



### **SPECIFICATIONS**

- Top Ceramic infrared elements heating up to 1200°F (650°C)
- Bottom conveyor cooking plates heating elements heating up to 600°F (315°C)
- Total heating power of 22,500 Watts
- · Cooks from 20 up to 150 seconds
- Up to 10 inches flat bread, thin-crust pizza or similar products
- · Very low maintenance required
- 100% electric, no need for gas
- On wheels for easy manipulation

#### **FEATURES**

- Easy to use touchscreen interface
- Up to 10 programmable recipes
- · Automatic start timer
- Removable crumb tray
- Removable stainless steel wire mesh entry and exit conveyors that are dishwasher safe for easy cleaning
- Reversible, can be used on right or left side
- Easy start-up
- Exit conveyor option available
- Graphite bushing design that require little to no maintenance and is virtually noiseless
- One year parts and labor limited warranty

#### MECHANICAL CARACTERISTICS

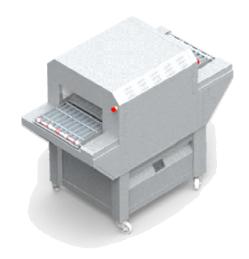
- Single 1/6 HP drive system
- 304 Stainless steel body
- %" thick steel cooking plates for even heat distribution and good heat retention
- Steel cooking chamber lined with refractory stones

## **ELECTRICAL CARACTERISTICS**

- Power requirements: 208-220V/3ph/60Hz/65A dedicated circuit (Flexible conduit required)
- Four different locations for cable entry, one per corner.

# **PITA OVEN**

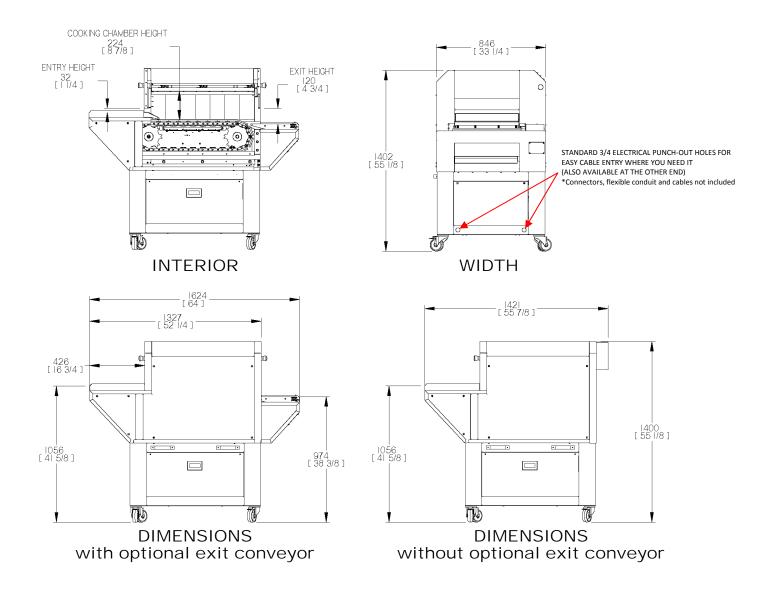
# **Tunnel Type Oven**











## **OVEN CLEARANCES**

Oven sides	2 inches of clearance
End of entry/exit conveyors	No clearance required
Oven exit (no conveyor model)	6 inches to let the pita out of the oven

### SHIPPING INFORMATION

• Approx. weight: 1200 lbs. (545 kg)

• Crate size: L: 80"(203cm), W: 48"(122cm), H: 75"(191cm)

**NOTE:** Continuous product development is a Picard ovens policy, therefore we reserve the right to change specifications and/or design without prior notice.

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