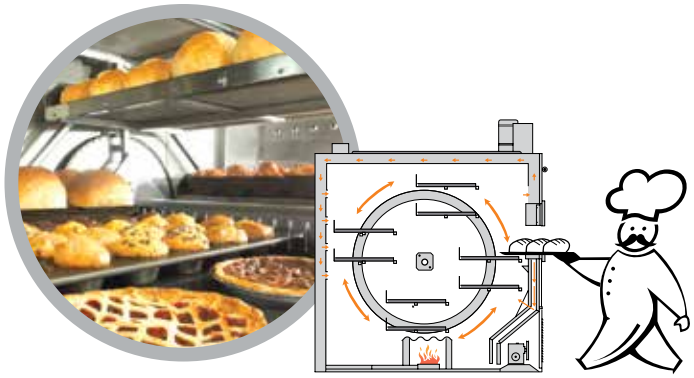
REVOLUTION SERIES

BAKERY | BAGEL | PIZZA

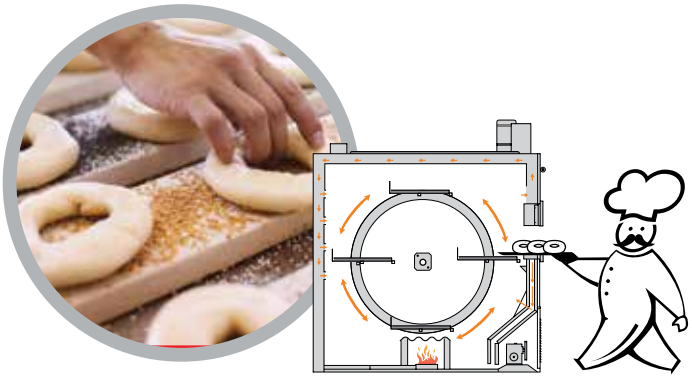
REVOLUTION SERIES

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



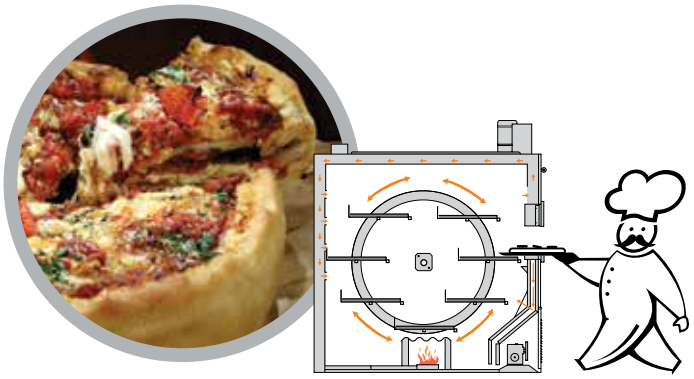
BAKERY FEATURES

- 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
- Type 1 exhaust canopy
- **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

V-9-16

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WHY SHOULD YOU USE THE **REVOLUTION SERIES ?**

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

- 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

V-9-16

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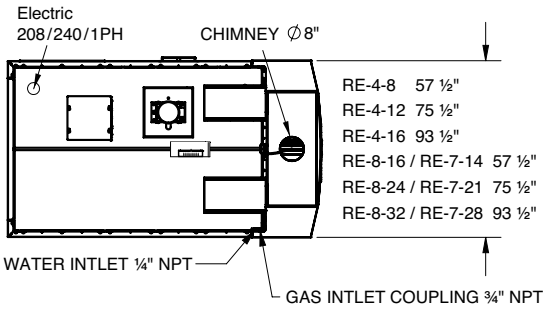
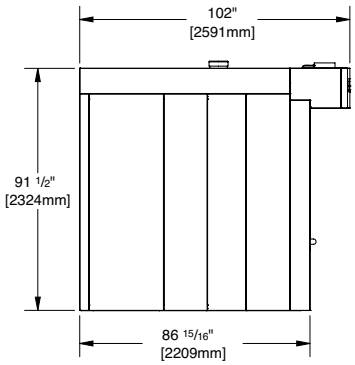
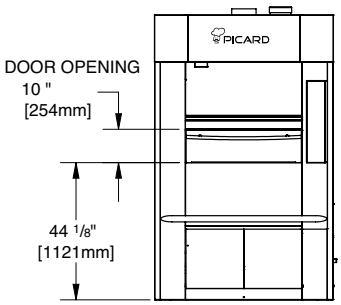
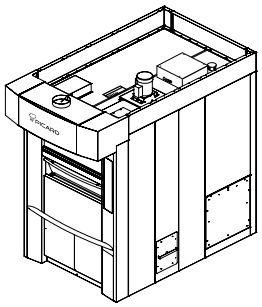
MACHINE DIMENSIONS









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

RECOMMENDED MINIMUM CLEARANCE

Floor to ceiling	98" for straight pipe 108" for 90° elbow
Side and back to wall	1" for burner air intake
Floor	Approved for non-combustible surfaces
Manhole side	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	
RE 7-14	208V / 3PH / 60HZ	109A	36 KW
	480V / 3PH / 60HZ	43A	
	600V / 3PH / 60HZ	36A	
RE 7-21	208V / 3PH / 60HZ	134A	45 KW
	480V / 3PH / 60HZ	54A	
	600V / 3PH / 60HZ	45A	
RE 7-28	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	
RE 8-16	208V / 3PH / 60HZ	109A	36 KW
	480V / 3PH / 60HZ	43A	
	600V / 3PH / 60HZ	36A	
RE 8-24	208V / 3PH / 60HZ	134A	45 KW
	480V / 3PH / 60HZ	54A	
	600V / 3PH / 60HZ	45A	
RE 8-32	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	

V-9-16

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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

Trays			Bagels	Breads			Pies	Pizzas					
Model	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"	

BAKERY WORK TABLES

Picard offers a full line of work tables from economy 18ga 430 stainless to heavy duty industrial 14ga 304 stainless. We offer over 10,000 standard options from knockdown to fully welded, from open tables to enclosed, from poly top to maple top.

V-9-16