

# Spitfire Revolving Tray Pizza Oven

## Electric Fired

### Standard Features

- Electric Oven
- Stainless steel exterior walls (side 1 & facade), galvanized steel (side 2 & back) and aluminized steel interior walls/roof
- Panoramic window above the loading door
- Aluminum counter-balanced door
- Digital control
- Loading door with 10" high opening
- Numbered solid steel or expanded metal shelves with 3" back risers
- 1 fluorescent light outside the oven window
- Front access doors to driving system, gas and electrical components
- Available with 8, 12, 16, and 24 pan capacity
- Exhaust Hood (Type II)

### Models

- SF-4- 8 ( 8-pan)
- SF-4-12 (12-pan)
- SF-8-16 (16-pan)
- SF-8-24 (24-pan)

### Installation

A Picard Ovens approved technician will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular standard door and can be moved by hand. All electrical, water, and chimney hook-ups, along with the oven start-up, are at the customer's expense and have to be done by the qualified installation technician and according to local codes.

### Options

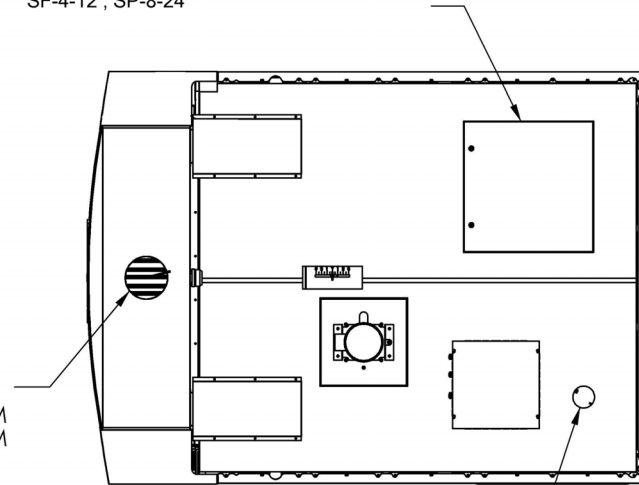
- Exhaust Hood (Type I) with grease trap
- Baking stone shelves
- Full stainless steel exterior walls
- Stainless steel floor plate and main shaft



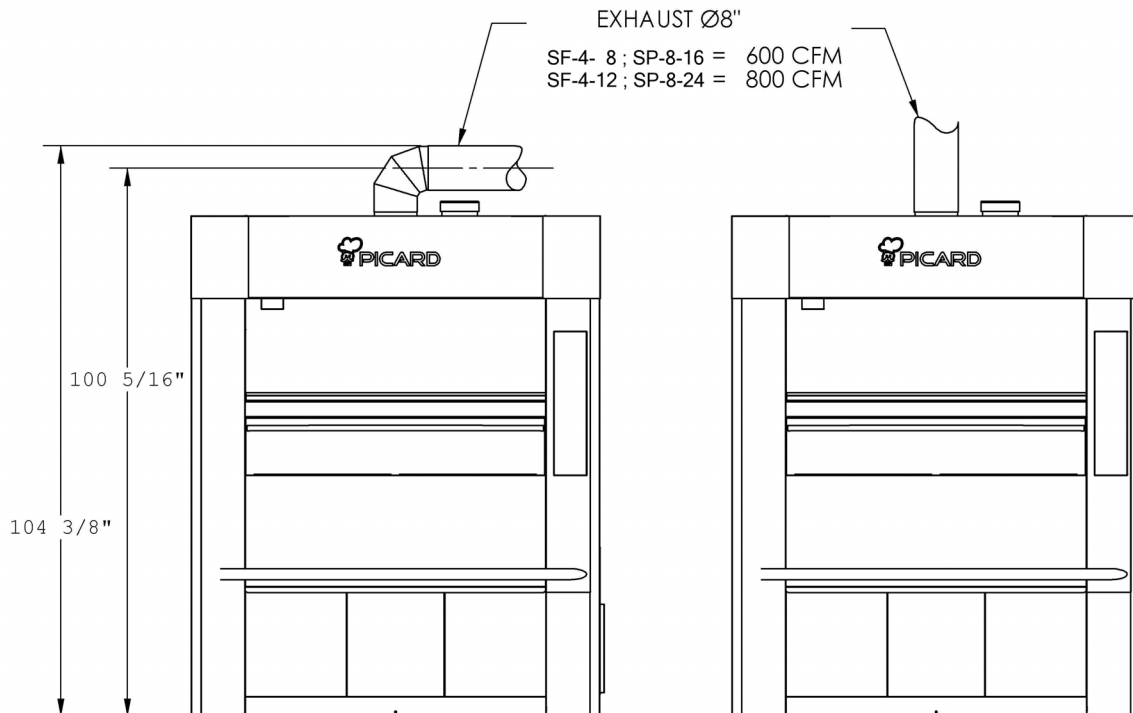
## SPITFIRE PIZZA OVEN

PRIMARY INLET : SF-4- 8 ; SP-8-16 = 208, 480 OR 600V  
 SF-4-12 ; SP-8-24

EXHAUST Ø8"  
 SF-4- 8 ; SP-8-16 = 600 CFM  
 SF-4-12 ; SP-8-24 = 800 CFM



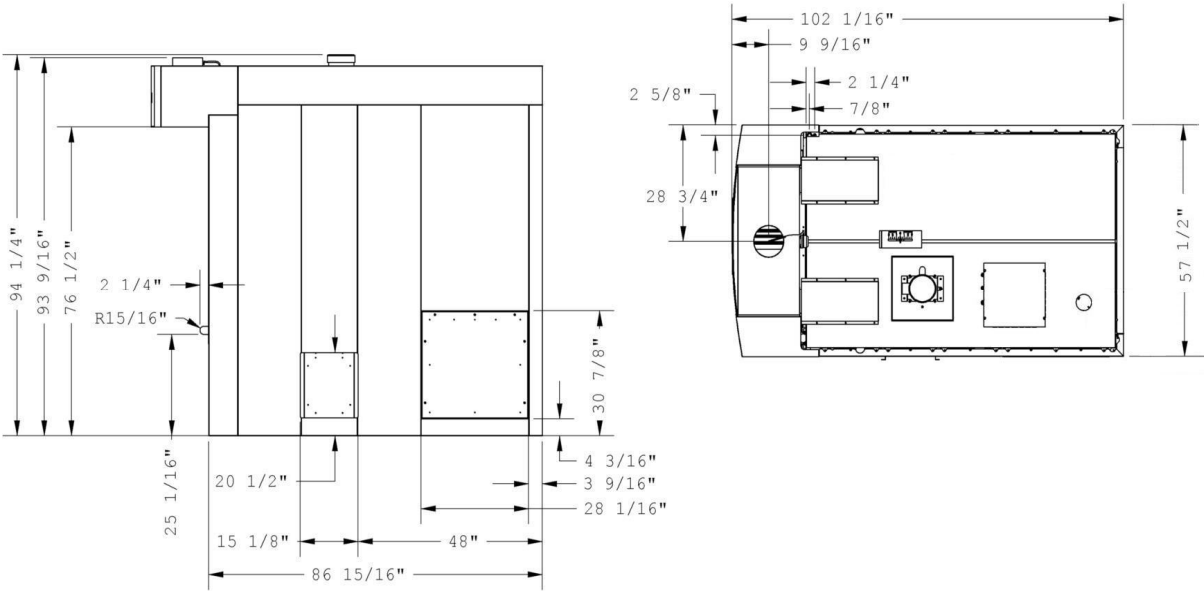
SECONDARY INLET : 208-240V /1PH /60HZ  
 SF-4- 8 ; SP-8-16 = 9 AMP  
 SF-4-12 ; SP-8-24



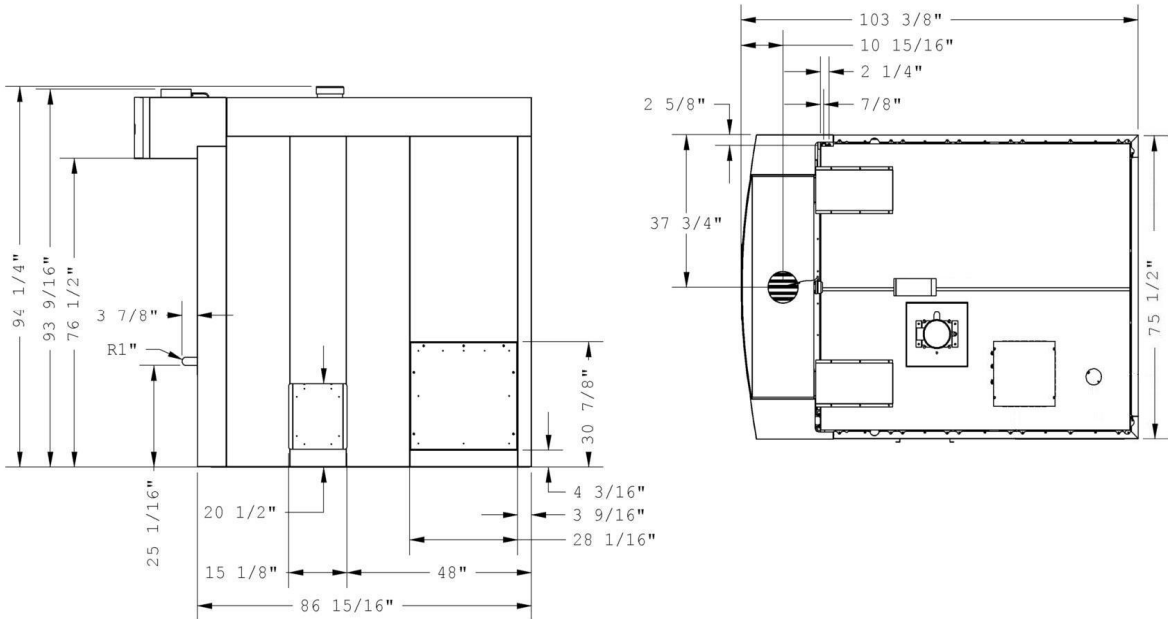
EXHAUST Ø8"  
 SF-4- 8 ; SP-8-16 = 600 CFM  
 SF-4-12 ; SP-8-24 = 800 CFM

# Dimensions

SF-8-16



SF-8-24





Picard Ovens, Inc.

► **RECOMMENDED MINIMUM CLEARANCE**

Floor to ceiling	Side and back to wall	Floor	Manhole side
98"	1"	Approved for non-combustible surfaces	24"

► **SHIPMENT INFORMATION**

Model	Ship weight (1)	Crate dimensions		
		83"	92"	88"
SF-4-8	2 500 lbs	64"	92"	88"
SF-4-12	3 000 lbs	83"	92"	88"
SF-8-16	2 800 lbs	64"	92"	88"
SF-8-24	3 300 lbs	83"	92"	88"

► **ELECTRICAL RATING**

MODEL	VOLT	AMPERE	KW	SECONDARY CONNECTION
SF-4-8	208V/3PH/60HZ	109 A	36 KW	NONE
	480V/3PH/60HZ	43 A		208V/1PH/60HZ/9A
	600V/3PH/60HZ	36 A		208V/1PH/60HZ/9A
SF -4-12	208V/3PH/60HZ	134 A	45 KW	NONE
	480V/3PH/60HZ	54 A		208V/1PH/60HZ/9A
	600V/3PH/60HZ	45 A		208V/1PH/60HZ/9A
SF -8-16	208V/3PH/60HZ	109 A	36 KW	NONE
	480V/3PH/60HZ	43 A		208V/1PH/60HZ/9A
	600V/3PH/60HZ	36 A		208V/1PH/60HZ/9A
SF -8-24	208V/3PH/60HZ	134 A	45 KW	NONE
	480V/3PH/60HZ	54 A		208V/1PH/60HZ/9A
	600V/3PH/60HZ	45 A		208V/1PH/60HZ/9A

► **BAKING CAPACITIES**

Trays			Pizzas					
Model	Qty	Size	8"	10"	12"	14"	16"	18"
SF-4-8	4	26" X 36 ½"	44	24	16	12	8	8
SF-4-12	4	26" X 54 ½"	66	36	24	18	12	12
SF-8-16	8	26" X 36 ½"	88	48	32	24	16	16
SF-8-24	8	26" X 54 ½"	132	72	48	36	24	24

\* Continuous product development is a Picard policy. Therefore, we reserve the right to change specifications and/or design without prior notice.