

LP-200 Stone Conveyor Oven Series

Gas Fired

Standard Features

Natural or propane gas
Stone conveyor
Max temp. 600°F
Stainless steel exterior panels
Adjustable ventilation zones from 0 to 100%
Stainless steel wire mesh exit conveyor
Conveyor direction to the right or to the left
Seeds drawers at the beginning & end of conveyor
Standard wheels with two locking type wheels

Options

Legs with reinforced wheels
Stainless steel wire mesh entry conveyor

Models

LP-200-4-20G
LP-200-4-32G
LP-200-6-32G

*See specifications and details on the following pages.

Installation

The LP-200 Stone conveyor oven is shipped semi-assembled. A technical supervisor must unload and finish the assembly of the oven on the purchaser's site. The customer must supply two helpers to unload the oven from the truck (1 hour only) and one person to help finish the assembly the oven (1/2 day approx.).

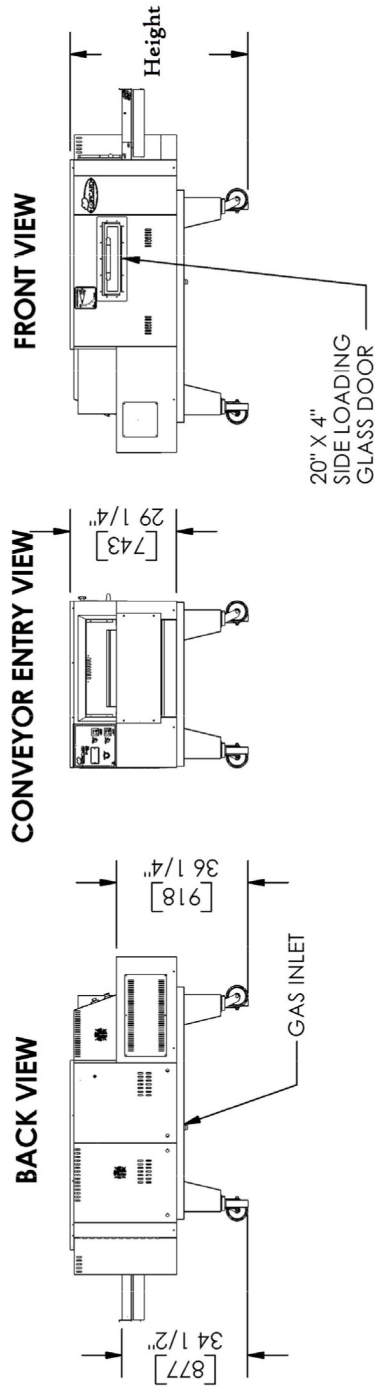
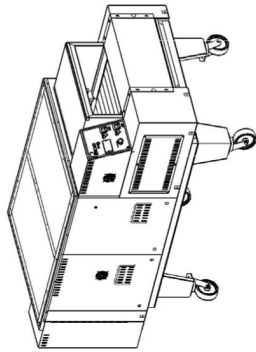
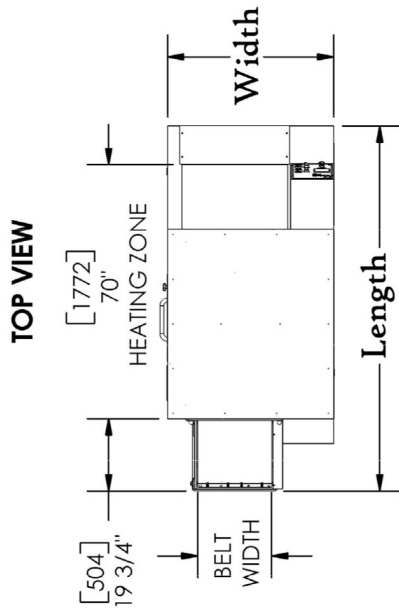
All oven parts can pass through a regular 36" x 80" door and can be moved by hand

All electrical, gas and chimney hook-ups, along with the oven burner's start-up are the customer's expense and have to be made by the proper trades and according to local codes. Improper installation voids the warranty.



Dimensions

	W	x	L	x	H
LP-200 4 - 20	45 3/4"	x	100 1/4"	x	49"
LP-200 4 - 32	57 3/4"	x	100 1/4"	x	49"
LP-200 6 - 32	57 3/4"	x	124 1/8"	x	49"



- ❖ Continuous product development is a Picard policy. We reserve the right to change specifications and/or design without prior notice.
- ❖ All figures in parentheses are in millimetres.

RECOMMENDED MINIMUM CLEARANCES

Back Wall	Exit	Entry
2" (50.8)	0" (0)	18" (457.2)

GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Width	Height	Total Length	Depth	Max. Operating Temp.	Bake Time Range	Oven Wt. (lbs)
LP-200-4-20-G	70"	10 sq. ft.	20"	49 3/4"	100 1/4"	46"	600 °F (315 °C)	Variable	1200
LP-200-4-32-G	70"	15 sq. ft.	32"	49 3/4"	100 1/4"	58"			2000
LP-200-6-32-G	90"	20 sq. ft.	32"	49 3/4"	124 1/4"	58"			2950

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amps	Supply
LP-200-4-20-G	220-240	1	60	23	3 wires (2 hot, 1 ground)
	208-220	3		19	4 wires (3 hot, 1 ground)
LP-200-4-32-G	220-240	1		31	3 wires (2 hot, 1 ground)
	208-220	3		24	4 wires (3 hot, 1 ground)
LP-200-6-32-G	220-240	1		52	3 wires (2 hot, 1 ground)
	208-220	3		38	4 wires (3 hot, 1 ground)

GAS SUPPLY SPECIFICATION

Type	Gas Pipe Inlet	Manifold Pressure	Inlet Pressure	Power per Cavity (BTU/HR)		
				LP-200-4-20-G	LP-200-4-32-G	LP-200-6-32-G
Natural	3/4" NPT	3,5" W.C.	4-6" W.C	116 000	168 000	198 000
Propane	3/4" NPT	11" W.C.	12-14" W.C.	115 000	166 500	191 000

BAKING CAPACITY

Pizza Size	12 inch			14 inch			16 inch			18 inch		
	Cooking time (min)	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2
LP-200-4-20-G	90	65	51	75	54	42	60	43	34	52	38	30
LP-200-4-32-G	150	109	85	135	98	77	120	87	68	75	54	42
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47

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