

## GASRO QUICK OVENS FEATURES

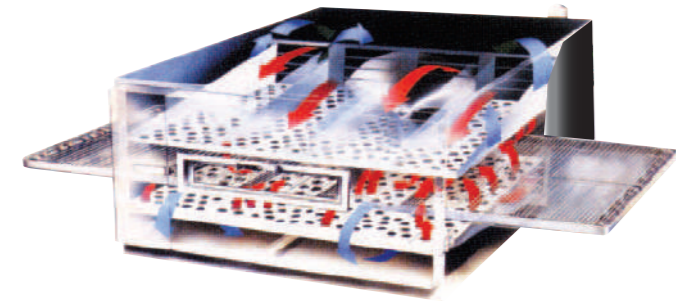
GASRO QUICK ovens cook food two-times faster than conventional ovens thanks to air distribution utilizing our specialized "Aerodynamic System" which distributes high-temperature air into food at a rapid speed.

The cooking mechanism of this system distributes high-temperature air over the top of food by gas combustion. The high-temperature air is delivered at a rapid speed from a special-made fan to the jet finger with hundreds of small holes. The oven is energy-efficient because the hot air remaining after heating returns to the combustion chamber for reheating and recirculation.

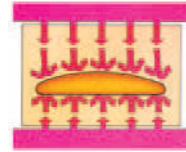
Product movement by the regular speed of the conveyor can be utilized in mass production and makes it possible to eliminate manpower.

GASRO QUICK ovens feature separated parts for easy cleaning, and operation is easy and convenient.

Baking, cooking, and making various types of food can be done simply by the control function on the temperature gauge. Additionally, food is cooked equally because the high-temperature air inside the oven is distributed uniformly, up and down..



JET FINGER METHOD

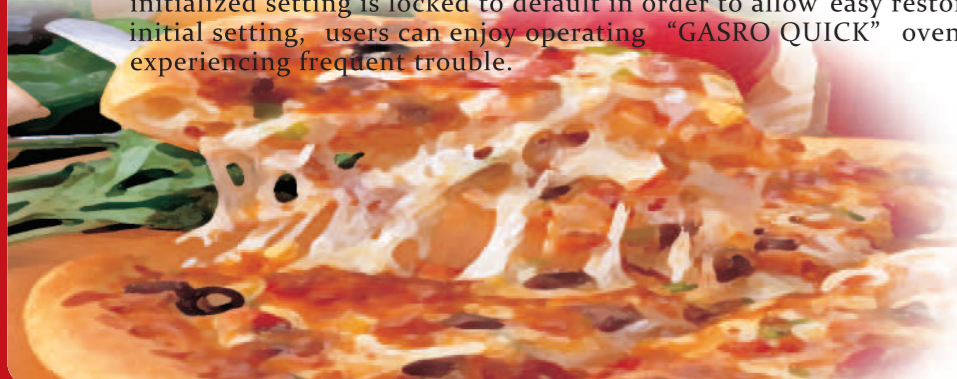


## DIGITAL CONTROLS

The control panel is located on the front, right side of the oven and includes a power on-off switch, temperature control (0~570°F, 0~300°C) and conveyor speed control functions.

The LED readout displays actual temperature in degrees (°F or °C) and conveyor belt speed can be adjusted (1 min. ~ 20 min.). It is possible to adjust the cooking direction from right to left. Also, the status of the oven is displayed on the control panel making it easy to assess repair needs.

All "GASRO QUICK" ovens come set at digital initialization, and since the initialized setting is locked to default in order to allow easy restoration to initial setting, users can enjoy operating "GASRO QUICK" oven without experiencing frequent trouble.



## CONVEYOR PIZZA OVENS

### PIZZA ROLLER

Model : GQ-15  
Size(mm) : 516(W)×420(D)×607(H)



**GASRO QUICK CO.,LTD.**  
<http://www.gasro.com>

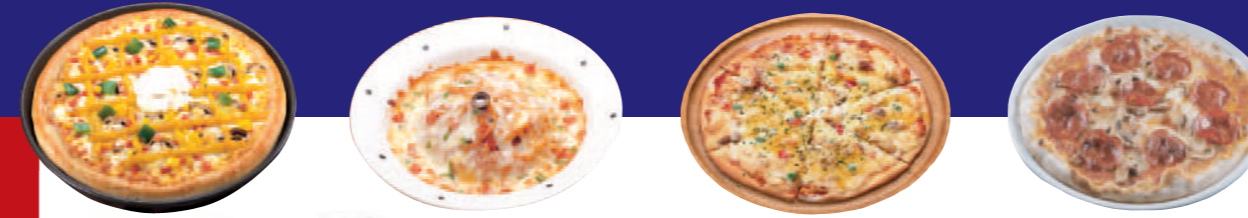


<http://www.gasro.com>

Digital  
Electric Ovens

Gas  
Conveyor Ovens

## CONVEYOR PIZZA OVENS



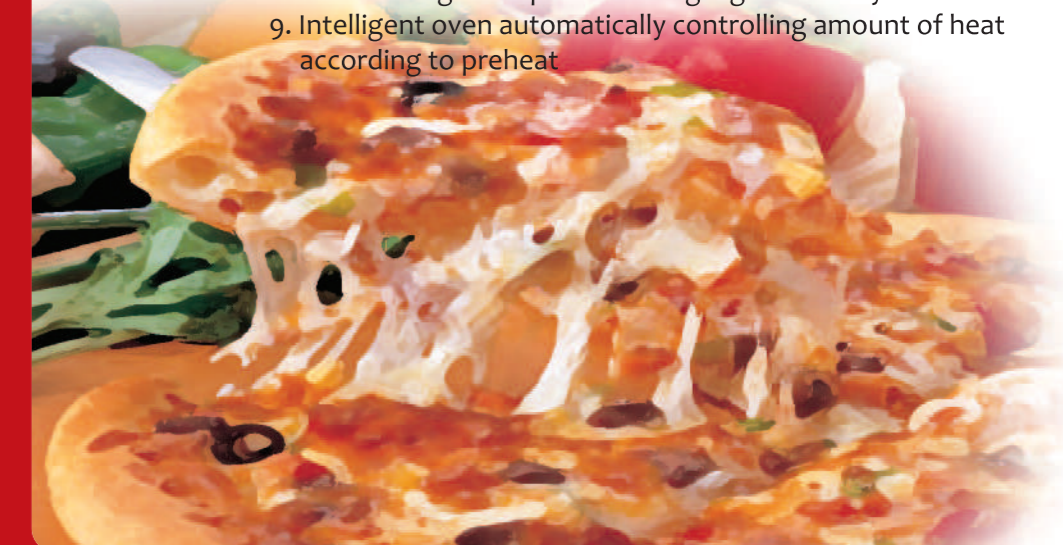
**GASRO QUICK**®

Digital Electric Oven · Gas Conveyor Oven  
From the highest supplying rate  
To the top of the world  
By Gasro Quick



## FEATURES (GAS OVEN /ELECTRIC OVEN)

1. stackable-up to 3, vertically, oven-on-oven
2. Easy to clean with separated parts
3. Energy conservation by efficient energy delivery
4. Easy to control
5. Aerodynamic system for vertical hot-air delivery
6. Surface designed to not get hot
7. Possible to bake fast without burning
8. Built as a high-end product using high efficiency CPU
9. Intelligent oven automatically controlling amount of heat according to preheat



## Direct Gas Fired Conveyor Oven

## Direct Electric Conveyor Oven

### - Gas Oven -

● Model : GT 300W (18")



● Model : GT 300 (18")



● Model : GT 600W (22")



● Model : GT 600 (22")



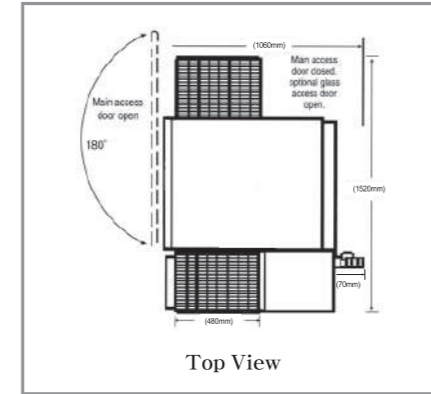
● Model : GT 700W (33")



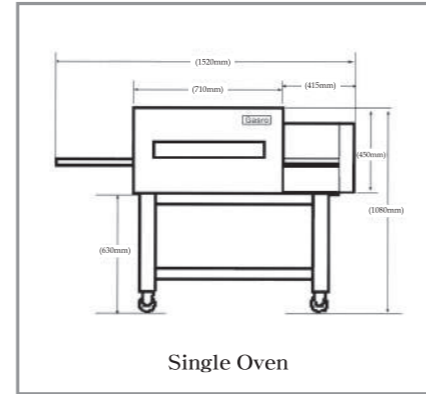
● Model : GT 700 (33")



Model : GT 300 - Gas Type -

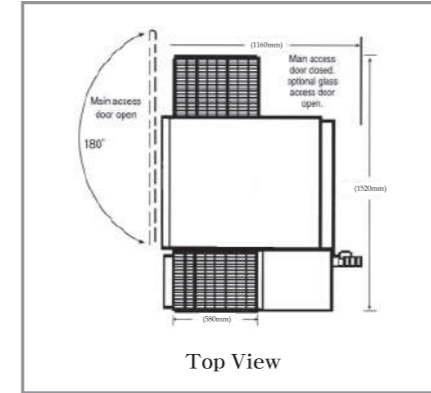


Top View

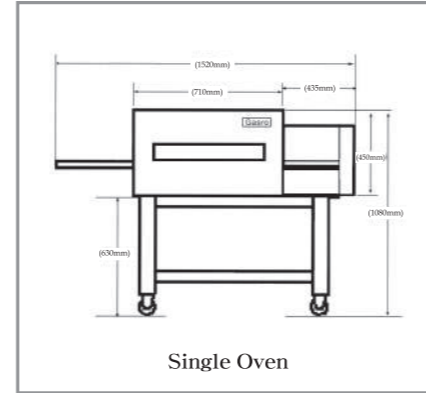


Single Oven

Model : GT 600 - Gas Type -

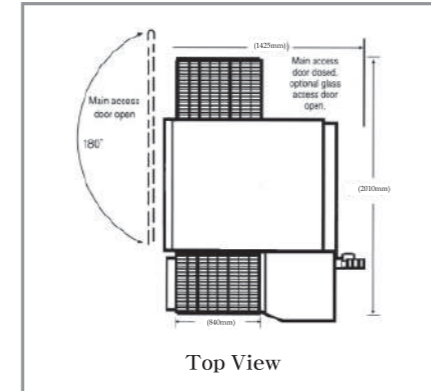


Top View

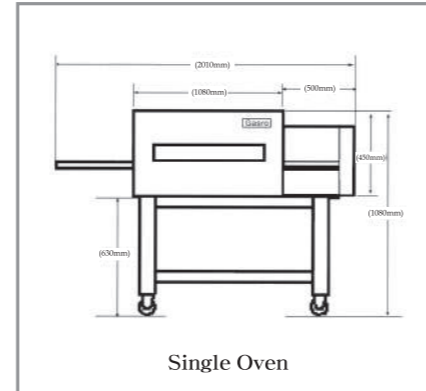


Single Oven

Model : GT 700 - Gas Type -



Top View



Single Oven

#### ❏ SPECIFICATIONS (Gas Type) ❏

Model	GT 300		GT 600		GT 700	
Size(mm)	1520(W) * 1060(D) * 450(H)		1520(W) * 1160(D) * 450(H)		2010(W) * 1425(D) * 450(H)	
Gas Use	LNG			LPG		
Input Voltage	220 V					
Temperature Control	0F~570F (0C~300C)					
Gas Pressure	230mmHg:O (1.96 ±0.02 kpa)			280mmHg:O (2.75 ±0.03 kpa)		
Gas Capacity	10,000Kcal/h	0.83Kg/h	15,000Kcal/h	1.2Kg/h	20,500Kcal/h	1.7Kg/h
Power Consumption	350 W / Hr					

### - Electric Oven -

● Model : GT 300W (18")



● Model : GT 300 (18")



● Model : GT 600W (22")



● Model : GT 600 (22")



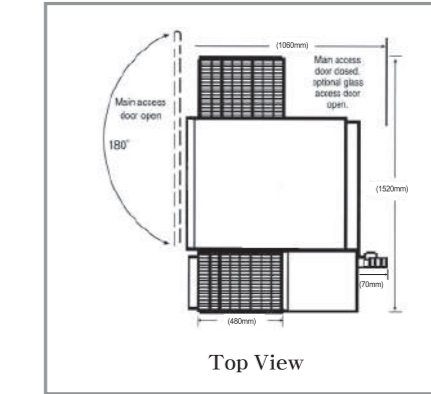
● Model : GT 700W (33")



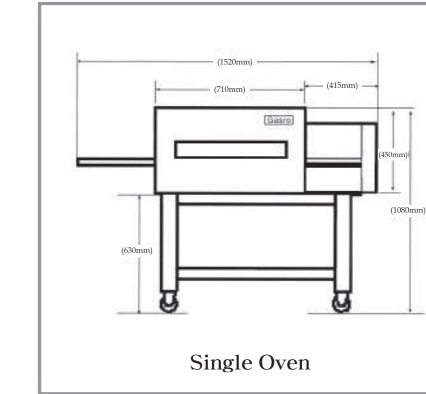
● Model : GT 700 (33")



Model : GT 300 - Electric Type -

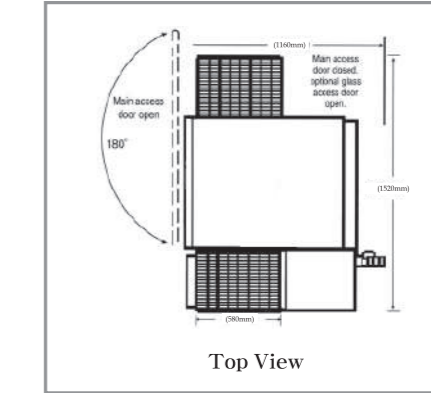


Top View

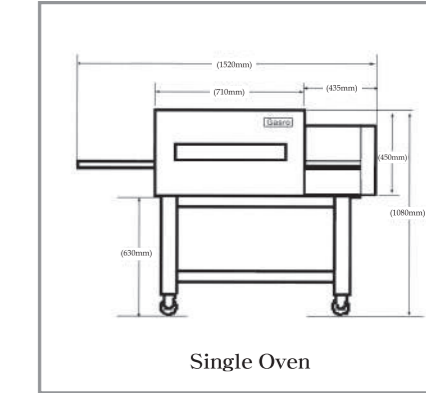


Single Oven

Model : GT 600 - Electric Type -

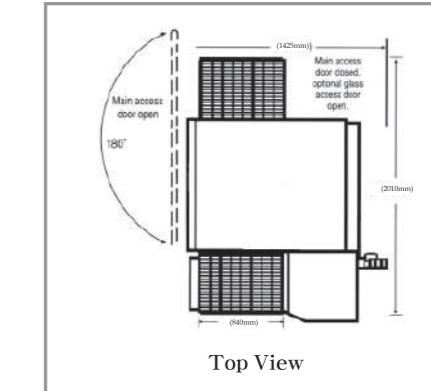


Top View

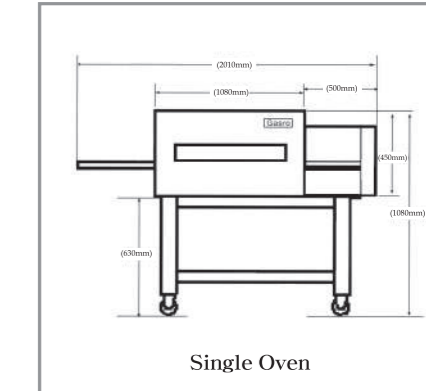


Single Oven

Model : GT 700 - Electric Type -



Top View



Single Oven

#### ❏ SPECIFICATIONS (Electric Type) ❏

Model	GT 300	GT 600	GT 700
Size(mm)	1520(W) * 1060(D) * 450(H)	1520(W) * 1160(D) * 450(H)	2010(W) * 1425(D) * 450(H)
Temperature Control	0F~570F (0C~300C)		
Conveyor Belt(Width)	480mm (18inches)	580mm (22inches)	840mm (33inches)
Input Voltage	380 V		
Consumption	11 kw	12.5 kw	21 kw
Total Weight	133 Kg	153 kg	185 kg