

BAKERY

THE NEW GENERATION OF OVENS



REVOLUTION P1
RE 4-8 | RE 4-12 | RE 4-16 | RE 8-16 | RE 8-24 | RE 8-32

MODULUX P5
MOD21 | MOD32 | MOD42

PROOFER P9
PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S
PPR2-2D | PPR2-4D | PPR4-4D

PITA OVEN P12
PO-3-20S

BAGEL KIT P15
KETTLE : BK25 N-P | BK45 N-P HOOD : BK25 | BK45
TROUGH : BT56 | BT74 | BT92

BOWL-LIFT P18
LP-280 | LP-280B

MODEL T INDUSTRIAL, REVOLVING TRAY OVEN P21
T-6-36 | T-6-42 | T-6-48 | T-8-48 | T-8-56 | T8-64 | T-10-60
T-10-70 | T-10-80

STONE CONVEYOR OVEN P24
LP-200 SERIES

PICARD OVENS EQUIPMENT
COMBINES HIGH QUALITY
PRODUCTS THAT PRODUCE
UNMATCHED RESULTS.

REVOLUTION HYBRID



REVOLUTION HYBRID

Models | RE 4-8 | RE 4-12 | RE 4-16 | RE 8-16 | RE 8-24 | RE 8-32

WHY SHOULD YOU USE THE REVOLUTION HYBRID ?

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.



REVOLUTION HYBRID

Models | RE 4-8 | RE 4-12 | RE 4-16 | RE 8-16
RE 8-24 | RE 8-32

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

ELECTRICAL RATING

Model	Volt	Ampere	KW	Secondary connection
RE 4-8	208V / 3PH / 60HZ	109A	36 KW	None
	480V / 3PH / 60HZ	43A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	36A		208V / 1PH / 60HZ / 9A
RE 4-12	208V / 3PH / 60HZ	134A	45 KW	None
	480V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	45A		208V / 1PH / 60HZ / 9A
RE 4-16	480V / 3PH / 60HZ	65A	54 KW	208V / 1PH / 60HZ / 11A
	600V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 11A
RE 8-16	208V / 3PH / 60HZ	109A	36 KW	None
	480V / 3PH / 60HZ	43A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	36A		208V / 1PH / 60HZ / 9A
RE 8-24	208V / 3PH / 60HZ	134A	45 KW	None
	480V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	45A		208V / 1PH / 60HZ / 9A
RE 8-32	480V / 3PH / 60HZ	65A	54 KW	208V / 1PH / 60HZ / 11A
	600V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 11A



SHIPMENT INFORMATION

Model	Ship weight (1)	Crate dimensions		
RE 4-8	2,500 lb	64"	92"	88"
RE 4-12	3,000 lb	83"	92"	88"
RE 4-16	3,800 lb	90"	100"	88"
RE 8-16	2,800 lb	64"	92"	88"
RE 8-24	3,300 lb	83"	92"	88"
RE 8-32	4,300 lb	90"	100"	88"

(1) Steam (option) included.

GAS SUPPLY SPECIFICATION

Type	Minimum gas pipe size	Line pressure	Power (BTU / HR)					
			RE 4-8	RE 4-12	RE 4-16	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
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000

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 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.

REVOLUTION HYBRID

Models | RE 4-8 | RE 4-12 | RE 4-16 | RE 8-16 | RE 8-24 | RE 8-32

BASIC FEATURES

- Single point ventilation through the exhaust hood
- 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

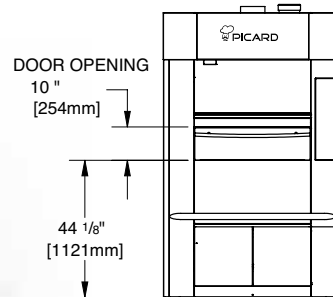
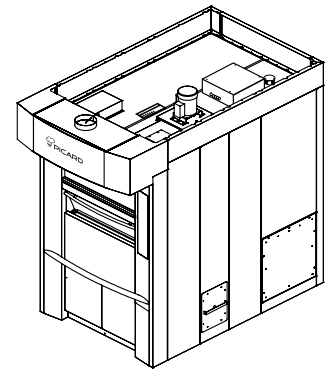
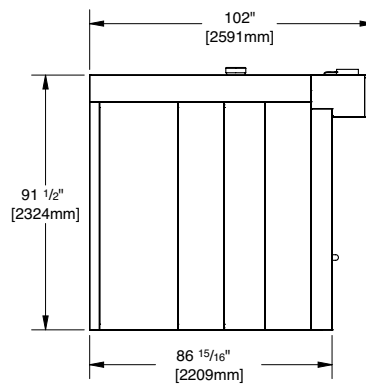
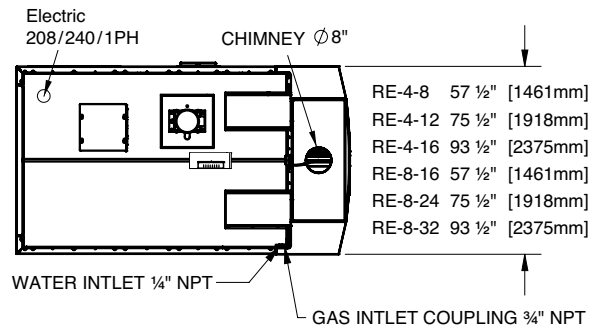
POWERMAX SYSTEM

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

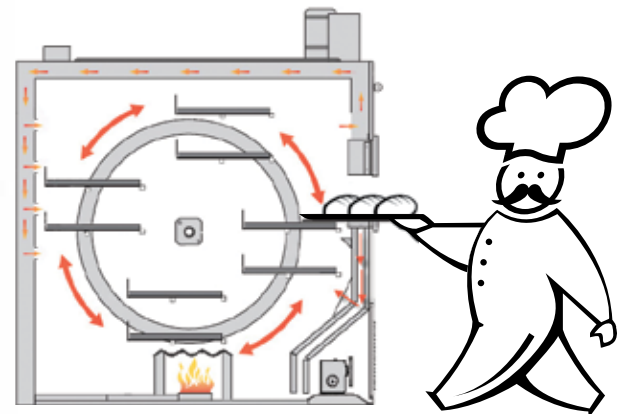
AEROMAX VENTILATION SYSTEM

- 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

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 RESPONSIBILITY AND COST.



MODULUX



MODULUX

Models | MOD21 | MOD32 | MOD42

WHY SHOULD YOU USE THE MODULUX ?

ELECTRIC

The Modulux is an efficient electric deck 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.

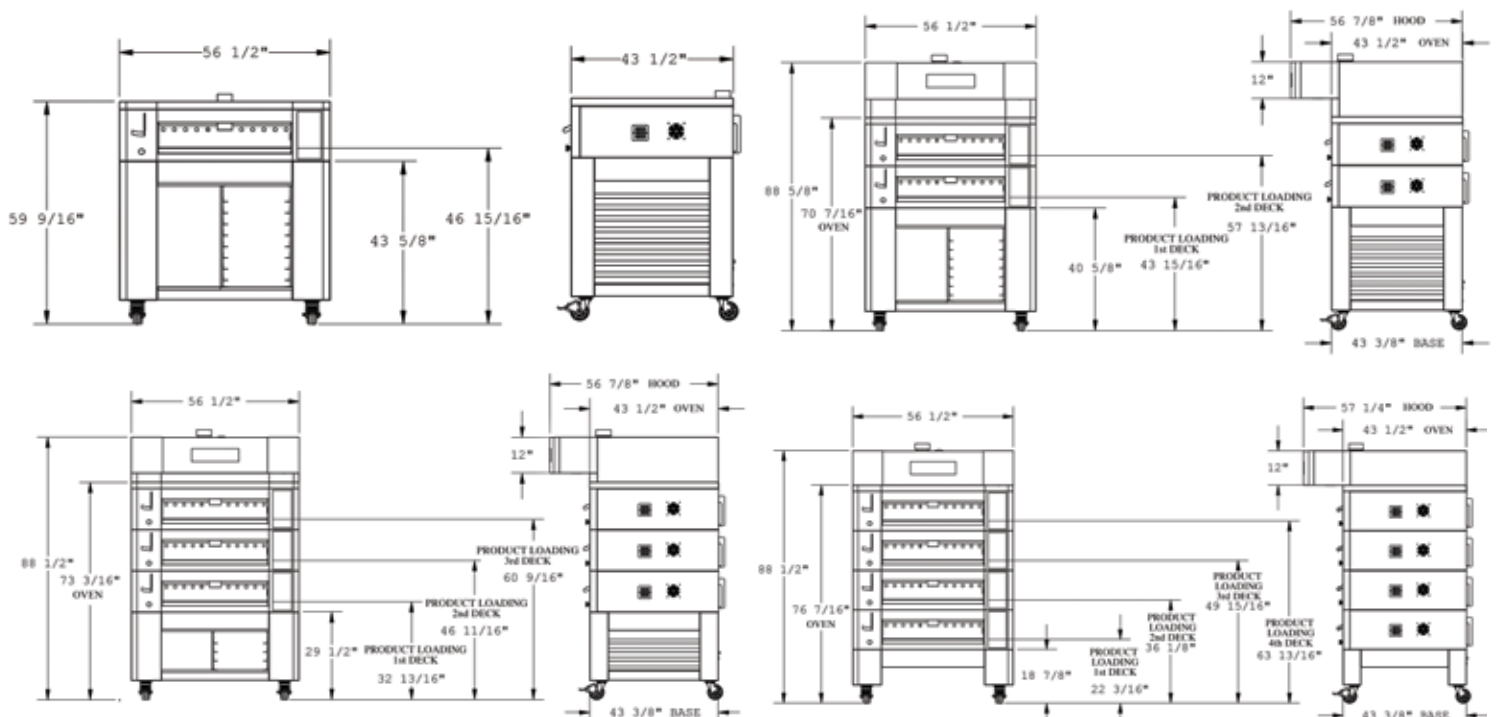
POWERFUL STEAM SYSTEM

The steam system used in the Modulux 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.



MACHINE DIMENSIONS

MOD21

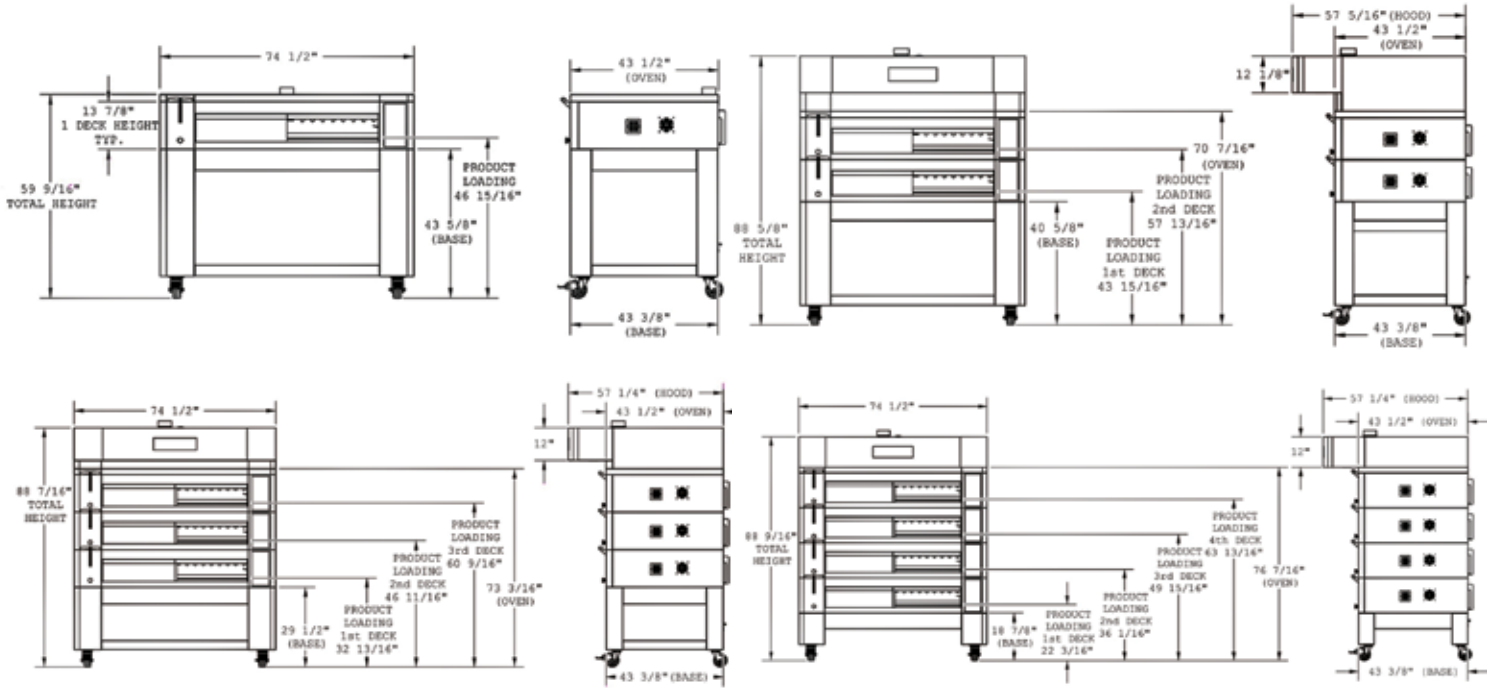


MODULUX

Models | MOD21 | MOD32 | MOD42

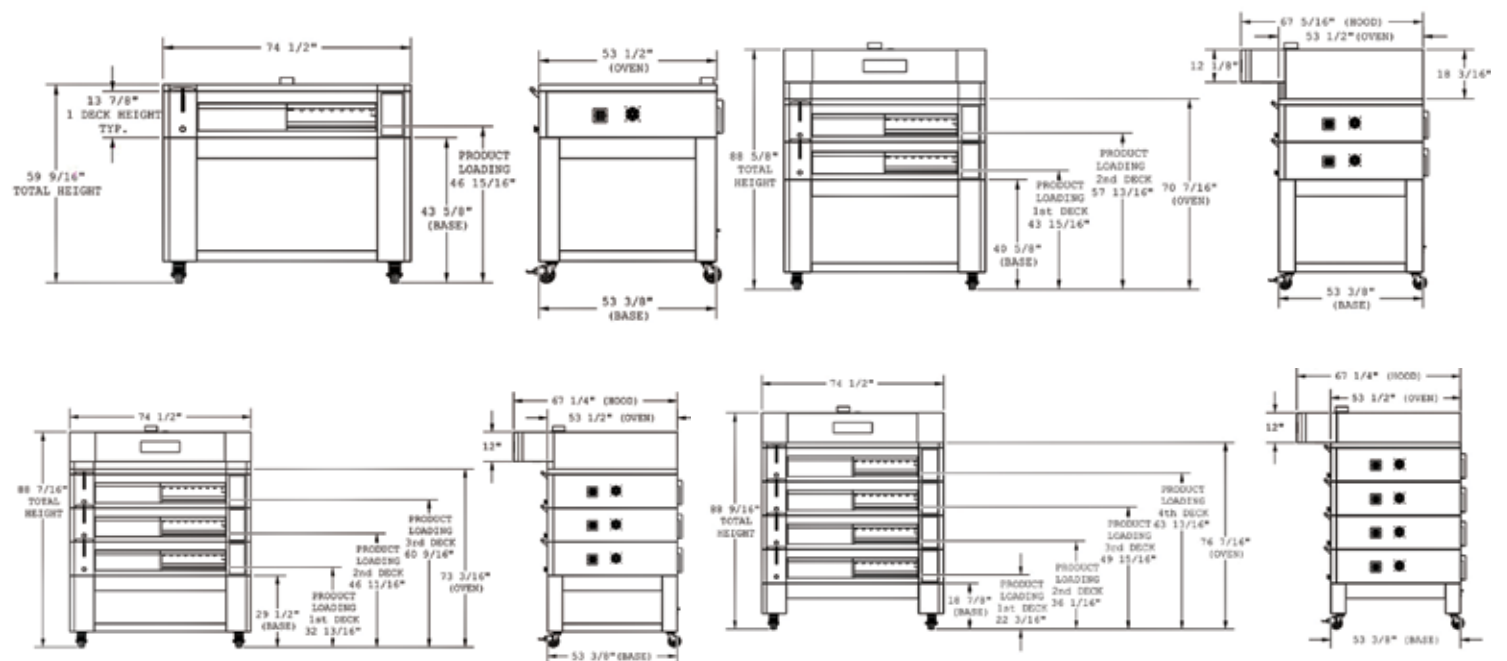
MACHINE DIMENSIONS

MOD32



MACHINE DIMENSIONS

MOD42



MODULUX

Models | MOD21 | MOD32 | 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

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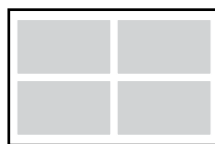
Levels pans MOD21



Levels pans MOD32



Levels pans MOD42



* 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

OPTIONAL FEATURES

- Exhaust canopy (Type I / Type II)
- Enclosed cabinet

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.

PROOFER



PROOFER

Models | PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S | PPR2-2D | PPR2-4D | PPR4-4D

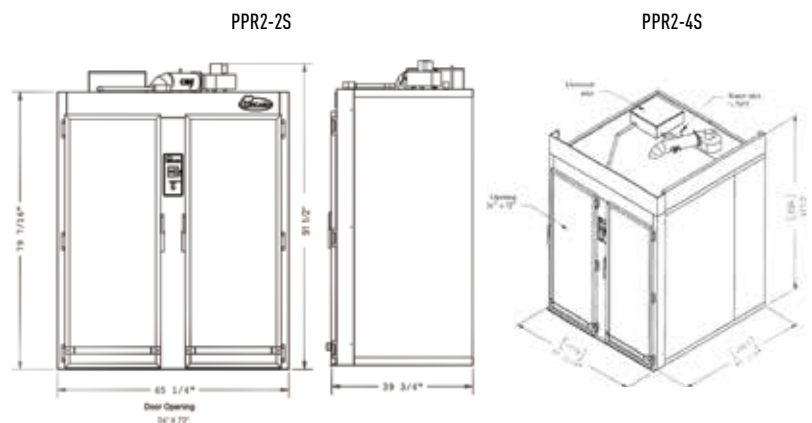
WHY SHOULD YOU USE THE PROOFER ?

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



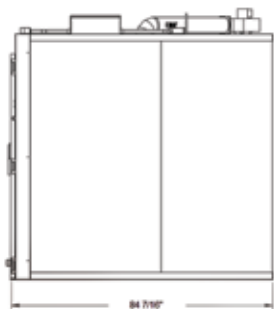
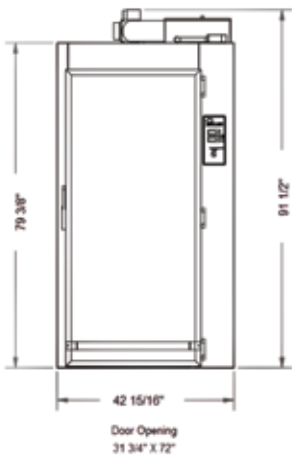
PROOFER

Models | PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S | PPR2-2D | PPR2-4D | PPR4-4D



MACHINE DIMENSIONS

PPR1-3S



PROOFER CAPACITY

Model	Single rack	Double rack
PPR1-1S	1	N/A
PPR1-2S	2	1
PPR1-3S	3	1
PPR2-2S	2	N/A
PPR2-4S	4	2
PPR2-2D	4	2
PPR2-4D	8	4
PPR4-4D	8	4

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	110-240V / 1PH / 28A	6 000	120 °F	80 %
	110-208V / 3PH / 23A			

Model	Door opening	Number of doors	Height (In)	Width (In)	Depth (In)	Amps	Water pipe (In)
PPR2-2S	26" x 72"	2	79 1/2"	65 1/4"	38 1/4"	23A	1/4 NPT
PPR1-3S	31 1/4" x 72"	1	79 1/2"	43"	83"	23A	1/4 NPT
PPR2-4S	26" x 72"	2	79 1/2"	65 1/4"	65 1/4"	23A	1/4 NPT
PPR4-4D	34" x 78"	2	85 1/2"	81 1/4"	84 1/4"	67A	1/4 NPT

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

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** Please call factory for other available sizes.

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.

PITA OVEN



PITA OVEN

Model | PO-3-20S

WHY SHOULD YOU USE THE PITA OVEN ?

ELECTRIC OVEN

Electric conveyor oven that cooks up to 1000 °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 very fast.

COMPACT SIZE

The Pita Oven can easily fit in most kitchens, and has built in wheels which makes the oven easily moveable. **[See spec sheet for measurement]**

EASY TO INSTALL

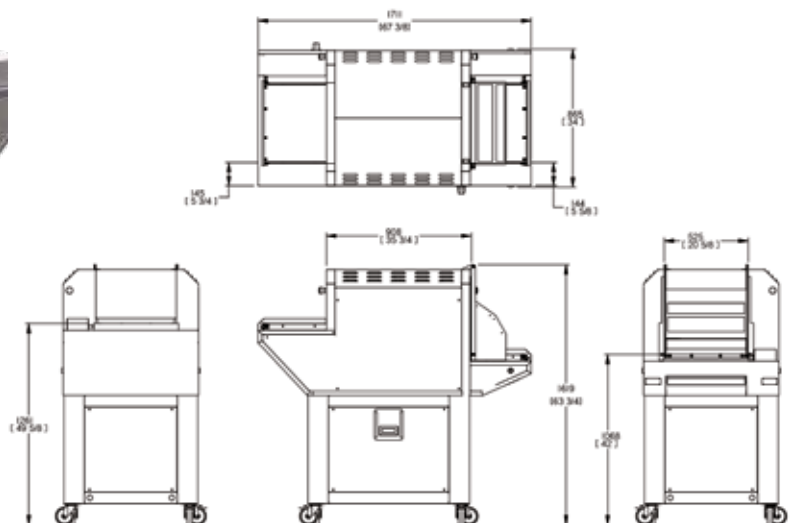
The Pita Oven is an electric oven so there is no requirement for a hood to be in place. The oven just needs to have the electrical power hook up and it is ready to use.

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



MACHINE DIMENSIONS



PITA OVEN

Model | PO-3-20S



MINIMUM RECOMMENDED CLEARANCE

Rear of oven to wall	4" (10.16)
Left side extension to wall	24" (60.96)
Oven entry to wall	24" (60.96)

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)	1000 °F (537.78 °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		
	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

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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 castor wheels
- Stainless steel wire mesh exit conveyor

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

BAGEL KIT



BAGEL KIT

KETTLE : BK25 N-P | BK45 N-P HOOD : BK25 | BK45 TROUGH : BT56 | BT74 | BT92

WHY SHOULD YOU USE THE BAGEL KIT ?

HEAVY DUTY DESIGN

Bagel Kettle is constructed of stainless steel.

HIGH PRODUCTION CAPACITY

There are two models available (45 or 25 Gallon Capacity) which can produce thousands of bagels per hour.

EASY INSTALLATION

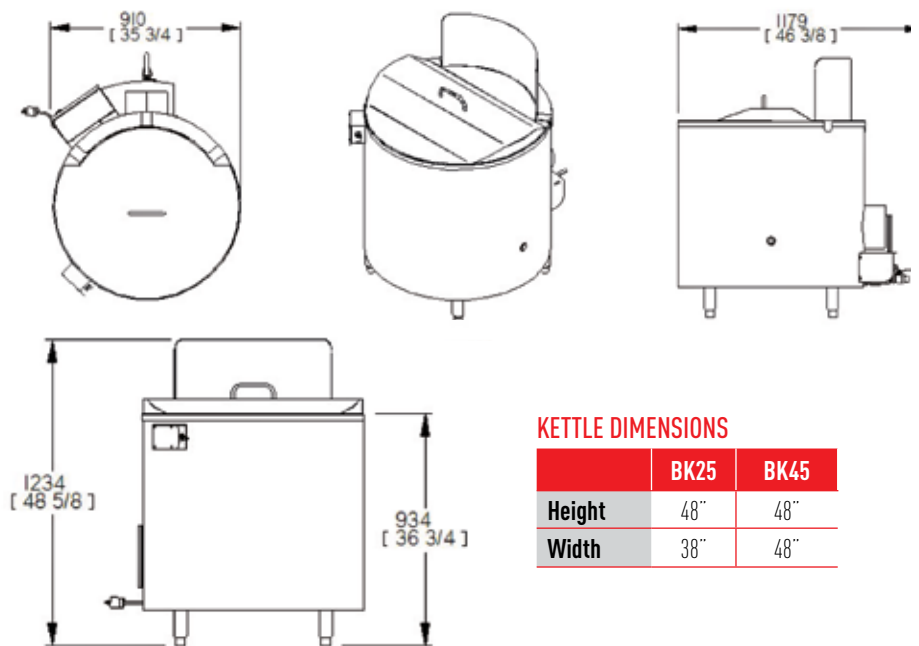
Bagel Kettle ships fully assembled which allows for a quick installation and you can be making bagels in no time.

EASE OF USE

The Bagel Kettle's design allows for easy use and cleaning the kettle is very simple.



MACHINE DIMENSIONS



KETTLE DIMENSIONS

	BK25	BK45
Height	48"	48"
Width	38"	48"

BAGEL KIT

KETTLE : BK25 N-P | BK45 N-P HOOD : BK25 | BK45 TROUGH : BT56 | BT74 | BT92

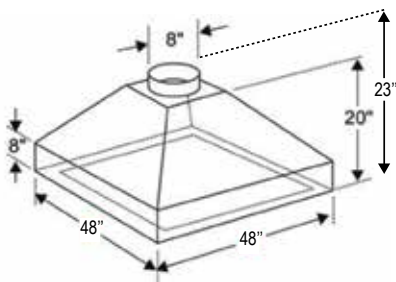
KETTLE GENERAL INFORMATION

Model	Capacity	TANK DIMENSIONS			Weight	GAS		Flue outlet	Hood dimensions (C)
		Exterior diameter (A)	Interior diameter (B)	Interior depth		Connection	BTU / HR		
	Gallon	Inches	Inches	Inches	Lbs	Inches		Inches	Inches
BK25	25	32.5"	22"	16"	350	3/4"	62,000	8"	36" x 36"
BK45	45	35.75"	30"	16"	450	3/4"	112,000	8"	48" x 48"

KETTLE GAS CAPACITY AND PRESSURE

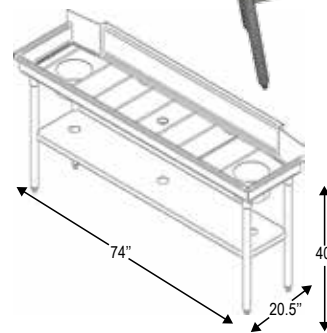
Model	Orifice	Gas type	Capacity BTU	Line pressure	Manifold pressure
BK-25N	#65	Natural	62 000	4" - 6" water column	Low - 1.0" W.C / Hi - 3.5" W.C
BK-25P		Propane		12" - 14" water column	Low - W.C / Hi - W.C
BK-45N	#65	Natural	112 000	4" - 6" water column	Low - 1.0" W.C / Hi - W.C
BK-45P		Propane		12" - 14" water column	Low - W.C / Hi - W.C

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HOOD DIMENSIONS

	BK25	BK45
Height	23"	36"
Width	36"	48"
Length	36"	48"



TROUGH DIMENSIONS

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

BASIC FEATURES

KETTLE :

- 2 models (45 gallon or 25 gallon)
- Stainless steel Kettle
- Heavy duty burner with control valve
- Removable perforated tray for cleaning
- Splash guard
- 2" Drain line
- 8" Flue outlet
- (4) 6" Legs (adjustable)

HOOD :

- Type II hood
- 100 % stainless steel

TROUGH :

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

BOWL LIFT



BOWL LIFT

Models | LP-280 | LP-280B

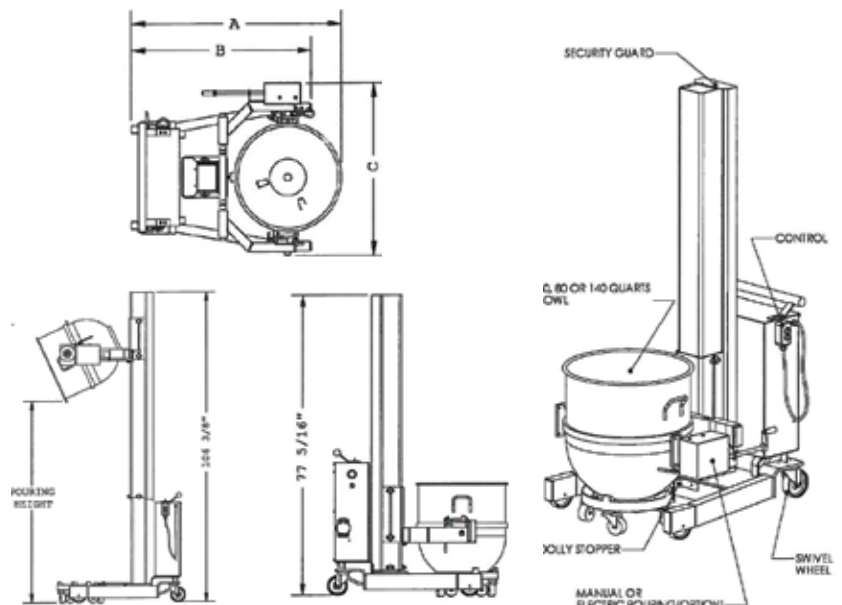
WHY SHOULD YOU USE THE BOWL LIFT ?

THE PICARD BOWL LIFT FOR HOBART BOWLS WILL MAKE ALL YOUR OPERATIONS EASY!

Thanks to its unique and safe design. One person can move, raise and tilt a full 60, 80 or 140 quart bowl without effort. The Picard bowl lift doesn't need a ring around the bowl and can be moved from one room to another through a regular doorframe (34" x 80"). Do not risk injuries by handling heavy loads and think about Picard's bowl lift!

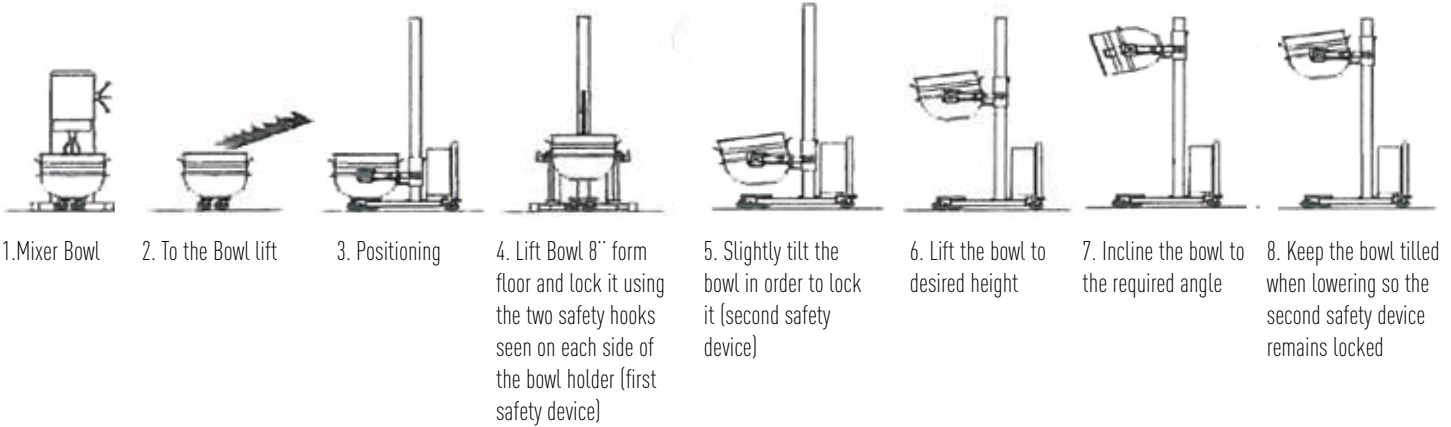


MACHINE DIMENSIONS



BOWL LIFT

Models | LP-280 | LP-280B



1. Mixer Bowl
2. To the Bowl lift
3. Positioning
4. Lift Bowl 8" from floor and lock it using the two safety hooks seen on each side of the bowl holder (first safety device)
5. Slightly tilt the bowl in order to lock it (second safety device)
6. Lift the bowl to desired height
7. Incline the bowl to the required angle
8. Keep the bowl tilted when lowering so the second safety device remains locked

BASIC FEATURES

- Stainless steel and aluminum construction (Rust Free)
- Used for (standard of Legacy) Hobart bowls of 60, 80 & 140 quarts
- Telescoping post from 78" to 107" height
- Two safety devices: safety snap hooks and locking mechanism on the tilting device
- On swivel wheels with locking mechanism
- 400 pounds load capacity
- Can pour up to 76 inches
- Safe hydraulic power system
- Mobile, hand-held control box

IF MOBILITY IS ESSENTIAL

- Rechargeable 12-volt battery
- Long lasting: it can lift 50 to 60 times before reloading
- Built-in battery charger
- Charge indicator lets you know when to recharge (model LP-280-B)

IF MOBILITY IS NOT ESSENTIAL

- Model without battery using direct 110-volt power 5 amperes (model LP-280)
- Load capacity: 400 pounds
- Maximum dumping height: 76" (60-quart bowl) 74" (80-quart bowl) and 72" (140-quart bowl)
- Will fit 60, 80 and 140-quart Hobart bowls
- Simple manual adjustment to change bowl size
- A person alone can use the lift
- Mounted on solid 5-inch wheels

Model	A	B	C
All models	52 15/16"	46 1/4"	40 15/16"

Model	Cordless	Electrical specifications	Battery
LP-280	No	120V / 1PH / 60HZ / 16A	N/A
	No	220V / 1PH / 60HZ / 8A	
LP-280B	Yes	120V / 1PH / 60HZ / 2A	12V sealing battery
	Yes	220V / 1PH / 60HZ / 16A	12V sealing battery

Model	Width	Depth	Height	Weight
All models	40"	48"	85"	500 lbs (227kg)

Model	Quarts	Pouring Height	Load capacity
HL600	60	76"	400 lbs (180kg) max. N/A
HL800	80	74"	
HL1400	140	72"	

OPTIONAL FEATURES

- Electrical tilting device
- *Bowl and Bowl dolly are not included

INSTALLATION

This equipment is shipped fully assembled in one piece and ready to be operated. It can easily pass through a standard door 36" x 80".

MODEL T

INDUSTRIAL, REVOLVING TRAY OVEN



MODEL T

INDUSTRIAL, REVOLVING TRAY OVEN

Models | 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

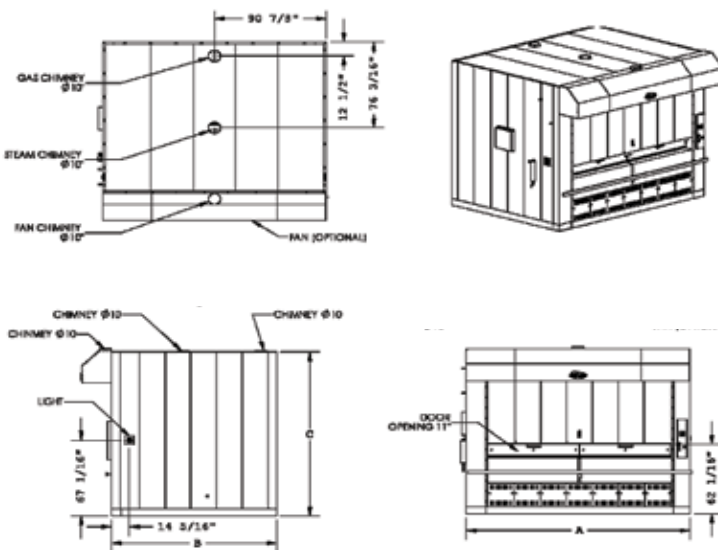
Picard Ovens builds its ovens to the highest standards and the Model T is no exception. The Model T Industrial Oven is built to last and will give you years of high quality baking.

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.



MACHINE DIMENSIONS



MODEL T

Models | 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

GENERAL INFORMATION

Model	Baking tray capacity 18" x 26"	Shelf dimension	# Shelfes	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"	6	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

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
- Baking stone shelves

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.



STONE CONVEYOR OVEN



STONE CONVEYOR OVEN

Models | LP-200 SERIES

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 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

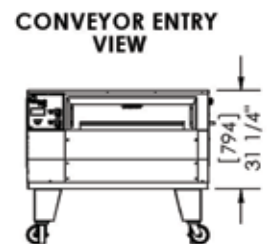
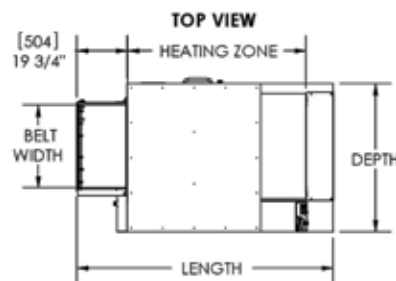
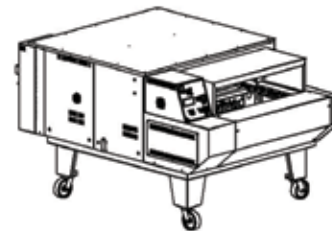
The most effective oven that can bake pizza under 2 minutes. LP-200 ovens are infinitely adjustable and adapt to your recipes, rather than vice versa. The ventilation area is 0-100% adjustable.

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



MACHINE DIMENSIONS



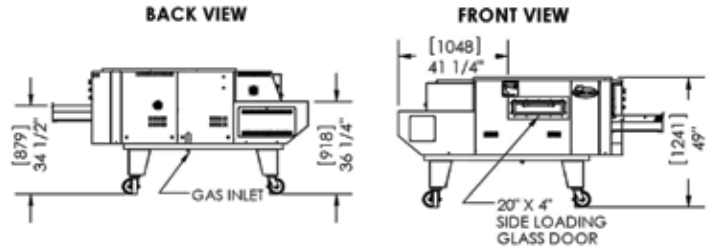
STONE CONVEYOR OVEN

Models | LP-200 SERIES

LP200-4-20-G AT LP-220-6-32-G MINIMUM RECOMMENDED CLEARANCE

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

For your safety, our LP-200 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	Baking surface	Belt width	Height	Total length	Depth	Max. operating temp.	Cooking time	Oven weight (lb)
LP-200-4-20-G	70"	10 Sq.Ft.	20"	49 3/4"	100 1/4"	46"	600 °F (315 °C)	Variable	1200
LP-200-4-32-G	70"	15 Sq.Ft.	32"	49 3/4"	100 1/4"	58"			2000
LP-200-6-20-G	90"	13 Sq.Ft.	20"	49 3/4"	124 1/4"	46"			1825
LP-200-6-32-G	90"	21 Sq.Ft.	32"	49 3/4"	124 1/4"	58"			2950

ELECTRICAL SPECIFICATION (PER DECK)

Model	Voltage	Phase	Hertz	Amperage	Power supply
LP-200-4-20-G	220-240V	1PH	60HZ	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-200-6-20-G	220-240V	1PH		35A	3 wires (2 hot, 1 ground)
	208-240V	3PH		27A	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

Type	Gas pipe inlet	Manifold pressure	Inlet pressure	Power per cavity (BTU / HR)			
				LP-200-4-20-G	LP-200-4-32-G	LP-200-6-20-G	LP-200-6-32-G
Natural	3/4" NPT	3.5" W.C.	4-6" W.C.	116 000	168 000	131 500	198 000
Propane	3/4" NPT	11" W.C.	12-14" W.C.	115 000	166 500	130 000	191 000

BAKING CAPACITY (PER CAVITY PER HOUR)

Pizza size	12 inches			14 inches			16 inches			18 inches		
	Baking time (min)	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2
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-200-6-20-G	105	76	60	82	60	47	127	49	39	60	48	34
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47

STONE CONVEYOR OVEN

Models | LP-200 SERIES

MIDSIZE OVENS

Model	Baking chamber dimension
LP-200-06-40	6' L x 40" W
LP-200-08-40	8' L x 40" W
LP-200-10-40	10' L x 40" W
LP-200-12-40	12' L x 40" W

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



BASIC FEATURES

LP-200-06-40 AT LP-200-30-48

- Direct fired, natural gas or propane for high efficiency
- 13/16" thick baking stone plates or 3/8" solid steel plates on conveyor
- "Turbo-Flex" airflow system
- Modulating burner
- Stainless steel exterior
- Aluminized steel baking chamber
- 6" insulation on walls and 8" on top for excellent heat retention
- Manholes at every five feet
- Stainless steel wire mesh conveyor at entrance and exit
- Digital touchscreen control panel to set temperature, save recipes, control air velocity percentage, baking surface and chamber temperatures within different areas and in each zone (1, 2 or 3 Zones)
- Crumb drawers located at the beginning and end of conveyor
- Side maintenance doors for easy access to burners, mechanical and electrical components
- With or without forced convection, multi-zoned for maximum flexibility; includes a supply duct for electrically delivered hot air to the products in a downward flow pattern

BASIC FEATURES

LP-200-4-20-G AT LP-200-6-32-G

- 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 2 units
- Glass side door
- Exit conveyor

OPTIONAL FEATURES (ALL MODELS)

- Glass door on side of oven
- Stainless steel entry conveyor
- Added extra electric element

INSTALLATION (ALL MODELS)

Our compact oven is built to maximize available space.

Requirements :

- Licensed electrician
- Licensed gas fitter for gas connections
- Gas technician for burner's start-up
- HVAC specialist for air evacuation

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.



IF YOU HAVE ANY
QUESTIONS, CONTACT US AT
819.395.5151 / 1.855.395.5252
INFO@PICARDOVENS.COM
OR VISIT OUR WEBSITE
PICARDOVENS.COM

Thanks for your interest.

BAKERY

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| BAGEL KIT

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| STONE CONVEYOR OVEN

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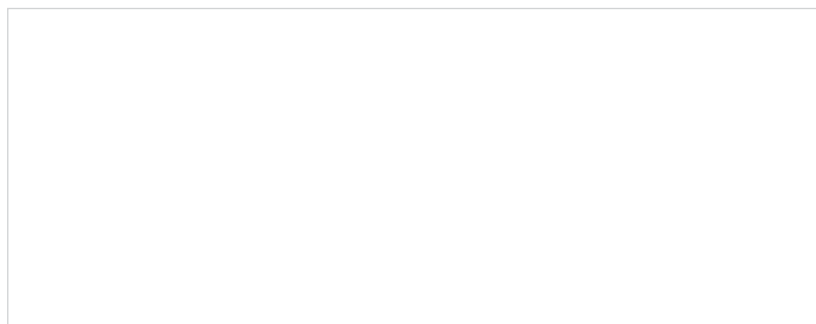
Because we are continually improving our products, Picard ovens reserves the right to change product specifications without prior notice.

Print in Canada



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