

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

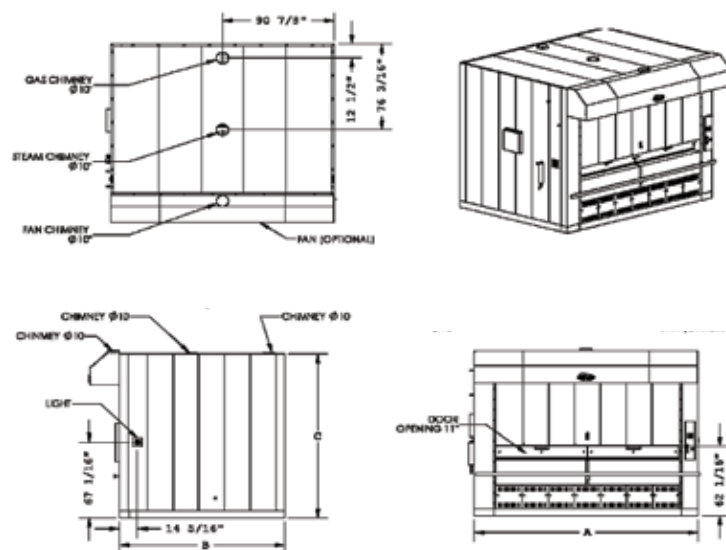
Picard Ovens builds its ovens to the highest standards and the Model T is no exception. The Model T Industrial Oven is built to last and will give you years of high quality baking.

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



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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.

