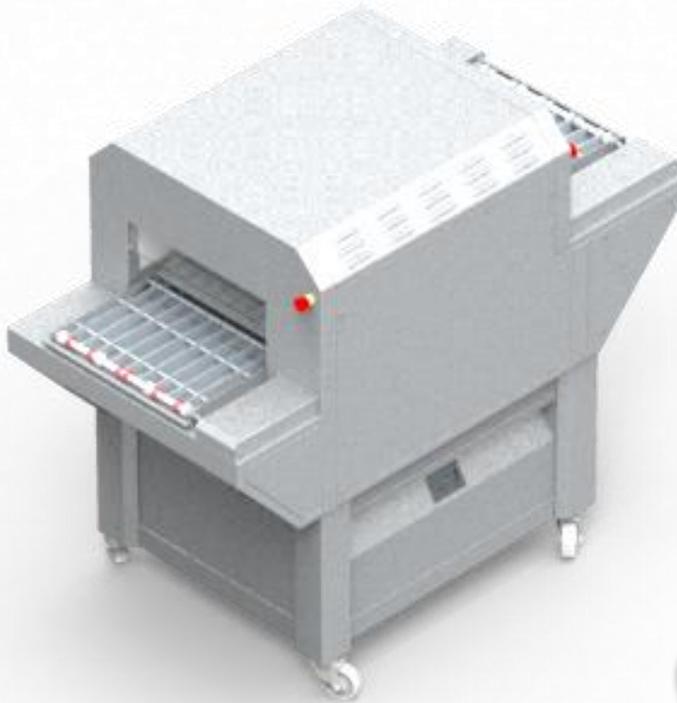


PITA OVEN Owner's Manual

PO-3-20S



**This manual should
remain with the oven.
It is the property of the
end user.**

Serial number : _____

Notes :

TABLE OF CONTENTS

1	GENERALITIES.....	5
1.1	Revisions	5
1.2	Warnings	6
1.3	Authorized technician	9
1.4	Labels.....	10
2	SPECIFICATIONS AND INSTALLATION.....	11
2.1	Overall Dimensions.....	11
2.1.1	No conveyor exit.....	11
2.1.2	With conveyor	13
2.2	Installation requirements	15
2.3	Connections	16
2.4	Exhaust and ventilations	16
3	OPERATION	17
3.1	User interface	17
3.2	First start-up	34
3.2.1	First start-up troubleshooting	35
3.3	Production.....	36
3.3.1	Start-up.....	36
3.3.2	Production.....	36
3.3.3	Shutdown	36
3.3.4	Emergency.....	36
4	MAINTENANCE.....	37
4.1	Customer maintenance	37
4.1.1	Schedule.....	37
4.1.2	Customer maintenance procedure	38
4.2	Technician maintenance	41
4.2.1	Schedule.....	41
4.2.2	Maintenance kit	42
4.2.3	Maintenance procedure	43
4.3	Critical parts list.....	47

5	TROUBLESHOOTING	49
5.1	Error messages.....	49
5.2	Troubleshooting list	50
5.3	Limited warranty and sales conditions.....	52
5.4	Electrical drawings	54
5.5	Mechanical drawings.....	55

FIGURES

Figure 1 – Labels.....	10
Figure 2 Pita Oven connections	16

TABLES

Table 1. Revisions table	5
--------------------------------	---

CONGRATULATIONS!

YOU ARE NOW THE OWNER OF A PICARD PITA OVEN

As a restaurant professional, you have made an excellent choice to meet your business needs.

Your new Pita oven was built using the latest technology and designed with production proven reliability. A team of experienced technicians, committed to excellence, completed the construction of this certified equipment.

MANUFACTURING OVENS USING STATE OF THE ART TECHNOLOGIE

Rugged, efficient and easy to use, the Picard Pita Oven is well known for its reliability. This oven is excellent for a wide variety of flat breads product, but is perfect for pita bread.

The dedicated design of each Picard Ovens products gives you many years of use with a minimum maintenance.

FOR YOUR SAFETY, THIS PITA OVEN IS CERTIFIED

**Certified to:
CSA STD. C22.2 N° 109**

**Conform to:
UL STD. 197**

ANSI/NSF STD. 4-2009



1 GENERALITIES

1.1 Revisions

Table 1. Revisions table

Revision	Date	Modifications
0	08-01-2016	New pita oven models and new owner's manual.

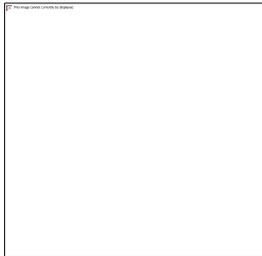
1.2 Warnings

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE, OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS, OR ANY OTHER APPLIANCE.

NOTE

THIS MANUAL SHOULD BE KEPT FOR FUTURE REFERENCE.
STORE IT SOMEWHERE EASILY ACCESSIBLE.



This symbol points out important safety instructions which, if not followed, could endanger the personal safety and/or property of yourself and others. Read and follow all instructions in this manual before attempting to operate your oven.

Failure to comply with these instructions may result in personal injury.

- Read, understand, and follow all instructions in the manual and on the oven before starting. Keep this manual in a safe place for further and regular reference and for ordering replacement parts.
- Only allow responsible individuals familiar with the instructions to operate the oven. Be sure to know controls and how to stop the oven quickly.
- Never put your hands near moving parts.
- Only allow qualified individuals for the maintenance of your oven.
- Remove all obstacles, which may interfere with the oven functions.
- Clear the work area such as electrical wires, buckets, knives, etc.
- Be sure that everyone else is clear of your work area before operating the oven.
- Do not sit nor stand on the oven.
- Always turn off the oven after your work is done. Never leave a running oven unattended.

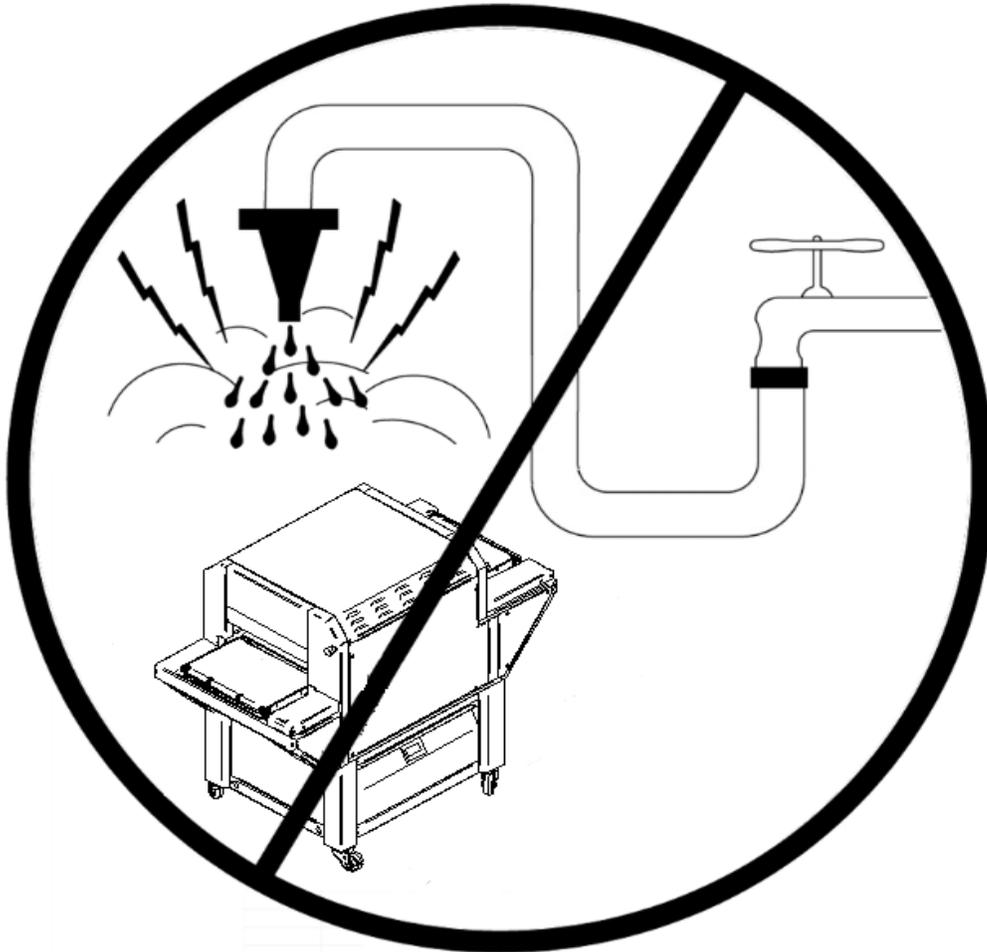
- Always disconnect and wait till the oven has cooled before attempting any maintenance.
- Do not wear loose fitting clothes or jewelry as they may get caught in moving parts of the oven.
- Always wear appropriate shoes, to prevent injury caused by moving the oven or hot objects falling from the oven.
- Work only in daylight or good artificial light.
- Do not operate the oven while under the influence of alcohol or drugs.

Service

- Use proper containers when draining the oil. Do not use food or beverage containers that may mislead someone into drinking from them. Properly dispose of the containers, or store in a safe place immediately following the draining of the oil.
- Prior to disposal, determine the proper method to dispose of waste from your local office of Environmental Protection Agency. Recycling centers are established to properly dispose of materials in an environmentally safe fashion

**Warning: Your responsibility**

This oven should only be operated by staff that can read, understand and respect warnings and instructions regarding this oven in the owner's manual. Save these instructions for future reference.



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. IMMEDIATELY CONTACT A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND TO REPLACE ANY PARTS OF THE CONTROL SYSTEM WHICH WERE SUBMERGED UNDER WATER.

1.3 Authorized technician

WARNING

All installation and/or service on this PICARD PITA OVEN must be performed by qualified, certified, licensed and/or authorized installation or technical service personnel. All electrical, gas and plumbing connections must be made by authorized technicians and in compliance with all electrical, gas, plumbing and safety requirements. It is possible to obtain these services by contacting PICARD OVENS INC, customer service, a sales representative or a local service agency.

DEFINITIONS:

QUALIFIED INSTALLATION TECHNICIAN:

A qualified installation technician 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:

The installation of electrical wiring from an electric meter, main control box or from the service outlet of an electrical appliance. A qualified installation technician must be experienced in such work, be familiar with all necessary precautions, and have complied with all requirements of state or local authorities having jurisdiction.

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. You will find the electrical diagrams at the bottom of the base. This box is located behind the front right stainless steel door. You can also refer to the electrical diagram starting at the back of this manual.

1.4 Labels

EACH PITA OVEN CONTAINS THE FOLLOWING LABELS (NOT TO SCALE). THEY SHOULD NEVER BE REMOVED.

DANGER-WARNING
 Never put your hands inside the oven while
 the conveyor is moving.

ATTENTION BRÛLANT
CAUTION HOT

 PICARD	MODEL / MODÈLE:	
	SERIAL / SÉRIE:	
	VOLTAGE / VOLTAGE:	
	AMPS / AMPÈRE:	

WARNING

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

AVERTISSEMENT

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

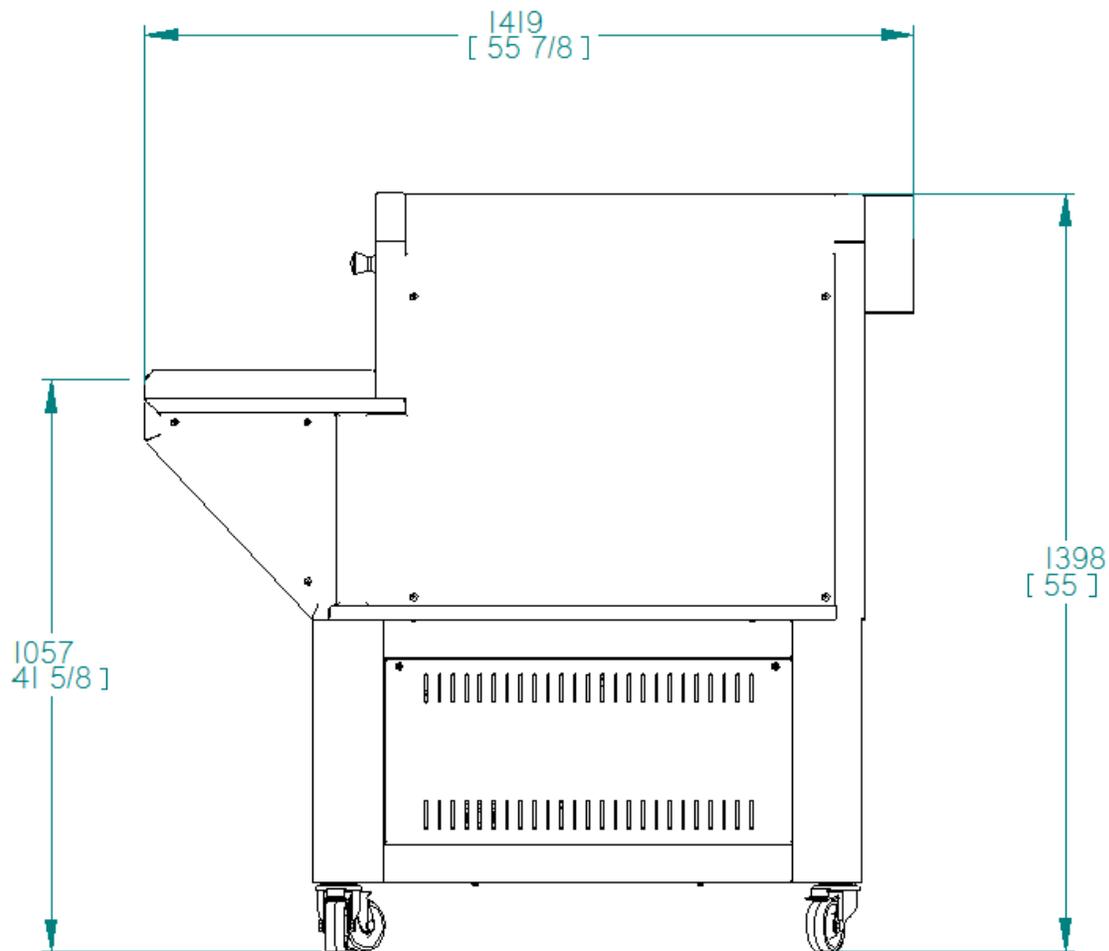
Figure 1 – Labels

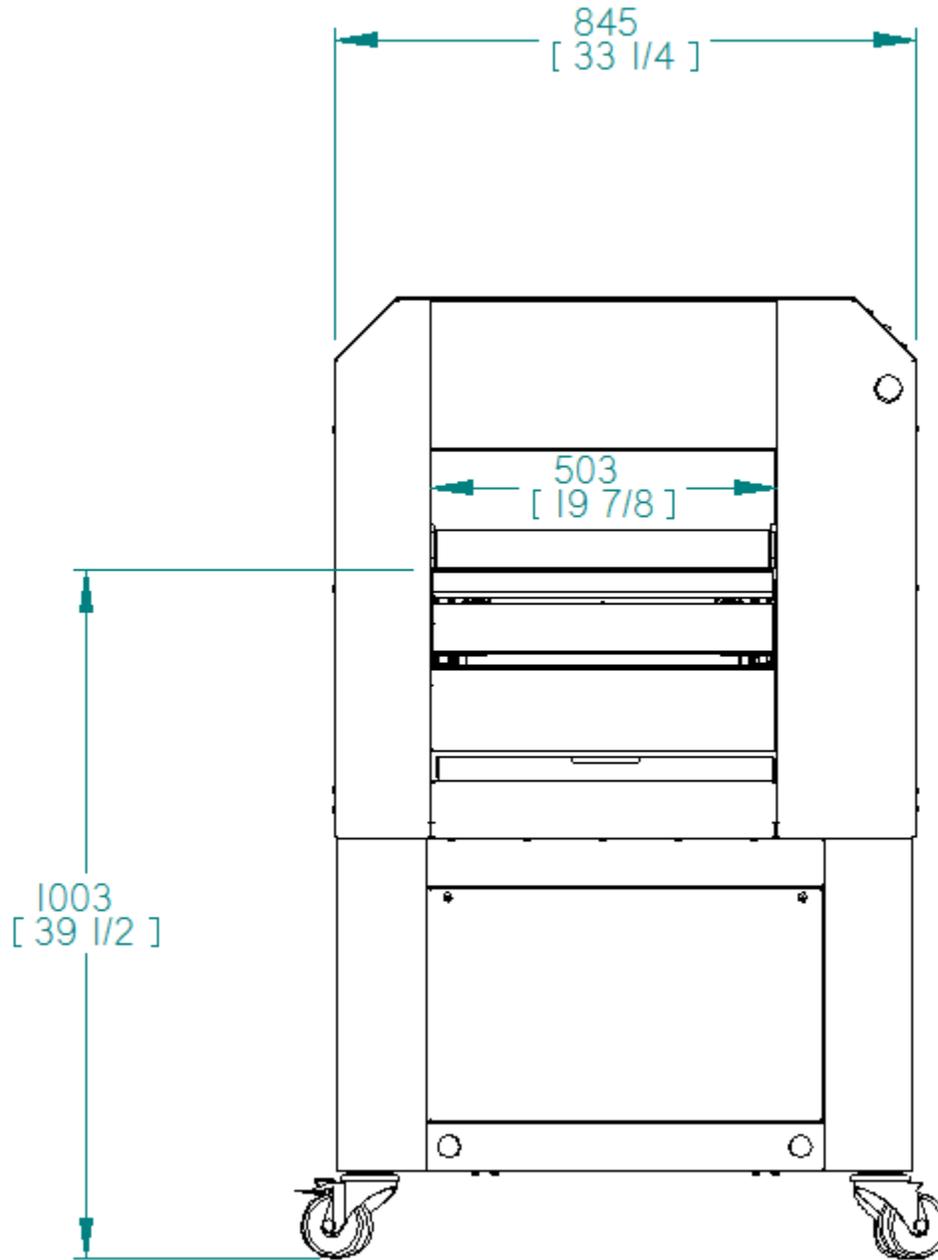
2 SPECIFICATIONS AND INSTALLATION

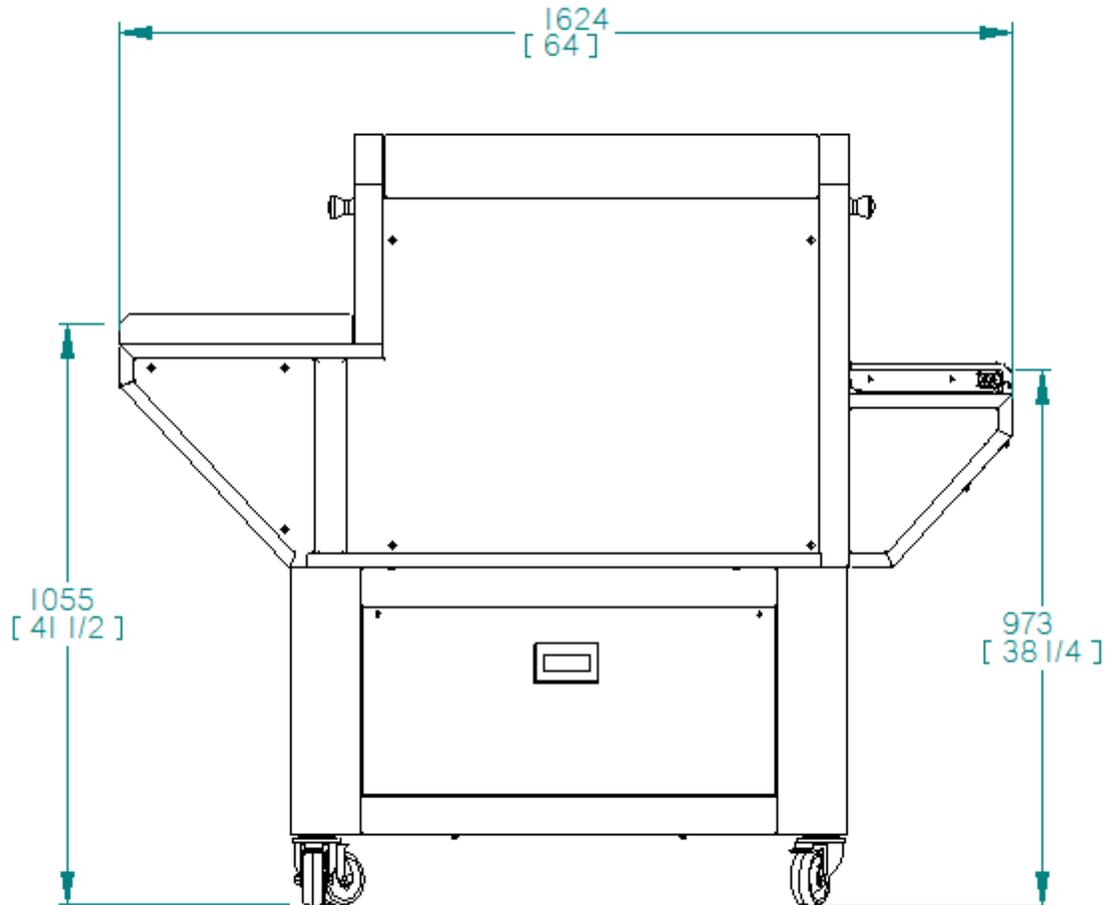
2.1 Overall Dimensions

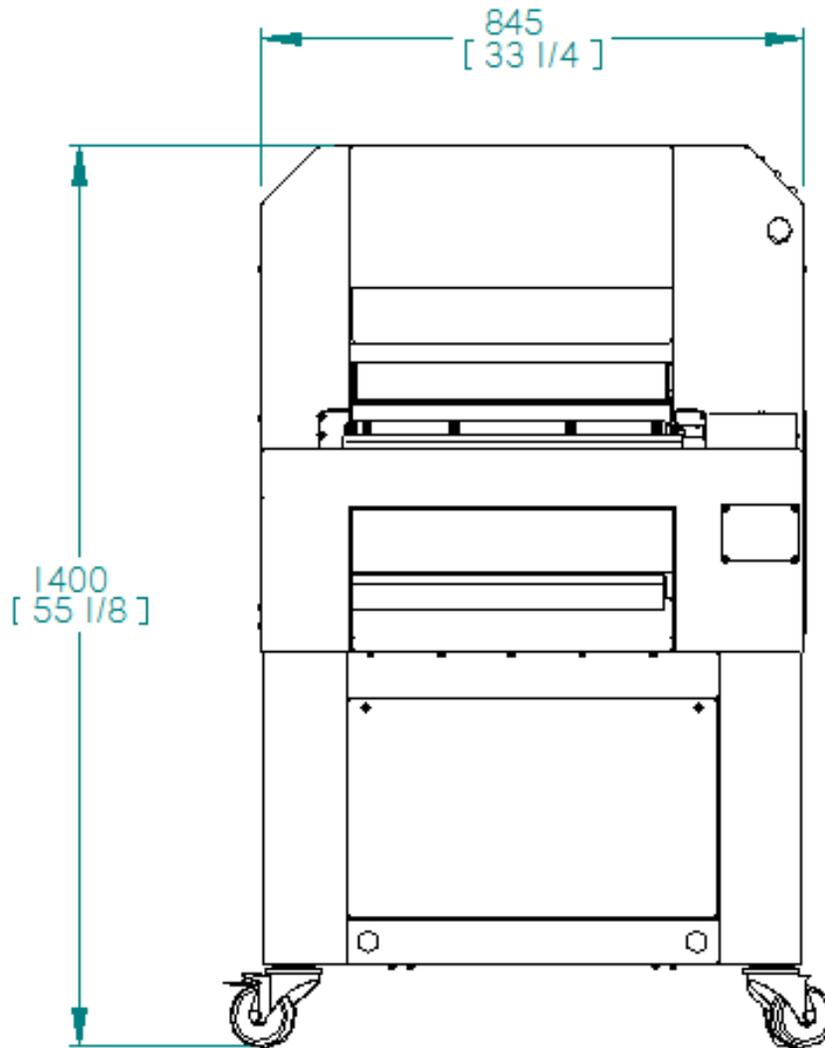
The **left to right** or **right to left** options does not change the overall dimensions. Left to right means that when you look at the Pita Oven from the control screen side, the entrance is to your left. The opposite follows the same logic.

2.1.1 No conveyor exit





2.1.2 With conveyor



2.2 Installation requirements



Improper installation, adjustments, alteration, service or maintenance could result in property damage, injury or even death.

Prior to the installation, you should make sure that:

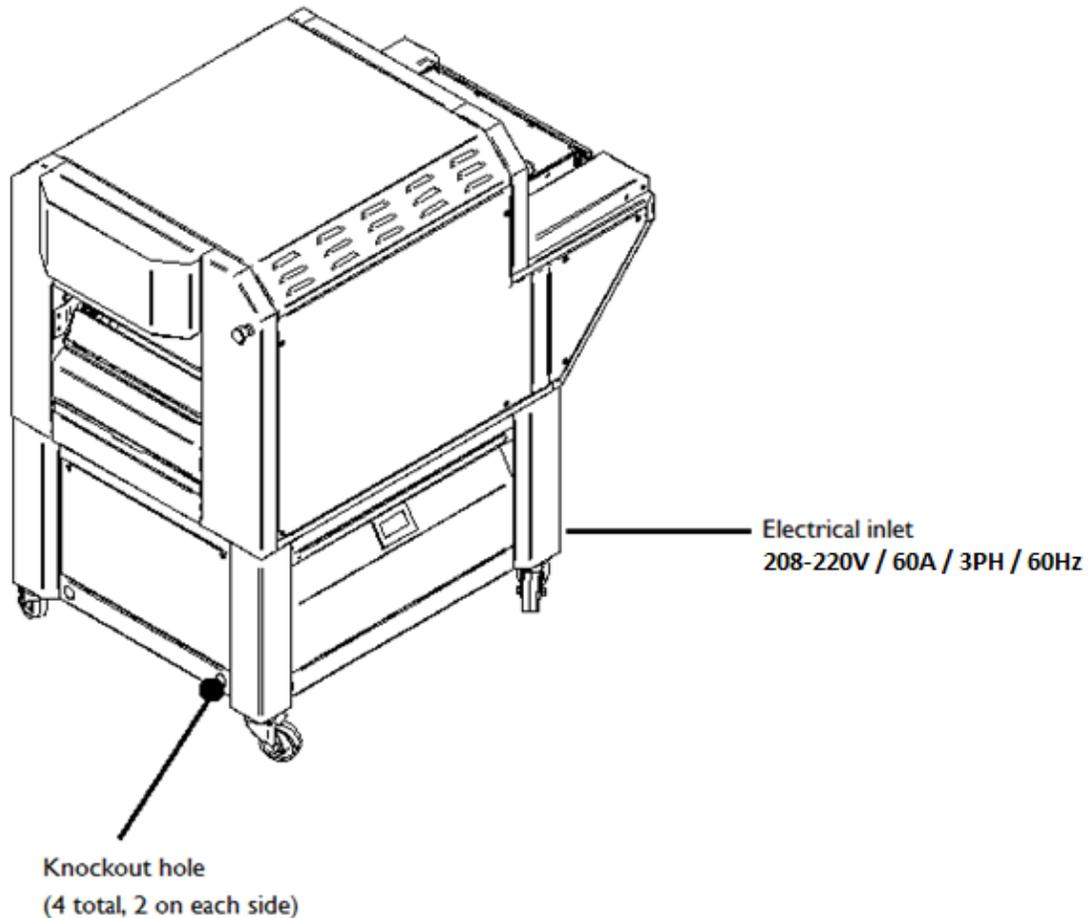
- You have a clear way in your building to the desired location that respects the overall dimensions of your model as shown in section 2.1.
- The oven is not fully enclosed and there is a venting hood.
- A qualified technician will be in charge of the installation and first start up.
- The connections required to start the oven are already in place (see section 2.32.3)
- The cable must be protected by a seal tight conduit, and must be an ultra-flexible rated for 208-220V/60A/3PH/60Hz.
- Minimal distances must be respected (see table below)

For additional details, refer to our Installation and Start-up guide.

Table 2. Minimal distances between combustible and non-combustible material

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

2.3 Connections



Always turn off the power when plugging or unplugging the pita.

The wires can enter by both sides, but the electrical panel is always on the entrance side. The ground is located slightly above the contactor.

2.4 Exhaust and ventilations

The Pita Oven is not required by the law to be placed under a ventilation hood with a specific CFM. However, it is mandatory to have a ventilation hood.



Do not fully enclose.

3 OPERATION

3.1 User interface

SECURITY PROTECTION ON HMI



Factory preset passwords:

Name: USER Password: USER
Name: SYSTEM Password: SYSTEM

List of parameters locked by password:

- Change the values in the **setup menu page 1**
- Access the SYS in the **setup window #2**
- Access the user setup in the **setup menu page 3**
- Access the clock Setup in the **setup menu page 3**
- Access the recipe parameters in the **recipe menu page 1**

MAIN MENU



The Pita Oven will always start on this menu. Allow the preceding loading bar windows to finish loading before touching the screen.

Start: The START BUTTON turns on the conveyors rotation and all the elements to heat. It leads to the START SCREEN. When the oven is in START MODE, the back light display is green.

Stop: The STOP BUTTON shut off the heat and the conveyors. The screen will turn orange. It can be started again by pressing Start on the MAIN MENU. When the oven is in STOP MODE, the back light display is orange.

Standby: The STANDBY BUTTON sends you to the STANDBY SCREEN. It stops the top elements from heating, while maintaining the bottom elements and the conveyor. It is not a cooking mode and should be only used during downtimes, to keep the oven hot. When the oven is in STANDBY MODE, the back light is flashing between green and orange.

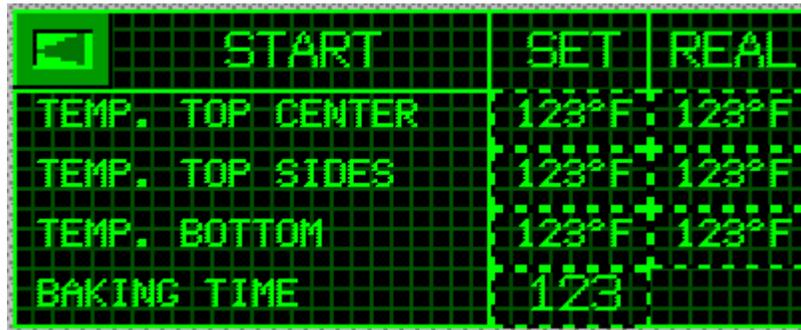
Setup: The SETUP BUTTON sends you to the SETUP MENU PAGE 1, where you can change the cooking parameters, temperatures, cooking time, language. The SYS is only an access for PIARD. You also have an access to the USERSETUP, ABOUT and the CLOCKSETUP.

Recipe: The RECIPE BUTTON sends you to the RECIPE MENU SCREEN. The display shows you the active recipe but if no recipe is active, the display will show you custom.

Autostart: The AUTOSTART BUTTON sends you to the AUTOSTART STATES SCREEN. The display show you if the autostart function is enable or disable. To enable or disable the autostart function you need to be login with the **USER** user or with the **SYSTEM** user.

Note: The screen color change according to oven condition, orange when the oven is stopped, in standby mode it will be flashing between green and orange and when the oven is running or ready to run the screen color will be green.

START SCREEN



	START	SET	REAL
TEMP. TOP CENTER		123°F	123°F
TEMP. TOP SIDES		123°F	123°F
TEMP. BOTTOM		123°F	123°F
BAKING TIME		123	

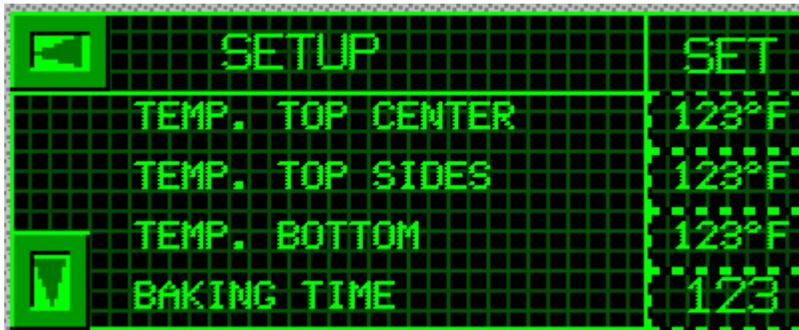
This window indicates that the oven is running and display the actual settings. You cannot change settings in this menu.

Set: The SET column indicates the temperature that your elements are going for. This is **not** the temperature inside the cooking room. Also indicates the current cooking time setup.

Real: The REAL column indicates the temperatures at which your elements are at the moment. They will slowly go towards your SET column value. This is **not** the temperature inside the cooking room.

Left Arrow: The LEFT ARROW BUTTON on the top left corner sends you back to the MAIN MENU. This arrow doesn't stop the oven.

SETUP WINDOW #1



The SETUP MENU PAGE 1 is where you will define the temperature and the baking time. **Press the number that you wish to set to change.** The 4 numbers send you to the KEYBOARD, where you can enter the parameter of your choice. When you use this window to set the oven parameter, the recipe display at the main page will show custom. That means that the oven parameters are not equals to a recipe. To change the set temperature, you have to be login with the **USER** user or with the **SYSTEM** user.

Temp. Top center: This parameter changes the temperature of the middle column of heating ceramics. **Max 1200°F**

Temp. Top sides: This parameter changes the temperature of the left and right columns of heating ceramics. **Max 1200°F**

Temp. Bottom: This parameter changes the temperature of the tubular elements within the main conveyor. **Max 600°F**

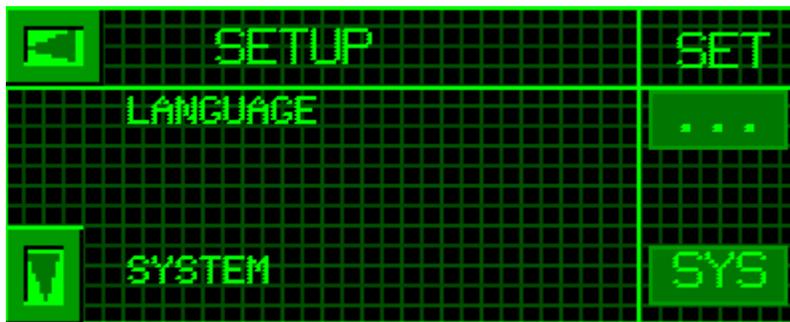
Baking time: This parameter represents the time spent from the first touch on the main conveyor to the drop from the main conveyor. Does not include the time spent on the entry and/or exit conveyor.

Min 20s and Max 150s

Left Arrow: The LEFT ARROW BUTTON on the top left corner sends you back to the MAIN MENU.

Down Arrow: The DOWN ARROW BUTTON on the bottom left corner sends you to the SETUP MENU PAGE 2.

Note: The temperature top center and top sides must be adjusted to bake the pita evenly on all the width of the baking chamber. It is suggested to be around 10°F higher on the top side than on the top center.

SETUP WINDOW #2

Language: This LANGUAGE BUTTON changes the language of every menus. Current options are French and English.

System: The SYSTEM BUTTON allows changing the HMI parameters. Only PICARD technician are allow to have an access in that menu. Picard Ovens is not responsible for any damage caused to the HMI by any non-qualified user.

Left Arrow: The LEFT ARROW BUTTON on the top left corner sends you back to the MAIN MENU.

Down Arrow: The Down ARROW BUTTON on the bottom left corner sends you to the SETUP MENU PAGE 3.

SETUP WINDOW #3

User Setup: The USER SETUP BUTTON sends you to the password page. To have an access to the password page, you will have to login with the **SYSTEM** user when you will press the USER SETUP BUTTON.

About: The ABOUT BUTTON sends you to the Picardovens company information. The ABOUT BUTTON will also give you the HMI/PLC version.

Clock Setup: The CLOCK SETUP BUTTON sends you to the Setup pages for the internal clock. To have an access to the Clock setup page, you will have to login with the **SYSTEM** user. To use the **Auto Start Option**, the clock setups have to be correctly programmed.

Left Arrow: The LEFT ARROW BUTTON on the top left corner sends you back to the MAIN MENU.

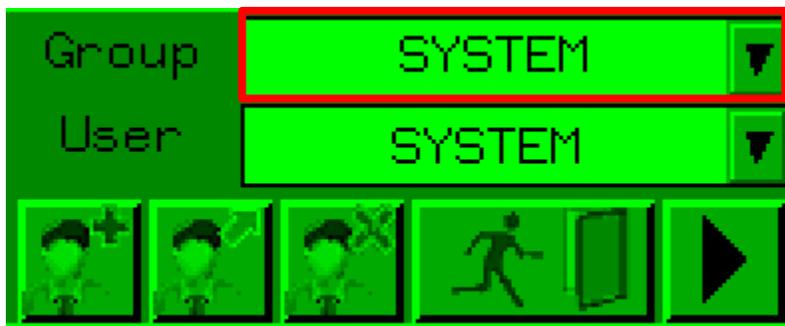
ABOUT WINDOWS

You can access the ABOUT WINDOW with the ABOUT BUTTON at the SETUP WINDOW #3. The ABOUT BUTTON will send you to the PICARD company address. The down arrow will send you to the PLC/HMI VERSION window.

USER SETUP WINDOW



To access the USER SETUP go to the SETUP WINDOW #3. The USER SETUP WINDOW allows you to change the user USER and SYSTEM password. You have to be login with user SYSTEM if you want to change a password. Once login with **SYSTEM** user, this new window will appear.



In the section group, select the user you want to modify the password. After, select the right arrow and you will be sent to the new password window.



Write the new password and after save the password with the button in red. To leave this window uses the button at the right of the window.

RECIPE WINDOW

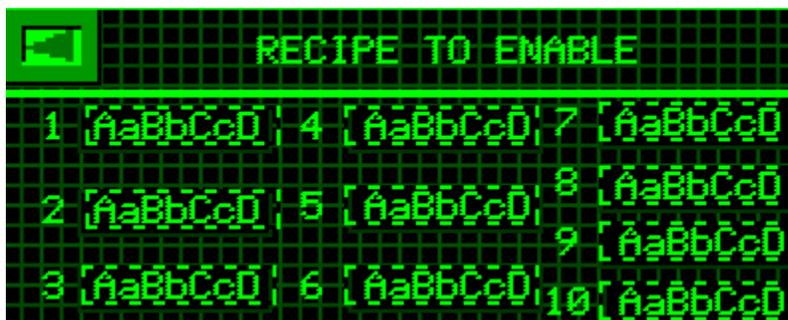


Recipe Selection: The RECIPE SELECTION BUTTON allows the user to choose the recipe to active. When a recipe is sectioned, the values of this recipe are moving to the set values of the oven. **No password needed** to choose a recipe.

Recipe Setup: The RECIPE SETUP BUTTON allows the user to create and modify the 10 recipes. To access the recipe setup, you will have to login with the **USER** user or with the **SYSTEM** user.

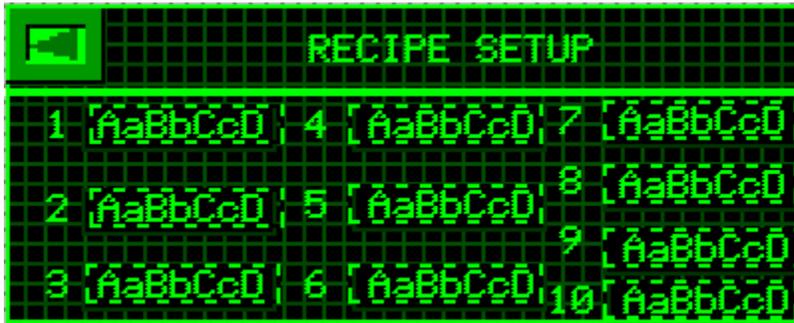
Left Arrow: The LEFT ARROW BUTTON on the top left corner sends you back to the MAIN MENU.

RECIPE SELECTION WINDOW



On the recipe selection menu, you can choose the recipe to enable. The name of the recipe will be show in this window. Selected the recipe you want and the value will move in the oven baking setup. **No security needed to choose the recipe you want to activate.**

RECIPE SETUP MENU

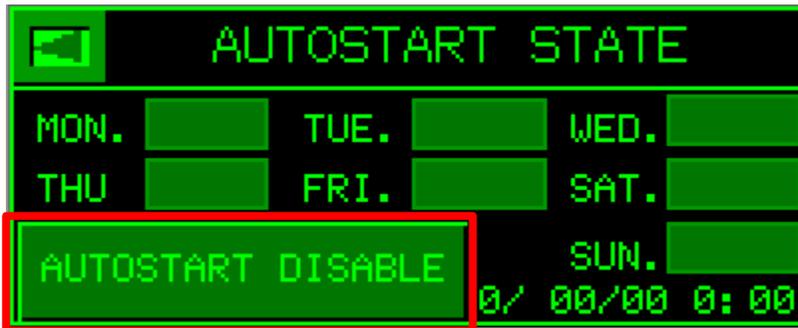


Once on the recipe setup menu, select the recipe you want to modify. A new window for this recipe will appear. You will be able to modify the sectioned recipe value. You have to be login with **USER** or **SYSTEM** user to access the recipe setup page.

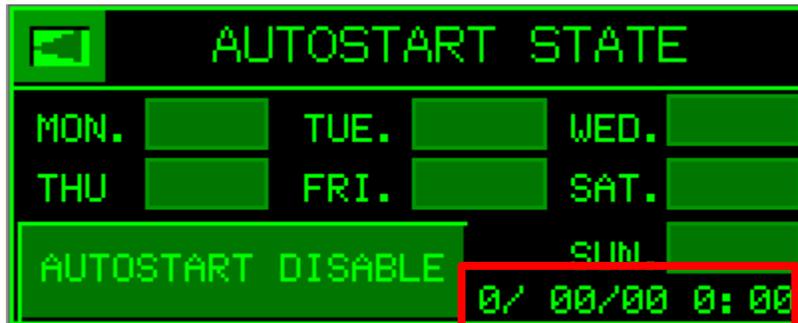


	SAVE	VALUE	NEW VALUE
NAME		AaBbCcDd	AaBbCcDd
TEMP. TOP CENTER		1234°F	1234°F
TEMP. TOP SIDE		1234°F	1234°F
TEMP. BOTTOM		1234°F	1234°F
BAKING TIME		123s	123s

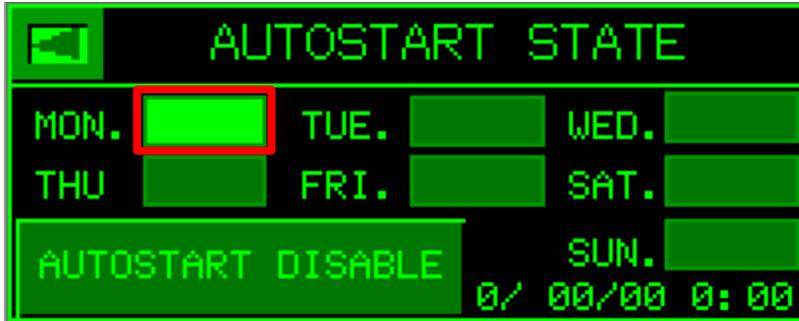
Once you touch the recipe you want to modify this page will appears and you will be able to modify the values. Once you have entered the 5 new values, make a save with the SAVE BUTTON. When you make a save with the SAVE BUTTON, the values you have in the new value Column will move to the Column value of your recipe. To be able to modify recipe, you will have to be login with the **USER** user or with the **SYSTEM** user.

AUTOSTART STATE WINDOW

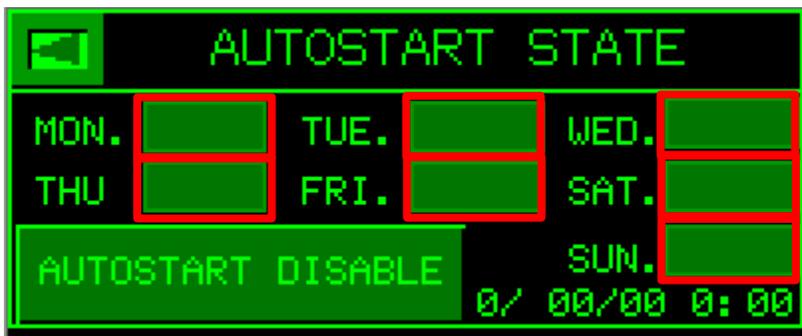
The AUTOSTART STATE WINDOW allows you to enable the autostart function with the bottom left corner button. The button also shows you the state enable/disable for the function autostart.



The AUTOSTART STATE WINDOW also show you the oven date and time. **IMPORTANT NOTICE: Always make sure that the clock and date are good before activating the autostart function.**



The AUTOSTART STATE WINDOW also show you which day of the week are enable for the autostart function. **WHITE IS ENABLED, GREY IS DISABLED.**



To setup the autostart, choose the day by clicking on its state display.



Adjust the hour and the minute when you want your oven to automatically start. Enable the day if you want to use this day in your autostart schedule.

Example: To use an autostart for Monday, Friday and Saturday, you need to enable the 3 days in the setup of each day and you also need to enable the main autostart with the button in the autostart state window.

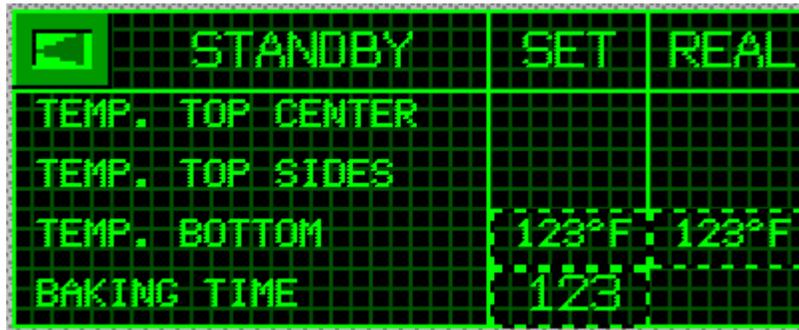
IMPORTANT NOTICE: Always make sure that the clock and date are good before activating the autostart function.

LETTER KEYBOARD

The letter keyboard allows you to enter the name of your recipe or to enter the Login user and password. Do not forget that the factory preset password and user are in **capital letter**.

NUMERICAL KEYBOARD

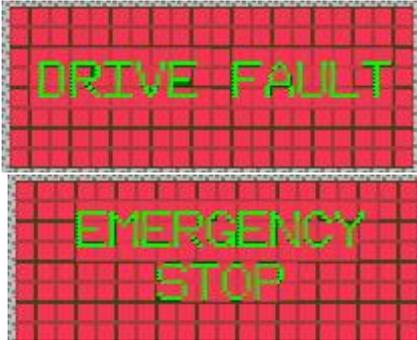
The keyboard allows you to enter the desired temperature or baking time in the SETUP MENU. Simply press clear, then the number and press the Ent Button to confirm. If the number is not valid, the number will start flashing and will not be accepted.

STANDBY MENU

	STANDBY	SET	REAL
TEMP. TOP CENTER			
TEMP. TOP SIDES			
TEMP. BOTTOM		123°F	123°F
BAKING TIME		123	

The Standby Menu is only a display of the current temperature in the bottom elements and the baking time. If you wish to change any of these 2 parameters, go to the SETUP MENU PAGE 1. Elements on top are not heating in this mode. While displaying this screen the oven remains on standby until a START or STOP occurs. If a recipe is active, when you go in standby mode, the bottom temp and the baking time of the recipe will be the value for the standby mode.

ALARM MESSAGE



These messages will appear in the middle of the screen whenever there is a problem with the temperature, the motor or the emergency buttons. They stay on until the problem is solved. Refer to our Troubleshooting guide

HIGH LIMIT



Display the temperature read by the thermocouple inside the chamber. When it reaches its limit, the Pita Oven shuts down and the message High temperature appears. **It is illegal to reprogram it or to attempt to bypass it.**

3.2 First start-up

The following procedure is valid only for the first time and has to be done with the assistance of a qualified technician. We strongly suggest that you use our Installation and Start-Up guide when starting the Pita Oven for the first time, it contains a fully detailed procedure.

Complete the verification list as you go and do not hesitate to take picture of your results and anomalies. **The customer must fully understand how to glaze and lubricate the chains by himself.**



NEVER PUT YOUR HAND IN THE OVEN AT ANY TIME WHEN RUNNING.

1. Make sure that the electric connection is done and that nothing is in the way of a conveyor or inside the baking room. Once everything is set, open the switch or the breaker. You should see the screen turn green. Wait for the screen to finish loading.
2. Let the oven run cold a few minutes. Verify that everything runs properly and that there are no strange and/or loud noises.
3. Show the customer how the oven works, how to do the daily maintenance, what are the dangers and who is there go-to person when information is needed.
4. Set the oven to reach 190°F on the high limit.
5. Glaze each plate with a thin layer of vegetable shortening. You can find the glazing procedure at the section 4.1.2
6. Lubricate the main conveyor chains following the procedure described at section 4.1.2. Then clean the plates.
7. Glaze the plate for the second time with another thin layer of vegetable shortening (typically when the first start turning brown).
8. Raise the temperature to the suggested settings at the Table 3. Let the Pita Oven run until it stops smoking by itself. This should not take more than 4 hours total.
9. You are now ready to cook. Complete the verification list if it is not done yet.

Table 3. First start-up suggested settings

Top center	Top side	Bottom	Baking time
940°F	950°F	525°F	90 seconds

3.2.1 First start-up troubleshooting

Problems	Cause	Solution
The pita is noisy. (Not excessive)	The graphite bushings and the mechanics in general are adjusting.	It will fade with time.
The oven is on but cannot start	One or two emergency buttons are on.	Make sure both buttons are not pressed.
The small conveyors are not running	The coupling is not in function. It can happen when you put the conveyors back after cleaning.	You need to connect the coupling with the 2 shafts.

3.3 Production

3.3.1 Start-up

The following procedure is the recommended usage for any normal production day. It should be done by a competent and responsible operator aware of the possible danger.

1. Power up the Pita Oven and let the screen finish the loading.
2. Adjust your settings in the SETUP MENU, and then press START in the MAIN MENU.
3. Depending on the local conditions, wait 1h00 to 1h30, before starting production.

3.3.2 Production



NEVER PUT YOUR HAND IN THE OVEN AT ANY TIME WHEN RUNNING

1. Adjust the temperature and time settings to your normal production value, without stopping the oven.
2. Place the pita on the entry conveyor and collect it at the end, on the exit conveyor or in any basket. Never collect the pita inside the oven with your hands; use any tool for that purpose.
3. Use the standby mode during downtime to save energy.

3.3.3 Shutdown

1. Press the STOP button on the MAIN MENU.
2. Shut down the power.
3. Do your daily maintenance.

3.3.4 Emergency

In case of emergency during the production:

1. Press one of the emergency buttons and address the problem if it is minor.
2. Call your local service company or your local dealer if you cannot identify without any doubt the problem or if you need help.

4 MAINTENANCE

4.1 Customer maintenance

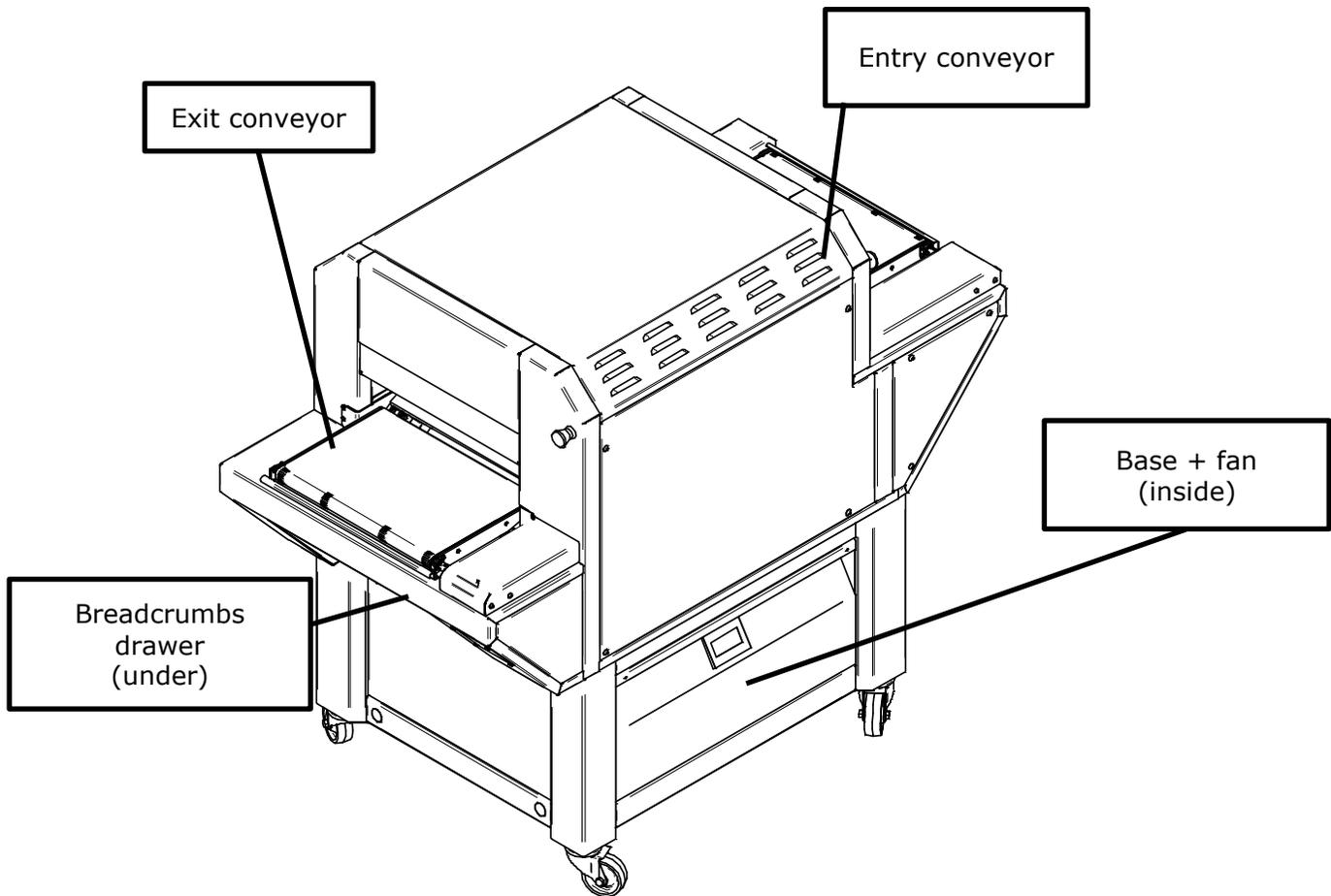
4.1.1 Schedule

IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE	EVERY DAY	MONTHLY
1. Clean up the small conveyor(s) and the main conveyor.	*	
2. Clean up the window and the oven in general.	*	
3. Clean up the breadcrumbs drawer.	*	
4. Lubricate the main conveyor chain with high temperature graphite based food grade oil.		*
5. Remove any excess flour or dust in the oven base.		*
6. Clean the axial ventilation fan in the oven base.		*
7. Apply a new layer of all-vegetable shortening on each cooking plate. (Glazing)		*

4.1.2 Customer maintenance procedure

Cleaning

The figure below shows the part that you should clean everyday as described by the point 1-2-3 and the monthly cleaning, point 5-6, in the maintenance schedule (see 4.1.1)



How to remove entry and exit conveyor

It is applicable for both the entry and exit conveyor. Reverse the procedure when placing it back. If removed at the end of the production, *the coupling will be extremely hot.*



**CAREFUL WHEN HOT, USE TOOLS OR PROTECTIVE EQUIPEMENT.
REMOVE POWER OR KEEP AN EMERGENCY BUTTON DOWN TO AVOID INJURY**

Lubricating the main conveyor chain

Use only a Picard food grade lubricant. The first pint is provided with the Pita Oven; contact Picard Service for subsequent pint.

1. Remove the panel protecting the electrical component to expose the high limit. It can be front or back depending on your configuration.
2. Set the oven to 500°F on top, center and side, and 220°F on bottom.
3. Set the oven to 120sec baking time.
4. Start the oven.
5. When the high limit reaches 190°F, activate the STANDBY mode.
6. Apply the lubricant as shown in the figure below on each side in between each plate. (52 joints total)
7. Clean the plates and the breadcrumbs drawer from any excess oil.

Glazing the conveyor

This procedure is applicable only to the main conveyor. We highly suggest you to do it right after the chain lubricating. A poor execution will result in uneven baking and will leave mark on the pita, take your time.

1. Make sure the surface is clean of burned bread, oil or anything that could affect the smoothness of the layer.
2. Set the oven to 500°F on top, center and side, and 220°F on bottom.
3. Set the oven to 120sec baking time.
4. Start the oven.
5. When the hi-limit reaches 190°F, activate the STANDBY mode.
6. With a tool, brushes or clothes, apply a small amount of shortening evenly on each plate. Too much shortening will result in a dripping when the plate goes down and create an uneven surface. Softening the shortening in the microwave before can help.
7. When it is done, turn up the oven to its production settings and let the shortening slowly turn brown. This process should take 2-3 hours depending on the layer thickness. It is ready when the oven stop smoking.
8. You are ready to cook again.

4.2 Technician maintenance

4.2.1 Schedule

REFERENCE	IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE	6 MONTHS	12 MONTHS	36 MONTHS
1	Lubricate the #35, the #40 chains and the grease point.	*		
2	Inspect the main chain conveyor for any wear.	*		
3	Inspect and changed in damaged fuses	*		
4	Inspect and tighten if needed the elements connections and the overall wiring.	*		
5	Verify the current in the ceramic and tubular elements.	*		
6	Verify the temperature difference between the bottom elements temperature setting and reading.	*		
7	Inspect the 18 ceramics element for cracks, replace if needed.		*	
8	Inspect the small conveyor(s) and tighten the flat flex belt if needed.		*	
9	Inspect the elongation of the #35 and #40 chains		*	
10	Check the sprocket for proper chain alignment and wear.		*	
11	Verify the main conveyor spring elongation.			*
12	Change the main conveyor rollers.			*

4.2.2 Maintenance kit

Before contacting any food service company, you should call your local dealer and order the Pita Oven maintenance kit for the appropriate maintenance. You will save a lot of time by giving the right tools to the technician from the start.

6 months maintenance kit : **PI10A0001***

12 months maintenance kit : **PI10A0002**

36 months maintenance kit : **PI10A0003**

*The 6 months kit includes 6 months worth of graphite oil for the customer monthly maintenance. We also supply the 6 first months with the purchase.

WARNING

For repair or maintenance, contact the factory's customer service department, your sales representative or a local agency.
www.picardovens.com

4.2.3 Maintenance procedure

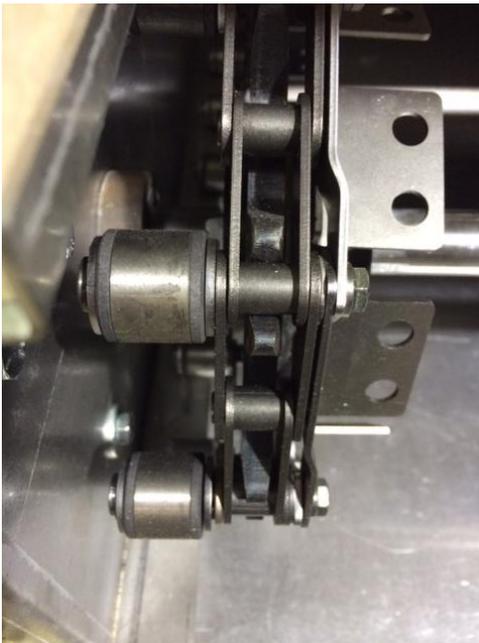
1. Lubricate the #35.the #40 chains and the grease point.

Apply a small touch of grease FO75-0015 on the full length.



2. Inspect the main chain conveyor for any wear.

A perfect roller should look like the following picture. The graphite bushings can have minor chip

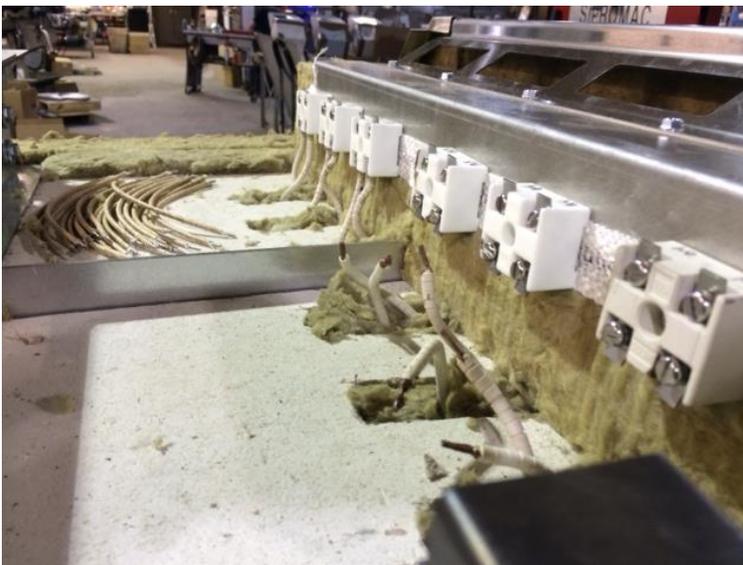


3. Inspect and changed in damaged fuses

Refer to the spare part list for fuses numbers. All the fuses are located on the same board (see below)



4. Inspect and tighten if needed the elements connections and the overall wiring.



5. Verify the current in the ceramic and tubular elements.

By removing the bottom side panel, you have access to the wires of all elements.

Normal current value ($\pm 1A$)

Ceramic elements (yellow) : 13A/208V or 14.5/220V

Tubular elements (green) : 11A/208V or 12A/220V

**6. Verify the temperature difference between the bottom elements temperature setting and reading.**

This measure must be taken during production time when the oven is stable and the difference should not be above 50°F. Both values are taken on the screen

7. Inspect the 18 ceramics element for cracks, replace if needed.

To remove the ceramics, follow our procedure found in the Troubleshooting guide.

8. Inspect the small conveyer(s) and tighten the flat flex belt if needed.

1. Untie the patent mesh
2. Remove a mesh for the whole width
3. Tie back the patent mesh.
4. Repeat as needed.

9. Inspect the elongation of the #35 and #40 chains

Inspect the chains using a chain wear gauge. Replace if needed.

10. Check the sprocket for proper chain alignment and wear.

Adjust as needed and verify the proper tension of the benders springs

11 Verify the main conveyor spring elongation

The default length is 3-1/8", adjust if needed.

Do not remove the tension completely even if it removes all the noises.

12. Change every roller on the main conveyor

1. Remove the snap ring.
2. Remove the roller and keep the washer.
3. Insert the new roller, then the washer and finally the snap ring.
4. Repeat for the 51 others.

4.3 Critical parts list

The following table lists the parts that are essential to the good functioning of the oven. You should contact your local dealer as fast as possible whenever a problem occurs with one of these parts. We strongly suggest that you have each of these parts in your restaurant if you are in an isolated area. You should make sure that your local dealer has these parts in stock.

Table 4 - Critical parts list

No	Quantity	Description	Part No.
1	1	Contactor 75A 220 3 Poles	EL03-0068
2	1	High Limit 220V	EL02-0173
3	1	16IO PLC Transistor	EL02-0185
4	1	Drive 1/4HP / 240V / 1PH	EL02-0188
5	1	PLC Expansion Module	EL02-0201
6	4	SSR 25A 3 Poles	EL03-0139
7	1	Contactor 9A 24VDC	EI16-0045
8	1	Schneider HMI (preprogrammed)**	EL02-0200
9	1	Worm gear motor	EL32-0099
10	1	Thermocouple (high limit)	EL32-0102
11	1	Thermocouple (bottom)	EL32-0105
12	9	Fuse 25A	EL36-0029
13	3	Fuse 20A	EL36-0004
14	1	Fuse 3A/250V	EL36-0005
15	2	Fuse 2A/250V	EL36-0025
16	2	Fuse 7A/600V	EL36-0408

17	16	Ceramic infrared panel heater 230V 1000KW	EL16-0044
18	2	Ceramic infrared panel heater 230V 1000KW with integrated thermocouple	EI16-0045
19	3	Tubular element 220V 1500kW	EL16-0046

** Make sure to order the compatible version with your PLC.

5 TROUBLESHOOTING

The troubleshooting should always be done by qualified technician or from the customer with the assistance and approval of Picard service.

This section is meant only for the simple problems, simple fixes. For the more advanced troubleshooting list, please refer to our Pita Oven Troubleshooting guide.



Always cut off the power before inspecting in the oven could result in property damage, injury or even death.

5.1 Error messages



DRIVE FAULT: The drive fault message can be the results of 2 actions: 1- Pressing the emergency button while running. 2- Something is in the way of the conveyor and the motor is using too much current.

In the first case, remove the emergency button and return in the MAIN MENU, the message should disappear. In the second case, you should remove the power and look with a light for any sign of obstruction and call qualified technician or Picard Service for assistance.

EMERGENCY STOP: There is an emergency button pressed. Pull the button to remove the message.

HIGH TEMPERATURE: The High limit switch has reached its maximum temperature. Take note of the temperature displayed on the hi-limit screen located on the electrical panel. Call Picard Service for more information.

5.2 Troubleshooting list

This list contains only the basic problems that may occur during a normal production day. Everything else should be left to a qualified technician to diagnose. Call your local service company for assistance.

Problem	Cause	Solutions
The oven screen does not light up.	The Pita Oven has no electricity.	-Verify that the oven is plugged into a power source.
The small conveyor are not running properly	The coupling is not in place.	Connect the conveyor shaft and the drive shaft with the coupling (see page 28).
	The flat flex belt is too loose and skipping sprocket teeth	Remove a row of chain until it works.
The screen is lit but the oven will not start.	One emergency button is pressed.	Remove the emergency stop.
	Something is in the way of the main conveyor.	Call your local service company.
The ceramic elements are not generating any heat.	The top element center and side temperature settings are at room temperature.	Set these 2 settings to their normal predetermined value. Verify that it is not on standby mode.
The ceramic elements heating are uneven.	One or more ceramics are cracked.	Readjust your setting until your service company comes to change it.
The magnetic panel keeps falling..	The surface is either dirty or magnets are not in place	Clean the panel and verify that the magnet are well in place behind
The oven starts normally and shut down suddenly with the high temperature message.	The oven is reaching temperature above 700F	The probe is faulty or touching the oven sides. Ask your local dealer for a new one.
	The hi-limit temperature is not reaching 700	The temperature has been set too low by one of your local technician, ask him to readjust it.
The baking leaves marks on the pita.	There is an excessive amount of shortening on plate or not enough at all.	Scrape the shortening layer with a scraper and reapply a new one.

APPENDICES

5.3 Limited warranty and sales conditions



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 performed by Picard pre-approved service company.

Warranty call procedures:

Business hours 8h30 am to 17h00 (Eastern Time): (please note our office close at 16h00 on Friday)

Please call the factory and ask for the service department (1-855-395-5252). The service department will issue a work order# and put you in contact with one of our pre-approved service company.

Outside Business hours 17h00 am to 8h30 am (Eastern Time):

Please call the factory (1-855-395-5252). We will be redirected to a service company of your region or to our 24/7 technical support.

Client Responsibilities:

- 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.
- The client must be present on site during the installation day. Any damage to the oven during installation must be reported to Picard Ovens. Damages during installation must be reported timely to Picard and be claimed to the installation company. Picard has no obligation to cover those damages.
- When installation of Picard equipment is made by an authorized dealer or any other person than one of Picard' 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 necessary utilities must be installed to code by a licensed contractor and ready at start up.
- 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 start-up 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 emailed to Picard Ovens at the coordinates found at the bottom of the next page.

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 for proper warranty credit to be reimbursed. Picard will cover freight cost for returning defective parts.

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.

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



USA & Canada Sales Conditions and Limited Warranty

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.

Exclusions:

- Any damage incurred during transportation.
- Use of any high pressure cleaning equipment will void this warranty.
- Air and gas burner adjustments.
- Fuse replacement.
- Retightening of screws and fasteners;
- 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 Drummondville, 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.

Call or email:

Telephone: 819-395-5151
Toll Free: 855-395-5252
Fax: 819-395-5343
Email: info@picardovens.com

5.4 Electrical drawings

5.5 Mechanical drawings

Plan de montage