

# HOT ROCKS SERIES

PIZZA | BAKERY



# HOT ROCKS SERIES

STONE DECK : MOD21 | MOD32 | MOD42

## WHY SHOULD YOU USE THE STONE DECK ?

### ELECTRIC

Our Stone Deck oven is an electric oven. Can be ordered in 1-4 decks.

### MODULAR DESIGN

Each deck is independent giving you freedom to bake different products.

### UNIQUE TEMPERATURE CONTROL

Our intelligent electronic temperature controller assures perfect baking all the time. You can control the top and bottom temperature of each deck.

### HIGH QUALITY BAKING STONE

Picard has gone to great lengths to unearth the highest quality baking stone, so you can have outstanding results.

### POWERFUL STEAM SYSTEM

The steam system used in our Stone Deck oven creates a concentrated abundant steam. While employed, the steam seals the oven doors closed. This creates pressure on the bread resulting in a beautiful high quality tender bread with a golden crust.



## BAKERY FEATURES

- Self-generating steam system included
- 2, 3 or 4 pans per deck
- From 1 to 4 decks
- Exhaust Canopy type II

## PIZZA FEATURES

- 2, 3 or 4 pans per deck
  - From 1 to 4 decks
  - Exhaust Canopy type II
- \* Pizza option cannot be with steam

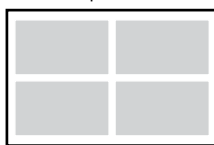
Levels pans MOD21



Levels pans MOD32



Levels pans MOD42



\* Based on 18" x 26" Baking Pan.

## BASIC FEATURES

- Electric oven
- High quality baking stones
- Self generating steam system
- Unique temperature probe system
- Panoramic windows
- Digital control
- Double loading doors with an 8" high opening
- Stainless steel exterior walls (sides & facade), galvanized steel (back)
- Stainless steel interior (walls / roof)
- Interior oven light
- Legs on wheels
- Tray holders

## INSTALLATION

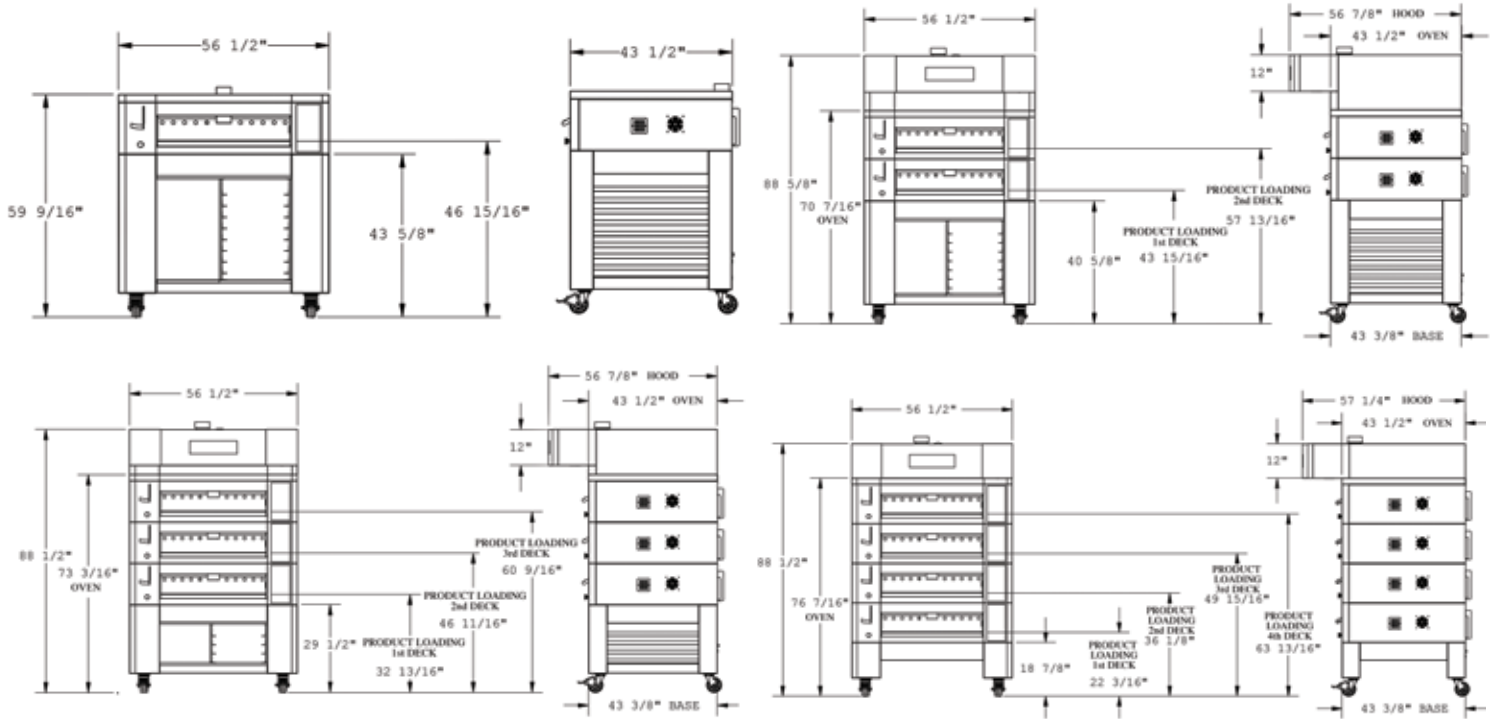
A Picard Ovens approved technician will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular standard door and can be moved by hand. All electrical, water and chimney hook-ups, are at the customer's expense and have to be performed by a qualified installation technician and according to local codes.

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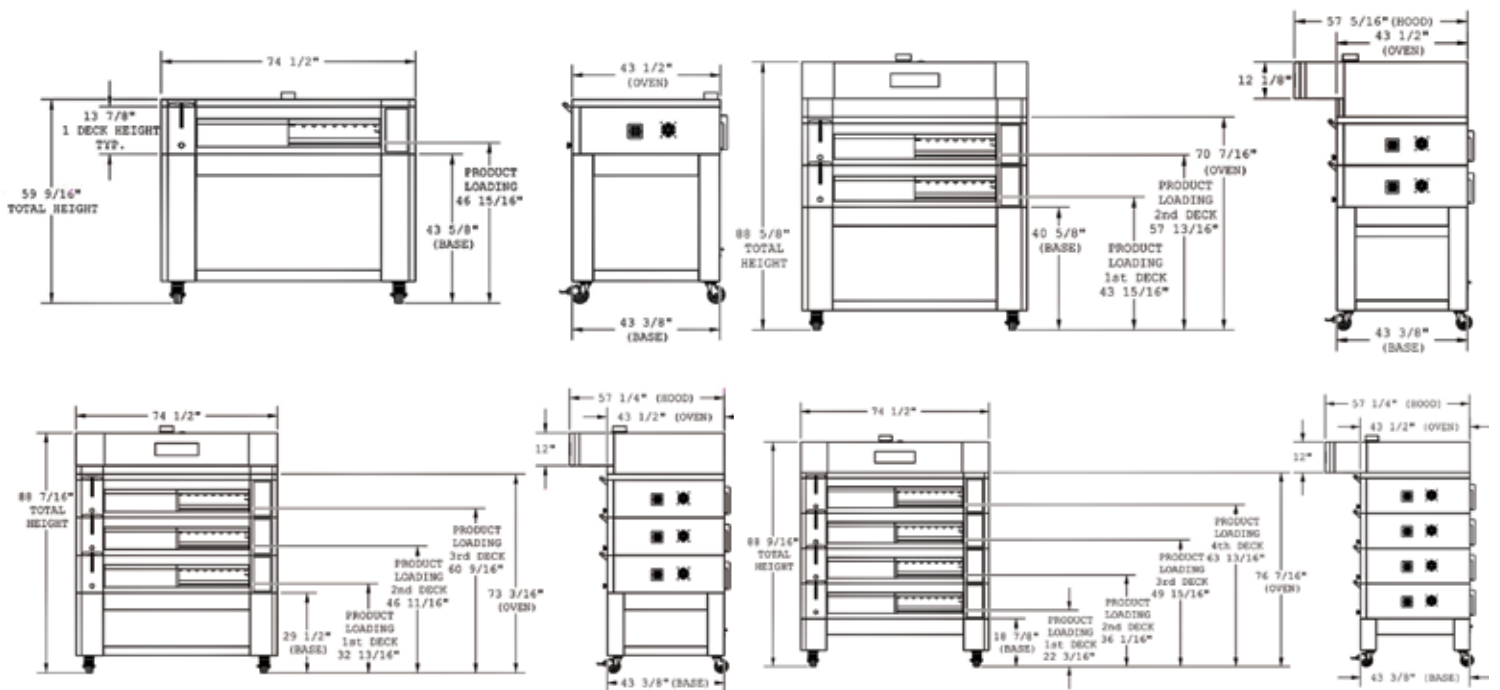
## MACHINE DIMENSIONS

### MOD21



## MACHINE DIMENSIONS

### MOD32

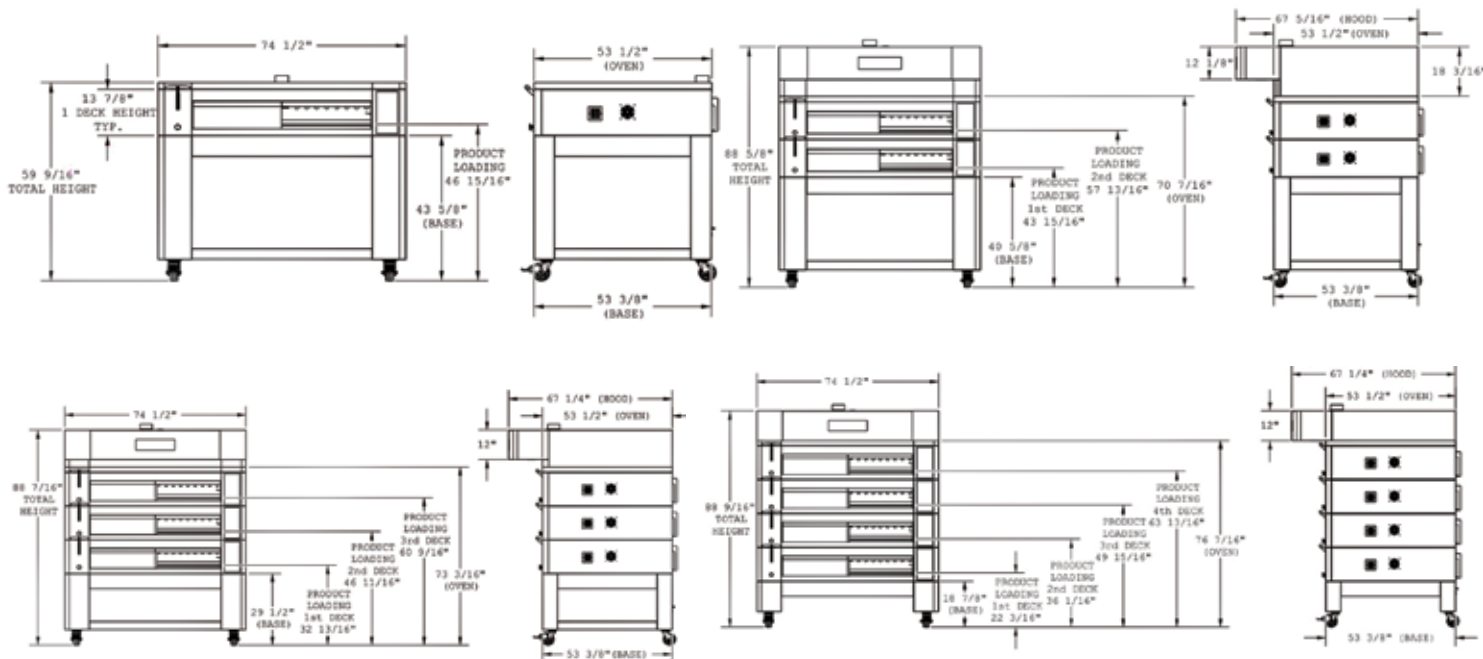


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## MACHINE DIMENSIONS

### MOD42



### MINIMUM RECOMMENDED CLEARANCE

Side	2"
Back for electricity	2"
Floor	Approved for combustible surfaces

For your safety, our MODULUX 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

### SHIPPING

Model	Shipping weight
MOD21	600 lb / per unit
MOD32	700 lb / per unit
MOD42	800 lb / per unit

### MAXIMUM TEMPERATURE

Model	Temperature
MOD21	575 °F
MOD32	575 °F
MOD42	575 °F

### ELECTRIC CHARACTERISTICS PER DECK

Model	208-220V / 3PH / 60Hz		208-240V / 1PH / 60Hz		480V / 3PH / 60Hz		600V / 3PH / 60Hz	
	Wattage (W)	Amperage	Wattage (W)	Amperage	Wattage (W)	Amperage	Wattage (W)	Amperage
MOD21	5 500	19A	5 500	24A	5 500	8A	5 500	6A
MOD32	8 000	12A	8 000	35A	8 000	12A	8 000	9A
MOD42	10 000	14A	10 000	44A	10 000	14A	10 000	11A

### COOKING

Model	Interior dimensions		Bagels	Bread	Pies			Baguettes
	Doors	Dimension	5 oz	Pans 18" x 26"	1 lb	1,5 lb	9"	
MOD21	1	36" x 30"	27	2	24	18	12	7
MOD32	2	54" x 30"	45	3	36	24	18	14
MOD42	2	54" x 40"	54	4	48	36	24	14

\* Continuous product development is a policy at Picard. Therefore, we reserve the right to modify these features and / or the design without prior notification.

\*\* If you've chosen the Steam option on your oven, it is strongly recommended that you install a water softener at the oven's water inlet to remove minerals from the water.