

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

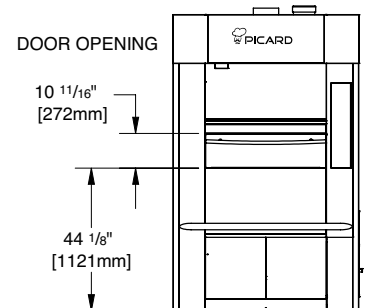
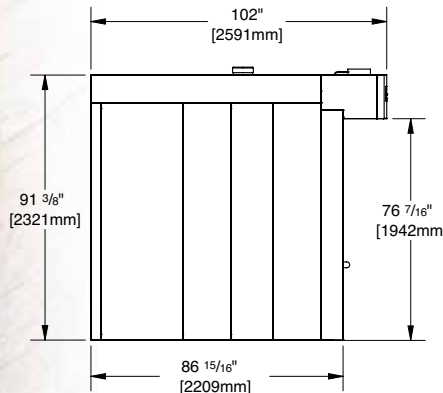
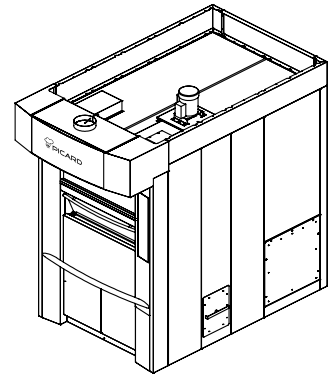
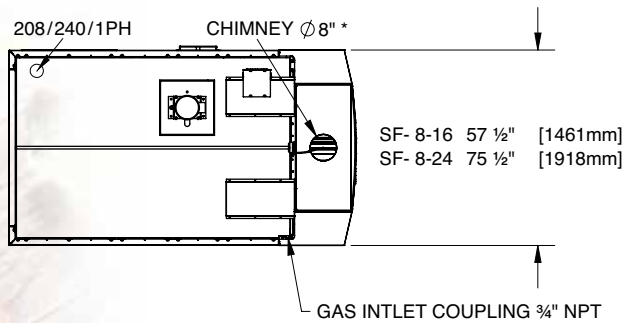
The Spitfire oven is a continuous baking type oven with direct fired radiant heat and not a convection type oven. Many different products may be baked at the same time enabling you to increase your sales, baking everything your customers could ever want.

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

Floor to ceiling	98" for straight pipe 108" for 90° elbow
Side and back to wall	1" for burner air intake
Floor	Approved for non-combustible surfaces
Manhole side	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	Pizzas					
	Qty	Size		5 oz	8 inches	10 inches	12 inches	14 inches	16 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.

