

# Spitfire Pizza and Bagel Oven

## Electric Fired

### Standard Features

- Electric Oven
- Stainless steel exterior walls (side 1 & facade), galvanized steel (side 2 & back) and aluminized steel interior walls/roof
- Panoramic window above the loading door
- Aluminum counter-balanced door
- Digital control
- Maximum Temperature 500°F
- Loading door with 10" high opening
- Numbered baking stone shelves with 3" back risers. 1 fluorescent light outside the oven window
- Front access doors to driving system, gas and electrical components
- 7 Shelves with 14 or 21 pizza min. capacity
- Exhaust Hood (Type II)

### Options

- Exhaust canopy (Type I) with grease trap
- Solid steel shelves
- Full stainless steel exterior walls

### Models

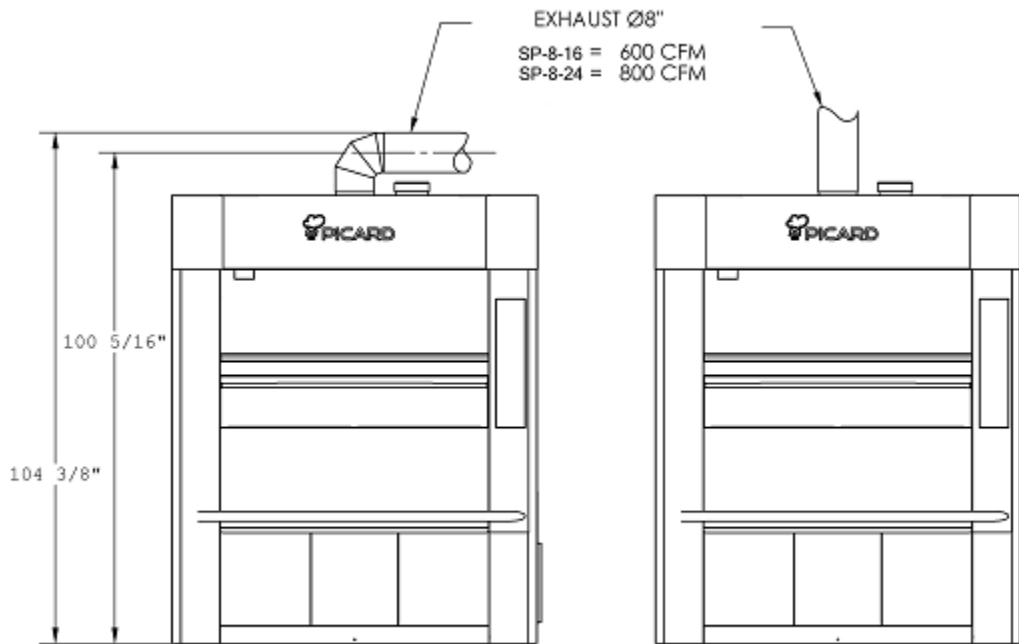
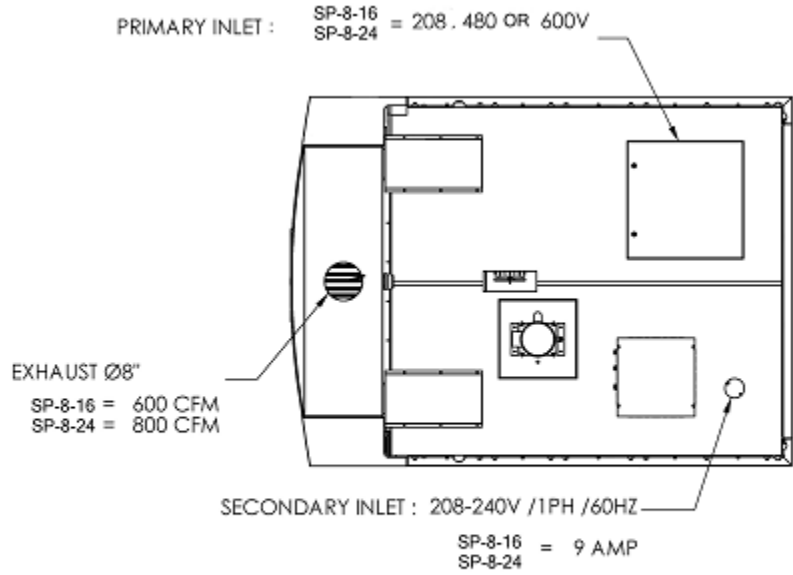
- SF-8-16 (7 shelves, 14 pizza capacity)
- SF-8-24 (7 shelves, 21 pizza capacity)

### Installation

A Picard Ovens approved technician will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular standard door and can be moved by hand. All electrical, water, and chimney hook-ups, along with the oven start-up, are at the customer's expense and have to be done by the qualified installation technician and according to local codes.

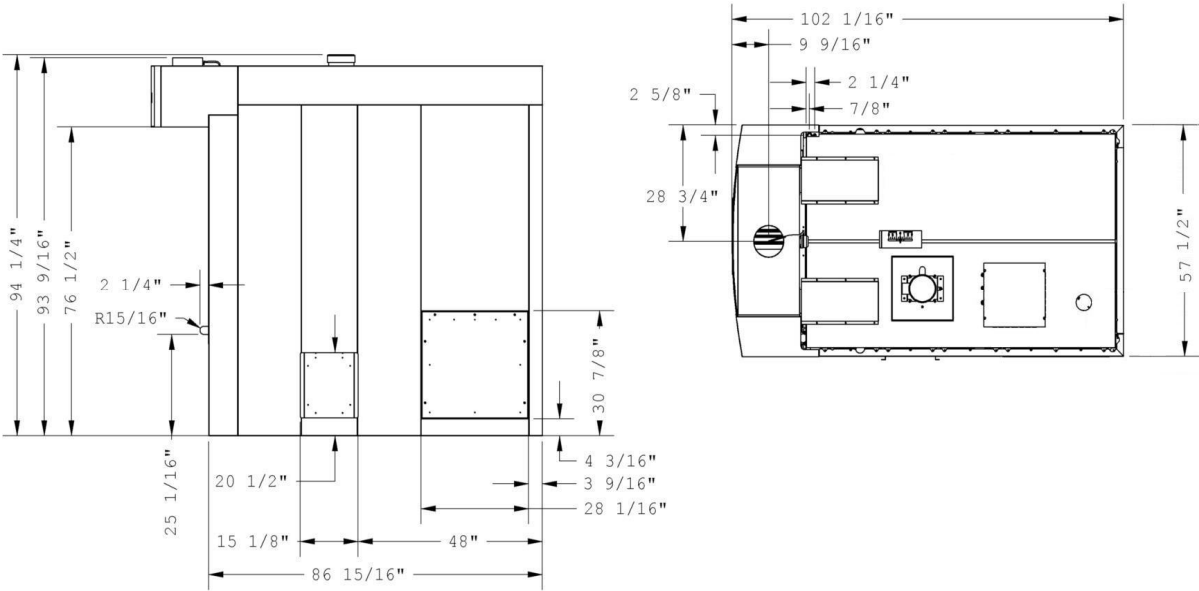


## SPITFIRE PIZZA OVEN

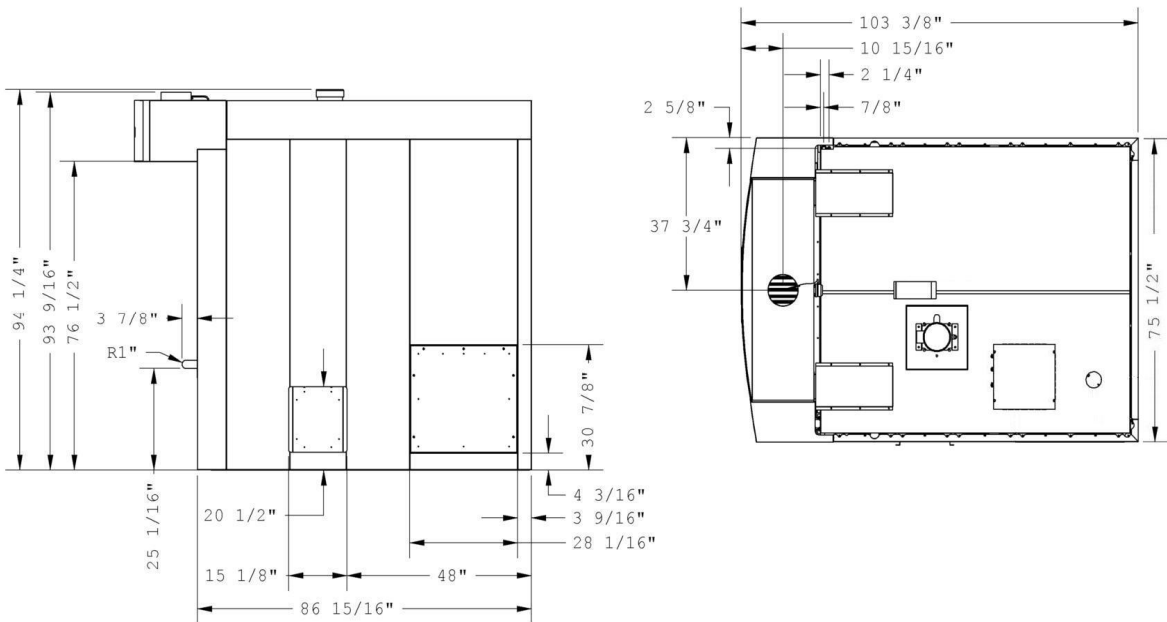


# Dimensions

SF-8-16



SF-8-24





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► RECOMMENDED MINIMUM CLEARANCE

| Floor to ceiling                            | Side and back to wall | Floor                                 | Manhole side |
|---|-----------------------|---------------------------------------|--------------|
| 98" for straight pipe<br>108" for 90° elbow | 1"                    | Approved for non-combustible surfaces | 24"          |

► SHIPMENT INFORMATION

| Model   | Ship weight | Crate dimensions |     |     |
|---------|-------------|------------------|-----|-----|
| SF-8-16 | 2 800 lbs   | 64"              | 92" | 88" |
| SF-8-24 | 3 300 lbs   | 83"              | 92" | 88" |

► ELECTRICAL RATING

| MODEL    | VOLT          | AMPERE | KW    | SECONDARY CONNECTION |
|----------|---------------|--------|-------|----------------------|
| SF -8-16 | 208V/3PH/60HZ | 109 A  | 36 KW | NONE                 |
|          | 480V/3PH/60HZ | 43 A   |       | 208V/1PH/60HZ/9A     |
|          | 600V/3PH/60HZ | 36 A   |       | 208V/1PH/60HZ/9A     |
| SF -8-24 | 208V/3PH/60HZ | 134 A  | 45 KW | NONE                 |
|          | 480V/3PH/60HZ | 54 A   |       | 208V/1PH/60HZ/9A     |
|          | 600V/3PH/60HZ | 45 A   |       | 208V/1PH/60HZ/9A     |

► BAKING CAPACITIES

| Shelves |     |           | Bagels | Pizzas |     |     |     |     |     |
|---------|-----|-----------|--------|--------|-----|-----|-----|-----|-----|
| Model   | Qty | Size      | 5 oz.  | 8"     | 10" | 12" | 14" | 16" | 18" |
| SF-8-16 | 7   | 20" X 36" | 196    | 56     | 35  | 21  | 14  | 14  | 14  |
| SF-8-24 | 7   | 20" X 54" | 308    | 84     | 56  | 35  | 21  | 21  | 21  |

\* 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)