



Quizno's Toaster Owner's Manual



A Marmon Retail Services™ Company

INTRODUCTION

The 20EMP has high powered electric infrared panels on the bottom and on the top for high speed toasting, cheese melting, and finishing of various items.

In all cases, rather than a slow reacting thermostat controlling temperature, our controller gives you the power to regulate the intensity of the elements, top and bottom separately, to assure that all products going through the unit receive the same amount of heat energy.

The following pages describe the operation of the controller. The third variable is the speed of the conveyor belt which is adjusted by a separate control and displays in minutes and seconds. This time is the travel time through the tunnel, not from end to end.

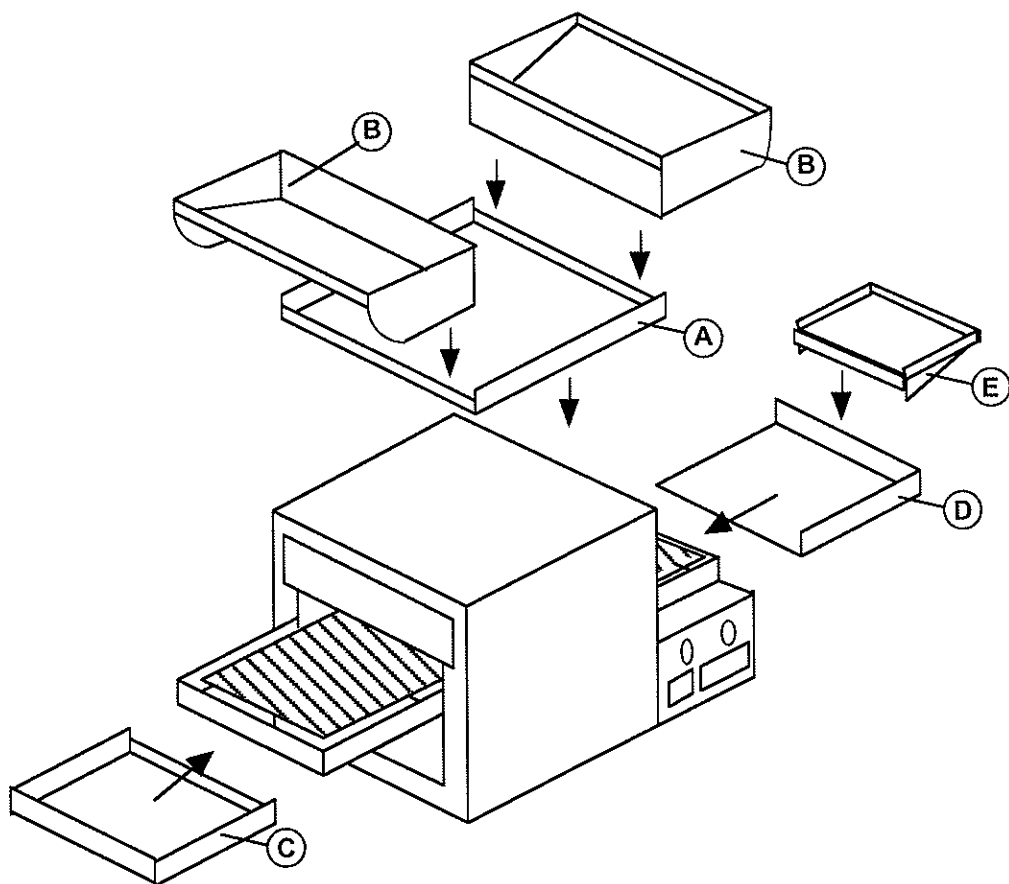
Once you have determined the correct settings needed for your product and the desired speed, the unit will be turned on and off daily and no further programming will be required.

Please take the time to read the following operating instruction carefully. They are key to the successful use of the Q-Matic Oven.

Q-Matic 20EMP Accessories

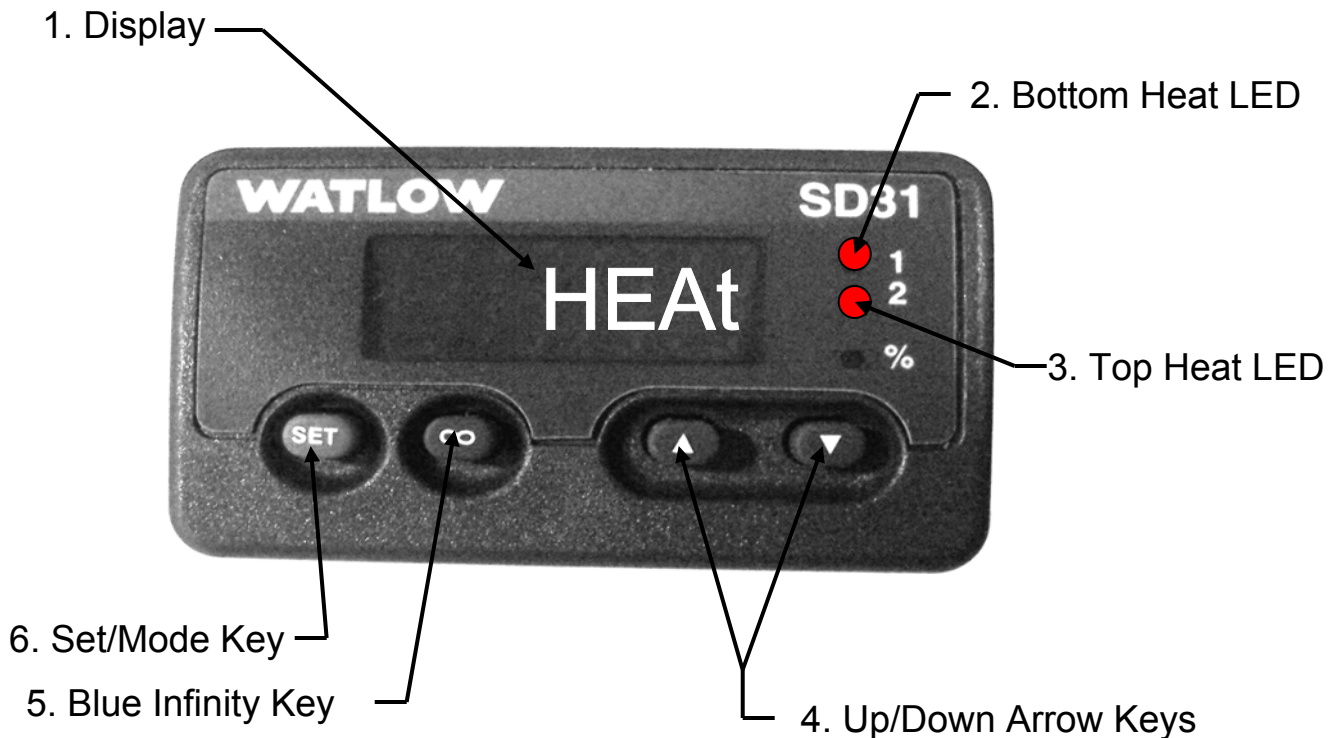
<u>Item</u>	<u>Description</u>	<u>Qty</u>
A	Vent hood adapter - Center	1pc
B	Vent hood adapter - L & R	2pc
C	Crumb pan - Left	1pc
D	Crumb pan - Right	1pc
E	Conveyor landing extension	1pc

* Please make certain this tray is pushed all the way down when installing.



Parts are to be installed in the order they are listed

Q-Matic 20EMPQ Heater/Timer Control



1) Display – Shows Heat, Ton1, Tof1, Ton2, Tof2

2) Bottom Heat LED – When lit indicates Bottom heaters are heating.

3) Top Heat LED - When lit indicates Top heaters are heating.

4) Up/Down Arrow Keys – Used along with Blue Infinity Key to change values.

5) Blue Infinity Key – Press and hold key to see or with Up/Down Arrows to change value.

6) Set/Mode Key – Used to step through to the heater on and off cycles.

Changing the heat settings

Bottom Heater *On* cycle:



The default display will read **HEAT**.



Press the SET button once to change the display to ***ton1***.(the amount of time the bottom heaters will go *on* for)



Press and hold the BLUE INFINITY button to display the amount of time in seconds the heaters will be on for



Continue to hold the BLUE INFINITY button and use the up arrow to increase or down arrow to decrease the value.

Changing the heat settings

Bottom Heater *Off* cycle:



The display will read **tON1**.



Press the SET button once to change the display to **Tof1**.(the amount of time the bottom heaters will go *off* for)



Press and hold the BLUE INFINITY button to display the amount of time in seconds the heaters will be on for



Continue to hold the BLUE INFINITY button and use the up arrow to increase or down arrow to decrease the value.

Changing the heat settings

Top Heater *On* cycle:



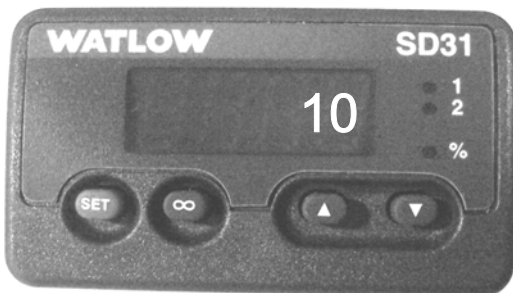
The default display will read ***tOf1***.



Press the SET button once to change the display to ***Ton2***.(the amount of time the top heaters will go *on* for)



Press and hold the BLUE INFINITY button to display the amount of time in seconds the heaters will be on for



Continue to hold the BLUE INFINITY button and use the up arrow to increase or down arrow to decrease the value.

Changing the heat settings

Top Heater *Off* cycle:



The display will read **tON2**.



Press the SET button once to change the display to **Tof2**. (the amount of time the top heaters will go *off* for)



Press and hold the BLUE INFINITY button to display the amount of time in seconds the heaters will be on for



Continue to hold the BLUE INFINITY button and use the up arrow to increase or down arrow to decrease the value.

GUIDELINES TO ADJUSTING THE CONTROLLER

It is important to remember that you are adjusting the intensity of the elements to deliver the heat to the product and there may be more than one way to achieve the desired result.

There are three variables: (1) bottom heat; (2) top heat; (3) speed.

The intensity is controlled by adjusting the relationship between time ON and time OFF. The longer the time on and the shorter the time off, the burner becomes hotter. To reduce the heat you can (1) reduce the time on or (2) increase the time off.

For applications where the travel time is short the best results are achieved when the OFF cycle is short too.

Some “rules of thumb” to keep in mind while making adjustments:

- If one side (top or bottom) of your product is too light, try increasing the time ON.
- If one side (top or bottom) of your product is too dark, try decreasing the time ON.
- If both sides are either light or dark, adjust the speed.
- In all cases, while adjusting, make relatively small adjustments and let the unit balance out for 3 to 5 minutes to reflect the effects of the changes before running product again.

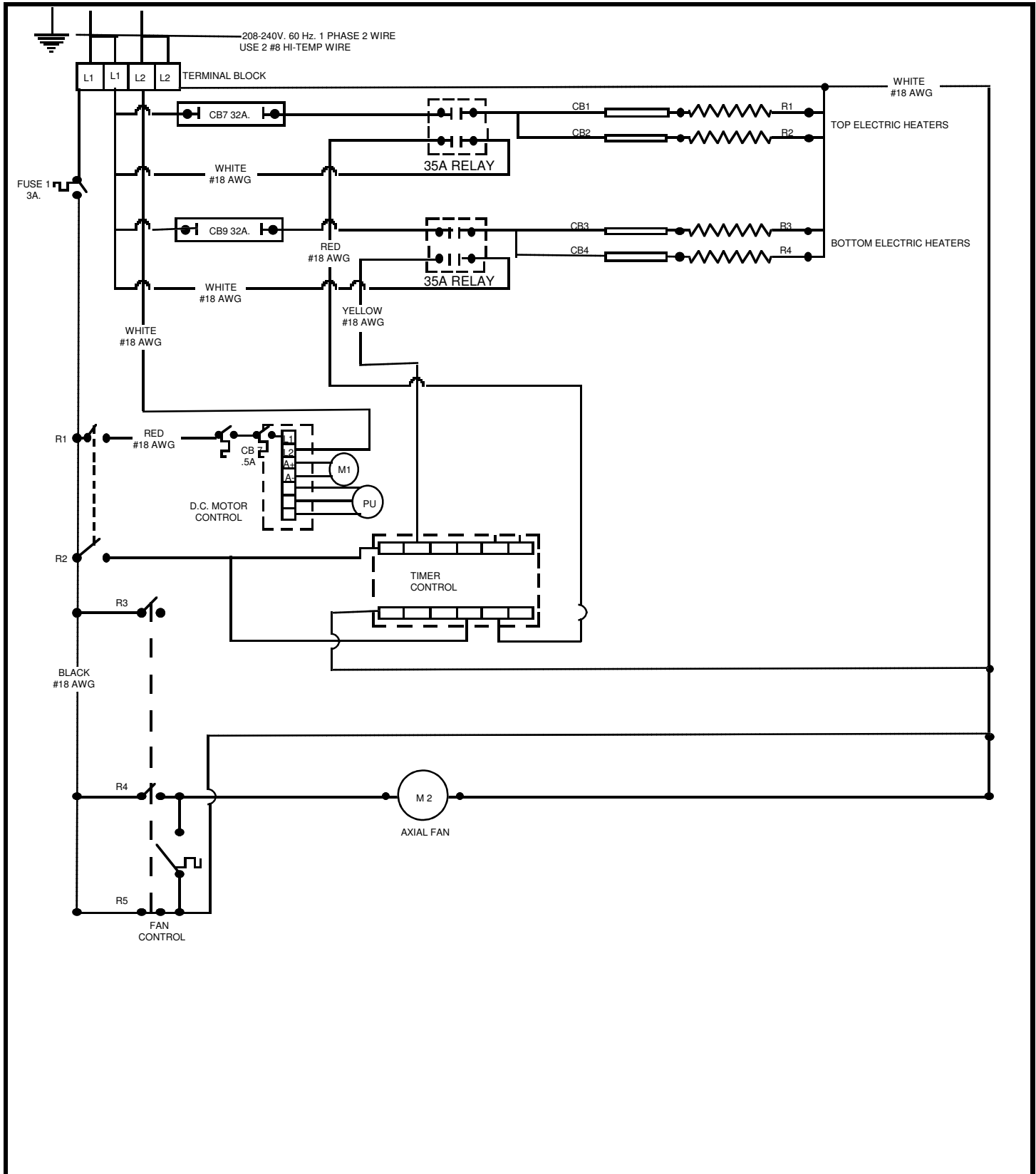
Extended settings at different voltages for Quizno's stores:


<u>Volts</u>	<u>Amps</u>	<u>Watts</u>	<u>Ton1</u> (Bottom heaters on)	<u>Tof1</u> (Bottom heaters off)	<u>Ton2</u> (Top heaters on)	<u>Tof2</u> (Top heaters off)	<u>Kw/h</u>	<u>Cook time</u>
200	33	6666	35	3	37	3	40	40-45 sec (1) see note
205	34	7004	34	3	37	3	41.44	45 sec (2) see note
205	34	7004	20	3	24	3	25.68	36 sec (2) see note
207	35	7142	25	3	28	3	31.54	40 sec (2) see note
208	35	7210	32	3	34	3	39.66	40-45 sec (1) see note
216	36	7776	30	3	31	3	39.53	40-45 sec (1) see note
220	37	8066	29	3	30	3	39.66	40-45 sec (1) see note
226	38	8512	20	3	20	3	28.38	36 sec (2) see note
230	38	8816	26	3	28	3	39.68	40-45 sec (1) see note
238	40	9440	6	3	8	3	11.01	38 sec (2) see note
240	40	9600	24	3	26	3	40	40-45 sec (1) see note
248	42	10250	22	3	24	30	39	40-45 sec (1) see note

Notes:

- 1) These settings are based on settings typical to that voltage based on voltage to kw per hour
- 2) These settings are used in actual Quizno's stores.

Actual settings may need to be adjusted based on the appearance of the product.
Please see the section regarding the timer control to make adjustments to the cycle settings or phone (800) 880-6836 for further assistance.



SCALE: NONE		APPROVED BY:		DRAWN BY: FAA	
DATE: 10/23/04				REVISED:	
20EMPQ WIRING DIAGRAM					
 1351 Estes Street Gurnee IL 60031				DRAWING NUMBER E0006C	

Keeping your Q-Matic Toaster Clean - General cleaning instructions

Daily:

- 1) Empty the crumb tray on both sides.
- 2) Wipe belt and crumb pans to remove any loose debris that might fall or be pulled into oven.

Weekly - In addition to above:

- 1) Wipe entire unit down
- 2) Clean cooling fan grill to ensure unit is cooled properly.

Failure to do so will result in the cooling fan failing prematurely causing the unit to overheat and shut off.

Monthly - in addition to above:

- 1) Blow off the top of the lower heating elements with compressed air to remove any loose debris from the top of the heating elements.
- 2) After blowing away loose debris remove left side bottom end plug and slide the tray located under the heaters out to empty any crumbs that fell to the bottom.

***Important Note:**

DO NOT USE CLEANING PRODUCTS OF ANY KIND INSIDE THE OVEN!!!

Because of the temperatures the heating element reach certain cleaners can etch into the glass which can shorten the life of the heater. The heaters are self cleaning and require only to remove the debris off the surface.