

# FLAMETECH

*Rotisserie Oven*

IGNITE THE FUTURE



# Benefits





# Advantages



## Unique rotation system

Chicken vertically rotates (clockwise) inside the cooking chamber to guarantee even roasting.



## Large capacity

Two models are available a 36 or 60 3 ½ lbs roast poultry capacity.



## Unsurpassed quality roasting

The rotation is calculated so that the juice drips one skewer to the next skewer directly below it. This method of dripping from one skewer to the next prevents shrinkage and at the same time enhances the taste and browning of meat.



## Economical

We use a state of the art modulating burner placed at the bottom back of the oven and combine it with baking stones to harness and distribute the heat to ensure perfect roasting while using only 60000 or 85000 BTU depending on the model.



## Robust construction

Built exclusively from stainless steel, the Flametech rotisserie contains a unique rotation system that eliminates skewer handling and guarantees consistent cooking. Sealed carbon graphite bushings are employed on all moving parts, eliminating oiling or greasing except for the roller chains. Motor and gear drives are easily accessible thanks to the two access doors located on each side of the rotisserie.



## Low maintenance

All mechanical systems are securely stored inside double walls to simplify maintenance and assure hygiene. The Flametech rotisserie does not have sprockets, turning mechanisms, screws, nuts or chains inside its cooking chamber. Exterior paneling, Interior walls, ceiling and floor are all made from # 304 sanitary grade stainless steel.



## General Information

After years of researching the market and getting feedback from specialists in the foodservice industry, we had all the needed elements to create the most innovative and revolutionary rotisserie on the marketplace today!

- A stainless steel catch-pan with water in it is at the bottom of the rotisserie, it creates humidity to keep meats moist and serve as a cleaning aid by catching the greasy drippings.
- Each oven comes with a safety cover for the baking stones to help during clean up time.
- Quality Assured. All mechanical systems are securely stored inside double walls to simplify maintenance and assure hygiene. The Flametech rotisserie does not have sprockets, turning mechanisms, screws, nuts or chains inside its cooking chamber.
- The entire oven is manufactured from #304 sanitary grade stainless steel.
- Two expansive tempered glass doors for easy accessibility and optimize visibility of production hence stimulating consumer's impulse to purchase.
- Digital feather touch control panel displays ambient temperature, bake timer, preset recipes, deferred start and semi-auto fill button for the catch pan.



## Characteristics

- Skewers vertically rotate (clockwise) inside the cooking chamber to guarantee even roasting.
- The rotation is carefully calculated so that all the juice drips down from one skewer to the next skewer directly below it. This method of dripping from one skewer to the next prevents shrinkage and at the same time enhances taste and browning of meat.
- Because heat rises we placed a modulating mesh burner at the back bottom of the oven and combined it with a semi-partition of baking stones to harness and distribute the heat to ensure perfect roasting and help retain heat, economizing gas. The burner runs the full length of the baking chamber to evenly heat and the modulating burner will fluctuate up and down to keep temperature constant even when loading and unloading the oven.



# Picard's unique design makes all the difference!

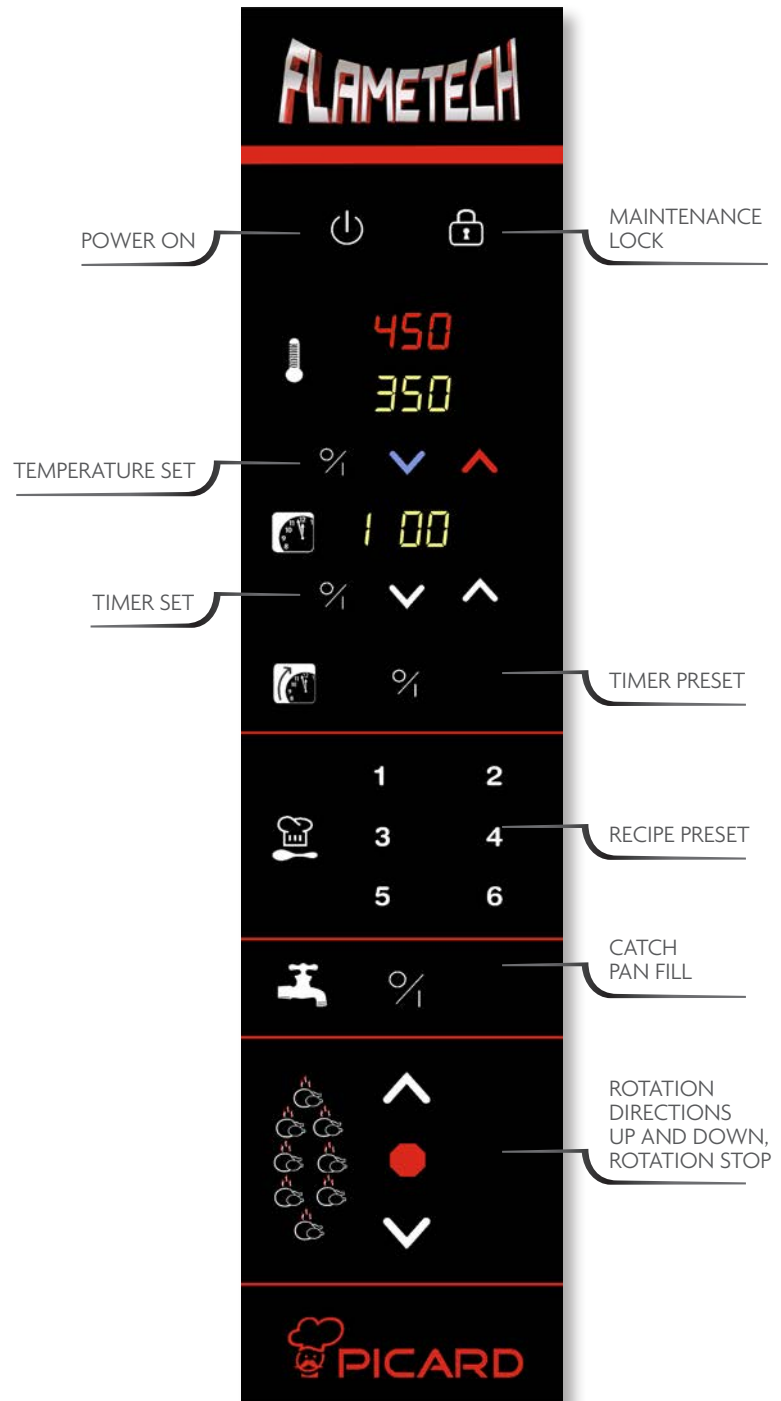
## FLAMETECH

### 9 GOOD REASONS TO CHOOSE PICARD'S FLAMETECH ROTISSERIE

1. Unsurpassed quality roasting
2. Easy to use
3. Unique modulating burner
4. Easy to maintain
5. Sealed bearings require no greasing
6. Robust stainless steel construction
7. Easy hook-ups
8. Oven ships fully assembled
9. Made in North America

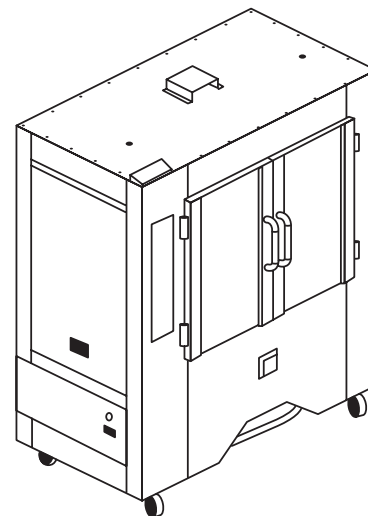
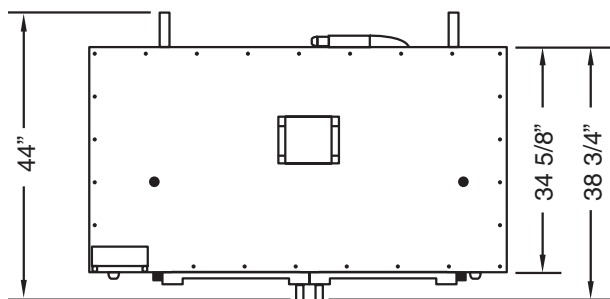
### OPTIONAL ACCESSORIES

- Stainless steel skewers
- Set of replacement stones
- Poultry trolley
- 3 sided trolley cover
- Front cover for trolley
- Roasting baskets

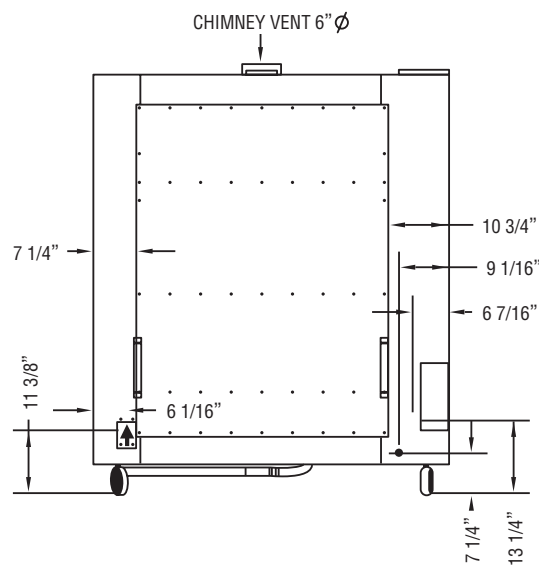
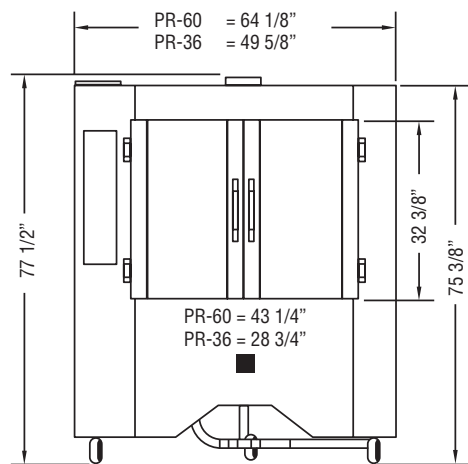


# FLAMETECH Rotisserie oven

FRONT VIEW



TOP VIEW



## STANDARD FEATURES



- Single gas connection
- Stainless steel construction
- Tempered glass door with stainless steel frame
- Vertical rotation system (clockwise)
- 12 stainless steel skewers
- Feather touch digital control panel
- Access panels on each side of the oven for easy access to mechanical systems and electrical components
- Adjustable wheels with locking mechanism
- Catch pan with semi-auto fill
- Skewer rotation knee-kick Start / Stop mechanism



## RECOMMENDED MINIMUM CLEARANCE

Floor to ceiling	Sides and Back to Wall	Floor
91"	2"	Approved for combustible surface

## HOOK UPS

Model	Inlet gas pipe size	Gas Power	Manifold gas pressure	Inlet pressure	Electricity
PR-36	3/4" NPT	60 000 BTU	0" W.C.	5 - 14" W.C.	110V / 1PH / 60Hz / 10A
PR-60	3/4" NPT	85 000 BTU			

## INSTALLATION\*

Model	Width	Poultry Capacity (3 1/2 lbs/each)	# of skewers	Temperature Limit	Distance between Skewers	Delivery Weight
PR-36	49 5/8"	36	12	450 °F	7 1/2"	1500 lbs
PR-60	64 1/8"	60				1600 lbs

\* The Flametech Oven is delivered fully assembled. This oven must be vented using an appropriate hood.

For your security, our rotisseries meet the ETL certification for the United States and Canada  
 Certified to CSA STD. 1.8-2006  
 Conform to ANSI STD. Z83.11-2006  
 Conform to ANSI / NSF STD:4-2009







MAKING ALL  
THE DIFFERENCE!



Picard Ovens' Flametech rotisserie is designed to make the world's tastiest roast poultry...

**NOTHING LESS!**

With a 36 or 60 3 1/2 lbs roast poultry capacity, you'll meet the needs of your growing clientele.

# FLAMETECH

-  **UNIQUE ROTATION SYSTEM**
-  **LARGE CAPACITY**
-  **UNSURPASSED QUALITY ROASTING**
-  **ECONOMICAL**
-  **ROBUST CONSTRUCTION**
-  **LOW MAINTENANCE**

VISIT OUR WEBSITE

[WWW.PICARDOVENS.COM](http://WWW.PICARDOVENS.COM)

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