undergoes a superior baking or toasting process
- Complete self-contained design makes toaster simple to use and easy to clean
- Field reversible conveyor direction
- Infrared calrod heat penetrates the product without the need for blowing hot air
- 1 - year parts and labor warranty

Cooking Chamber	Length	Width	Height	Weight	Shipping Weight
20"	40"	23"	17"	140 lbs.	175 lbs.
REQUIRES 50A CIRCUIT ELECTRIC OPERATING RANGE: 208-240V	208 VAC	25 AMPS	7212 WATTS	Phase	Hz
	240 VAC	39 AMPS	9600 WATTS	Single	50/60



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FINALLY, A DECK BAKE IN A CONVEYOR®

08/11