

PITA OVEN SERIES

PITA



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Model | PO-3-20S

WHY SHOULD YOU USE THE PITA OVEN SERIES ?

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

- 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

- 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



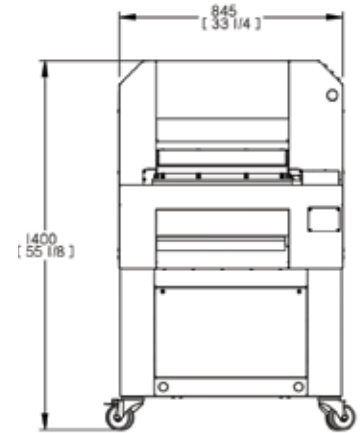
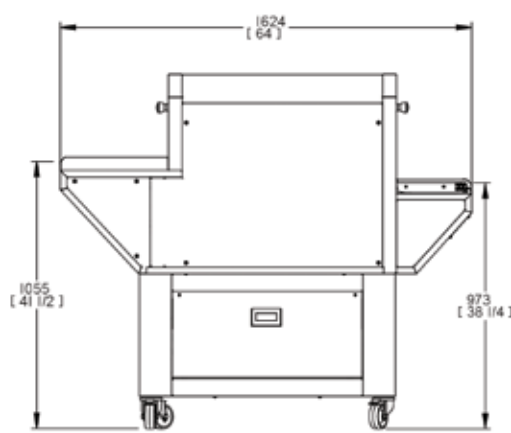
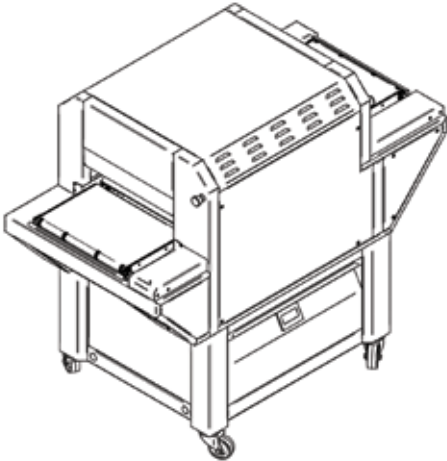
INSTALLATION

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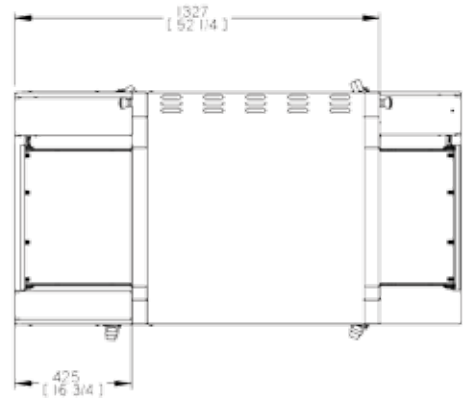
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MACHINE DIMENSIONS



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.