

LP-200-3-20S Pita

Electric Fired Conveyor Oven

Standard Features

Electric Fired
Steel plate roll conveyor
Stainless steel exterior panels
Removable stainless steel wire mesh conveyor
at entry for easy cleaning.
Right side or left side models available
Seeds drawer at both entry and exit
Wheels

Maximum size Pita bread is 10"

Models

LP-200-3-20S

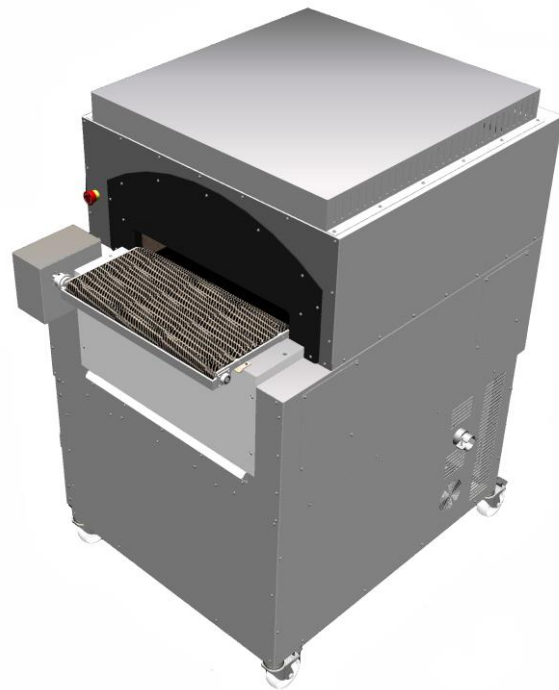
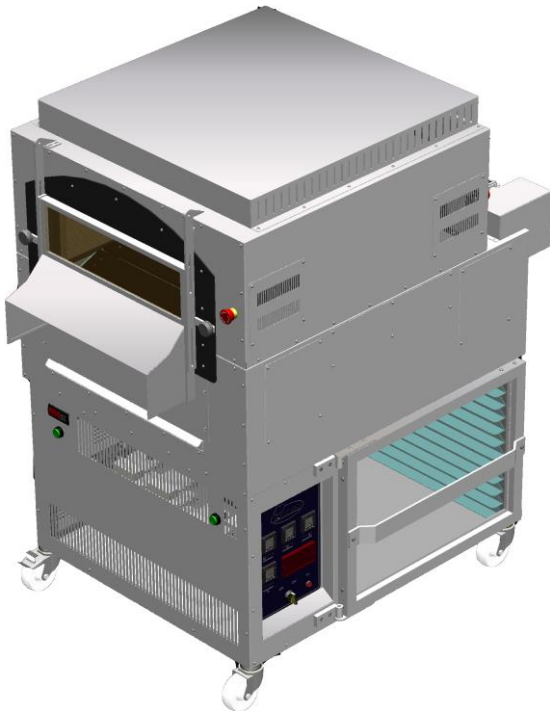
*See specifications and details on the following pages.

Installation

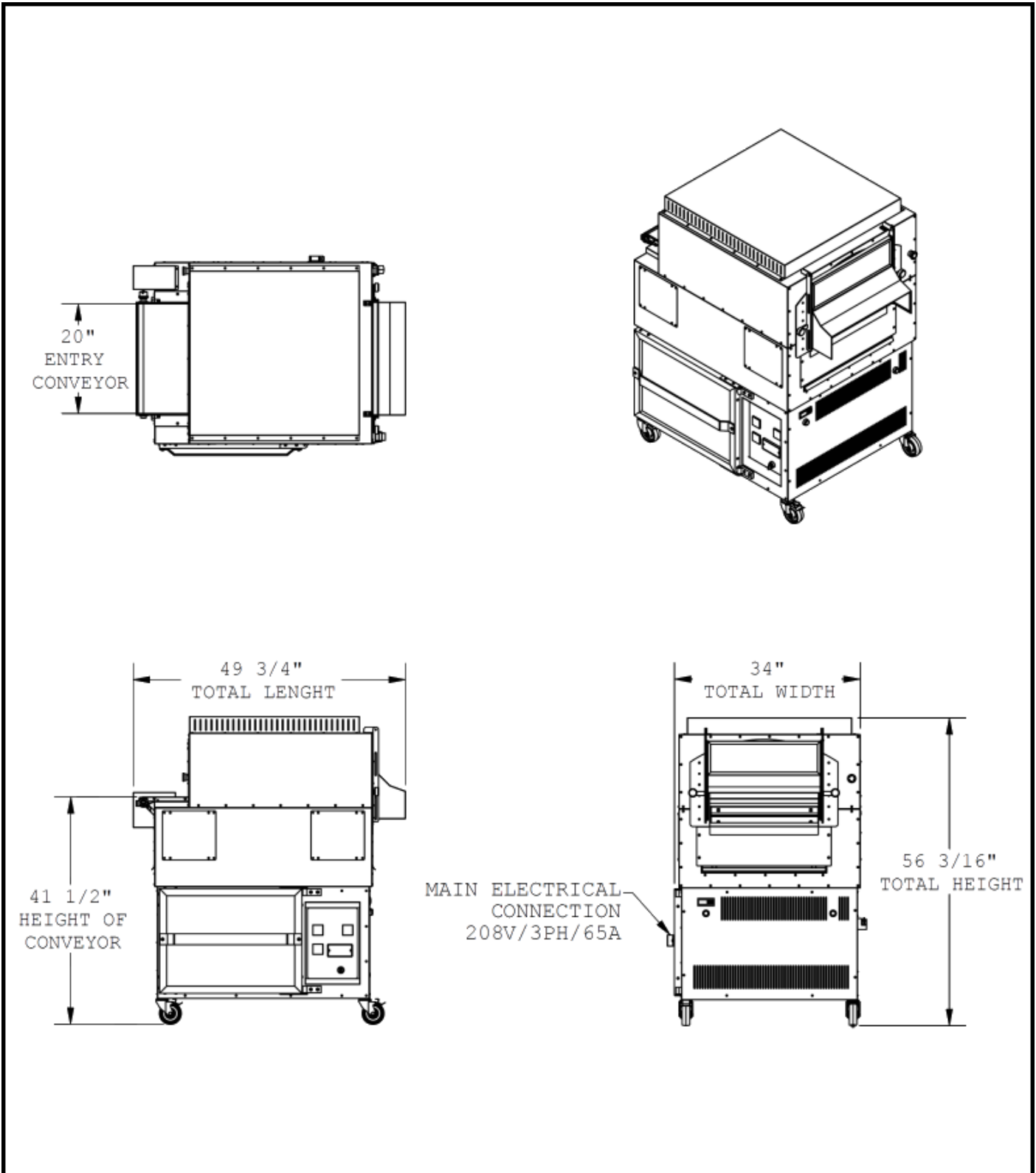
Oven arrives fully assembled.

The oven can pass through a regular 36" x 80" door.

Electrical hook-up are at the customer's expense and must be made by the proper trades and according to local codes,



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RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Side Extension to Wall	Oven Entry to Wall
4" (10.16)	24" (60.96)	24" (60.96)

GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Width	Height	Total Length	Depth	Max. Operating Temp.	Bake Time Range	Oven Wt. (lbs)
LP-200-3-20S	27" (68.58cm)	3.65 sq ft.	19 ½" (49.53cm)	56 ¼" (142.875cm)	50" (127cm)	34" (86.36cm)	1000 °F (537.78 °C)	30 secs to 2 1/2 mins	950lbs

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amps	Supply
LP-200-3-20S	208v	3	60	65A	4 wires (3 hot, 1 ground)

BAKING CAPACITY PER HOUR

Pita Size	4 inch			6 inch			8 inch			10 inch		
	30 sec	1 min	1 ½ min	30 sec	1 min	1 ½ min	30 sec	1 min	1 ½ min	30 sec	1 min	1 ½ min
LP-200-3-20S	3300	1600	1100	1800	900	600	1400	700	450	700	350	240

* Continuous product development is a Picard policy. Therefore, we reserve the right to change specifications and/or design without prior notice.

*All figures in Parentheses are in millimeters.