

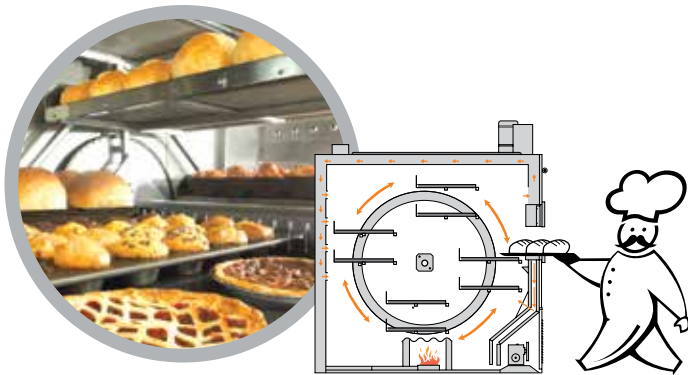
# REVOLUTION SERIES

BAKERY | BAGEL | PIZZA



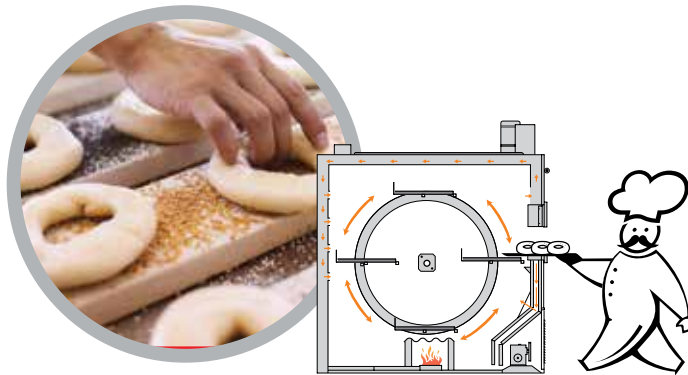
# REVOLUTION SERIES

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



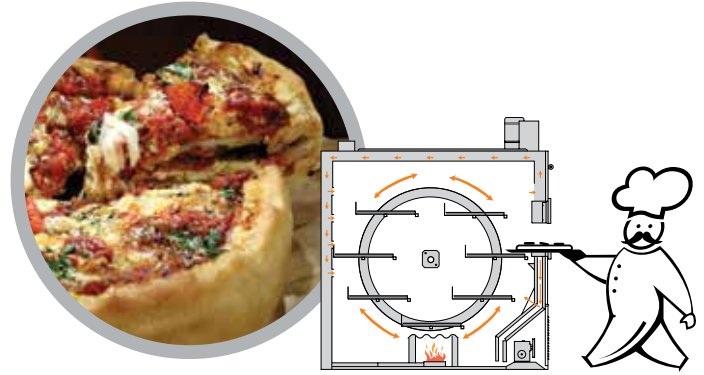
## BAKERY FEATURES

- 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



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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

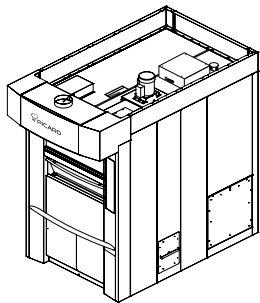
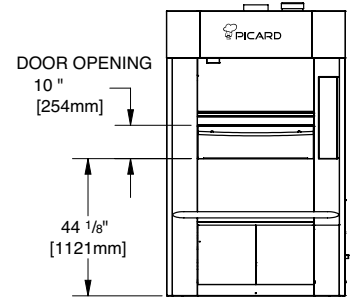
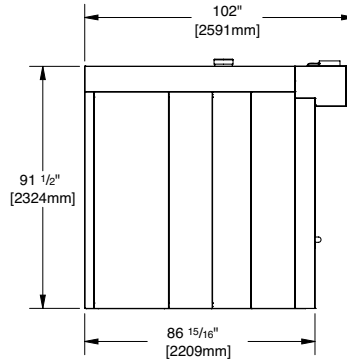
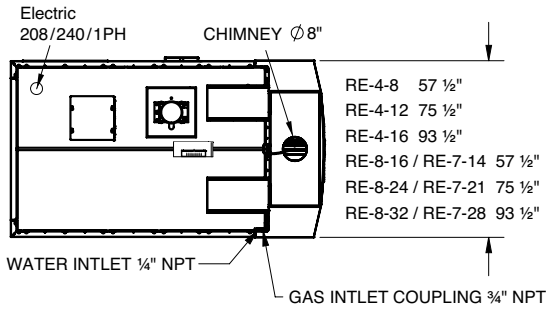
- Double directional ventilation (front and back)
- Permits equal baking
- Factory adjusted but permits special adjustments at the clients local
- Special system for better performance
- Bakes faster



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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 upon your installation. AT THE CUSTOMER'S RESPONSABILITY AND COST.

## RECOMMENDED MINIMUM CLEARANCE

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

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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

| Model   | Trays |               | Bagels | Breads           |      |        | Pies     | Pizzas   |           |           |           |           |           |
|---------|-------|---------------|--------|------------------|------|--------|----------|----------|-----------|-----------|-----------|-----------|-----------|
|         | 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.