

# **OPERATION, MAINTENANCE AND PARTS MANUAL**

**MODEL LP - 200 - -**

**SERIAL NUMBER**

( )



**CERTIFIED TO  
CSA Std. 1.8-2006 (R2012)  
CONFORM TO  
ANSI Std. Z83.11-2006 (2012)**



**HERE ARE SOME STICKERS YOU WILL FIND ON YOUR OVEN:**

**DANGER-WARNING**

Never put your hands inside the oven while the stone conveyor is moving.

**ATTENTION BRÛLANT**

**CAUTION HOT**

**WARNING**

**DISCONNECT POWER  
SUPPLY BEFORE SERVICING  
AND MAINTENANCE.**

**AVERTISSEMENT**

**COUPER L'ALIMENTATION AVANT  
L'ENTRETIEN ET LE DÉPANNAGE.**

**IMPORTANT**

**COOK ONLY PIZZAS AND / OR BREADS DIRECTLY UPON THE BAKING STONE.  
ALWAYS COOK ALL OTHER FOODSTUFF IN PROPER COOKING RECEPTACLES.**

**CUIRE SEULEMENT LES PIZZAS OU LES PAINS DIRECTEMENT SUR LA SOLE.  
TOUTES AUTRES NOURRITURES DOIVENT ÊTRE CUITES DANS UN RÉCIPIENT APPROPRIÉ**

## **WARNINGS**

### **IF A GAS ODOR IS DETECTED**

- Close immediately the manual gas control valve.
- Do not try to turn on any appliances.
- Do not touch any electrical switch; do not use any phones in your building.
- Immediately contact your gas supplier using a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, contact the fire department.

### **FOR YOUR SAFETY:**

**Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this oven or any other appliance.**

### **WARNING**

**Improper installation, adjustment, alteration, service or maintenance may result in property damage, injury or even death. Read the installation operating guidelines and maintenance instructions thoroughly before installing or servicing this equipment.**

**THIS MANUAL MUST BE KEPT FOR FUTURE REFERENCE.  
STORE IT IN A PLACE EASILY ACCESSIBLE.**



# PICARD

PICARD OVENS • FOURS PICARD

QUÉBEC, CANADA

WWW.PICARDOVENS.COM

## TUNNEL OVEN / FOUR TUNNEL

MODEL / MODÈLE : LP-

SERIAL / SÉRIE :

GAS / GAZ :

INPUT / DÉBIT (BTH / H) :

MANIFOLD PRESSURE /  
PRESSION D'ÉCHAP. :

LINE PRESSURE /  
PRESSION D'ENTRÉE :

NOZZLE / ORIFICE :

VOLTAGE / VOLTAGE :

AMPS / AMP. :

H.P. / C.V. :

## CLEARANCES TO COMBUSTIBLES / DÉGAGEMENT AUX COMBUSTIBLES

COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL	MATÉRIEL COMBUSTIBLE ET NON-COMBUSTIBLE
2"	2"

- INTENDED FOR OTHER THAN HOUSEHOLD USE.
- FOR INSTALLATION UNDER A VENTILATION HOOD ONLY.
- SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOOR.

- POUR UTILISATION AUTRE QUE DOMESTIQUE.
- POUR INSTALLATION SOUS UNE HOTTE DE VENTILATION SEULEMENT.
- PEUT ÊTRE INSTALLÉ SUR UN PLANCHER COMBUSTIBLE.

CERTIFIED TO / CERTIFIÉ À  
CSA Std. 1.8 2006(R2012).

CONFORM TO / CONFORME À  
ANSI Std. Z83. 11 2006(R2012)  
ANSI/NSF STD. 4-2009

GAS FOOD SERVICE EQUIPMENT  
ÉQUIPEMENT DE RESTAURATION À GAZ



Intertek

9700551

MADE IN CANADA / FAIT AU CANADA



Intertek

REV 01

## **CONGRATULATIONS!**

YOU ARE NOW THE OWNER OF A NEW PICARD TUNNEL OVEN

GAS TYPE MODEL: \_\_\_\_\_ NATURAL ☐ OR PROPANE ☐

Regarding your business concern, we are convinced that you will enjoy your equipment and, on behalf of the company, we do appreciate your choice.

Your new tunnel oven was built using the latest technology and was designed with production proven reliability. A team of experienced technicians completed the manufacturing of the approved equipment committed to excellence.

### **MANUFACTURING IMPROVEMENTS AND FEATURES**

- Specially designed for all-purpose baking.
- Designed and built with care and precision for trouble-free running.
- Easy to operate and clean.
- Because most of the manufacturing can now be done in our factory, the result is a better end product.
- Application of different kinds of hi-tech on electronics and materials.

### **FOR YOUR SAFETY, THIS OVEN CONFORMS TO**

**CSA Std. 1.8-2006 (R2012)**

**ANSI Std. Z83.11-2006 (2012)**

**ANSI/NSF STD. 4-2009**



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## **MINIMAL DISTANCE REQUIRED BETWEEN THE OVEN AND FLAMMABLE MATERIAL**

Combustible and non combustible materials: 2 inch clearance.

## **GAS CAPACITY AND PRESSURE**

MODEL	ORIFICE	TYPE OF GAS	CAPACITY BTU	LINE PRESSURE	MANIFOLD PRESSURE
LP-200-4-20G	74	Propane	115,000	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-4-20G	62	Natural	116,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-4-32G	75	Propane	166,500	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-4-32G	65	Natural	168,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-6-20G	73	Propane	130,000	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-6-20G	60	Natural	131,500	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-6-32G	74	Propane	191,000	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-6-32G	62	Natural	198,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-6-40G	74	Propane	210,000	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-6-40G	63	Natural	210,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-4-20G-E	74	Propane	115,000	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-4-20G-E	62	Natural	116,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN
LP-200-4-32G-E	75	Propane	166,500	12-14'' WATER COLUMN	11'' WATER COLUMN
LP-200-4-32G-E	65	Natural	168,000	5-6'' WATER COLUMN	3.5'' WATER COLUMN

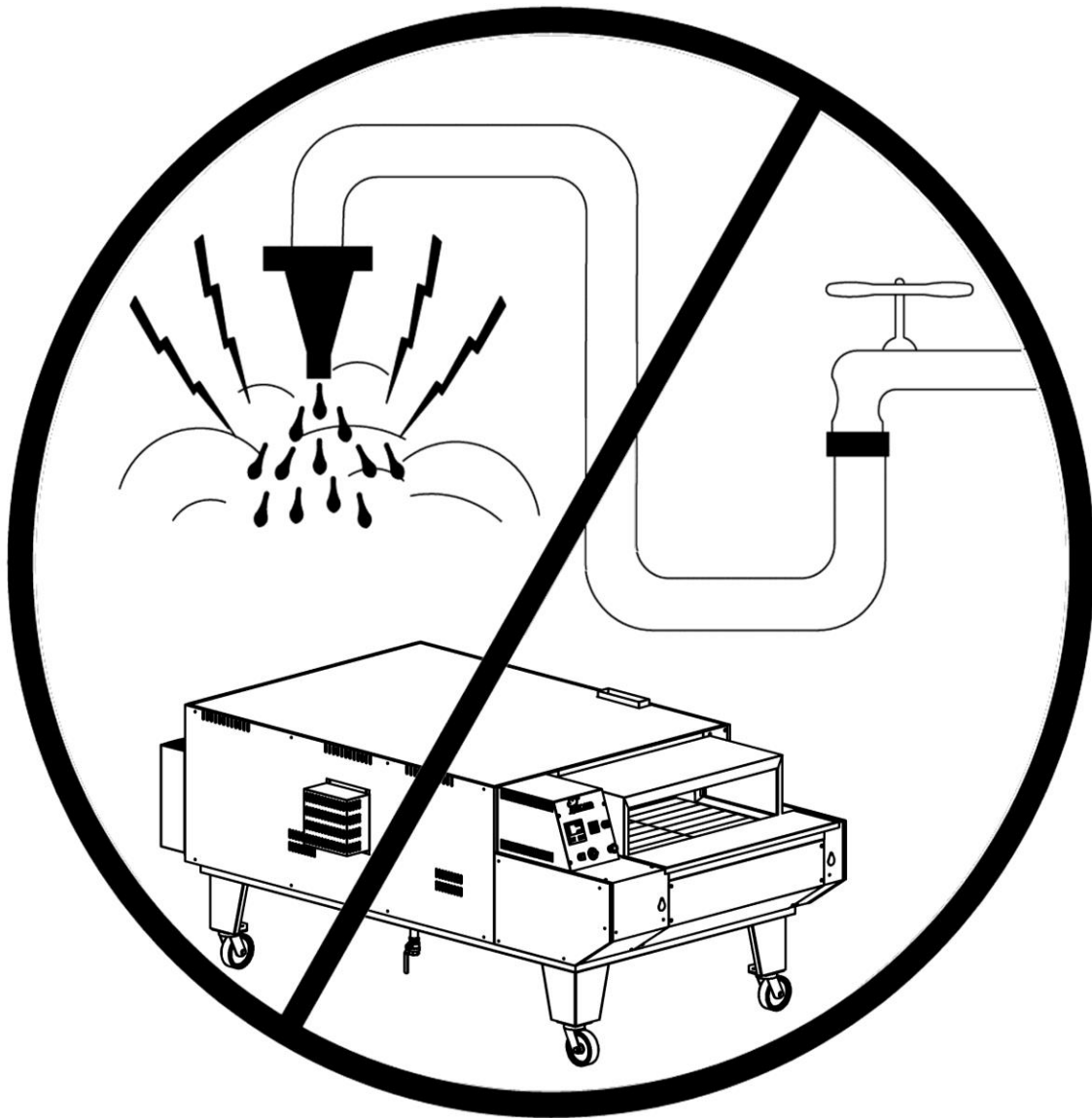
### **NOTE**

Picard gas units are manufactured only to be used with the type of gas specified on the unit rating plate.

The installation must be in accordance with local codes, or in the absence of local codes, to the ANSI Z223.1 / NFPA 54 (National Fuel Gas Code) or CAN/CSA-B149.1 (Natural and or propane gas installation code)

## **ELECTRICAL POWER**

MODEL	TYPE OF GAS	VOLTS	PHASES	POWER OF TOP ELEMENTS	AMPS
LP-200-4-20G-E	Propane	208	3	7 500 W	36 A
LP-200-4-20G-E	Natural	208	3	7 500 W	36 A
LP-200-4-32G-E	Propane	208	3	12 500 W	50 A
LP-200-4-32G-E	Natural	208	3	12 500 W	50 A



**WARNING!**

***DO NOT SPRAY LIQUIDS OR VAPORS ON OR NEAR ELECTRICAL EQUIPMENT . DO NOT USE THIS APPLIANCE IF ANY OF ITS PARTS HAVE BEEN UNDER WATER . CONTACT IMMEDIATELY A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND TO REPLACE ANY PARTS OF THE CONTROL SYSTEM AND GAS CONTROL WHICH HAVE BEEN UNDER WATER.***



## **PICARD TUNNEL OVEN OPERATING, INSTALLING AND TECHNICAL SERVICE :**

Operational information on this equipment has been prepared to be used by a qualified and/or authorized operating personnel. All installation and/or service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service technician. *Service may be obtained by contacting the factory service department, factory representative or local service agency.*

### **DEFINITIONS :**

#### **- QUALIFIED AND/OR AUTHORIZED GAS TECHNICIAN:**

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience operating the type of equipment covered in this manual.

#### **- QUALIFIED INSTALLATION PERSONNEL:**

Qualified installation personnel can be represented by: an individual, a firm, a corporation or a company which, either in person or through a representative, is involved and is responsible for:

1. The installation of gas piping from the outlet side of the gas meter or service regulator when the meter is not provided, and the connection and installation of the gas appliance. The qualified installation technician must be experienced in such work, be familiar with all required precautions, and have complied with all requirements of state or local authorities having jurisdiction. Reference in Canada: Canadian Standard CAN/CSA-B149.1 and Z223.1 / NFPA 54 (Natural and/or propane gas installation code)
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. The qualified installation technician must be experienced in such work, be familiar with all required precautions, and have complied with all requirements of state or local authorities having jurisdiction.
3. The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code ANSI/NFPA 70, or the Canadian Electrical code, CSAC22.1 No 109 or conform to UL STD 197.

## **PICARD TUNNEL FLUE CONNECTIONS**

For installation under a ventilation hood only.

Do not have fans blowing directly on the oven and, wherever possible, avoid opening windows next to the oven sides or back or using wall type fans, which create crosscurrents of air within the room.

### **GAS ENTRY CONNECTION**

The tunnel oven on casters must be connected to the gas line by a flexible tubing. A safety chain must join the tunnel oven to the wall to prevent it from moving. The length of the safety chain must refrain the flexible tubing from tightening.

### **WARNING**

The Picard oven must be interlocked with the venting hood, using a pressure or a vacuum switch (refer to the electrical diagram on page 19).

### **CAUTIONS**

The areas surrounding the front, rear and sides of the unit should be kept clear so that the necessary air flow, which is required for proper combustion and operation, isn't blocked. Unit should also be positioned for easy maintenance.

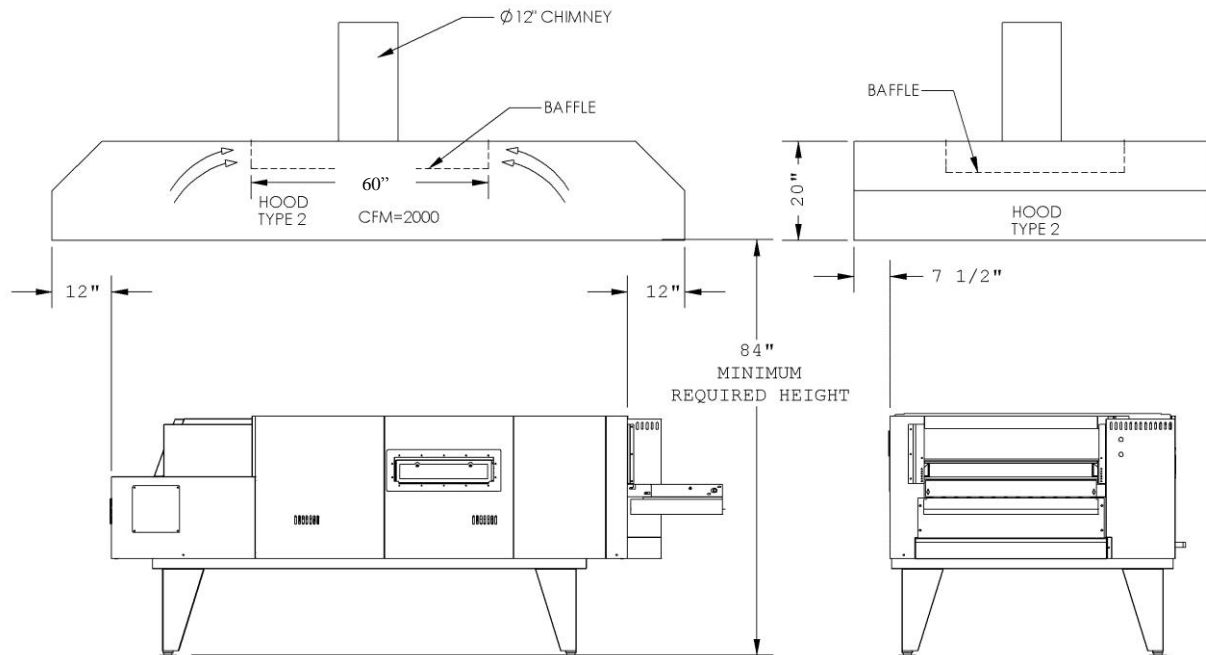
### **IMPORTANT**

This oven is to be installed in an area with adequate air supply and (adequate) clearance for air openings into the combustion chamber of the unit.

### **IMPORTANT**

All exhaust systems are required to have make-up air system that replaces 100% of the exhaust air. Windows, doors, or other openings into the establishment cannot be used for the purposes of providing make-up air. A separate duct providing air into the building is required.

## **PICARD TUNNEL OVEN TYPE OF FLUE CONNECTION**



Or you could also use two small hoods. One at the entry and the other at the exit.

### **IMPORTANT**

The drawing above is used as an example to illustrate how the oven should be properly connected.

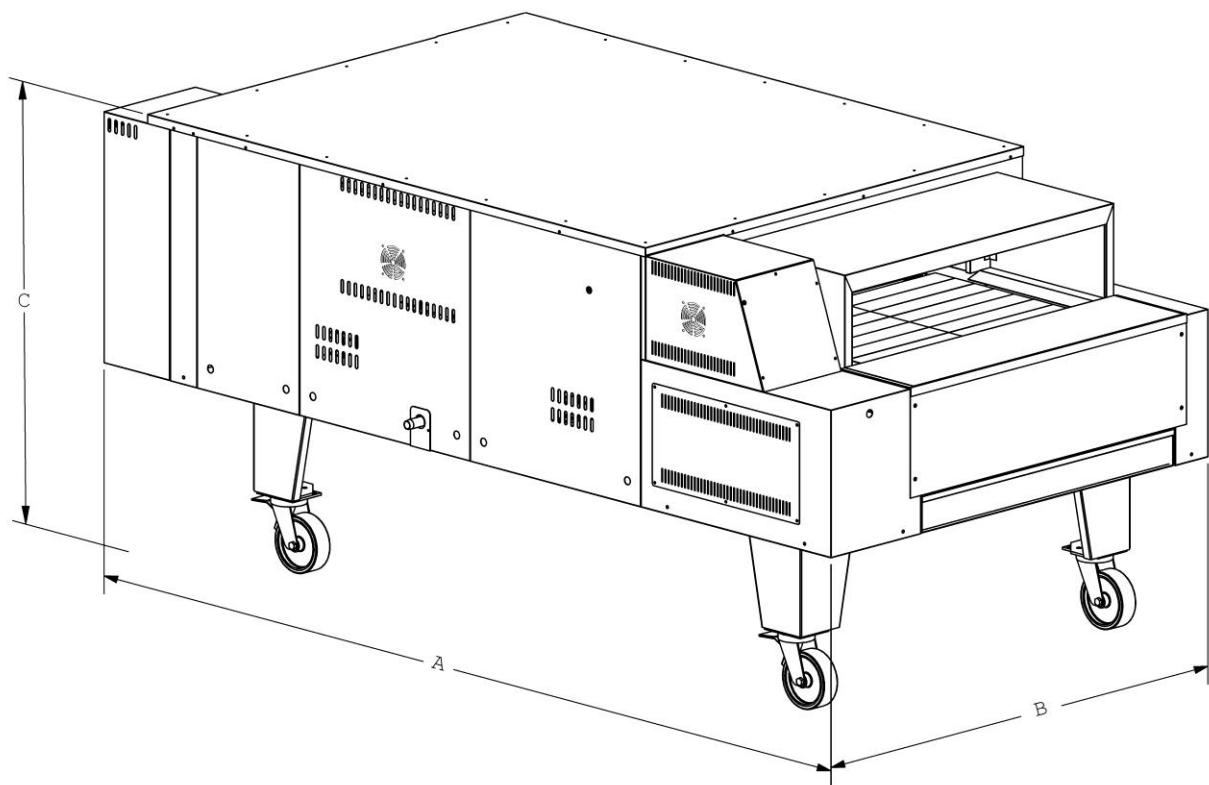
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## PICARD TUNNEL OVEN EXTERNAL DIMENSIONS



EXTERNAL DIMENSIONS	A	B	C
LP-200-4-20G-E	99.25	46	49.75
LP-200-4-32G-E	99.25	58	49.75

## **FOR YOUR SAFETY, READ BEFORE OPERATING**

**WARNING : Failure to follow these instructions carefully may result in a fire or explosion that may cause property damage, personal injury or death.**

1. This appliance does not have a pilot. It is equipped with an ignition device which automatically lights the burner. Do **not** try to light the burner by hand.
2. BEFORE OPERATING, smell all around the appliance for gas. Be sure to smell close to the floor because some gases are heavier than air and will settle on the floor.

### **WHAT TO DO IF YOU SMELL GAS**

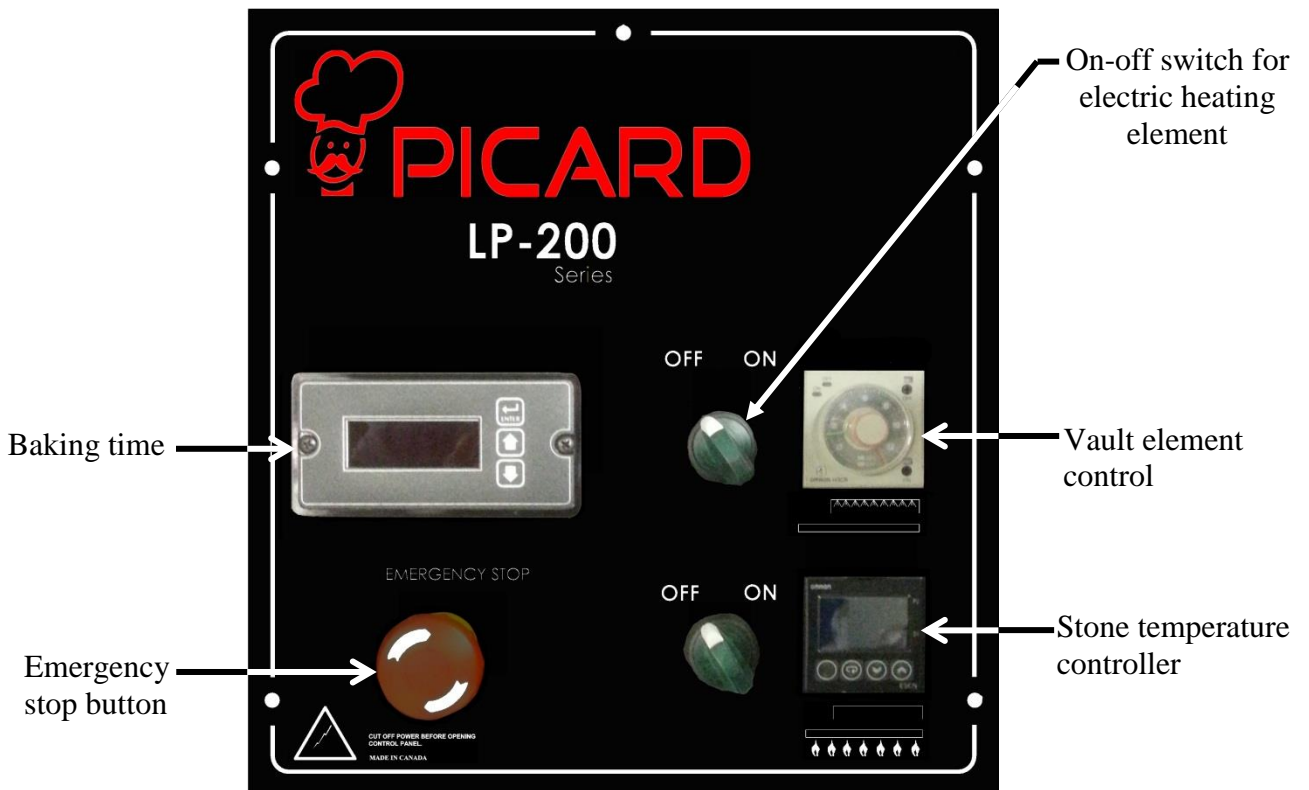
- Close immediately the manual gas control valve.
- Do not try to turn on any appliances.
- Do not touch any electric switch; do not use any phones in your building.
- Immediately contact your gas supplier using a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, contact the fire department.

### **LIGHTING INSTRUCTIONS FOR INTERMITTENT PILOT**

1. Turn ON manual gas control valve.
2. Turn gas control knob to the "on" position.
3. Turn ON selector switch on panel control.
4. Set the thermostat to desired temperature.
5. To adjust the speed of the stone conveyor

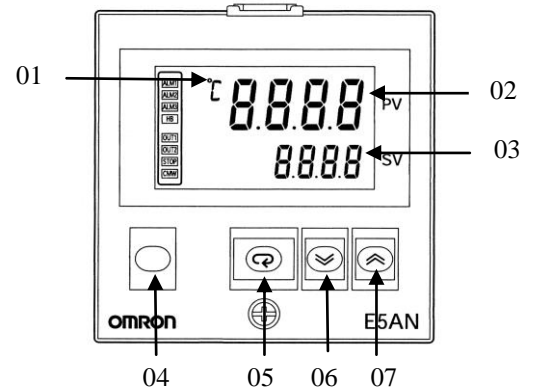
**NOTE :** IF YOU HAVE TO RESTART THE APPLIANCE, YOU MUST WAIT 5 MINUTES IN ORDER TO CLEAR OUT ANY REMAINING GAS IN THE OVEN.

## PICARD TUNNEL OVEN CONTROL PANEL



## TEMPERATURE CONTROL FUNCTIONING

1. Displays measuring units.
2. Displays the actual baking temperature inside the oven.
3. Displays the preset temperature.
4. Key to select configuration levels.
5. Key to select operation parameters.
6. Press this key down to lower temperature.
7. Press this key up to increase temperature.

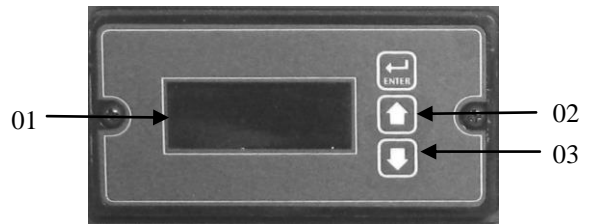


### NOTE

If you simultaneously press on keys **04 and 05**, you will access the setting area. **The temperature control will be unusable.** Please contact the factory's customer service or your sales representative for more information.

## BAKING TIME

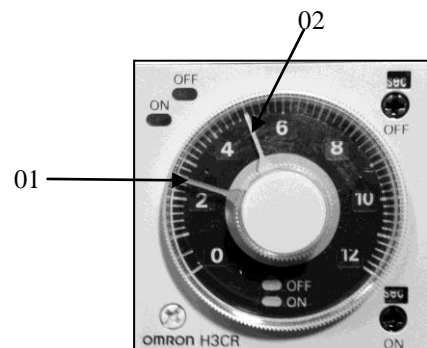
- 1 Displays baking time.
- 2 Press this key to increase the time value.
- 3 Press this key to decrease the time value.



## VAULT ELEMENT CONTROL

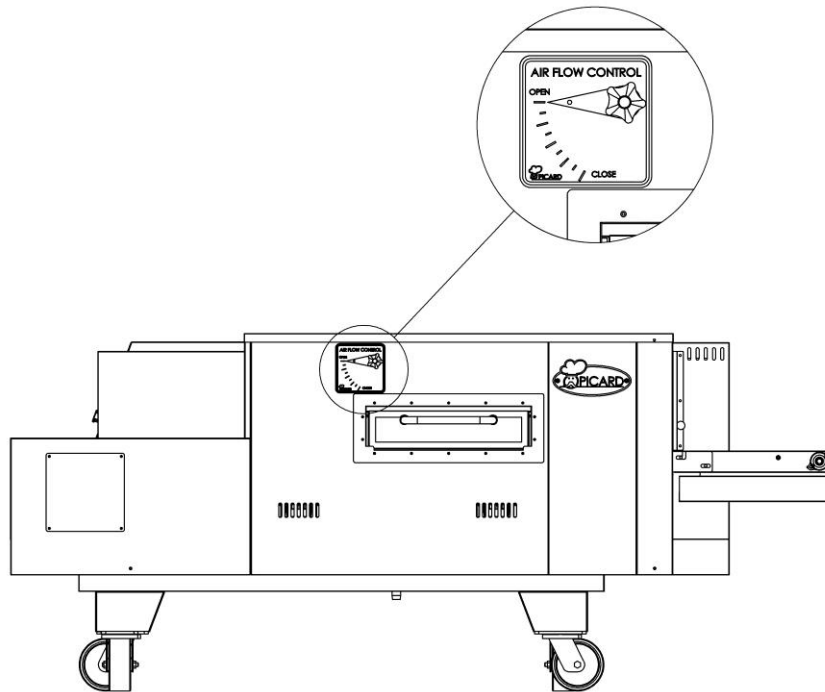
1. The On element setting in seconds
2. The Off element setting in seconds

ON	OFF	POWER
2	8	20 %
4	6	40 %
6	4	60 %
8	2	80 %
>0	0	100 %



## **FIRST BAKING PROCESS**

You have 1 flow control key on the side of the oven.



LP-200-4-20G AND LP-200-4-32G

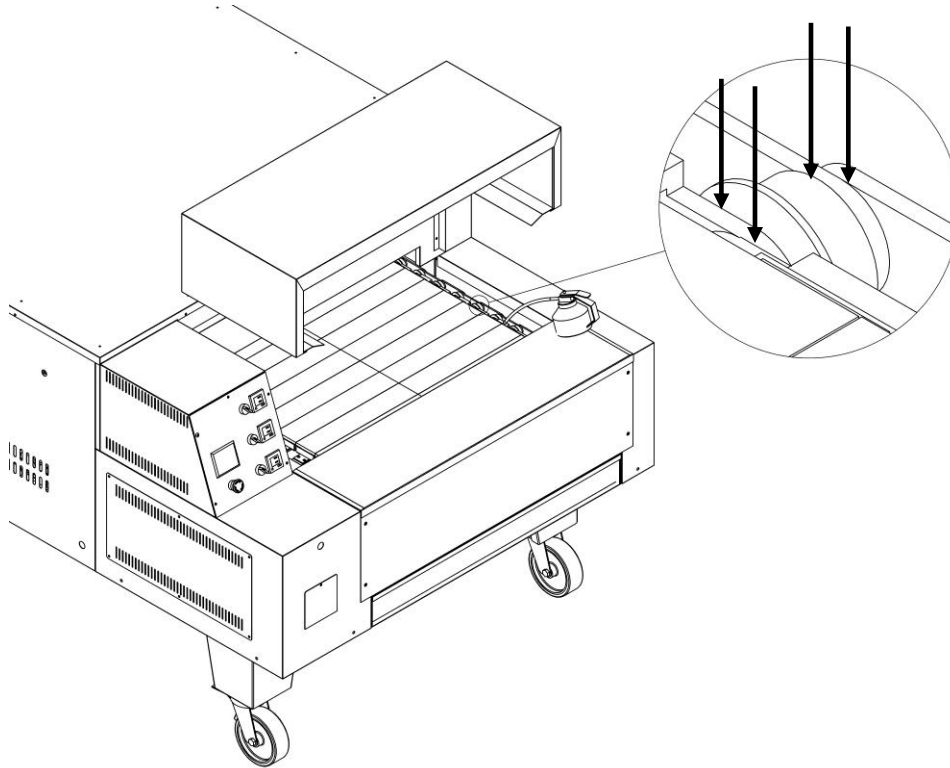


## PICARD TUNNEL OVEN MAINTENANCE CHART

<b>IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE</b>	<b>EVERY DAY</b>	<b>EVERY TWO WEEKS</b>	<b>MONTHLY</b>	<b>ONCE A YEAR</b>	<b>TO BE CARRIED OUT BY</b>
Drain oil from the gearbox. (Texaco mepora 460 SAE80-90)				*	Certified technician
Check the oil level of the gearbox.			*		Customer
Check the oven's driving shaft support bushings				*	Certified technician
Add high temperature grease to all pillow block and flange bearings		*			Distributor / Certified technician Customer
Add high temperature grease to all drive chain		*			
Lubricating the chain with **dry graphite food grade lubricant based oil** (See page : 18)		*			Distributor / Certified technician Customer
Clean up the granite stone. (See page : 18)	*				Customer
Clean up the nozzle of the burner.				*	Distributor / Certified technician
Replace the ignition cable.				*	Distributor / Certified technician
Clean up the fan of the motor.				*	Distributor / Certified technician
Clean up the windows and the oven in general.	*				Customer
To tighten the chains				*	Distributor / Certified technician
Check the V belt		*			Distributor / Certified technician Customer
Clean up the seed drawer.		*			Customer

\*\*WE RECOMMEND PETROCHEM FOODSAFE PETRO-SYN FG-220 (GRAINGER NO:3NLK1) OVEN CHAIN LUBE\*\*

## **PICARD TUNNEL OVEN MAINTENANCE**



### **LUBRICATING THE CHAIN FOR STONE**

1. Make sure the inside temperature of oven is lower than 122 °F or 50 °C.
2. Remove the hood to access the chains.
3. Turn ON the stone conveyor to its maximum speed.
4. Use dry graphite food grade lubricant on its entire length at the 4 places indicated by the arrows on the drawing above.

### **CLEANING UP THE STONE CONVEYOR**

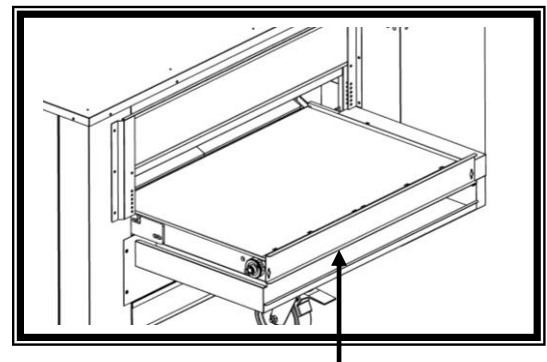
1. Lower the oven internal temperature to 150 °F or 66 °C.
2. Remove the hood.
3. Turn ON the stone conveyor to its maximum speed.
4. Clean up the stones with one of the scrapers sent with the oven. Afterwards, clean it up again with a rag and warm water.

#### **WARNING**

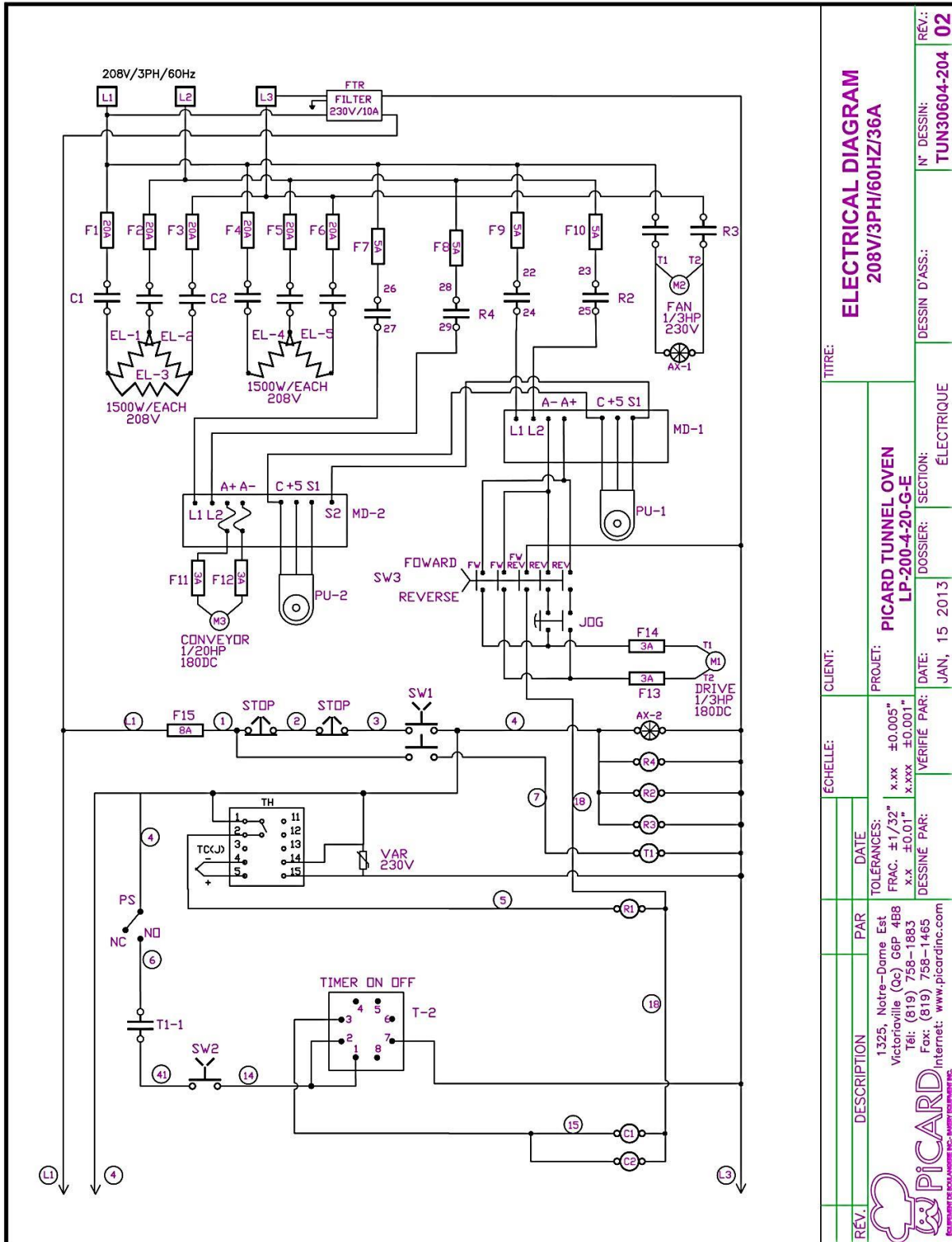
**Do NOT clean up a hot stone with cold water or it could crack.**

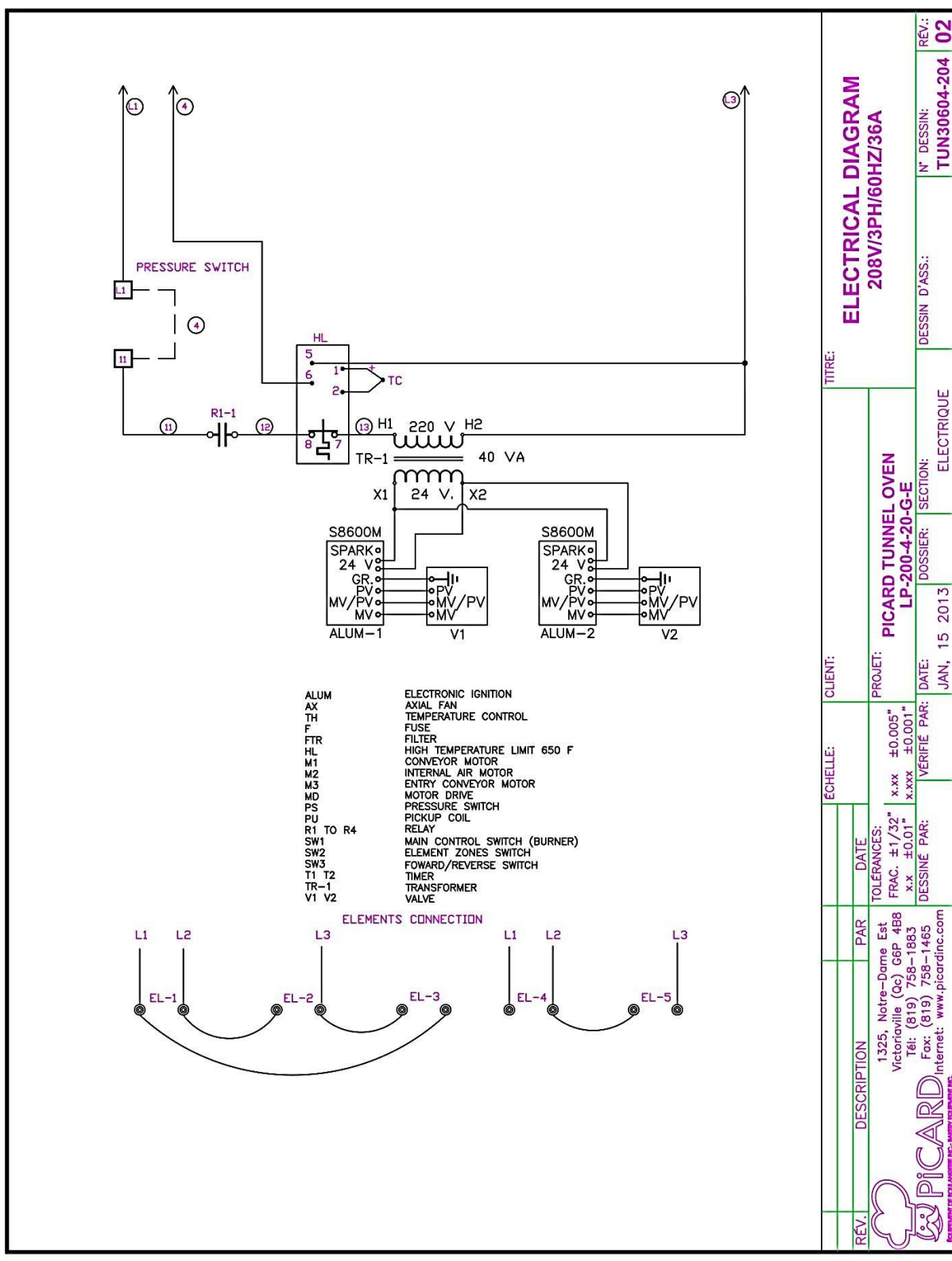
### **CLEANING UP THE EXIT CONVEYOR**

1. Turn OFF the main burners' ignition switch.
2. Clean up the wire belt with a rag and warm water. To ease the cleaning process, pull the wire belt upwards.

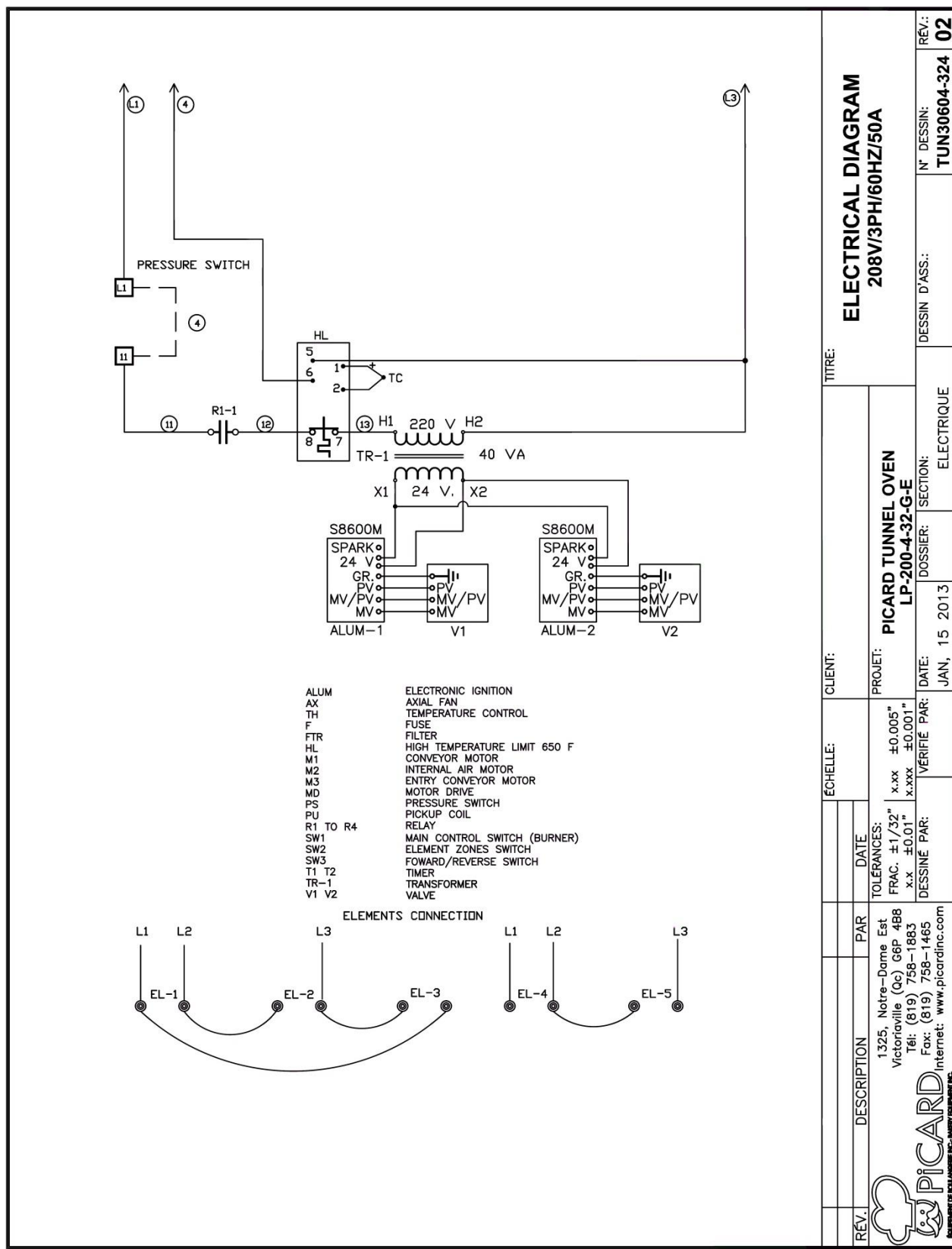


# ELECTRICAL DIAGRAM



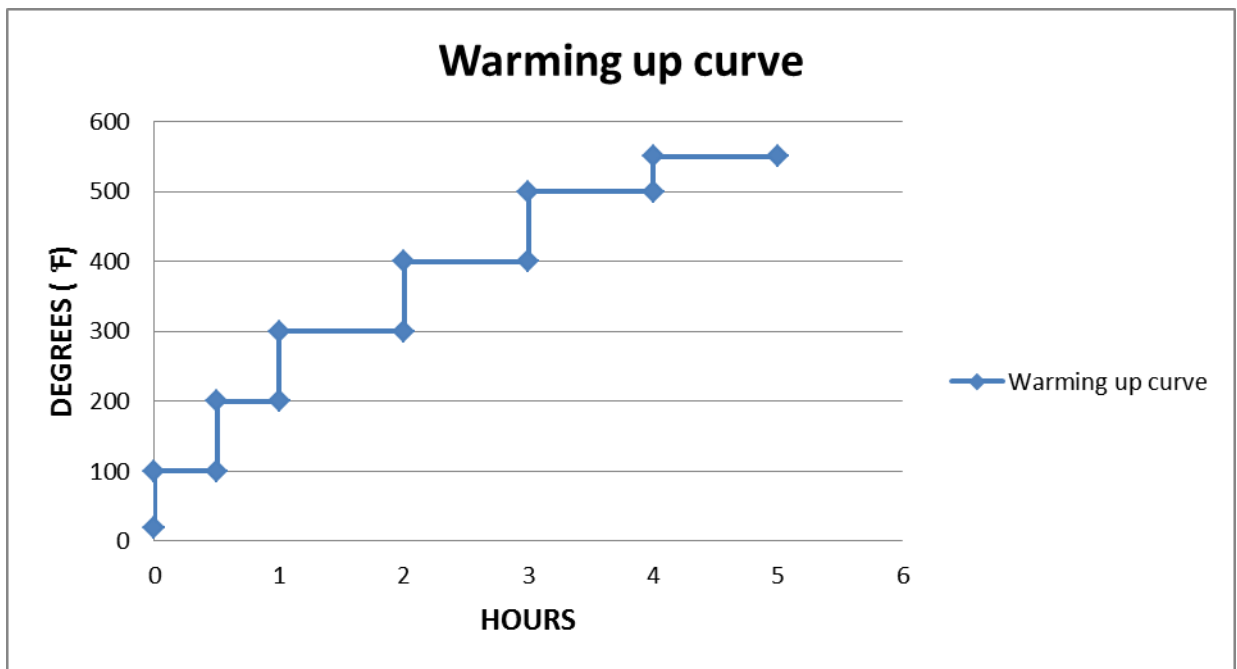






# Pre-drying the oven

To minimize warpage and maximize the size of the stones, pre-dry the plates in the oven. *Keep the oven door closed throughout the pre-drying process!*









## USA & Canada Sales Conditions and Limited Warranty

Picard Ovens, inc. warrants its equipment to be free from defect in material and factory workmanship under normal use for (1) one year from the date of the original Installation at the end client location to the original client. All warranty service must be pre-approved by Picard Ovens and have service authorization number prior to the execution of any services. Please contact our service department at 1 819-758-1883 or toll free at 1 800-668-1883. Our business hours are 8 a.m. to 5 p.m. Monday through Friday, Eastern time zone. If calling during non business hours, follow the recorded instructions for emergency service and someone will promptly contact you.

### Client Responsibilities:

All necessary utilities must be installed to code by a licensed contractor and ready at start up. The client must inspect the equipment and crates at their delivery. Damage during transportation must be reported directly to the transportation company and to Picard Ovens. When installation of Picard equipment is made by an authorized dealer or any other person than one of Picard's employees, even in the presence of a Picard supervisor, the dealer or person installing shall be the only person responsible of any faulty installation of the equipment, no warranty being given by Picard on an installation performed by any person other than one of Picard's own employees. No labor warranty applies in such cases.

All Installations must be made by authorized service technicians and in accordance to the instructions furnished with the unit. The client must supply proof of the installation and the initial startup by filling out the forms furnished at the back of the owners users guide, dually signed by both the client and the service technician as witness that all required steps and verifications were successfully carried out and the installation is acceptable to the client. The form may be faxed or mailed to Picard Ovens at the coordinates found at the bottom of the page.

Proper maintenance procedures are found in the operators guide.

### Precisions and limitations of liability:

This warranty is conditioned upon the following terms:

- The successful registration of the installation and start up forms.
- Terms of payment have been met.
- The equipment has not been accidentally or intentionally damaged, altered, misused or abused.
- Warranty coverage is at the sole discretion and is the exclusive right of Picard Ovens.
- Warranty replacement parts will be sent out under the authority of Picard Ovens, prepaid freight, expedited in the most rapid manner possible. It is the responsibility of the client to return all defective parts to the factory prepaid for proper warranty credit to be reimbursed.

In the event of warranty claim or otherwise, the sole obligation of Picard Ovens shall be to repair and / or to replace equipment or equipment components, at their own discretion. Such repair or replacement shall be at the expense of Picard Ovens with the exception of travel over 160 miles or two hours, overtime and holiday charges which shall be at the clients expense. Any repairs or replacement of equipment or its parts, under this warranty does not constitute an extension of the original warranty for any period. Parts to be replaced under this warranty will be repaired or replaced with new or functionally operative parts at the option of Picard Ovens.

Picard Ovens liability on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Damages are limited to the original purchase price.

Warranty labor charges will be calculated and paid using reasonable normal business hours and rates. This is to say Picard will pay 8 hours labor at a regular (Monday through Friday 8a.m. to 5 p.m.) hourly rate and within a 160 miles distance. Any overtime or excess travel charges will be the client's responsibility.



## USA & Canada Sales Conditions and Limited Warranty

### Exclusions:

Any damage incurred during transportation.

Use of any high pressure cleaning equipment will void this warranty.

Normal cleaning and maintenance functions: including lubrication or greasing.

Parts that would normally wear or need replacement under normal use (example: light bulbs, fuses, thermo-couples, belts and filters).

### In the event that:

There is failure or malfunction of the equipment or any of its components caused by abnormal or improper use or the failure is otherwise not attributable to a material or manufacture defect.

Any failure caused by improper use, including but not limited to improper shelf loading.

The equipment has been altered from its original factory condition.

The rating plate has been removed, altered or obliterated.

The equipment has been improperly maintained, proper maintenance is the responsibility of the client.

Any parts that become defective because of utility services (power surges, high or low voltages, high or low gas pressure of volume, contaminated fuel or improper utility connections).

This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation (including improper tray loading resulting in shelf jams, natural or manmade disasters). In no event shall Picard Ovens be held liable for direct, incidental or consequential damages arising out of or resulting from the operation of this equipment.

Picard assumes no liability for any contingent or consequential damages incurred by the client, including but not limited to down time, loss of business, damage or product loss.

In the event that the client denies access to an authorized technician (whom has been scheduled to make a service call) upon their arrival, releases Picard Ovens from of any and all warranted obligations and all expenses incurred are the sole responsibility of the client.

Note: Oven facades, windows, light bulbs, granite or baking stones are not covered under this warranty.

In case of any litigation or claim whatsoever regarding this Limited Warranty, the only competent courts shall be the ones of the judicial district of Arthabasca, province of Quebec, Canada. This Limited Warranty and all sales agreements for the equipment shall be construed, interpreted and executed in accordance with the laws in force in the province of Quebec, Canada.

### Handling claims:

As soon as a defect is discovered, Picard Ovens must be notified. Our service manager will arrange for an authorized service agent to make the necessary repairs.

### Call or email:

Telephone: 819-758-1883

Toll Free: 800-668-1883

Fax: 819-758-1465

Email: [info@picardovens.com](mailto:info@picardovens.com)

# A P P E N D I C E S

