

# FOOD SERVICES

THE NEW GENERATION OF OVENS



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## HOT ROCKS LINES

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HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-G

LP-220-6-32-G

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## STONE CONVEYOR OVEN

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LP-200 SERIES

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## REVOLUTION HYBRID

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

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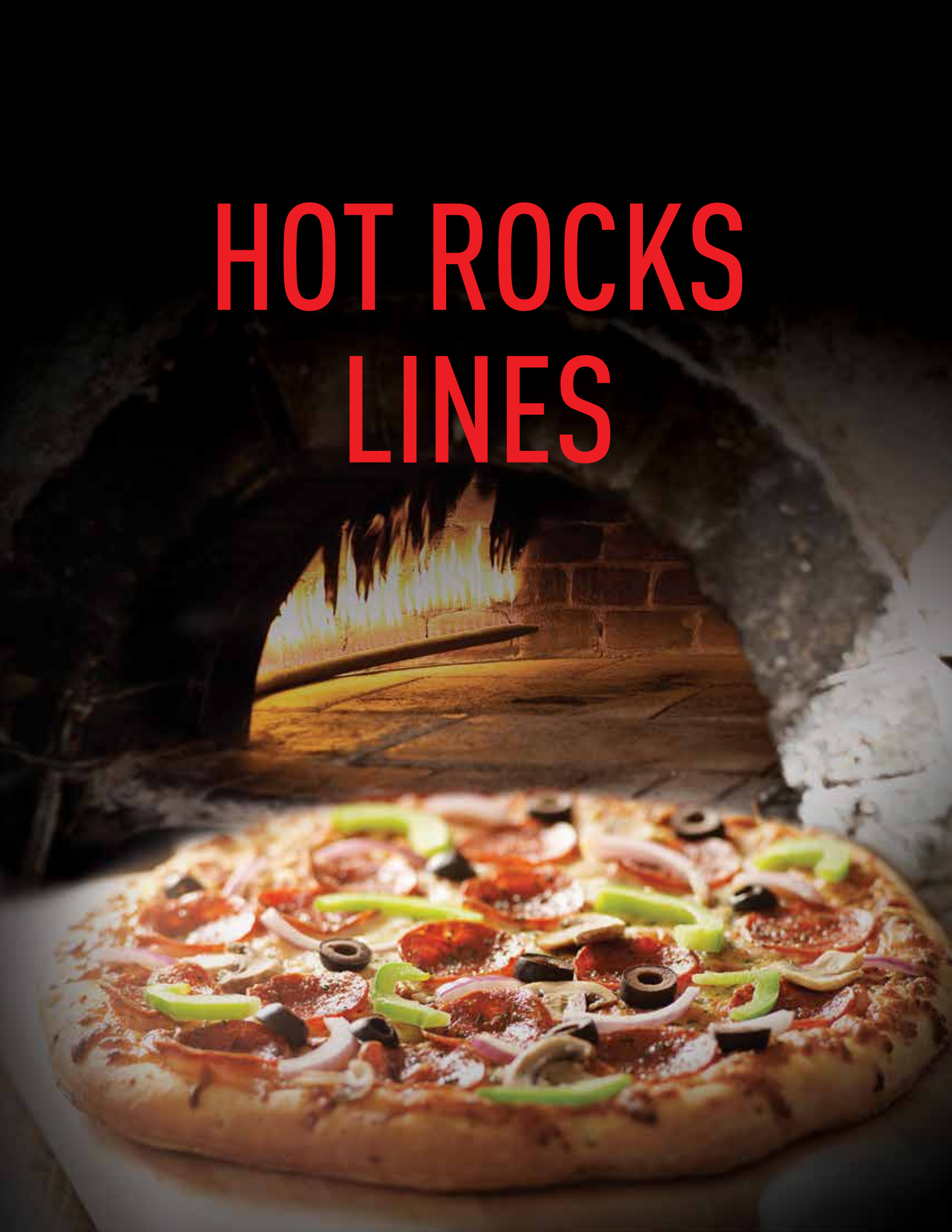
PPR1-1S | PPR1-2S | PPR1-3S | PPR2-2S | PPR2-4S

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

# HOT ROCKS LINES



# HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

HOT ROCKS LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-G | LP-200-6-32-G

## WHY SHOULD YOU USE THE HOT ROCKS LINES ?

### 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.

### 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.

### 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.

### EASE OF USE

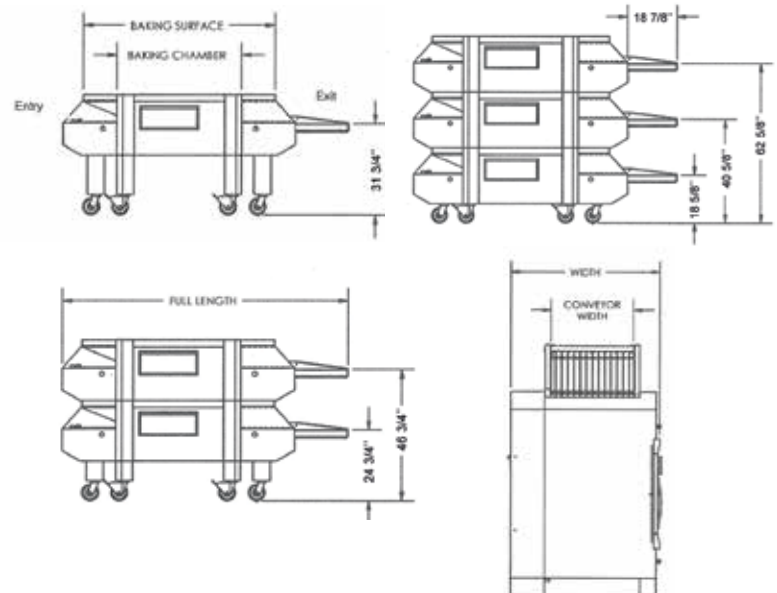
- Touch screen control panel
- Choice of left or right conveyor direction
- Allows users to save recipes and turn on the oven at desired times
- Low maintenance: Picard is committed to offering you a superior product that requires the least possible amount of maintenance

### STACKABLE / HIGH-CAPACITY (HOT ROCKS ONLY)

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.



## MACHINE DIMENSIONS / HOT ROCKS



\* Photo for illustration purposes only

# HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

HOT ROCKS LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-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 surface | Conveyor width | Full length | Width   | Max. operating temp. | Bake time range | Oven weight (1 oven) (lb) |
|----------|----------------|----------------|-------------|---------|----------------------|-----------------|---------------------------|
| HR-70-22 | 70"            | 22"            | 102 3/4"    | 50 3/4" | 750 °F               | 1 to 15 min     | 1500                      |
| HR-70-33 | 70"            | 33"            | 102 3/4"    | 61 3/4" |                      |                 | 1800                      |
| HR-93-33 | 93"            | 33"            | 126 3/4"    | 61 3/4" |                      |                 | 2400                      |

## ELECTRICAL RATING (PER DECK)

| Model    | Voltage  | Phase | Hertz | Amps | Supply                       |
|----------|----------|-------|-------|------|------------------------------|
| HR-70-22 | 208-240V | 1PH   | 60H   | 10A  | 3 wires<br>(2 hot, 1 ground) |
| HR-70-33 |          |       |       | 10A  |                              |
| HR-93-33 |          |       |       | 15A  |                              |

## GAS SUPPLY SPECIFICATION

| Type               | Gas pipe inlet | Manifold pressure | Inlet pressure | Power per deck (BTU / HR) |          |          |
|--------------------|----------------|-------------------|----------------|---------------------------|----------|----------|
|                    | Per deck       |                   |                | HR-70-22                  | HR-70-33 | HR-93-33 |
| Natural<br>Propane | 3/4 NPT        | 0" W.C.           | 5-14" W.C.     | 80 000                    | 140 000  | 170 000  |

## BAKING CAPACITY (PIZZA / HOUR)

| Pizza size         | 12 inches |       |    | 14 inches |       |    | 16 inches |       |    | 18 inches |       |    |
|--------------------|-----------|-------|----|-----------|-------|----|-----------|-------|----|-----------|-------|----|
| Cooking time (min) | 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 |

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

\*All figures in Parentheses are in millimeters.



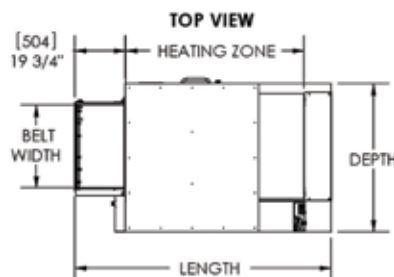
# HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

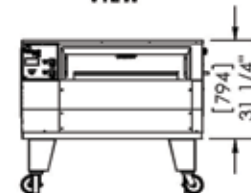
HOT ROCKS LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-G | LP-200-6-32-G



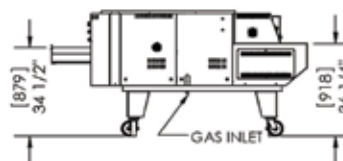
## MACHINE DIMENSIONS



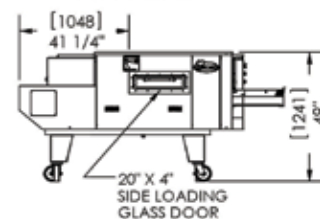
### CONVEYOR ENTRY VIEW



### BACK VIEW



### FRONT VIEW



## 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<br>(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) |

# HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

HOT ROCKS LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-G | LP-200-6-32-G

## 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    |

## BASIC FEATURES HOT ROCKS

- 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
- Glass side door
- Exit conveyor

## OPTIONAL FEATURES

- Entry conveyor (+19 1/4" on full length)

## INSTALLATION

A Picard technical supervisor will unload and assemble the oven on the purchaser's site. The customer has to supply two helpers to unload the oven from the truck (1 hour only) and one man to assemble the oven (2 days). All oven parts can pass through a regular 36" x 80" door and can be moved by hand.

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. Each oven must be hooked-up to a hood pressure switch supplied and installed at the customer's expense.

## BASIC FEATURES HOT ROCKS LP-200

- 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

- Entry conveyor (+ 19 1/4" on full length)

## INSTALLATION

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.

# 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



## 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            |



# STONE CONVEYOR OVEN

Models | LP-200 SERIES

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## BASIC FEATURES

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- 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

## OPTIONAL FEATURES

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

## INSTALLATION

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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.



# 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 options : 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

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

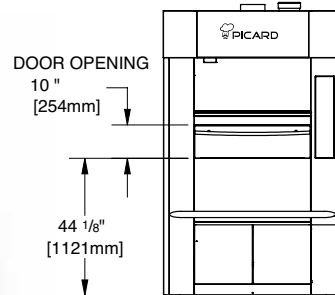
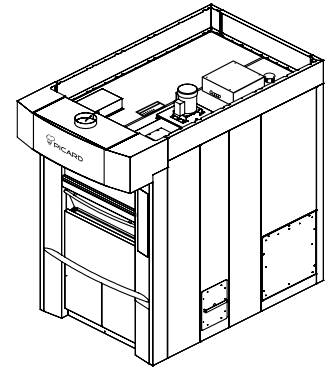
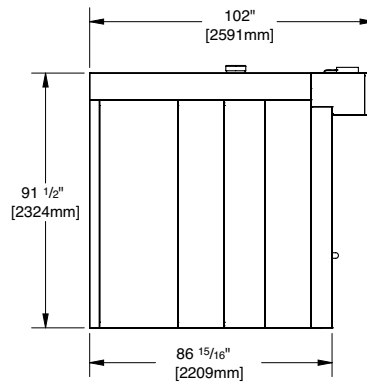
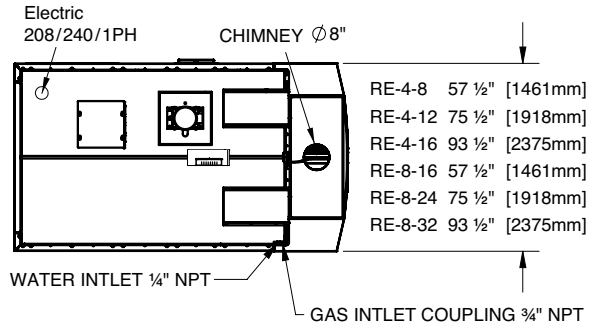
### POWERMAX SYSTEM

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

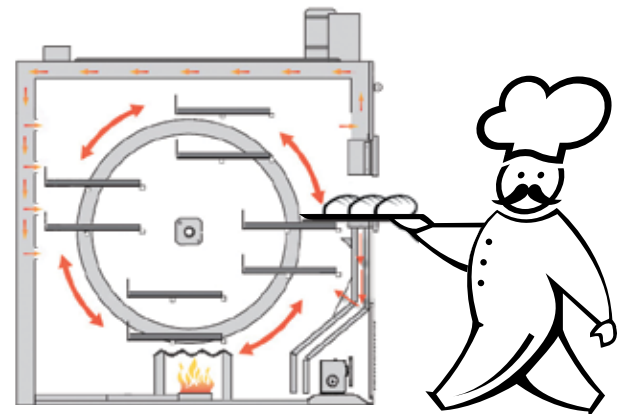
### AEROMAX VENTILATION SYSTEM

- 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 RESPONSABILITY AND COST.



# SPITFIRE



# SPITFIRE

Models | SF 8-16 | SF 8-24

## WHY SHOULD YOU USE THE SPITFIRE ?

### COMPACT SIZE WITH LARGE CAPACITY

The Spitfire oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens. The Spitfire oven boasts one of the smallest footprints available on the market in its category. You can cook 21 pizzas of 18" and 308 bagels in the SF-8-24 model.

### ENERGY EFFICIENT BUT POWERFUL

The Spitfire cooks at 575 °F (302 °C) for fast delicious pizzas.

### 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 Spitfire simple to clean, impervious to rust and trouble-free to operate. Count on your Spitfire to provide you with years of hassle-free service.

### CONTINUOUS BAKE TYPE OVEN BUT VERSATILE

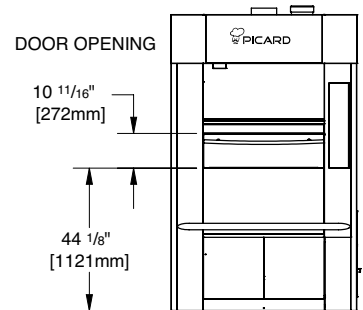
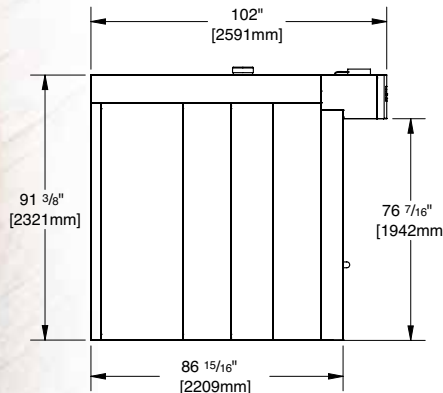
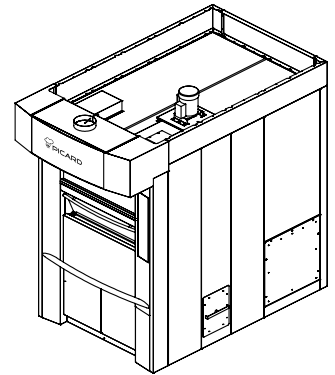
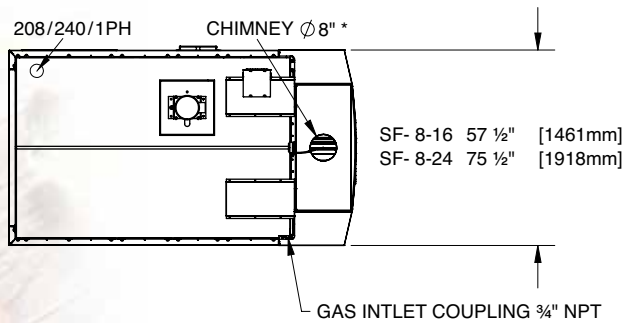
The Spitfire oven is a continuous baking type oven with direct fired radiant heat and not a convection type oven. Many different products may be baked at the same time enabling you to increase your sales, baking everything your customers could ever want.

### ECONOMICAL

Because of the oven's ergonomic design and efficient burner system, the Spitfire helps you economize on multiple levels, reducing your operating costs.



## MACHINE DIMENSIONS





# SPITFIRE

Models | SF 8-16 | SF 8-24

## RECOMMENDED MINIMUM CLEARANCE

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

For your safety, our SPITFIRE 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

## GAS SUPPLY SPECIFICATION

| Type        | Minimum gas pipe size | Line pressure | Power (BTU / HR) |         |
|-------------|-----------------------|---------------|------------------|---------|
|             |                       |               | SF 8-16          | SH 8-24 |
| Natural gas | 3/4" NPT              | 5"-14" W.C.   | 150,000          | 200,000 |
| Propane gas | 3/4" NPT              | 5"-14" W.C.   | 150,000          | 200,000 |

## ELECTRICAL RATING

| Model   | Voltage  | Phase | Hertz | Amps | Supply                   |
|---------|----------|-------|-------|------|--------------------------|
| SF 8-16 | 208-240V | 1PH   | 60HZ  | 9A   | 3 wires including ground |
| SF 8-24 |          |       |       |      |                          |

## SHIPMENT INFORMATION

| Model   | Ship weight | Crate dimensions |     |     |
|---------|-------------|------------------|-----|-----|
| SF 8-16 | 2,800 lbs   | 64"              | 92" | 88" |
| SF 8-24 | 3,300 lbs   | 83"              | 92" | 88" |

## BAKING CAPACITY

| Model   | Shelves |           | Bagels<br>5 oz | Pizzas   |           |           |           |           |           |
|---------|---------|-----------|----------------|----------|-----------|-----------|-----------|-----------|-----------|
|         | Qty     | Size      |                | 8 inches | 10 inches | 12 inches | 14 inches | 16 inches | 18 inches |
| SF 8-16 | 7       | 20" x 36" | 196            | 56       | 35        | 21        | 14        | 14        | 14        |
| SF 8-24 | 7       | 20" x 54" | 308            | 84       | 56        | 35        | 21        | 21        | 21        |

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

\*\* The ambient temperature on top of the oven must not exceed 105 °F – (40 °C)

## BASIC FEATURES

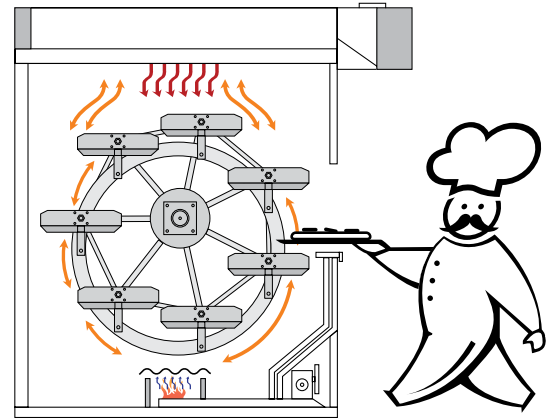
- Natural or propane gas (electric available)
- Stainless steel exterior walls (side 1), galvanized steel (side 2 & back) and aluminized steel interior walls / roof
- Panoramic window above the loading door
- Aluminum counter-balanced door
- Digital control
- Maximum Temperature 575 °F
- Loading door with 10" high opening
- Numbered baking stone shelves with 3" back risers
- 1 fluorescent light outside the oven window
- Front access doors to driving system, gas and electrical components
- 7 Shelves with 14 or 21 pizza capacity
- Exhaust canopy (Type II)

## OPTIONAL FEATURES

- Exhaust canopy (Type I) with grease trap
- Solid steel shelves
- Full stainless steel exterior walls

## 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, gas, water, 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 qualified installation technician and according to local codes.



# 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.

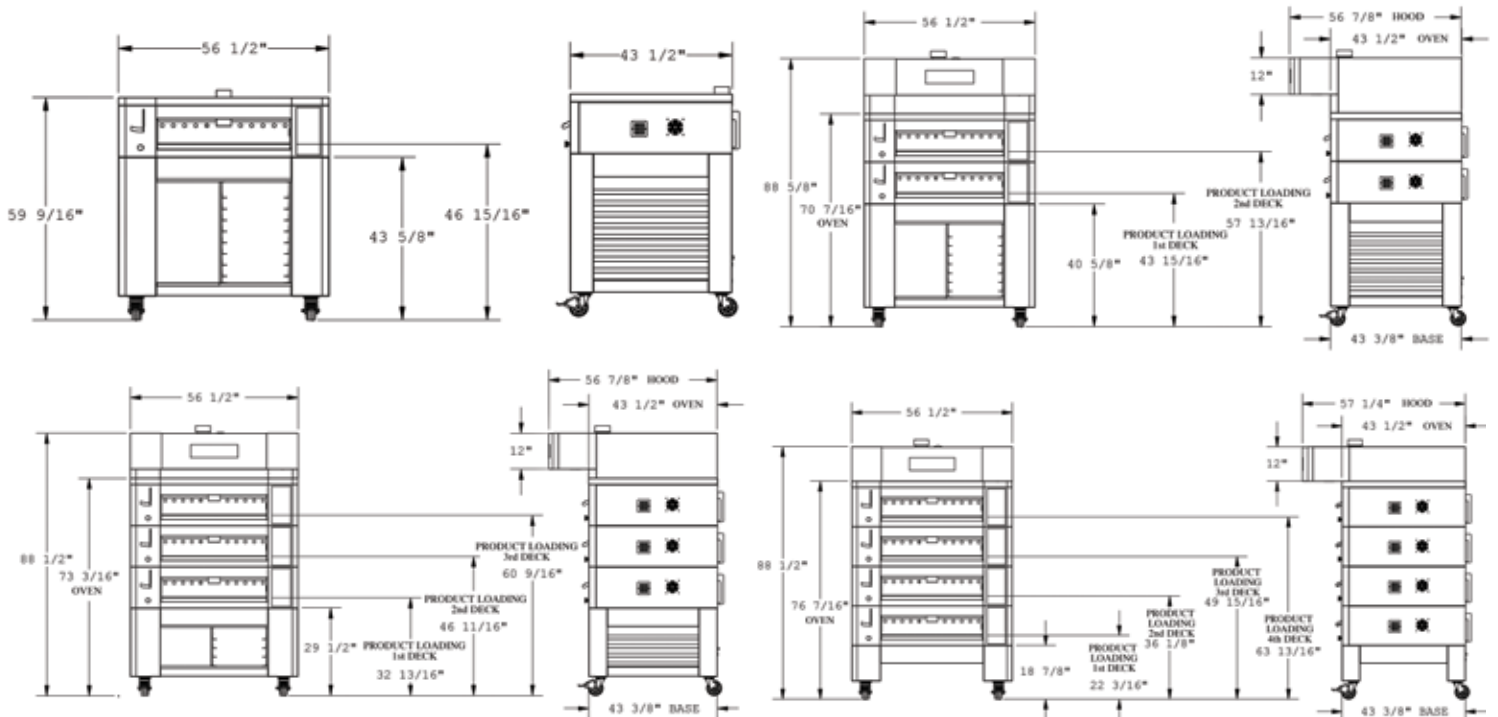
### POWERFUL STEAM SYSTEM

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

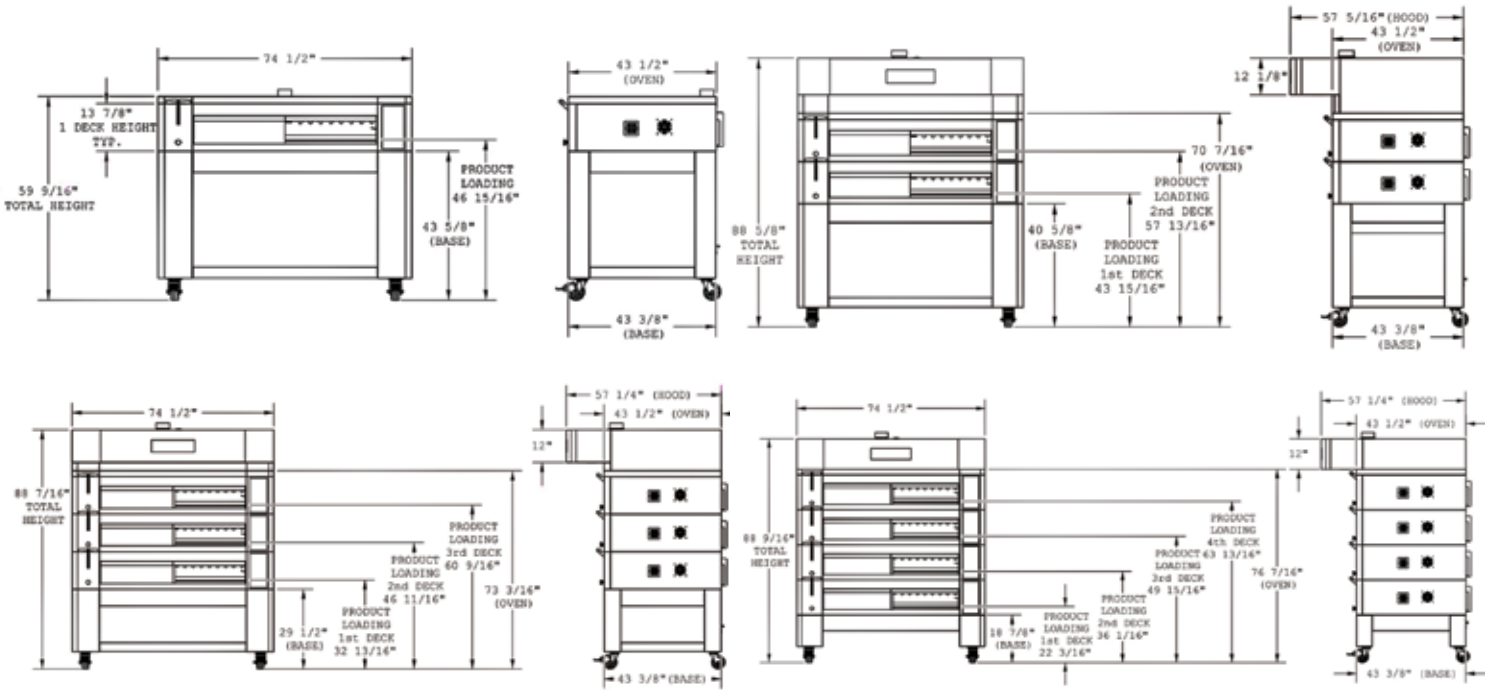


# MODULUX

Models | MOD21 | MOD32 | MOD42

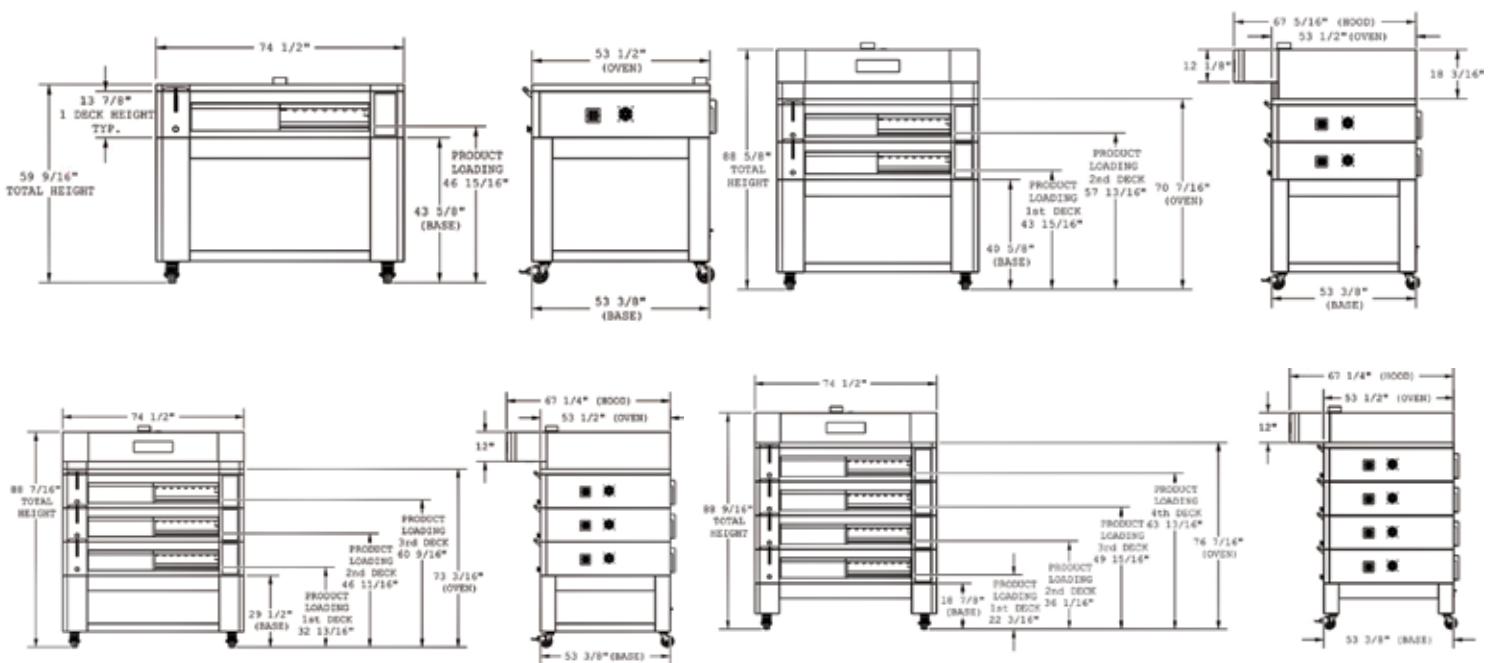
## MACHINE DIMENSIONS

### 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        |

\* 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.

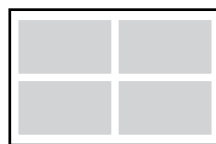
Levels pans MOD21



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.

# ROTISSERIE



# 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.



ROTISSERIE BURNER



# 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

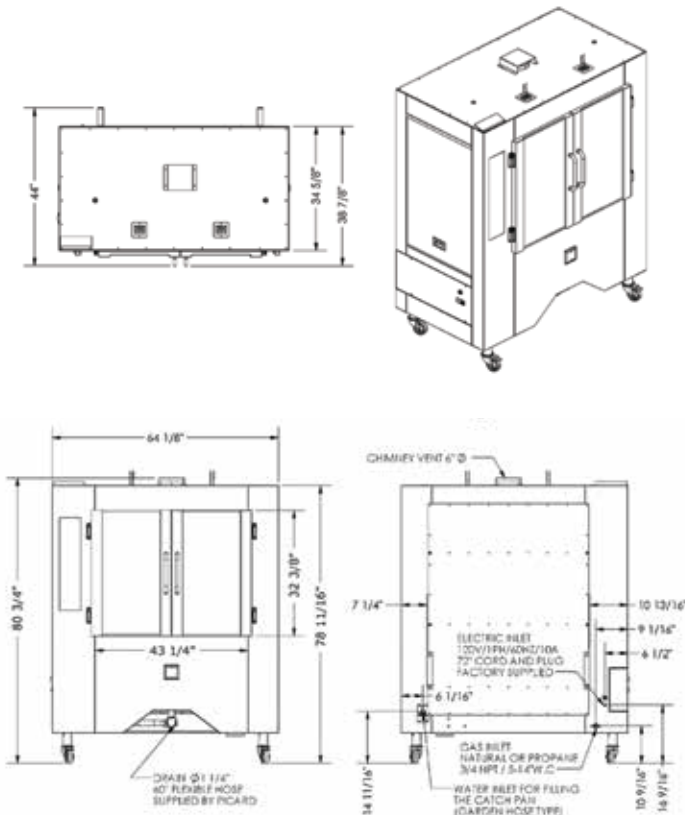
## HOOK-UP FEATURE

| Model | Inlet gas pipe size | Gas power (BTU / HR) | Manifold gas pressure (water column) | Inlet pressure (water column) | 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                         |
| Frequency 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 length - 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                          |

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

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



# ROTISSERIE

Model | PR-60

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## BASIC FEATURES

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- 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

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- In-cabinet lighting

## INSTALLATION

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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.



# 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

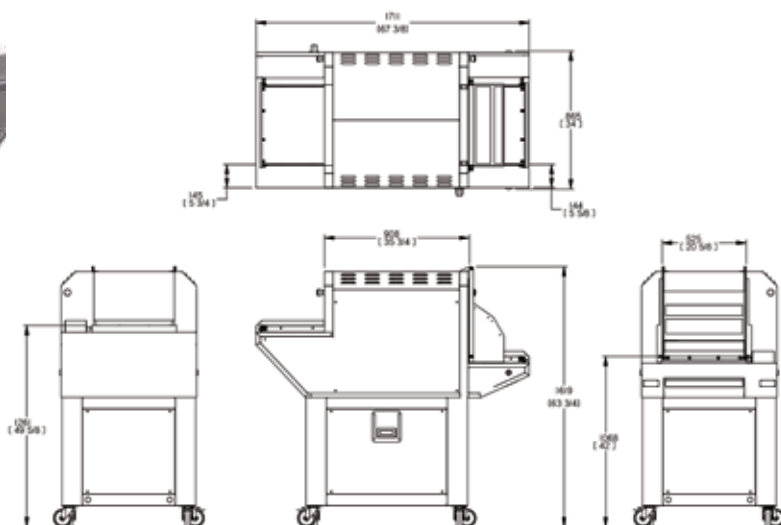
The Pita Oven is an electric oven so there is no requirement for a hood to be in place. The oven just needs to have the electrical power hook up and it is ready to use.

### 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       |

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

## 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

## 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

**PROOFER**



# PROOFER

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

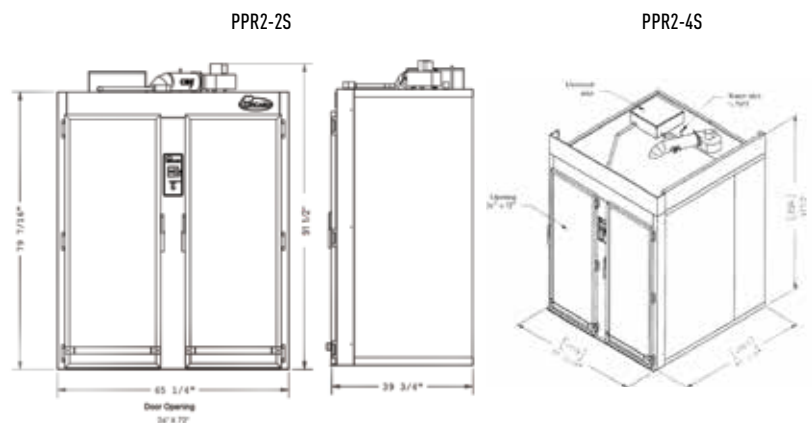
## WHY SHOULD YOU USE THE PROOFER ?

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



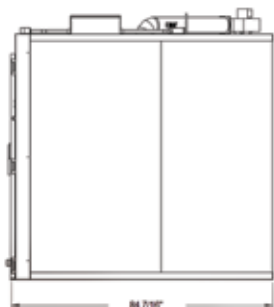
# PROOFER

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.

\* 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.

## 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.

# FOOD SERVICES

THE NEW GENERATION OF OVENS



- | HOT ROCKS LINES
- | STONE CONVEYOR OVEN
- | REVOLUTION HYBRID
- | SPITFIRE
- | MODULUX
- | ROTISSERIE
- | PITA OVEN
- | PROOFER

VISIT OUR WEBSITE:  
[WWW.PICARDOVENS.COM](http://WWW.PICARDOVENS.COM)



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

Print in Canada



V-7-16

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