

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

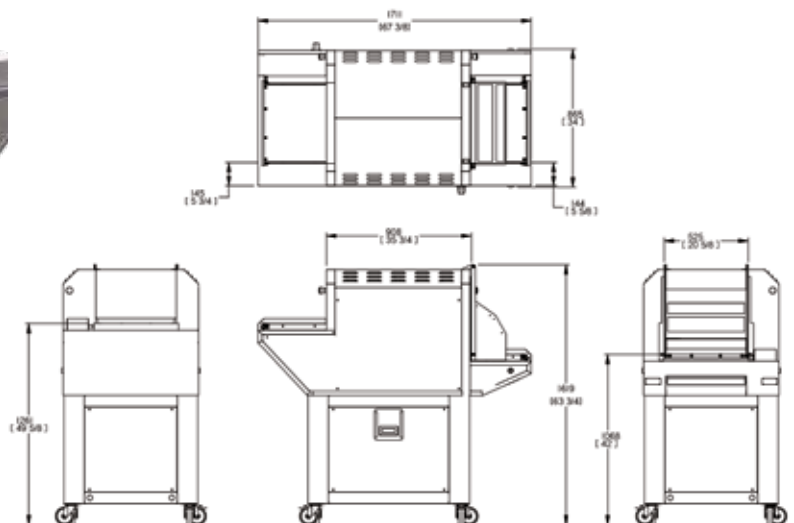
The Pita Oven is an electric oven so there is no requirement for a hood to be in place. The oven just needs to have the electrical power hook up and it is ready to use.

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



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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			
	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.

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