

INDUSTRIAL SERIES

BAKERY | PIZZA



INDUSTRIAL SERIES (REVOLVING)

MODEL T: 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.



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

INSTALLATION

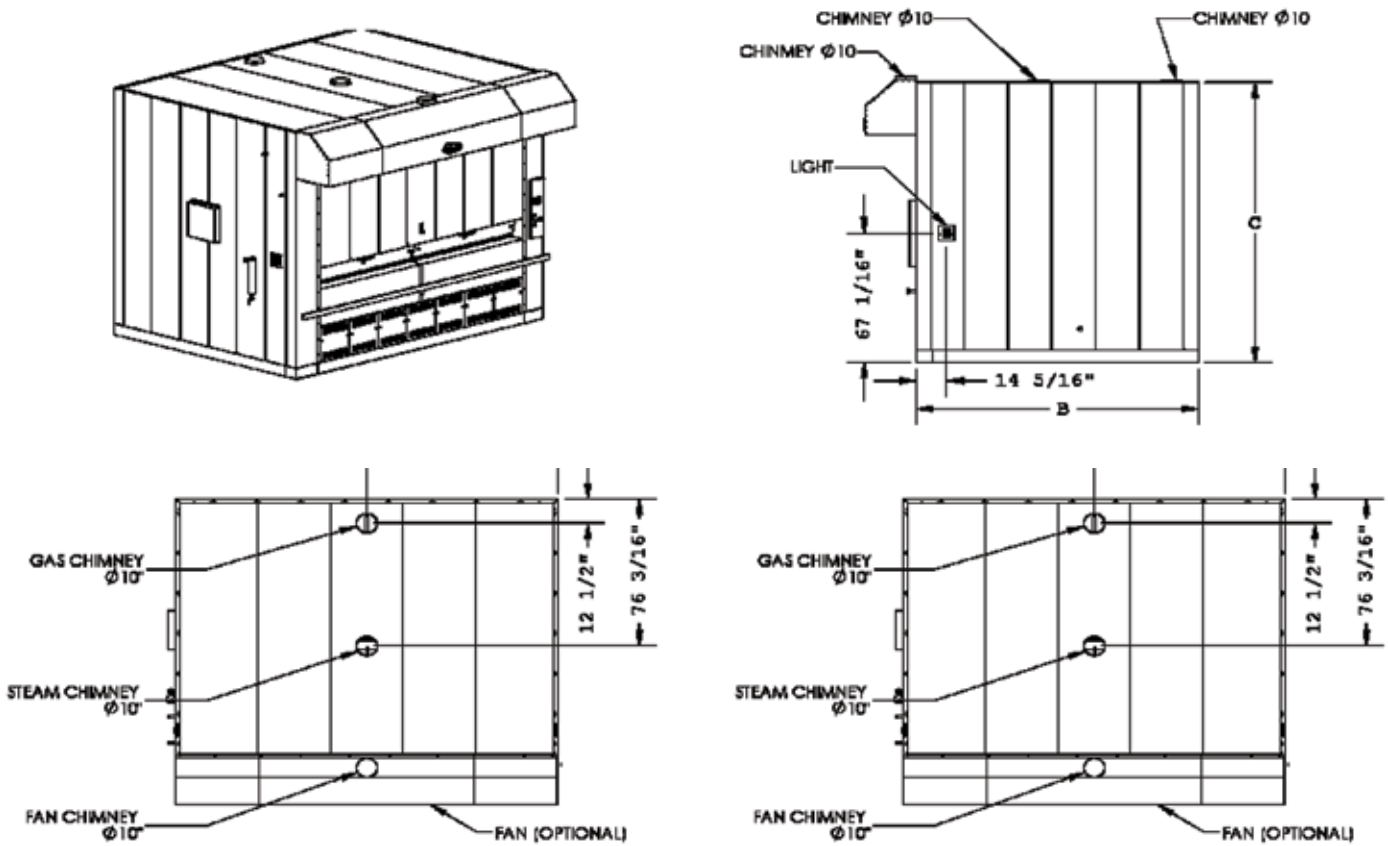
An authorized technician from Picard will take care of the unloading and installation at the customer's site. All electrical, gas, water, and chimney hookups, along with the oven burner's start-up, are at the customer's expense and have to be done by the qualified installation technician and according to local codes.



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MACHINE DIMENSIONS



GENERAL INFORMATION

| Model | Baking tray capacity 18" x 26" | Shelf dimension | # Shelves | 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" | 8 | 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 |

INDUSTRIAL SERIES (TUNNEL)

LP 200 : LP-200-10-48 | LP-200-15-48 | LP-200-20-48 | LP-200-25-48 | LP-200-30-48

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 and flat bread 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 and bread under 1 minute. 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

BASIC FEATURES

- 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
- Exit conveyor

OPTIONAL FEATURES

- Stainless steel entry conveyor
- Additional electric elements for radiant heat in baking chamber



INSTALLATION

Our compact oven is built to maximize available space.

Requirements :

- Licensed electrician
- Licensed gas technician for gas connections and burner's start-up
- HVAC specialist for ventilation

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.

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 |