



THE NEW GENERATION  
OF OVENS



| REVOLUTION  
| PITA  
| ROTISSERIE

# DESIGN, INNOVATION AND QUALITY

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REVOLUTION  
BAKERY | BAGEL | PIZZA

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PITA  
PITA

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ROTISSERIE  
CHICKEN



# REVOLUTION

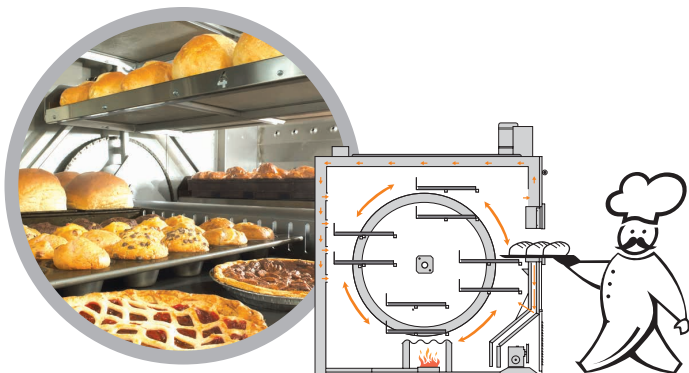
BAKERY | BAGEL | PIZZA





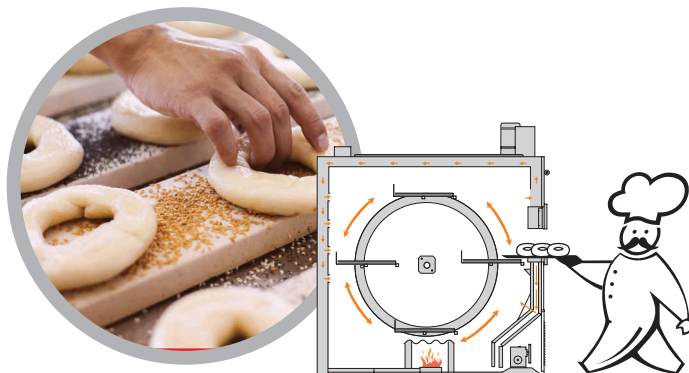
# REVOLUTION

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32



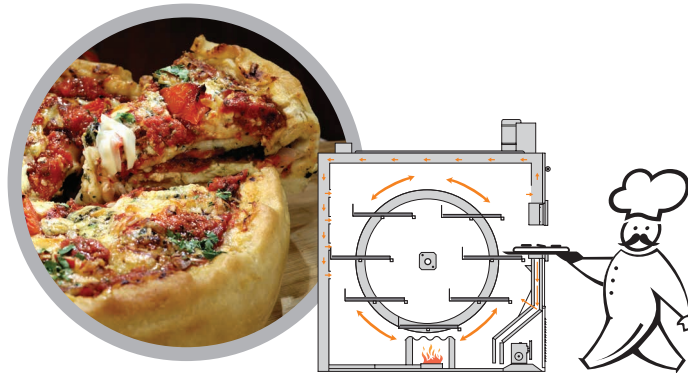
## BAKERY FEATURES

- Gas or electricity
- **Shelves configuration :**
  - 2, 3 or 4 pans per shelf
  - 4 or 8 shelves
  - Full Steel
  - Stones
  - Perforated Steel Stone
- Horizontal ventilation
- Self-generating steam system
- 90 seconds rotation system



## BAGEL FEATURES

- Gas or electricity
- **Shelves configuration :**
  - 2, 3 or 4 pans per shelf
  - 4 shelves
  - Full Steel
  - Stones
- Horizontal ventilation
- 60 seconds rotation system
- Bagel Trough adaptor



## PIZZA FEATURES

- Gas or electricity
- **Shelves configuration :**
  - 2, 3 or 4 pans per shelf
  - 8 shelves (Double shelves system)
  - 7 shelves (Single)
  - Full Steel
  - Stones
- Vertical ventilation for 7 shelves
- Horizontal ventilation for double shelves
- 60 seconds rotation system

## OPTIONAL FEATURES

- Full Stainless steel facade
- **Second motor (unmounted) for the following model :**
  - RE-4-8 • RE-4-12 • RE-8-16 • RE-7-14 • RE-8-24 • RE-7-21
- **Mounted Second motor for the following model :**
  - RE-4-16 • RE-8-32 • RE-7-28
- Stainless steel salt protection guard
- Removable steel plate
- Stainless steel exterior walls (back side included)
- Oven shipped fully assembled
- Bagel Trough adaptor

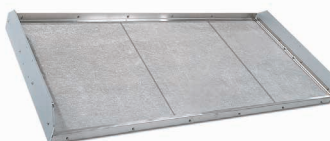
Shelves / steels



Shelves / perforated



Shelves / stones



# REVOLUTION

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32



## WHY SHOULD YOU USE THE REVOLUTION?

### VERSATILE

The Revolution 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, when they want it.

### OPTIONS

You can choose either gas or electric models. There are also 3 different shelf material option : steel, stone, perforated.

### ECONOMICAL

Because this oven takes up less of your kitchen space and offers an ergonomic design so you can double up on quantity. This added to an extremely efficient burner system helps you economize on multiple levels, reducing your operating cost.

### COMPACT SIZE

The Revolution oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens.

### 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 Revolution simple to clean, impervious to rust and trouble-free to operate. Count on your Revolution to provide you with years of hassle-free service.

## BASIC FEATURES

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- Single point ventilation through the exhaust canopy
- Digital control panel
- Aluminized steel interior walls and roof
- All carbon-graphite bushings for mobile parts
- Choice of either full steel or expanded metal shelves; optional baking stone shelves imbedded inside shelf structure available

### POWERMAX SYSTEM

- Picard ovens unique system
- Maintains constant temperature
- Maximum energy output
- Powerful
- Silent
- Maintenance free
- Clean burning
- Tray holders

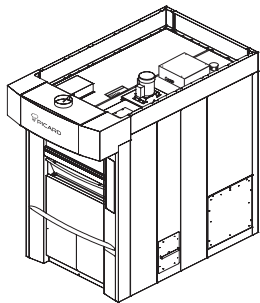
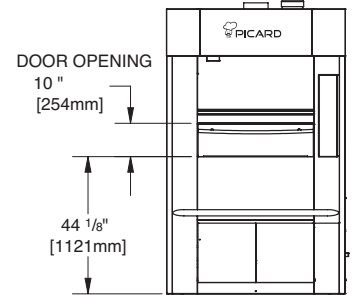
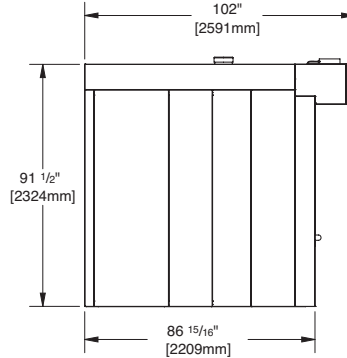
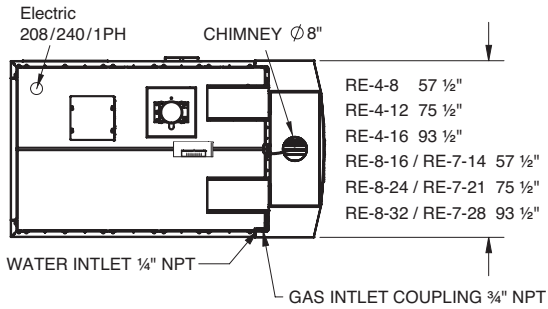
### AEROMAX VENTILATION SYSTEM

- Double directional ventilation (front and back)
- Permits equal baking
- Factory adjusted but permits special adjustments at the clients local
- Special system for better performance
- Bakes faster

# REVOLUTION

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32

## MACHINE DIMENSIONS



Also available in electric models. Specification data upon request.\* Requires duct a ventilator motor, roof mount or wall mount depending upon your installation. AT THE CUSTOMER'S RESPONSABILITY AND COST.

## RECOMMENDED MINIMUM CLEARANCE

<b>Floor to ceiling</b>	98" for straight pipe 108" for 90° elbow
<b>Side and back to wall</b>	1" for burner air intake
<b>Floor</b>	Approved for non-combustible surfaces
<b>Manhole side</b>	24"

For your safety, our REVOLUTION 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

## FOR ELECTRICAL OVEN

Model	Voltage	Amperage	KW
RE 4-8	208V / 3PH / 60HZ	109A	36 KW
	480V / 3PH / 60HZ	43A	
	600V / 3PH / 60HZ	36A	
RE 4-12	208V / 3PH / 60HZ	134A	45 KW
	480V / 3PH / 60HZ	54A	
	600V / 3PH / 60HZ	45A	
RE 4-16	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	
	208V / 3PH / 60HZ	109A	
RE 7-14	480V / 3PH / 60HZ	43A	36 KW
	600V / 3PH / 60HZ	36A	
	208V / 3PH / 60HZ	134A	
RE 7-21	480V / 3PH / 60HZ	54A	45 KW
	600V / 3PH / 60HZ	45A	
	480V / 3PH / 60HZ	65A	
RE 7-28	600V / 3PH / 60HZ	54A	54 KW
	208V / 3PH / 60HZ	109A	
	480V / 3PH / 60HZ	43A	
RE 8-16	600V / 3PH / 60HZ	36A	36 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-24	600V / 3PH / 60HZ	45A	45 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-32	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	

# REVOLUTION

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## FOR GAZ OVEN

Type	Minimum gas pipe size	Line pressure	Power (BTU / HR)								
			RE 4-8	RE 4-12	RE 4-16	RE 7-14	RE 7-21	RE 7-28	RE 8-16	RE 8-24	RE 8-32
Natural gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000
Secondary connection			208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A

## BAKING CAPACITY

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size	5 oz	Pans (18" x 26")	1 lb	1.5 lb	9 inches	8 inches	10 inches	12 inches	14 inches	16 inches	18 inches
RE 4-8	4	26" x 36 1/2"	120	8	60	48	36	44	24	16	12	8	8
RE 4-12	4	26" x 54 1/2"	180	12	90	72	54	66	36	24	18	12	12
RE 4-16	4	26" x 72 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 7-14	7	20" x 36"	196				56	56	35	21	14	14	14
RE 7-21	7	20" x 54"	308				70	84	56	35	21	21	21
RE 7-28	7	20" x 72"	392				98	112	70	35	28	28	28
RE 8-16	8	26" x 36 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 8-24	8	26" x 54 1/2"	360	24	180	144	108	132	72	48	36	24	24
RE 8-32	8	26" x 72 1/2"	480	32	240	192	144	176	96	64	48	32	32

\* Continuous product development is a Picard policy. Therefore, we reserve the right to change specifications and / or design without prior notice. \*\*The ambient temperature on top of the oven must not exceed 105 °F — (40 °C)

\*\*\* 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.

## PICARD ACCESSORIES



### BAGEL TROUGH

- 3 Drains
- Seed keeper to not plug drain
- Lower storage shelf

	BT56	BT74	BT92
Height	40"	40"	40"
Width	57"	74"	92"
Length	20.5"	20.5"	20.5"



# PITA

PITA





# PITA

Model | PO-3-20S

## WHY SHOULD YOU USE THE PITA OVEN?

### ELECTRIC OVEN

Electric conveyor oven that cooks up to 1200 °F. The conveyor is made of solid steel plates which the product goes directly on. The baking chamber utilizes infrared top elements as well as interior brick walls that create radiant heat to cook product under 1 min.

### COMPACT SIZE

The Pita Oven can easily fit in most kitchens, and has built in wheels which makes the oven easily moveable.

### EASY TO INSTALL

The Pita Oven is an electric oven so there is no requirement for a hood to be in place. The oven just needs to have the electrical power hook up and it is ready to use.

### EASE OF USE

- Easy to use control panel
- Conveyor oven allows for easy loading of product
- Removable stainless steel wire mesh entry conveyor
- Seed drawers at entry and exit of oven allow for easy cleaning



## BASIC FEATURES

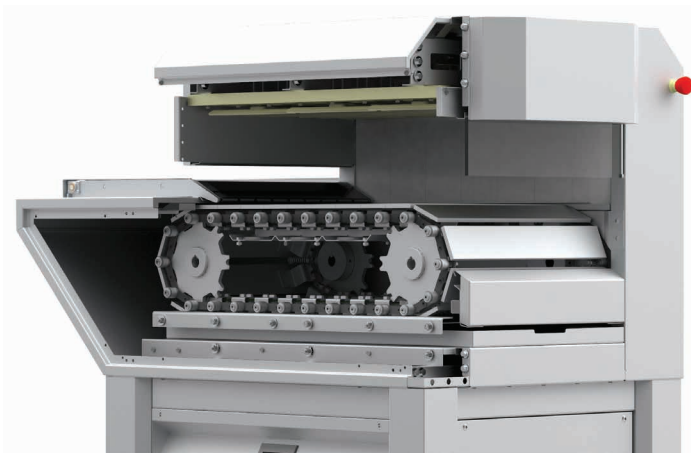
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- Electric Fired Oven
- Steel plate roll surface
- Stainless steel exterior panels
- Removable stainless steel wire mesh entry conveyor
- Right side or left side models available
- Seed drawers at entry and exit for easy cleaning
- 4 caster wheels
- Stainless steel wire mesh exit conveyor

## OPTIONAL FEATURES

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- Exit conveyor
- Oven arrives fully assembled
- The oven can pass through a regular 36" x 80" door
- Electrical hook-up are at the customer's expense and must be made by the proper trades and according to local codes



## INSTALLATION

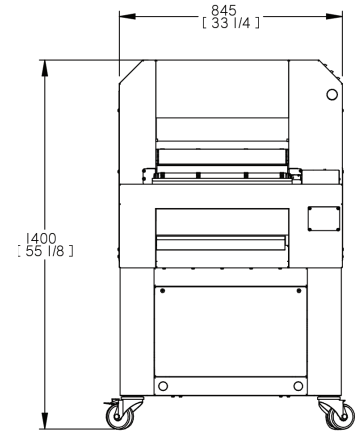
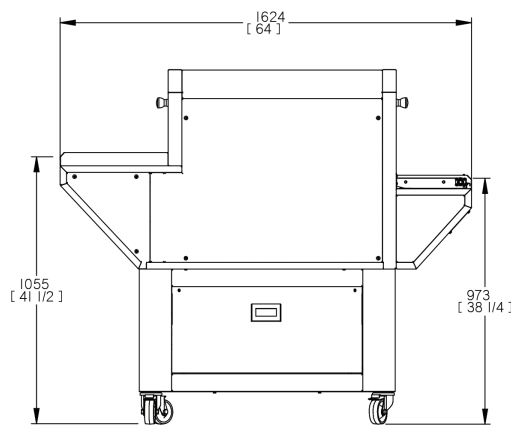
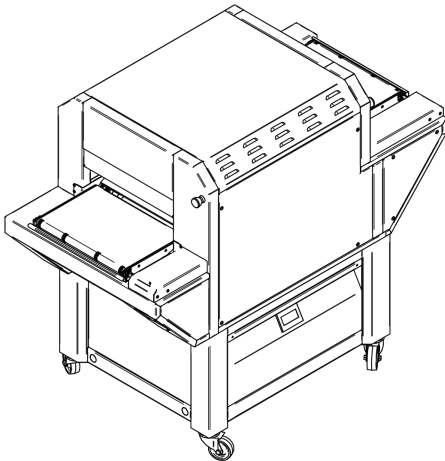
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# PITA

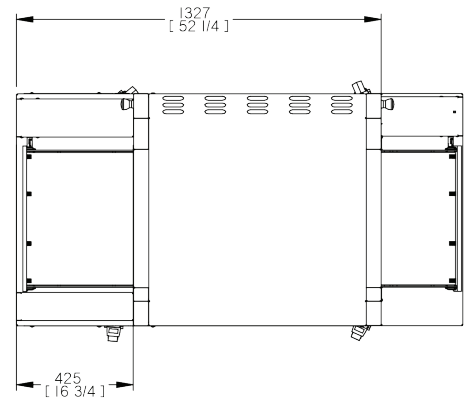
Model | PO-3-20S

## MACHINE DIMENSIONS



### MINIMAL DISTANCES BETWEEN COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL

Oven sides	2" of clearance
Oven floor	0" of clearance
Oven exit (no conveyor model)	6" to let the pita out of the oven



### GENERAL INFORMATION

Model	Heating zone	Baking area	Belt width	Height	Total length	Depth	Max. operating temp.	Baking time range	Oven weight (lb)
PO-3-20S	27" (68.58cm)	3.65 sq ft.	19 1/2" (49.53cm)	56 1/4" (142.875cm)	50" (127cm)	34" (86.36cm)	1200 °F (648.89 °C)	30 secs to 2 1/2 mins	950

### ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amperage	Power supply
PO-3-20S	208-240V	3PH	60HZ	65A	4 wires (3 lives, 1 ground)

### BAKING CAPACITY PER HOUR

Pita size	4 inches			6 inches			8 inches			10 inches			
	Cooking time	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min	30 sec	1 min	1 1/2 min
PO-3-20S		3300	1600	1100	1800	900	600	1400	700	450	700	350	240

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



# ROTISSERIE

CHICKEN





# ROTISSERIE

Model | PR-60

## WHY SHOULD YOU USE THE ROTISSERIE OVEN?

### UNSURPASSED QUALITY ROASTING

The rotation is calculated so that the juice drips from one skewer to the next skewer directly below it. This method of dripping from one skewer to the next prevents shrinkage and at the same time enhances the taste and color of meat.

### MODULATING BURNER

We use a modulating burner to maintain consistent heat. The flame never goes out, it is increased or decreased depending on user demands. Direct heat is kept at a proper distance in order to prevent toughening of meat.

### UNIQUE ROTATION SYSTEM

A vertical rotation cycle (up and down) awaits the chickens, once inside the cooking chamber, to ensure an even cooking. The second rotation cycle is carefully calculated so that every drop of juice from one skewer falls on the one directly below it.

### EYE CATCHING DISPLAY

Two wide-open toughened glass doors for easy access and optimizing visibility of production, hence stimulating consumer's impulsive buying.

### EASE OF USE

Large doors give access to the vast interior, and the way that the skewers are fixed makes loading and unloading easy.



## BASIC FEATURES

- Single gas connection
- Interior and exterior stainless steel walls and floor
- Tempered glass door with stainless steel frame
- Vertical rotation system (Up and down)
- 12 stainless steel skewers
- Digital controls
- Doors on each side for easy maintenance and access to mechanical systems and electrical components
- Adjustable wheels with locking mechanism
- Bottom water pan with auto fill
- Skewer rotation knee-kick Start / Stop mechanism

## OPTIONAL FEATURES

- In-cabinet lighting

## INSTALLATION

This equipment is delivered fully assembled and ready to be used. It can easily pass through a standard door of 36" x 80".

All electrical, gas, water and chimney hook-ups, as well as the rotisserie burner start-up, are at the customer's expense and must be performed by a qualified technician and according to local code. Each oven must be hooked-up to a hood pressure switch supplied and installed at the customer's expense.



# ROTISSERIE

Model | PR-60

## CLEARANCE REQUIRED

Floor to ceiling	91"
Side and back to wall	2"
Floor	Approved for combustible surfaces

For your safety, our ROTISSERIE 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

## HOOK-UP FEATURE

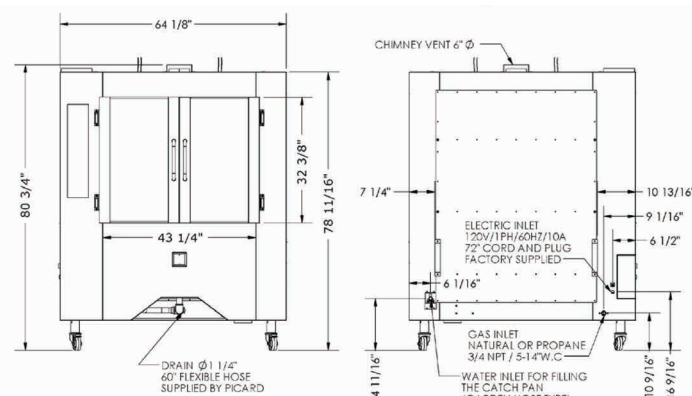
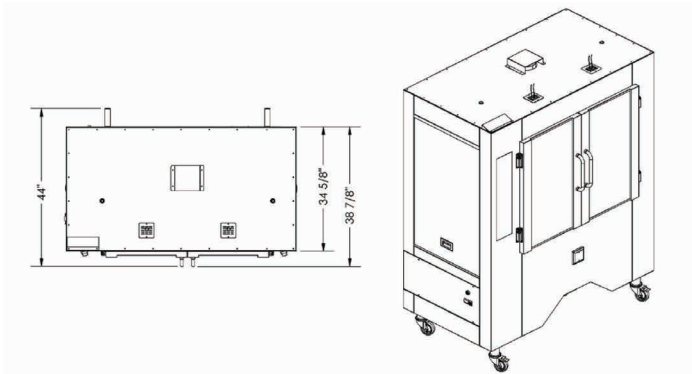
Model	Inlet gas pipe size	Gas power (BTU / HR)	Manifold gas pressure (water column)	Inlet pressure (W.C.)	Electricity
PR-60	3/4" NPT	85 000	0" W.C.	5"-14"	110V / 1PH / 60 Hz / 10A

## GENERAL INFORMATION

Model	Width	Poultry capacity (3 1/2 lb / each)	# of skewers	Temperature limit	Distance between skewers	Delivery weight
PR-60	64 1/8"	60	12	450 °F	7 1/2"	1,600 lb



## MACHINE DIMENSIONS



Technical Data	Model PRD-12-60
Cooking type	Continuous
Heating	Natural gas or propane gas
Supply voltage	120
Phase - Frequency (special voltage available)	Single - 60HZ
Lights - Wattage Each - Total Lightning Wattage	1 - 100 - 100
# Motors - Motor Hp - RPM - Full Load Amps Each	1 - 1/3 - 1725 - 7
Amperage - 1 PH @ 208V - 220V - 240V	Special Order
Amperage @ 120V	10
Frequence 50HZ	Special Order
BTU's Natural - Propane	135,000
Vent opening	6" diameter
Nominal gas pressure natural - Propane	3 1/2 - 11
Gas connection (male end required)	3/4" NPT
Net weight / Shipping weight	1,600 lb
Dimensions : height	75 5/16"
Depth (without doors)	32 7/8"
Depth (with doors)	36 7/8"
Width	65 3/4"
Spit - spit lenght - distance between spits	12 - 40" - 7 1/2"
Chicken capacity 3 1/3 lb each	60
Tempered glass doors 1/4" x 19 5/8" x 36 1/4"	2

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

\*\* The Rotisserie Oven is delivered fully assembled. This oven must be vented using an appropriate hood.

IF YOU HAVE ANY QUESTIONS, CONTACT US AT  
819 395.5151 / 1 855 395.5252 OR VISIT OUR WEBSITE  
PICARDOVENS.COM

Thanks for your interest.

| REVOLUTION

| PITA

| ROTISSERIE



Your authorized retailer:



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