

# 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

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- 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

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- Exhaust canopy (motor extractor not included)
- Self generating steam system (built-in)
- Stainless steel steam injectors to use a separated steam boiler

## INSTALLATION

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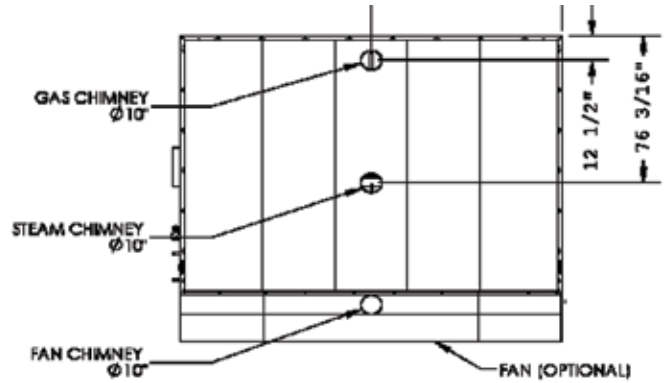
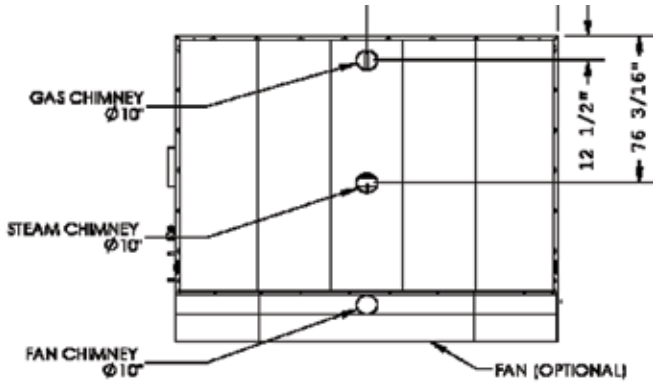
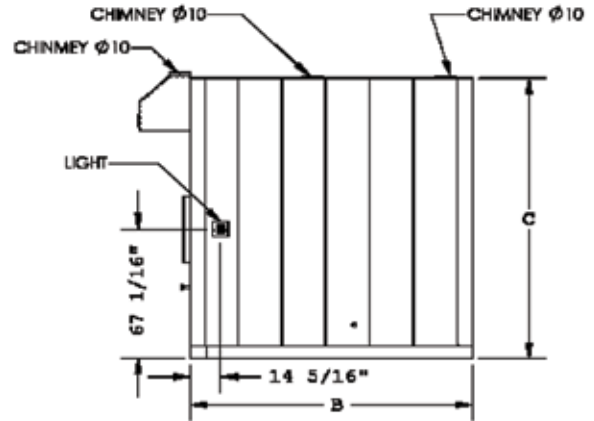
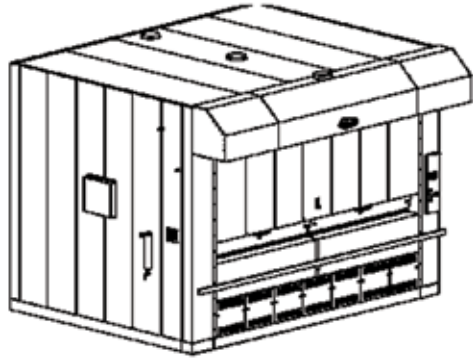
An authorized technician from Picard will take care of the unloading and installation at the customer's site. All electrical, gas, water, and chimney hookups, along with the oven burner's start-up, are at the customer's expense and have to be done by the qualified installation technician and according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