

Quest

METAL PRODUCTS LIMITED

DOUBLE DECK ROASTING OVEN

Here is the finest oven for your baking and roasting requirements. Designed to cook large roasts, fowl and pastry with equal efficiency, the QUEST oven ensures that all your roasting and baking will be done to perfection.

This compactly designed unit requires one oven floor space for two oven production and can be readily installed away from busy traffic areas. Size and construction of oven is identical to QUEST's Heavy Duty Institutional Range.

Heavy Duty cast burners, designed specifically for QUEST ovens, have 37,500 BTU output, and will operate at maximum capacity, even though gas line pressure is as low as 3.5 inches.

The unique and proven design on all QUEST ovens feature counterbalanced welded oven doors (no springs), for trouble free positive closing and opening action, retarded venting and stainless steel clad transite oven deck for solid even heat baking and economical operation. **No other oven will roast or bake as evenly.** The large ovens will accommodate 18"(460) x 26"(660) bake pans or extra large roast pans. Safety valve and thermostat control conveniently located.

All QUEST ovens have stainless steel liners. No enamel crazing or cracking. No paint to chip. The stainless surface of the oven liners reflects heat, which ensures even baking or roasting. Cleaning is a breeze.

Controls are the throttling, snap-action type. Throttling action cuts oven flame down to a minimum, excellent for food warming, and in case of temperature rise on minimum flame, snap-action shuts burner off completely. Slight temperature drop returns burner flame to capacity operation. Thermocouple valve provides **100% Safety Feature** in event of pilot failure.

Insulation throughout body is highly efficient. Upper and lower ovens are separated by 3"(75) free-air space and 2"(50) of insulation, preventing high temperature cooking in bottom oven from effecting temperature in top oven.

QUEST Ovens offer reliable performance for the best baking and roasting results. Unique heat extracting oven vent system eliminates costly gas wastage and gives a solid even temperature. Constructed from heavier materials this QUEST Roast Oven will give years of trouble-free operation.



MODEL DDRO



All materials used in construction are **Extra Heavy** to withstand continual peak load operation for which the ovens are designed.

Servicing is made easy with front oven shut-off located above all controls. All gas line parts and controls can be serviced from the front of the ovens and only one oven need be shut-off to effect adjustments or repairs.

Gas connection, at back, is readily accessible for connecting to supply line, and is ideally located for use of flexible connection, allowing freedom to move oven for cleaning, etc.

Stainless steel front is standard.

See price list for optional stainless steel ends and top. Feet are readily removed for dais mounting.

When ordering specify type of gas.

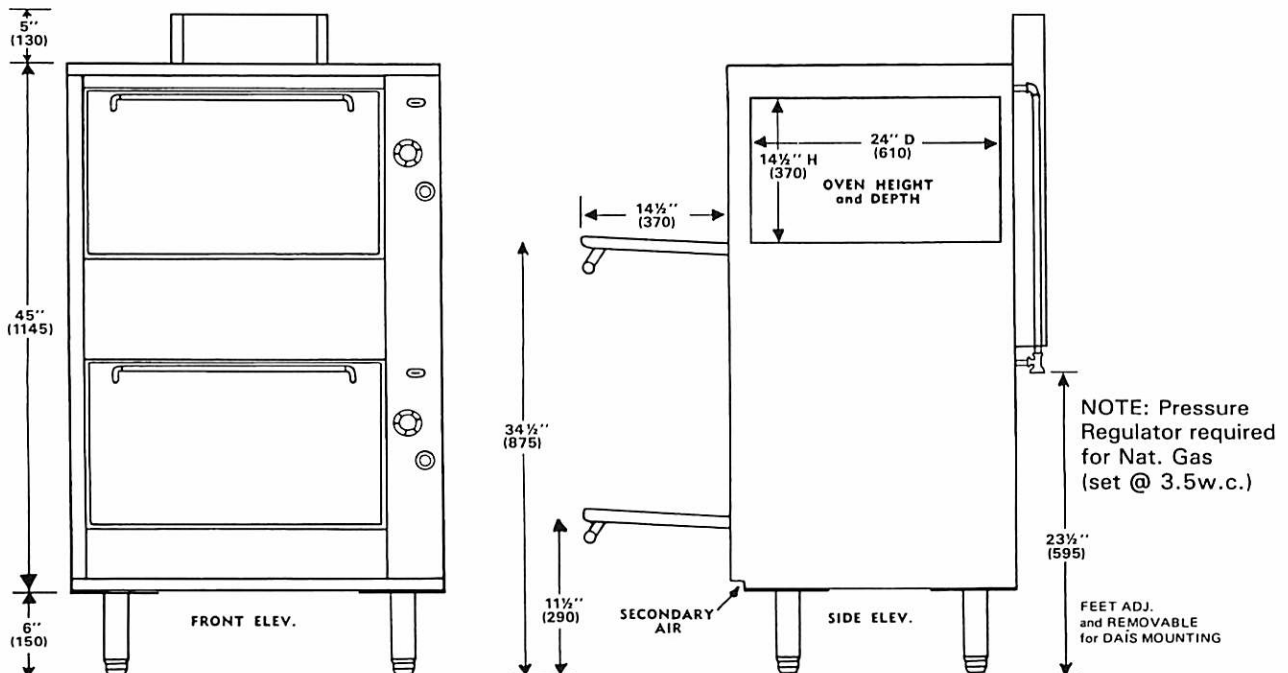
*"The
Quest for
the Best
Ends at
Quest"*

Quest

METAL PRODUCTS LIMITED
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DESCRIPTION	
<p style="text-align: center;">PLAN VIEW</p> <p style="text-align: center;">OVEN WIDTH</p> <p style="text-align: center;">26" (660)</p> <p style="text-align: center;">36" (915)</p>	<p>Oven 26"W, 24"D, 14½"H (660) (610) (370)</p> <p>Burners—2 Total BTU—75,000</p> <p>Gas Connection ¾" (19) F.I.P.</p> <p>Racks 1 per Oven</p> <p>Net Weight 750 lbs. (340 kg)</p> <p>Crated Weight 900 lbs. (410 kg)</p> <p style="text-align: center;">OPTIONAL FEATURES</p> <p style="text-align: center;">Stainless Steel Sides and Top</p>
SPECIFICATIONS	
<p>Provide Model DDRO gas fired roasting oven for operation with gas. Each oven to have a B.T.U. rating of 37,500. Oven controls to consist of throttling—snap action thermostat and 100% safety valve for each oven. Interior oven surfaces, such as liners and oven decks, shall be stainless steel finish. Oven doors are to be of the counter weighted closing construction. Heating passages are to employ the retarded vent system as used by all Quest Metal Products ovens.</p>	<p>Inside dimensions to be not less than 26" (660) wide, 24" (610) deep and 14½" (370) high. Overall dimensions to be 36" (915) wide, 32¾" (830) deep and 56" (1420) high.</p> <p>Secondary air intake shall be on the front of the bottom oven to permit the unit to be mounted on a solid base without interfering with oven combustion. Feet, where provided, shall be adjustable.</p>

NOTE: Approved for installation on combustible flooring with a minimum clearance of 6" (150) to the sides and back from adjacent vertical combustible material.



NOTE: Dimensions shown are accurate at time of printing but subject to change without notice. If sizes are critical consult the factory.