

PRD Series Rotisserie Oven

Features

- Natural or propane gas
- Interior and exterior stainless steel walls and floor
- Glass doors with stainless steel frame
- Vertical rotation system (Up and down)
- 12 stainless steel skewers
- Digital controls
- Door on each side with access to the driving system, the gas and the electrical components
- Interior lighting
- Wheeled equipment

Model

- PRD-12-36 (capacity of 36 chickens)
- PRD-12-60 (capacity of 60 chickens)

* See specifications and details on back

Installation

This equipment is delivered fully assembled and ready to be used. It can easily pass through a standard door of 36''x 80''.

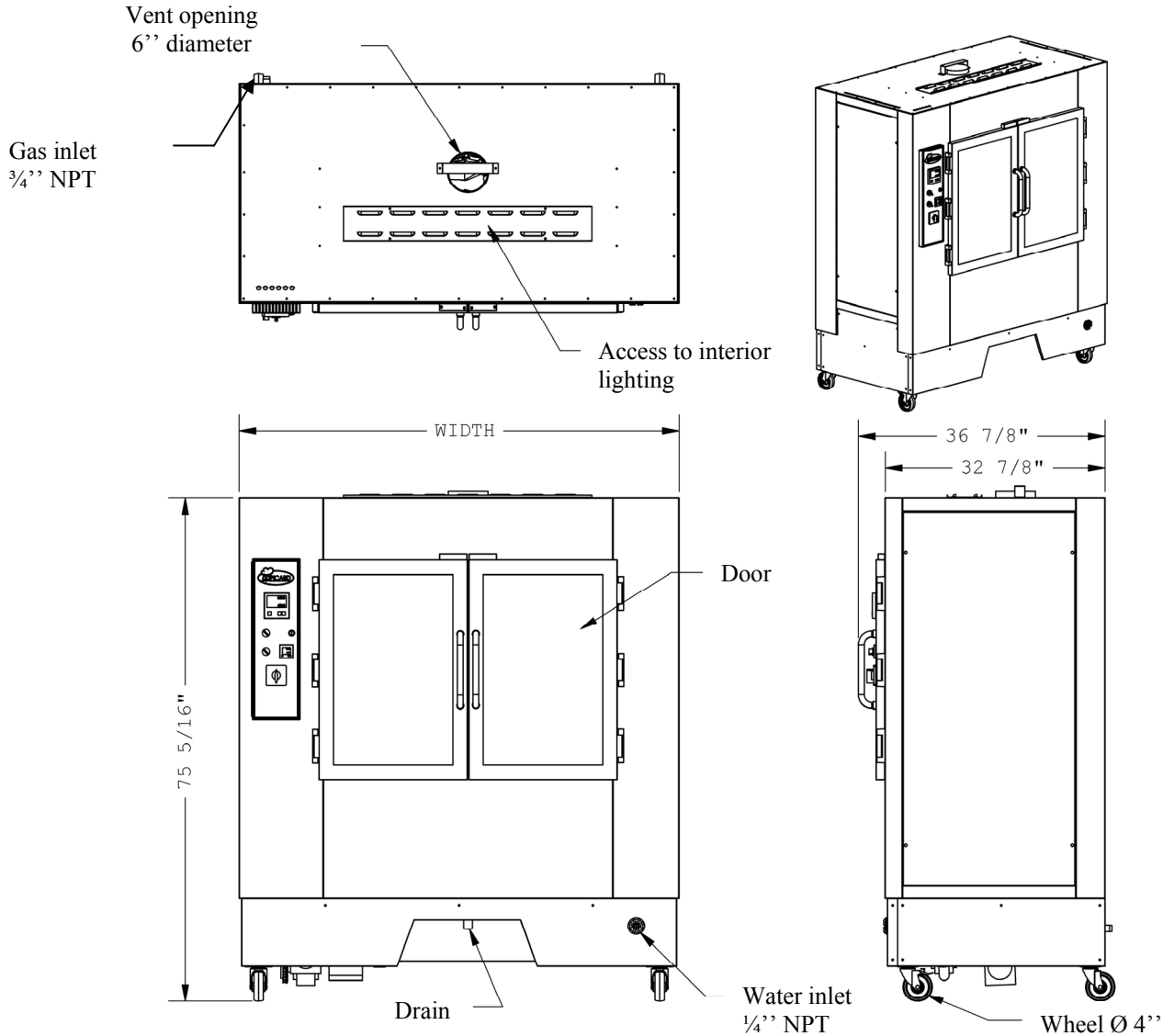
All the electrical, gas, water and chimney hook-ups, as well as the rotisserie burner's start-up, are at the customer's expenses. They must be done by qualified technicians and according to the local codes.



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Picard Oven Inc.



CLEARANCE REQUIRED

Floor to ceiling	Sides and Back to Wall	Floor
86"	2"	Approved for combustible surface

HOOK-UP FEATURE

Model	Inlet gas pipe size	Gas Power (Natural/Propane)	Manifold gas pressure (water column)	Inlet pressure (water column)	Electricity	Lighting
PRD-12-36	3/4" NPT	85 000 BTU	Propane : 11" Natural : 3.5"	Propane: 12-14" Natural: 4-6"	110V / 1PH / 60Hz / 10A	Neon Ø1" x 36" 25W
PRD-12-60	3/4" NPT	135 000 BTU				Neon Ø1" x 24" 25W

GENERAL INFORMATION

Model	Width	Chicken Capacity (3 1/2 lbs/each)	# of skewers	Temperature Limit	Distance between Skewers	Delivery Weight
PRD-12-36	51 1/4"	36	12	500 °F	7 1/2"	1500 lbs
PRD-12-60	65 3/4"	60				1600 lbs

*Continuous product development is a policy at Picard. Therefore, we reserved the right to modify these features and/or the design without prior notification.

TD-PRD-12_EN 01

1325 Notre-Dame Est
 Victoriaville, QC, Canada G6P 4B8
 1-800-668-1883 Télécopieur 819-758-1465
www.picardovens.com Courriel : info@picardovens.com

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