

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

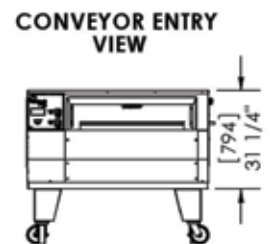
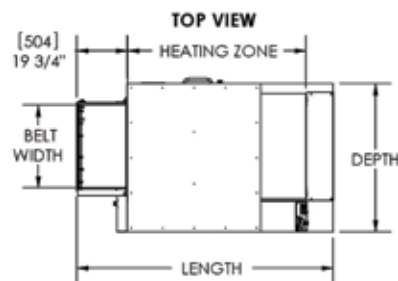
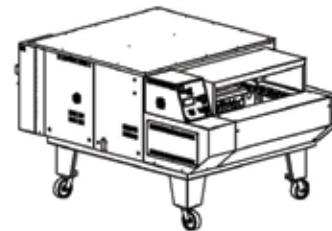
The most effective oven that can bake pizza under 2 minutes. LP-200 ovens are infinitely adjustable and adapt to your recipes, rather than vice versa. The ventilation area is 0-100% adjustable.

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



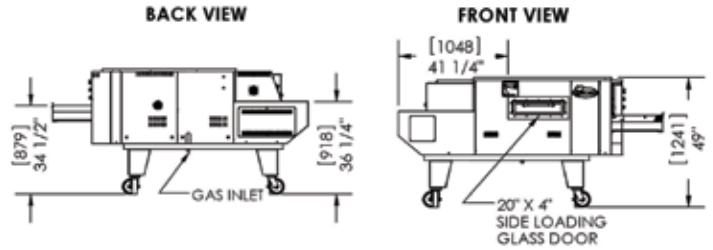
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LP200-4-20-G AT LP-220-6-32-G MINIMUM RECOMMENDED CLEARANCE

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

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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.

