



THE NEW GENERATION OF OVENS



REVOLUTION SERIES

HOT ROCKS SERIES

PITA OVEN SERIES

ROTISSERIE

PROOFER

INDUSTRIAL SERIES

DESIGN, INNOVATION AND QUALITY

DAVINCI Compass Group

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INDUSTRIAL SERIES
PIZZA | BAKERY

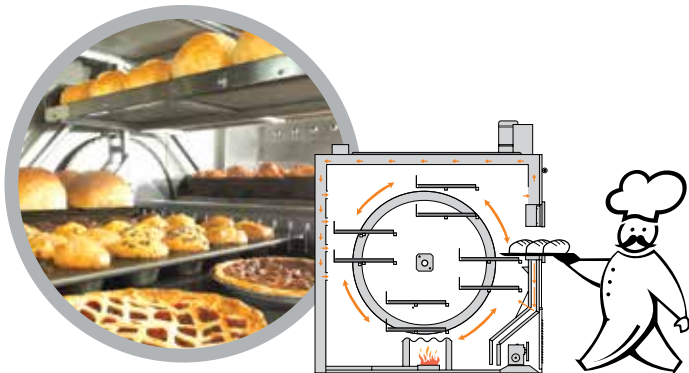
REVOLUTION SERIES

BAKERY | BAGEL | PIZZA



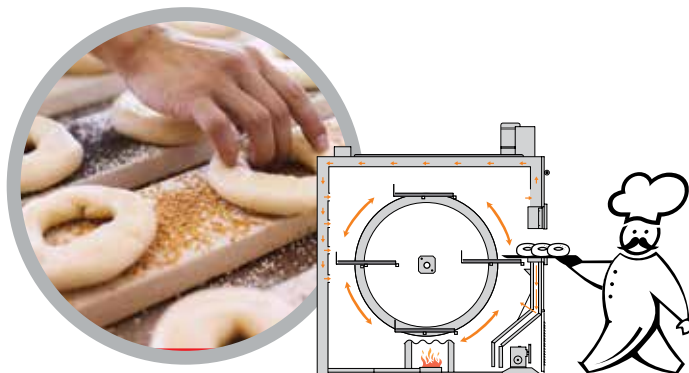
REVOLUTION SERIES

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32



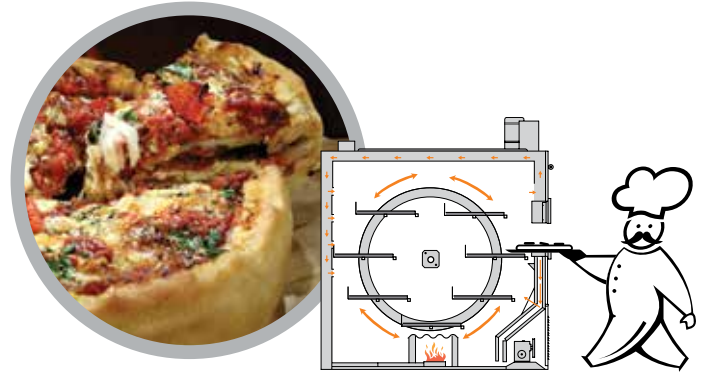
BAKERY FEATURES

- Gas or electricity
- **Shelves configuration :**
 - 2, 3 or 4 pans per shelf
 - 4 or 8 shelves
 - Full Steel
 - Stones
 - Perforated Steel Stone
- Horizontal ventilation
- Self-generating steam system
- 90 seconds rotation system



BAGEL FEATURES

- Gas or electricity
- **Shelves configuration :**
 - 2, 3 or 4 pans per shelf
 - 4 shelves
 - Full Steel
 - Stones
- Horizontal ventilation
- 60 seconds rotation system
- Bagel Trough adaptor



PIZZA FEATURES

- Gas or electricity
- **Shelves configuration :**
 - 2, 3 or 4 pans per shelf
 - 8 shelves (Double shelves system)
 - 7 shelves (Single)
 - Full Steel
 - Stones
- Vertical ventilation for 7 shelves
- Horizontal ventilation for double shelves
- 60 seconds rotation system

OPTIONAL FEATURES

- Full Stainless steel facade
- Type 1 exhaust canopy
- **Second motor (unmounted) for the following model :**
 - RE-4-8 • RE-4-12 • RE-8-16 • RE-7-14 • RE-8-24 • RE-7-21
- **Mounted Second motor for the following model :**
 - RE-4-16 • RE-8-32 • RE-7-28
- Stainless steel salt protection guard
- Removable steel plate
- Stainless steel exterior walls (back side included)
- Oven shipped fully assembled
- Bagel Trough adaptor

Shelves / steels



Shelves / perforated



Shelves / stones



REVOLUTION SERIES

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32



WHY SHOULD YOU USE THE REVOLUTION SERIES ?

VERSATILE

The Revolution oven is a continuous baking type oven with direct fired radiant heat and not a convection type oven. Many different products may be baked at the same time enabling you to increase your sales, baking everything your customers could ever want, when they want it.

OPTIONS

You can choose either gas or electric models. There are also 3 different shelf material option : steel, stone, perforated.

ECONOMICAL

Because this oven takes up less of your kitchen space and offers an ergonomic design so you can double up on quantity. This added to an extremely efficient burner system helps you economize on multiple levels, reducing your operating cost.

COMPACT SIZE

The Revolution oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens.

LOW MAINTENANCE

Picard has become famous for providing some of the industry's most innovative and durable ovens. We continue this long tradition by making the Revolution simple to clean, impervious to rust and trouble-free to operate. Count on your Revolution to provide you with years of hassle-free service.

BASIC FEATURES

- Single point ventilation through the exhaust canopy
- Digital control panel
- Aluminized steel interior walls and roof
- All carbon-graphite bushings for mobile parts
- Choice of either full steel or expanded metal shelves; optional baking stone shelves imbedded inside shelf structure available

POWERMAX SYSTEM

- Picard ovens unique system
- Maintains constant temperature
- Maximum energy output
- Powerful
- Silent
- Maintenance free
- Clean burning
- Tray holders

AEROMAX VENTILATION SYSTEM

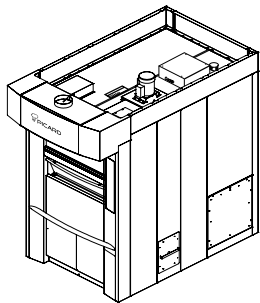
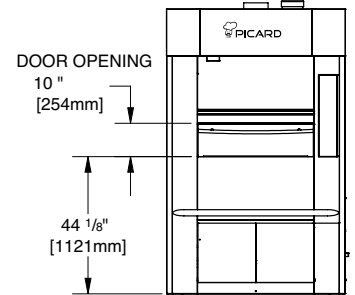
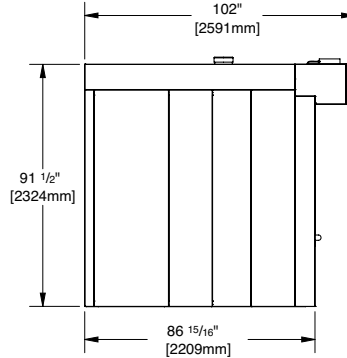
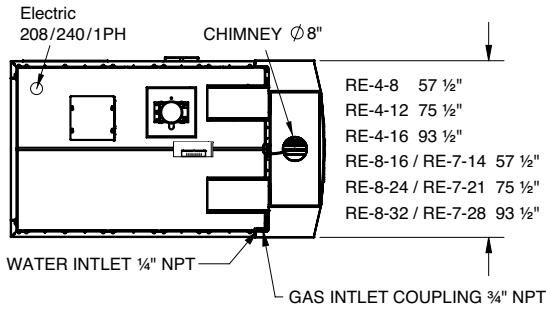
- Double directional ventilation (front and back)
- Permits equal baking
- Factory adjusted but permits special adjustments at the clients local
- Special system for better performance
- Bakes faster



REVOLUTION SERIES

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32

MACHINE DIMENSIONS



Also available in electric models. Specification data upon request.* Requires duct a ventilator motor, roof mount or wall mount depending upon your installation. AT THE CUSTOMER'S RESPONSABILITY AND COST.

RECOMMENDED MINIMUM CLEARANCE

Floor to ceiling	98" for straight pipe 108" for 90° elbow
Side and back to wall	1" for burner air intake
Floor	Approved for non-combustible surfaces
Manhole side	24"

For your safety, our REVOLUTION oven meets ETL Certification for the United States and Canada. Certified to CSA STD.1.8.2002. Conform to ANSI STD.Z 83.11.2002

FOR ELECTRICAL OVEN

Model	Voltage	Amperage	KW
RE 4-8	208V / 3PH / 60HZ	109A	36 KW
	480V / 3PH / 60HZ	43A	
	600V / 3PH / 60HZ	36A	
RE 4-12	208V / 3PH / 60HZ	134A	45 KW
	480V / 3PH / 60HZ	54A	
	600V / 3PH / 60HZ	45A	
RE 4-16	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	
	208V / 3PH / 60HZ	109A	
RE 7-14	480V / 3PH / 60HZ	43A	36 KW
	600V / 3PH / 60HZ	36A	
	208V / 3PH / 60HZ	134A	
RE 7-21	480V / 3PH / 60HZ	54A	45 KW
	600V / 3PH / 60HZ	45A	
	480V / 3PH / 60HZ	65A	
RE 7-28	600V / 3PH / 60HZ	54A	54 KW
	208V / 3PH / 60HZ	109A	
	480V / 3PH / 60HZ	43A	
RE 8-16	600V / 3PH / 60HZ	36A	36 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-24	600V / 3PH / 60HZ	45A	45 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-32	600V / 3PH / 60HZ	54A	54 KW
	208V / 3PH / 60HZ	109A	
	480V / 3PH / 60HZ	65A	

REVOLUTION SERIES

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32

FOR GAZ OVEN

Type	Minimum gas pipe size	Line pressure	Power (BTU / HR)								
			RE 4-8	RE 4-12	RE 4-16	RE 7-14	RE 7-21	RE 7-28	RE 8-16	RE 8-24	RE 8-32
Natural gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000
Secondary connection			208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A

BAKING CAPACITY

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size	5 oz	Pans (18" x 26")	1 lb	1.5 lb	9 inches	8 inches	10 inches	12 inches	14 inches	16 inches	18 inches
RE 4-8	4	26" x 36 1/2"	120	8	60	48	36	44	24	16	12	8	8
RE 4-12	4	26" x 54 1/2"	180	12	90	72	54	66	36	24	18	12	12
RE 4-16	4	26" x 72 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 7-14	7	20" x 36"	196				56	56	35	21	14	14	14
RE 7-21	7	20" x 54"	308				70	84	56	35	21	21	21
RE 7-28	7	20" x 72"	392				98	112	70	35	28	28	28
RE 8-16	8	26" x 36 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 8-24	8	26" x 54 1/2"	360	24	180	144	108	132	72	48	36	24	24
RE 8-32	8	26" x 72 1/2"	480	32	240	192	144	176	96	64	48	32	32

* Continuous product development is a Picard policy. Therefore, we reserve the right to change specifications and / or design without prior notice. **The ambient temperature on top of the oven must not exceed 105 °F — (40 °C)

*** If you've chosen the Steam option on your oven, it is strongly recommended that you install a water softener at the oven's water inlet to remove minerals from the water.

PICARD ACCESSORIES



BAGEL TROUGH

- 3 Drains
- Seed keeper to not plug drain
- Lower storage shelf

	BT56	BT74	BT92
Height	40"	40"	40"
Width	57"	74"	92"
Length	20.5"	20.5"	20.5"



BAKERY WORK TABLES

Picard offers a full line of work tables from economy 18ga 430 stainless to heavy duty industrial 14ga 304 stainless. We offer over 10,000 standard options from knockdown to fully welded, from open tables to enclosed, from poly top to maple top.

HOT ROCKS SERIES

PIZZA | BAKERY



HOT ROCKS SERIES

STONE CONVEYOR : HR-70-22 | HR-70-33 | HR-93-33 | LP-200-4-20-G | LP-200-4-32-G | LP-200-6-32-G

WHY SHOULD YOU USE THE STONE CONVEYOR ?

IMPROVED PRODUCT QUALITY

A forced-air ventilation system ensures continual air circulation for even and effective baking. The adjustable-temperature heated air is quickly pushed down to the product surface through small funnel-shaped cavities, eliminating the cool area in the middle of the pizza.

REDUCED BAKING TIME

The most effective oven that can bake pizza under 2 minutes. Hot Rocks ovens are infinitely adjustable and adapt to your recipes, rather than vice versa. The ventilation area is 0-100 % adjustable.

HIGH-QUALITY BAKING STONES

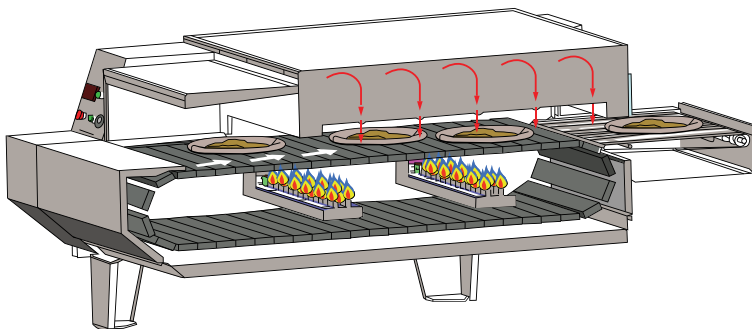
The all-new Hot Rocks is a baking stone conveyor oven specially designed to bake your pizza to perfection. The Picard Ovens engineering team has developed an exceptional baking stone oven for direct baking and unparalleled results. The baking stones are always ready for your next pizza. Enjoy the exquisite taste and perfect texture of a pizza baked the old fashioned way—on a baking stone.

EASE OF USE

- Touch screen control panel
- Choice of left or right conveyor direction
- Allows users to save recipes and turn on the oven at desired times
- Low maintenance: Picard is committed to offering you a superior product that requires the least possible amount of maintenance

STACKABLE / HIGH-CAPACITY

The oven comes in different sizes in order to meet different production needs. Up to 3 ovens can be stacked, each one set for a different baking time and temperature. Each unit can bake up to 165 12" pizzas or 135 16" pizzas per hour.



PIZZA FEATURES

• HR series :

- HR-70-22 • HR-70-33 • HR-93-33
- Entry conveyor



BAKERY FEATURES

• LP-200 series :

- LP-200-4-20-G • LP-200-4-32-G • LP-200-6-32-G
- Entry conveyor
- Radiant Heat elements for flat bread
- Steel plate or stone



HOT ROCKS SERIES

STONE CONVEYOR : HR-70-22 | HR-70-33 | HR-93-33 | LP-200-4-20-G | LP-200-4-32-G | LP-200-6-32-G



BASIC FEATURES

- Natural or propane gas
- Stone conveyor
- Stainless steel exterior panels
- Variable ventilation zones from 0 to 100%
- Conveyor right or left direction choice
- Digital touch screen control panel
- Stackable 3 units
- Accessible glass side door
- Exit conveyor

OPTIONAL FEATURES

- Stainless steel entry conveyor
- Additional electric elements for radiant heat in baking chamber (Glass door not available with this option)

INSTALLATION

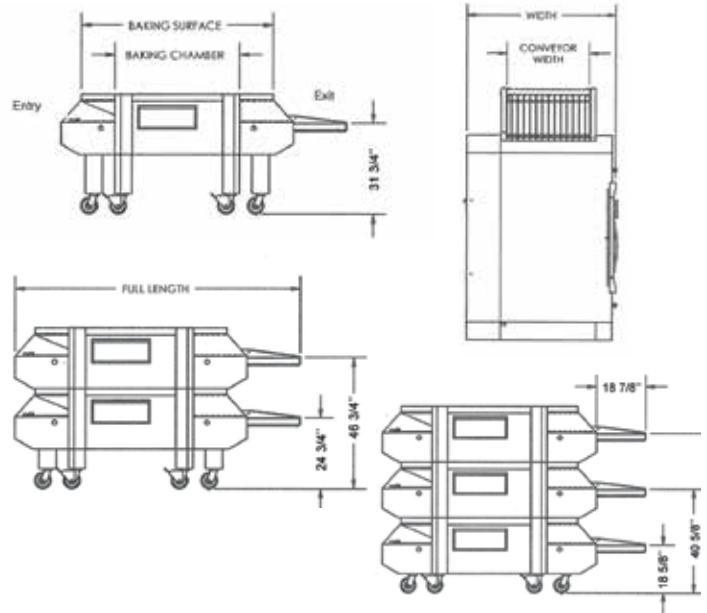
Our compact oven is built to maximize available space.

Requirements :

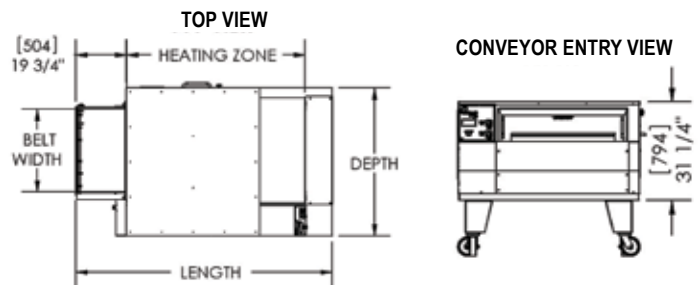
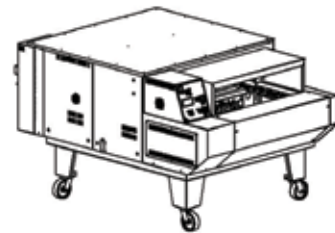
- Licensed electrician
- Licensed gas technician for gas connections and burner's start-up
- HVAC specialist for ventilation

All electrical, gas and chimney hook-ups, along with the oven burner's start-up, are at the customer's expense and have to be done by the proper trades and according to local codes.

HR SERIES MACHINE DIMENSIONS



LP-200 SERIES MACHINE DIMENSIONS



HOT ROCKS SERIES

STONE CONVEYOR : HR-70-22 | HR-70-33 | HR-93-33 | LP-200-4-20-G | LP-200-4-32-G | LP-200-6-32-G

RECOMMENDED MINIMUM CLEARANCE

Rear of oven to wall	2"
Left side extension to wall	2"
Oven entry to wall	2"

For your safety, our HOT ROCKS oven meets ETL Certification for the United States and Canada. Certified to CSA STD.1.8.2002. Conform to ANSI STD.Z 83.11.2002

GENERAL INFORMATION

Model	Baking zone	Belt width	Width	Total length	Max. operating temp.	Cooking time	Oven weight (lb)
HR-70-22	70"	22"	49 1/4"	102 3/4"	750 °F	1 to 15 min	1500
HR-70-33	70"	33"	60 1/4"	102 3/4"			1800
HR-93-33	93"	33"	60 1/4"	126 3/4"			2400
LP-200-4-20-G	70"	20"	46"	100 1/4"	600 °F (315 °C)		1200
LP-200-4-32-G	70"	32"	58"	100 1/4"			2000
LP-200-6-32-G	90"	32"	58"	124 1/4"			2950

ELECTRICAL SPECIFICATION (PER DECK)

Model	Voltage	Phase	Hertz	Amperage	Power supply
HR-70-22	208-240V	1PH	60HZ	10A	3 wires (2 hot, 1 ground)
HR-70-33	208-240V	1PH		10A	3 wires (2 hot, 1 ground)
HR-93-33	208-240V	1PH		15A	3 wires (2 hot, 1 ground)
LP-200-4-20-G	220-240V	1PH		23A	3 wires (2 hot, 1 ground)
	208-240V	3PH		19A	4 wires (3 hot, 1 ground)
LP-200-4-32-G	220-240V	1PH		31A	3 wires (2 hot, 1 ground)
	208-240V	3PH		24A	4 wires (3 hot, 1 ground)
LP-200-6-32-G	220-240V	1PH		52A	3 wires (2 hot, 1 ground)
	208-240V	3PH		38A	4 wires (3 hot, 1 ground)

GAS SUPPLY SPECIFICATION

Model	Type	Gas pipe inlet	Manifold pressure	Inlet pressure	Power per deck (BTU / HR)
HR-70-22	Natural	3/4" NPT	0" W.C.	5-14" W.C.	80 000
	Propane				
HR-70-33	Natural				120 000
	Propane				
HR-93-33	Natural				200 000
	Propane				
LP-200-4-20-G	Natural		3.5" W.C.	4-6" W.C.	116 000
	Propane		11" W.C.	12-14" W.C.	115 000
LP-200-4-32-G	Natural		3.5" W.C.	4-6" W.C.	168 000
	Propane		11" W.C.	12-14" W.C.	166 500
LP-200-6-32-G	Natural		3.5" W.C.	4-6" W.C.	198 000
	Propane		11" W.C.	12-14" W.C.	191 000

BAKING CAPACITY

Pizza size	12 inches			14 inches			16 inches			18 inches		
	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
HR-70-22	90	65	51	75	54	42	60	43	34	52	38	30
HR-70-33	150	109	85	135	98	77	120	87	68	75	54	42
HR-93-33	165	120	94	150	110	86	135	92	73	82	66	47
LP-200-4-20-G	90	65	51	75	54	42	60	43	34	52	38	30
LP-200-4-32-G	150	109	85	135	98	77	120	87	68	75	54	42
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47

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

HOT ROCKS SERIES

STONE DECK : MOD21 | MOD32 | MOD42

WHY SHOULD YOU USE THE STONE DECK ?

ELECTRIC

Our Stone Deck oven is an electric oven. Can be ordered in 1-4 decks.

MODULAR DESIGN

Each deck is independent giving you freedom to bake different products.

UNIQUE TEMPERATURE CONTROL

Our intelligent electronic temperature controller assures perfect baking all the time. You can control the top and bottom temperature of each deck.

HIGH QUALITY BAKING STONE

Picard has gone to great lengths to unearth the highest quality baking stone, so you can have outstanding results.

POWERFUL STEAM SYSTEM

The steam system used in our Stone Deck oven creates a concentrated abundant steam. While employed, the steam seals the oven doors closed. This creates pressure on the bread resulting in a beautiful high quality tender bread with a golden crust.



BAKERY FEATURES

- Self-generating steam system included
- 2, 3 or 4 pans per deck
- From 1 to 4 decks
- Exhaust Canopy type II

PIZZA FEATURES

- 2, 3 or 4 pans per deck
 - From 1 to 4 decks
 - Exhaust Canopy type II
- * Pizza option cannot be with steam



* Based on 18" x 26" Baking Pan.

BASIC FEATURES

- Electric oven
- High quality baking stones
- Self generating steam system
- Unique temperature probe system
- Panoramic windows
- Digital control
- Double loading doors with an 8" high opening
- Stainless steel exterior walls (sides & facade), galvanized steel (back)
- Stainless steel interior (walls / roof)
- Interior oven light
- Legs on wheels
- Tray holders

INSTALLATION

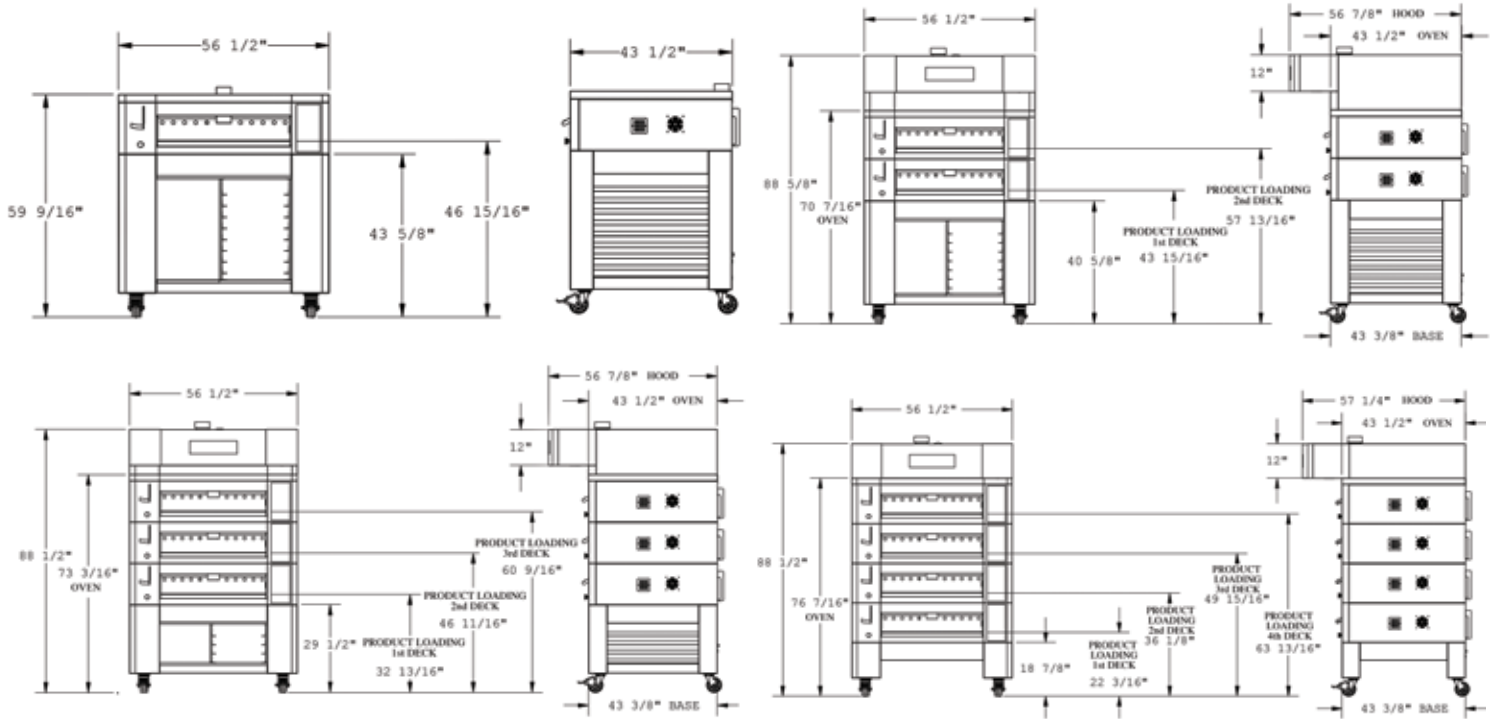
A Picard Ovens approved technician will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular standard door and can be moved by hand. All electrical, water and chimney hook-ups, are at the customer's expense and have to be performed by a qualified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

HOT ROCKS SERIES

STONE DECK : MOD21 | MOD32 | MOD42

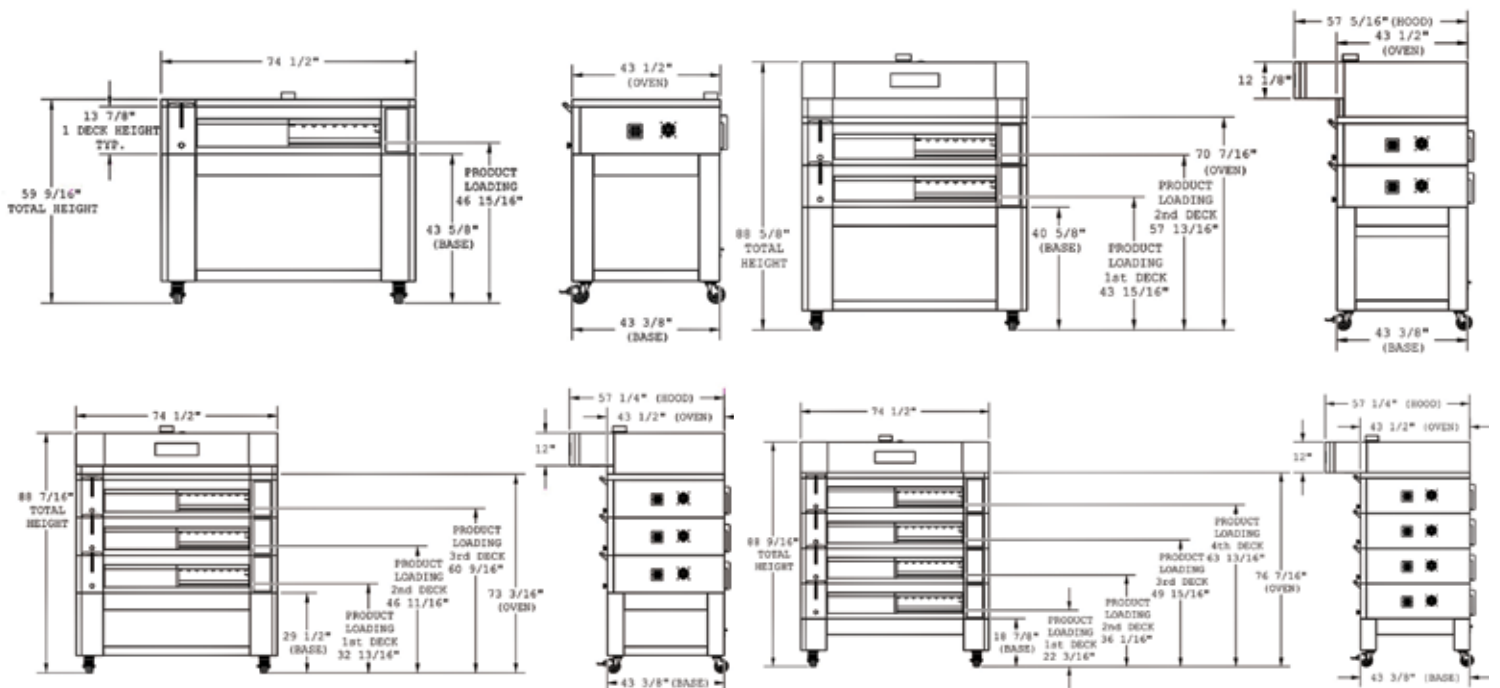
MACHINE DIMENSIONS

MOD21



MACHINE DIMENSIONS

MOD32

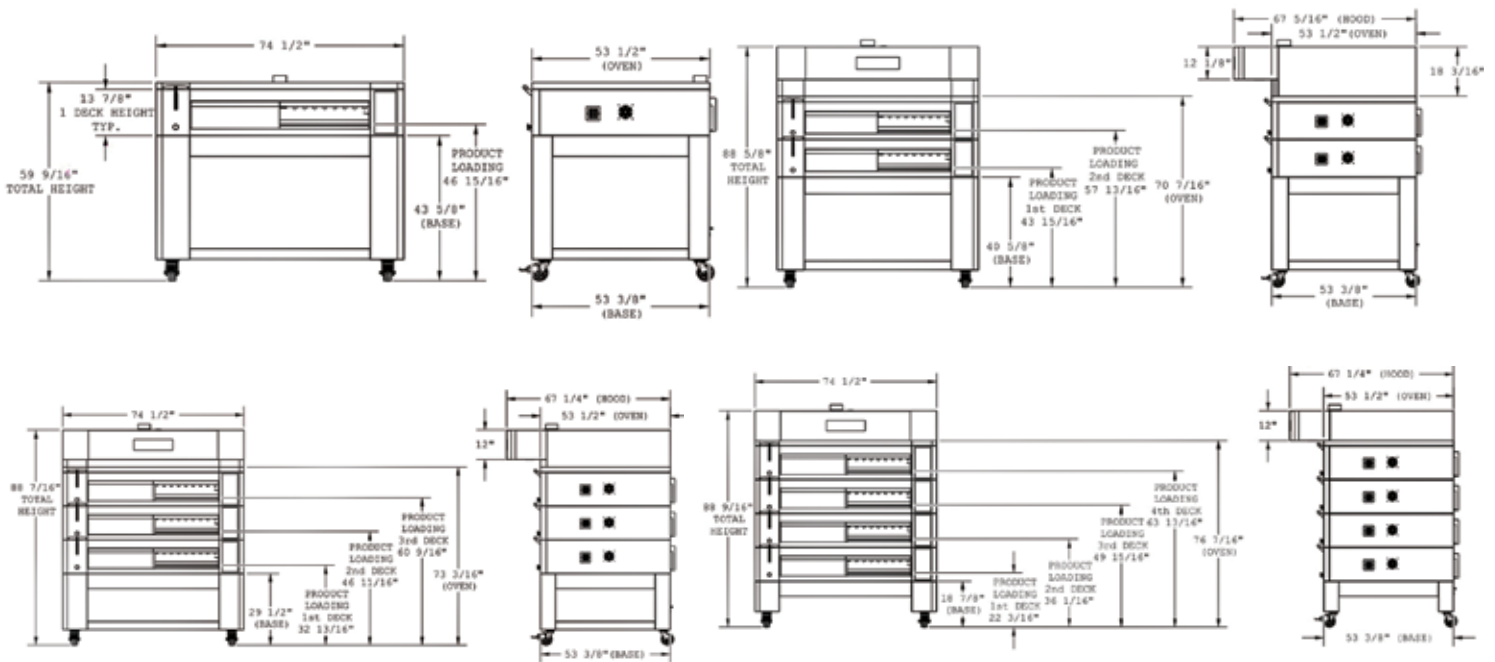


HOT ROCKS SERIES

STONE DECK : MOD21 | MOD32 | MOD42

MACHINE DIMENSIONS

MOD42



MINIMUM RECOMMENDED CLEARANCE

Side	2"
Back for electricity	2"
Floor	Approved for combustible surfaces

For your safety, our MODULUX oven meets ETL Certification for the United States and Canada. Certified to CSA STD.1.8.2002. Conform to ANSI STD.Z 83.11.2002

SHIPPING

Model	Shipping weight
MOD21	600 lb / per unit
MOD32	700 lb / per unit
MOD42	800 lb / per unit

MAXIMUM TEMPERATURE

Model	Temperature
MOD21	575 °F
MOD32	575 °F
MOD42	575 °F

ELECTRIC CHARACTERISTICS PER DECK

Model	208-220V / 3PH / 60Hz		208-240V / 1PH / 60Hz		480V / 3PH / 60Hz		600V / 3PH / 60Hz	
	Wattage (W)	Amperage	Wattage (W)	Amperage	Wattage (W)	Amperage	Wattage (W)	Amperage
MOD21	5 500	19A	5 500	24A	5 500	8A	5 500	6A
MOD32	8 000	12A	8 000	35A	8 000	12A	8 000	9A
MOD42	10 000	14A	10 000	44A	10 000	14A	10 000	11A

COOKING

Model	Interior dimensions		Bagels	Bread	Pies			Baguettes
	Doors	Dimension	5 oz	Pans 18" x 26"	1 lb	1,5 lb	9"	
MOD21	1	36" x 30"	27	2	24	18	12	7
MOD32	2	54" x 30"	45	3	36	24	18	14
MOD42	2	54" x 40"	54	4	48	36	24	14

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

** If you've chosen the Steam option on your oven, it is strongly recommended that you install a water softener at the oven's water inlet to remove minerals from the water.

PITA OVEN SERIES

PITA



PITA OVEN SERIES

Model | PO-3-20S

WHY SHOULD YOU USE THE PITA OVEN SERIES ?

ELECTRIC OVEN

Electric conveyor oven that cooks up to 1200 °F. The conveyor is made of solid steel plates which the product goes directly on. The baking chamber utilizes infrared top elements as well as interior brick walls that create radiant heat to cook product under 1 min.

COMPACT SIZE

The Pita Oven can easily fit in most kitchens, and has built in wheels which makes the oven easily moveable.

EASY TO INSTALL

The Pita Oven is an electric oven so there is no requirement for a hood to be in place. The oven just needs to have the electrical power hook up and it is ready to use.

EASE OF USE

- Easy to use control panel
- Conveyor oven allows for easy loading of product
- Removable stainless steel wire mesh entry conveyor
- Seed drawers at entry and exit of oven allow for easy cleaning



BASIC FEATURES

- Electric Fired Oven
- Steel plate roll surface
- Stainless steel exterior panels
- Removable stainless steel wire mesh entry conveyor
- Right side or left side models available
- Seed drawers at entry and exit for easy cleaning
- 4 caster wheels
- Stainless steel wire mesh exit conveyor

OPTIONAL FEATURES

- Exit conveyor
- Oven arrives fully assembled
- The oven can pass through a regular 36" x 80" door
- Electrical hook-up are at the customer's expense and must be made by the proper trades and according to local codes



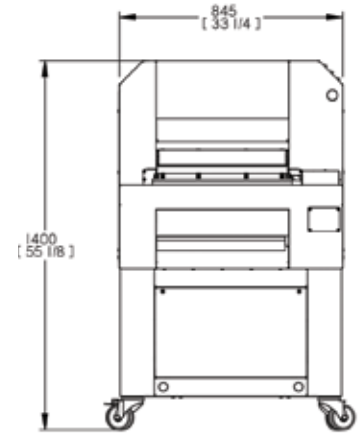
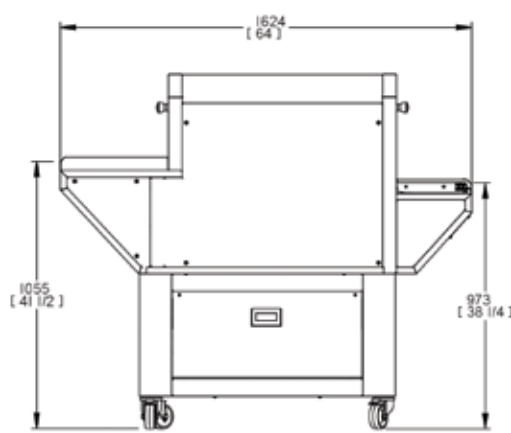
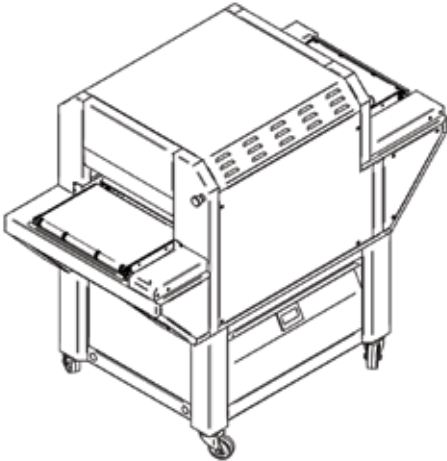
INSTALLATION

- Oven arrives fully assembled
- The oven can pass through a regular 36" x 80" door
- Electrical hook-up are at the customer's expense and must be made by the proper trades and according to local codes

PITA OVEN SERIES

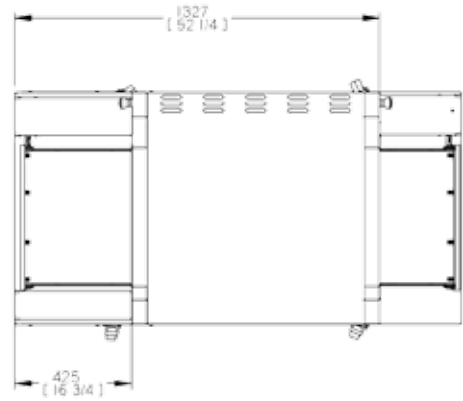
Model | PO-3-20S

MACHINE DIMENSIONS



MINIMAL DISTANCES BETWEEN COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL

Oven sides	2" of clearance
Oven floor	0" of clearance
Oven exit (no conveyor model)	6" to let the pita out of the oven



GENERAL INFORMATION

Model	Heating zone	Baking area	Belt width	Height	Total length	Depth	Max. operating temp.	Baking time range	Oven weight (lb)
PO-3-20S	27" (68.58cm)	3.65 sq ft.	19 1/2" (49.53cm)	56 1/4" (142.875cm)	50" (127cm)	34" (86.36cm)	1200 °F (648.89 °C)	30 secs to 2 1/2 mins	950

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amperage	Power supply
PO-3-20S	208-240V	3PH	60HZ	65A	4 wires (3 lives, 1 ground)

BAKING CAPACITY PER HOUR

Pita size	4 inches			6 inches			8 inches			10 inches			
	Cooking time	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min
PO-3-20S		3300	1600	1100	1800	900	600	1400	700	450	700	350	240

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

ROTISSERIE

CHICKEN



ROTISSERIE

Model | PR-60

WHY SHOULD YOU USE THE ROTISSERIE ?

UNSURPASSED QUALITY ROASTING

The rotation is calculated so that the juice drips from one skewer to the next skewer directly below it. This method of dripping from one skewer to the next prevents shrinkage and at the same time enhances the taste and color of meat.

MODULATING BURNER

We use a modulating burner to maintain consistent heat. The flame never goes out, it is increased or decreased depending on user demands. Direct heat is kept at a proper distance in order to prevent toughening of meat.

UNIQUE ROTATION SYSTEM

A vertical rotation cycle (up and down) awaits the chickens, once inside the cooking chamber, to ensure an even cooking. The second rotation cycle is carefully calculated so that every drop of juice from one skewer falls on the one directly below it.

EYE CATCHING DISPLAY

Two wide-open toughened glass doors for easy access and optimizing visibility of production, hence stimulating consumer's impulsive buying.

EASE OF USE

Large doors give access to the vast interior, and the way that the skewers are fixed makes loading and unloading easy.



BASIC FEATURES

- Single gas connection
- Interior and exterior stainless steel walls and floor
- Tempered glass door with stainless steel frame
- Vertical rotation system (Up and down)
- 12 stainless steel skewers
- Digital controls
- Doors on each side for easy maintenance and access to mechanical systems and electrical components
- Adjustable wheels with locking mechanism
- Bottom water pan with auto fill
- Skewer rotation knee-kick Start / Stop mechanism

OPTIONAL FEATURES

- In-cabinet lighting

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 electrical, gas, water and chimney hook-ups, as well as the rotisserie burner start-up, are at the customer's expense and must be performed by a qualified technician and according to local code. Each oven must be hooked-up to a hood pressure switch supplied and installed at the customer's expense.

ROTISSERIE

Model | PR-60

CLEARANCE REQUIRED

Floor to ceiling	91"
Side and back to wall	2"
Floor	Approved for combustible surfaces

For your safety, our ROTISSERIE oven meets ETL Certification for the United States and Canada. Certified to CSA STD.1.8.2002. Conform to ANSI STD.Z 83.11.2002

HOOK-UP FEATURE

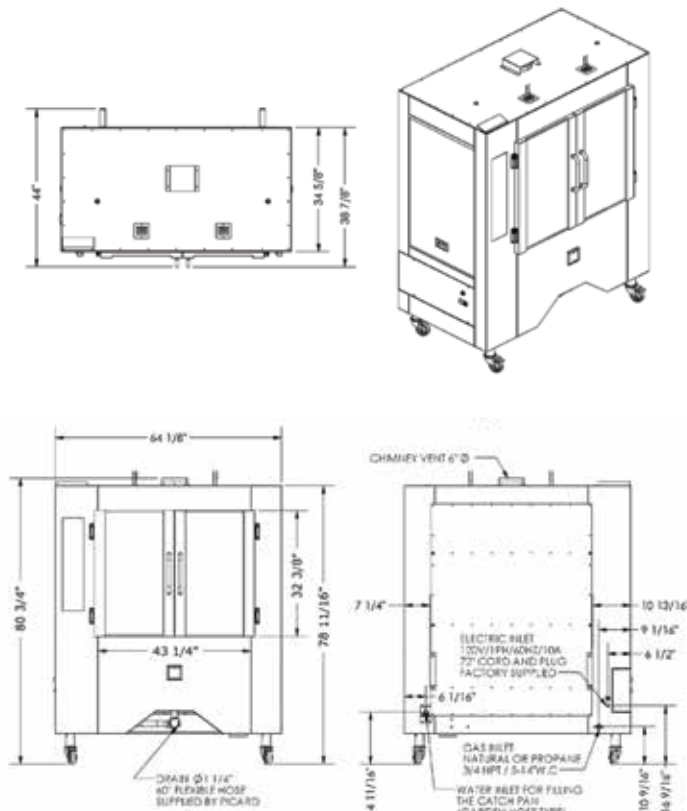
Model	Inlet gas pipe size	Gas power (BTU / HR)	Manifold gas pressure (water column)	Inlet pressure (W.C.)	Electricity
PR-60	3/4" NPT	85 000	0" W.C.	5"-14"	110V / 1PH / 60 Hz / 10A

GENERAL INFORMATION

Model	Width	Poultry capacity (3 1/2 lb / each)	# of skewers	Temperature limit	Distance between skewers	Delivery weight
PR-60	64 1/8"	60	12	450 °F	7 1/2"	1,600 lb



MACHINE DIMENSIONS



Technical Data	Model PRD-12-60
Cooking type	Continuous
Heating	Natural gas or propane gas
Supply voltage	120
Phase - Frequency (special voltage available)	Single - 60HZ
Lights - Wattage Each - Total Lightning Wattage	1 - 100 - 100
# Motors - Motor Hp - RPM - Full Load Amps Each	1 - 1/3 - 1725 - 7
Amperage - 1 PH @ 208V - 220V - 240V	Special Order
Amperage @ 120V	10
Frequence 50HZ	Special Order
BTU's Natural - Propane	135,000
Vent opening	6" diameter
Nominal gas pressure natural - Propane	3 1/2 - 11
Gas connection (male end required)	3/4" NPT
Net weight / Shipping weight	1,600 lb
Dimensions : height	75 5/16"
Depth (without doors)	32 7/8"
Depth (with doors)	36 7/8"
Width	65 3/4"
Spit - spit lenght - distance between spits	12 - 40" - 7 1/2"
Chicken capacity 3 1/3 lb each	60
Tempered glass doors 1/4" x 19 5/8" x 36 1/4"	2

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** The Rotisserie Oven is delivered fully assembled. This oven must be vented using an appropriate hood.

PROOFER

BAKERY



PROOFER

Models | PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S | PPR2-6S

WHY SHOULD YOU USE THE PROOFER ?

THE PICARD ROLL-IN-RACK PROOFER IS AN ADDED VALUE TO YOUR BAKERY !

Picard Proofers will save you time and money. They will help you create quality products in faster time. The Proofers have glass door design so you can monitor your proofing process. All the Proofers allow you to control both temperature and humidity.



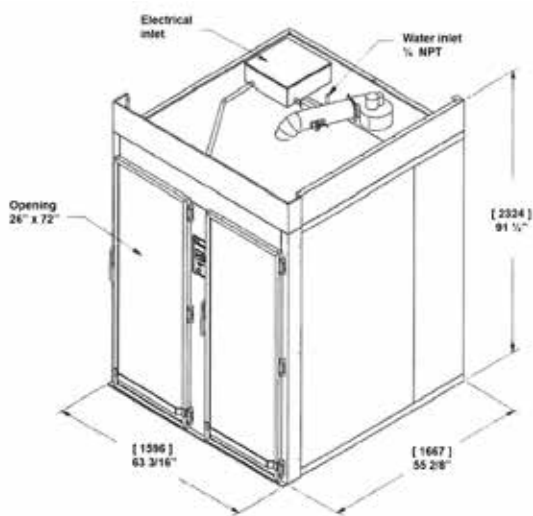
MACHINE DIMENSIONS

PPR2-2S



MACHINE DIMENSIONS

PPR2-4S



BASIC FEATURES

- Stainless steel interior, including ceiling and floor
- Stainless steel and aluminized exterior panels
- Glass doors with anodized aluminum frame
- Stainless steel heating and humidification box inside the proofer
- Stainless steel air duct
- Relative humidity up to 80 % and temperature to 120 °F
- Aluminum bumpers
- 1-1/2" thick insulated walls
- Safety handle to exit the proofer
- Eyes height digital controls
- Interior lighting
- Other models available upon request

INSTALLATION

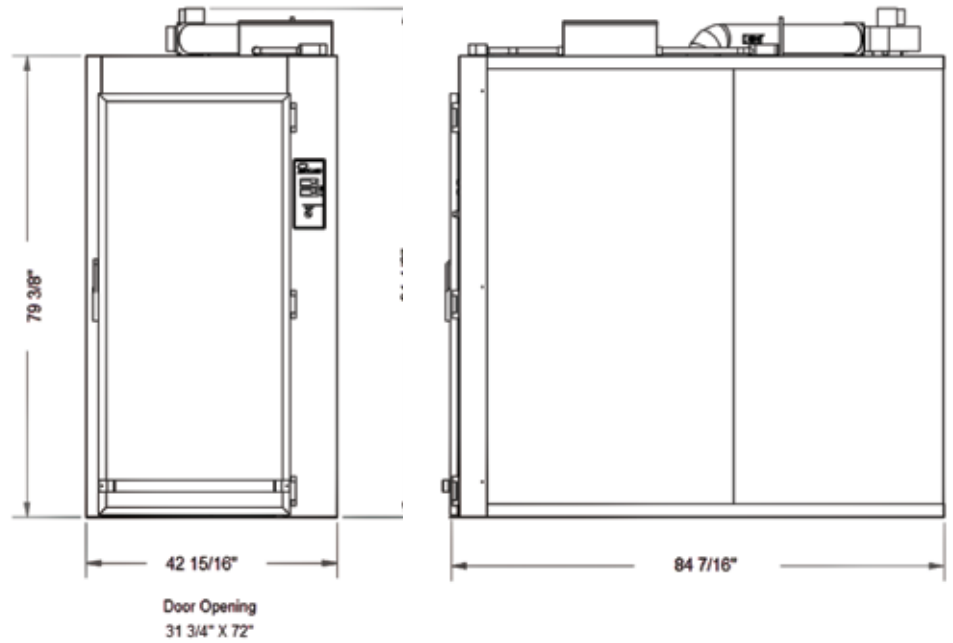
A Picard approved installer will unload and assemble the Proofer.

PROOFER

Models | PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S | PPR2-6S



MACHINE DIMENSIONS PPR1-3S



PROOFER CAPACITY

Model	Single rack	Double rack
PPR1-1S	1	1
PPR1-2S	1	2
PPR1-3S	1	1
PPR2-2S	2	2
PPR2-4S	2	4
PPR2-6S	2	6

CLEARANCES REQUIRED

Model	Floor to ceiling	Sides and back to wall	Floor
All models	96"	0"	Approved for combustible surface

TECHNICAL FEATURES

Model	Amperage	Wattage (W)	Limit temp.	Max. humidity
All models	120-240V / 1PH / 28A	6 000	120 °F	80 %
	120-208V / 3PH / 23A			

Model	Door opening	Number of doors	Height (In)	Width (In)	Depth (In)	Amps	Water pipe (In)
PPR1-1S	26" x 72"	1	79 5/16"	38"	40"	23 A	¼" NPT
PPR1-2S	26" x 72"	1	79 5/16"	38"	67"	23 A	¼" NPT
PPR1-3S	32" x 72"	1	79 5/16"	43"	85"	23 A	¼" NPT
PPR2-2S	26" x 72"	2	79 5/16"	65"	40"	-	¼" NPT
PPR2-4S	26" x 72"	2	79 5/16"	65"	67"	-	¼" NPT
PPR2-6S	32" x 72"	2	79 5/16"	77"	85"	-	¼" NPT

Note : It is recommended to install a sediments filter on the water inlet.

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

** Please call factory for other available sizes.

INDUSTRIAL SERIES

BAKERY | PIZZA



INDUSTRIAL SERIES (REVOLVING)

MODEL T : T-6-36 | T-6-42 | T-6-48 | T-8-48 | T-8-56 | T-8-64 | T-10-60 | T-10-70 | T-10-80

WHY SHOULD YOU USE THE **MODEL T** ?

QUALITY

The Model T Industrial Oven gives you an exceptional baking quality. This oven is perfect for the large production bakery who wants even quality baking.

QUANTITY

The Model T Industrial Oven comes in 9 different sizes. You can choose from 36 to 80 baking pan capacity models.

HEAVY DUTY

Picard Ovens builds its ovens to the highest standards and the Model T is no exception. The Model T Industrial Oven is built to last and will give you years of high quality baking.

OPTIONAL FEATURES

Picard Ovens offers several optional feature to ensure every baker gets what they desire. You can choose from 3 different shelf materials (Metal, Stone or Perforated Metal). There is an optional Type I or II Exhaust Canopy available. Internal steam Injection system can be installed that will hook up to external steam boiler.



BASIC FEATURES

- Direct fired
- Gas burners
- Digital controls
- Aluminized steel (interior walls / roof)
- Stainless steel exterior facade galvanized steel exterior paneling (sides, back)
- Front access doors for driving system gas and electrical components
- Counter balanced doors made of heavy gauge aluminum
- **Double stabilization system for models :**
 - T-6-48 • T-8-64 • T-10-80
- Full steel or perforated metal shelves

OPTIONAL FEATURES

- Exhaust canopy (motor extractor not included)
- Self generating steam system (built-in)
- Stainless steel steam injectors to use a separated steam boiler

INSTALLATION

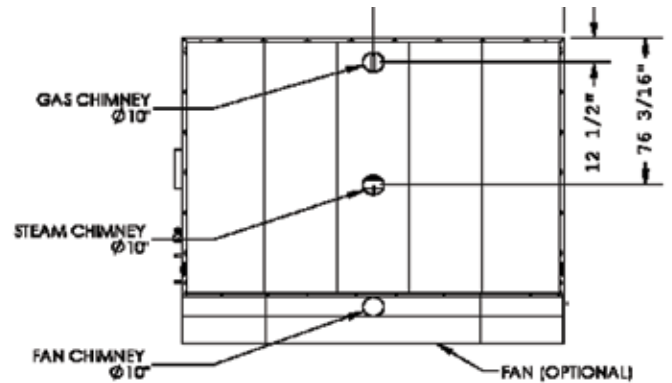
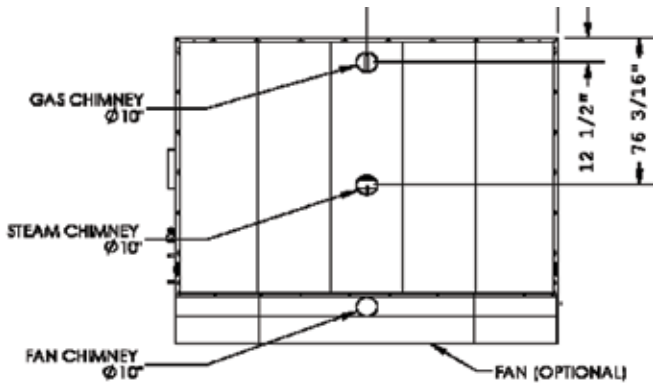
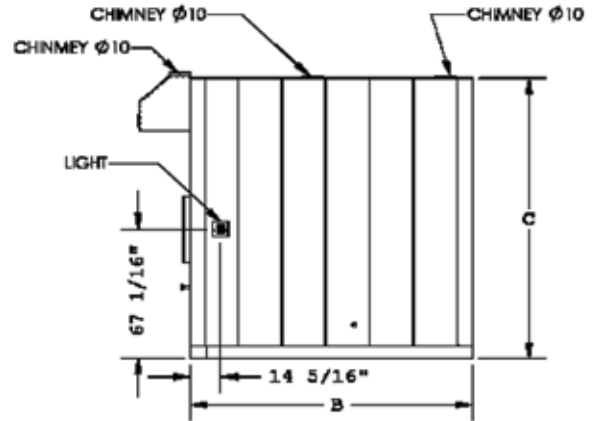
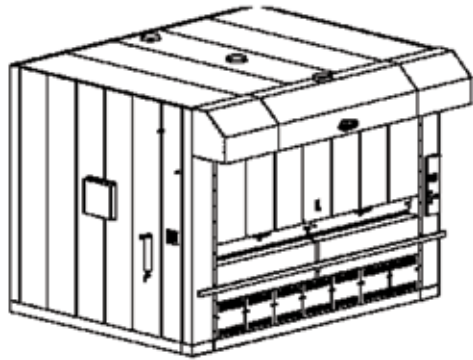
An authorized technician from Picard will take care of the unloading and installation at the customer's site. All electrical, gas, water, and chimney hookups, along with the oven burner's start-up, are at the customer's expense and have to be done by the qualified installation technician and according to local codes.



INDUSTRIAL SERIES (REVOLVING)

MODEL T : T-6-36 | T-6-42 | T-6-48 | T-8-48 | T-8-56 | T-8-64 | T-10-60 | T-10-70 | T-10-80

MACHINE DIMENSIONS



GENERAL INFORMATION

Model	Baking tray capacity 18" x 26"	Shelf dimension	# Shelves	Oven width	Oven depth	Oven height direct fired	Oven height indirect fired	Oven door net height	Chimney flue diameter	Hood exhaust pipe size	Baking chamber venting pipe size	B.T.U.
				A	B	C	C					
T-6-36	36	26 1/2" x 111 1/2"	6	142 1/2"	104"	95 11/16"	109 3/8"	10"	10"	10"	10"	400 000
T-6-42	42	26 1/2" x 129 1/2"	6	163 7/8"	104"	95 11/16"	109 3/8"					420 000
T-6-48	48	26 1/2" x 147 1/2"	6	181 3/4"	104"	95 11/16"	109 3/8"					480 000
T-8-48	48	26 1/2" x 111 1/2"	8	142 1/2"	121 1/4"	113"	126 3/4"					480 000
T-8-56	56	26 1/2" x 129 1/2"	8	163 7/8"	121 1/4"	113"	126 3/4"					560 000
T-8-64	64	26 1/2" x 147 1/2"	8	181 3/4"	121 1/4"	113"	126 3/4"					640 000
T-10-60	60	26" x 111 1/2"	10	142 1/2"	134 3/16"	131 3/16"	145 1/4"					600 000
T-10-70	70	26" x 129 1/2"	10	163 7/8"	134 3/16"	131 3/16"	145 1/4"					700 000
T-10-80	80	26" x 147 1/2"	10	181 3/4"	134 3/16"	131 3/16"	145 1/4"	800 000				

INDUSTRIAL SERIES (TUNNEL)

LP 200 : LP-200-10-48 | LP-200-15-48 | LP-200-20-48 | LP-200-25-48 | LP-200-30-48

WHY SHOULD YOU USE THE LP-200 ?

HIGH-QUALITY BAKING STONES

The LP-200 is a baking stone conveyor oven specially designed to bake your pizza and flat bread to perfection. The Picard Ovens engineering team has developed an exceptional baking stone oven for direct baking and unparalleled results. The baking stones are always ready for your next pizza. Enjoy the exquisite taste and perfect texture of a pizza baked the old fashioned way—on a baking stone.

IMPROVED PRODUCT QUALITY

A forced-air ventilation system ensures continual air circulation for even and effective baking. The adjustable-temperature heated air is quickly pushed down to the product surface through small funnel-shaped cavities, eliminating the cool area in the middle of the pizza.

REDUCED BAKING TIME

The most effective oven that can bake pizza and bread under 1 minute. LP-200 ovens are infinitely adjustable and adapt to your recipes, rather than vice versa. The ventilation area is 0-100% adjustable.

EASE OF USE

- Touch screen control panel
- Choice of left or right conveyor direction
- Allows users to save recipes and turn on the oven at desired times
- Low maintenance: Picard is committed to offering you a superior product that requires the least possible amount of maintenance

BASIC FEATURES

- Natural or propane gas
- Stone conveyor
- Stainless steel exterior panels
- Variable ventilation zones from 0 to 100 %
- Conveyor right or left direction choice
- Digital touch screen control panel
- Exit conveyor

OPTIONAL FEATURES

- Stainless steel entry conveyor
- Additional electric elements for radiant heat in baking chamber



INSTALLATION

Our compact oven is built to maximize available space.

Requirements :

- Licensed electrician
- Licensed gas technician for gas connections and burner's start-up
- HVAC specialist for ventilation

All electrical, gas and chimney hook-ups, along with the oven burner's start-up, are at the customer's expense and have to be done by the proper trades and according to local codes.

LARGE SIZE OVENS

Model	Baking chamber dimension
LP-200-10-48	10' L x 48" W
LP-200-15-48	15' L x 48" W
LP-200-20-48	20' L x 48" W
LP-200-25-48	25' L x 48" W
LP-200-30-48	30' L x 48" W

BAKERY, BAGEL AND PIZZA

IF YOU HAVE ANY QUESTIONS, CONTACT US AT
819 395.5151 / 1 855 395.5252 OR VISIT OUR WEBSITE
PICARDOVENS.COM

Thanks for your interest.

- | REVOLUTION SERIES
- | HOT ROCKS SERIES
- | PITA OVEN SERIES
- | ROTISSERIE
- | PROOFER
- | INDUSTRIAL SERIES



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