

The Spitfire

Pizza and
bagel Oven

IGNITE THE FUTURE



Spitfire
Benefits





Advantages



Compact size with large capacity

The Spitfire oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens. The Spitfire oven boasts one of the smallest footprints available on the market in its category.



Continuous bake type oven but versatile

The Spitfire 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.



Energy efficient but powerful

The Spitfire cooks at 575°F (302°C) for fast delicious pizzas.



Economical

Because of the ovens ergonomic design and efficient burner system, the Spitfire helps you economize on multiple levels, reducing your operating costs.



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 Spitfire simple to clean, impervious to rust and trouble-free to operate. Count on your Spitfire to provide you with years of hassle-free service.

General Information

The newly designed Spitfire is a piece of art in itself. Sleek european design suggests high technology coupled with unadulterated clean lines.

The Spitfire oven is a rotating oven that is revolutionizing the history of revolving ovens.

It has a large capacity with a state of the art burner that uses between 150,000 to 200,000 BTU, depending on the oven size. It has one of the smallest footprints in the industry, 43 Sq Ft. (model Spitfire SF-8-24) and because its thermal insulation is so effective, it can be installed at 1" clearance against combustible surfaces from the side and back. The Spitfire has access panels that enable cleaning the interior of the oven with a vacuum from the exterior of the oven.

Versatility is what it's all about today and this oven gives you just that. Models are available for natural gas, propane or electric.



The Spitfire Line-Up

Models	Shelves	Pizzas
Spitfire SF-8-16	7	14
Spitfire SF-8-24	7	21

The Spitfire Characteristics

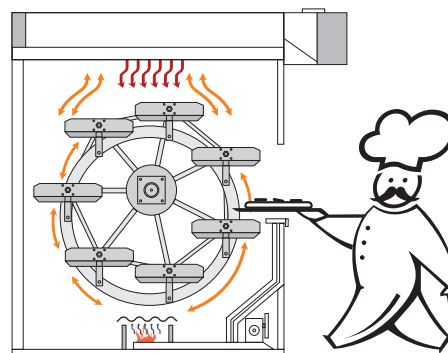
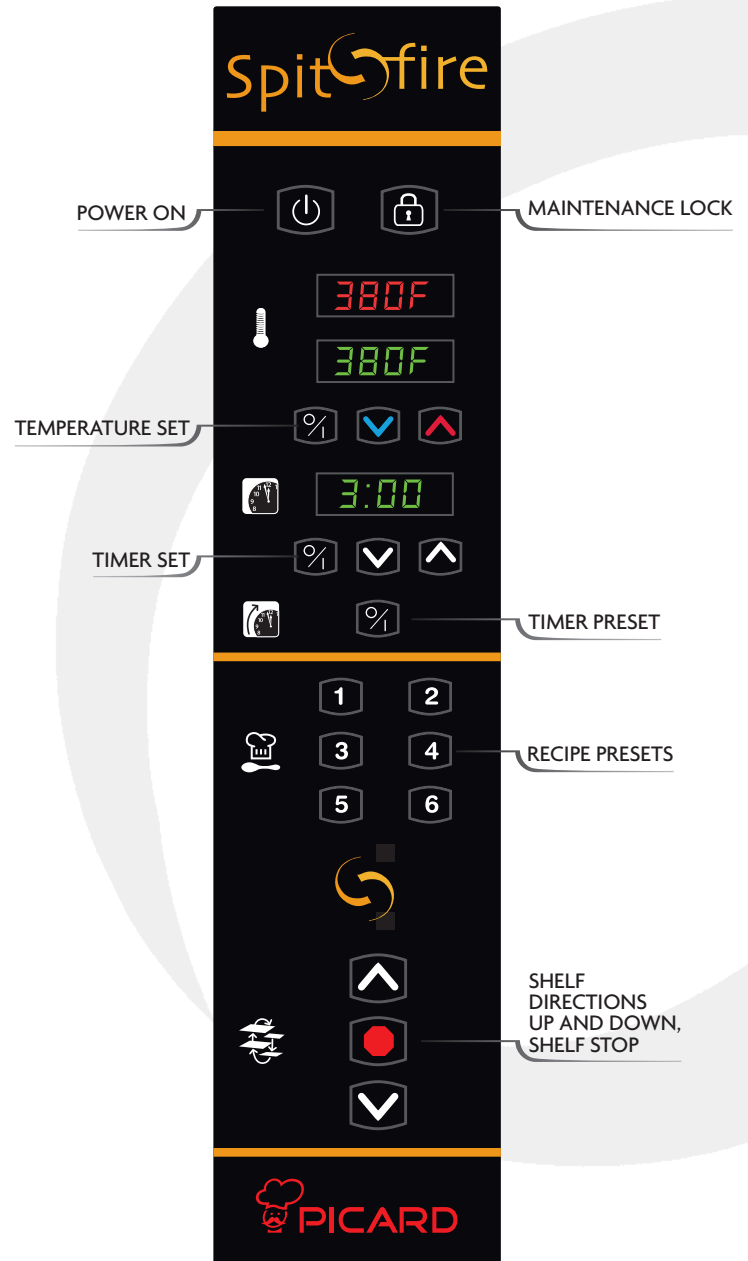
The Spitfire has a large panoramic window with a full length fluorescent lamp to illuminate the baking chamber. It comes with numbered ½" baking stone shelves or with optional full steel shelves. With baking stone shelves you can cook your pizzas directly on the stone for perfect pizzas every time. Integrated into this oven is a type II ventilation canopy (type I optional) and a quick release evacuation pull knob for a perfect heat control.

The Spitfire

Pizza and bagel Oven

What you'll love about the Spitfire? Besides its new upbeat design, let us show you to just a few reasons why;

- PowerMax, our new state of the art burner system. This burner system has a direct flame burner with exceptional flame stability. This burners flame lowers and rises adjusting to required temperature but doesn't go out until you choose it to. The burner maintains constant temperature, with a powerful maximum energy output. The PowerMax system burns clean, silent and is maintenance free.
- AeroMax, gentle air circulation system. Again a Picard exclusive to insure our clients perfect success. Contrary to convection ovens, the AeroMax system gently directs air through orifices located on the top of the baking chamber. This method permits faster and equal baking.
- The Spitfire also has a well thought out digital control panel, Feather-touch control pad.
- The control pad fits the needs of the busiest pizzeria with the same european type style. Easy to visually locate and use settings while wearing a mitten. A pre-set recipe area also allows for one push operation. No need for an expert operator to run this oven.
- All your thoughts about the pioneer revolving ovens are about to change in one quick look. The beauty of this oven speaks volumes of delivering an elegant savoir-faire.



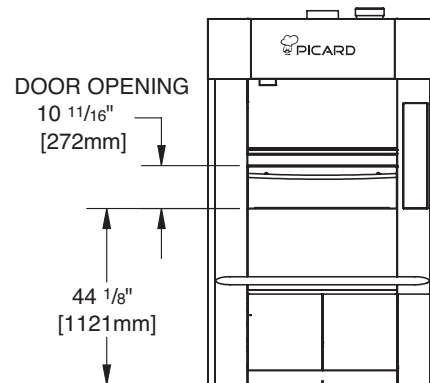
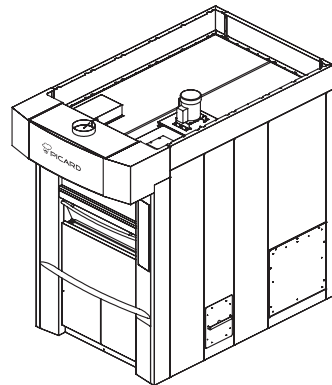
INTERNAL VENTILATION SYSTEM

Spitfire

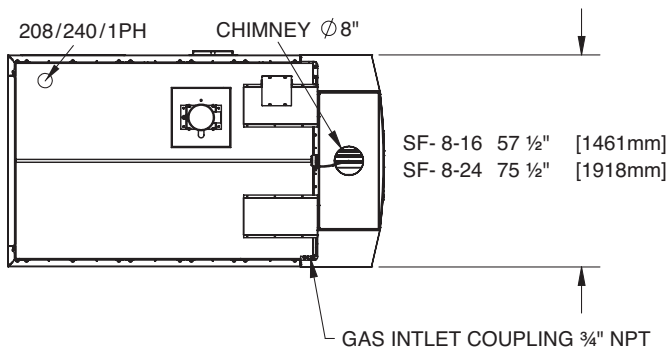
REVOLVING TRAY PIZZA OVEN

GAS FIRED

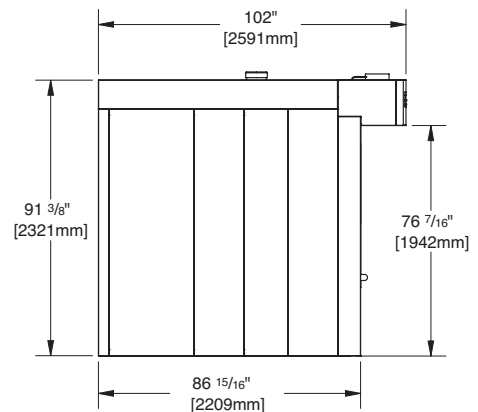
FRONT VIEW



TOP VIEW



SIDE VIEW



STANDARD FEATURES

- Natural or propane gas (electric available)
- Stainless steel exterior walls (side 1), 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 575°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 capacity
- Exhaust canopy (Type II)



RECOMMENDED MINIMUM CLEARANCES

Floor to ceiling	Side and back to wall	Floor	Manhole side
98" for straight pipe 108" for 90° elbow	1" for burner air intake	Approved for non-combustible surfaces	24"



GAS SUPPLY SPECIFICATIONS

Type	Minimum gas pipe size	Line pressure	Power (BTU/HR)	
			SF 8-16	SF 8-24
Natural gas	3/4" NPT	5"-14" W.C.	150,000	200,000
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amps	Supply
SF 8-16	208-240V	1	60	9	3 wires including ground
SF 8-24					

SHIPMENT INFORMATION

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

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. We reserve the right to change specifications and/or designs without prior notice.

**The ambient temperature on top of the oven must not exceed 105°F — (40 °C)

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, gas, water, and chimney hook-ups, along with the oven burner's start-up, are at the customer's expense and have to be done by the qualified installation technician and according to local codes.

OPTIONS

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

MODELS

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



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REVOLUTIONIZING THE HISTORY OF COOKING PIZZAS AND BAGELS



With our new ultra pure euro-line of products and our specialists to assist you in your choice, we can certainly contribute even more to the success of your company and your projects. Do not hesitate to contact us and see how you can exploit our services more and at the same time, simplify your life.

You'll see. We will ignite your future!

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Spitfire
Pizza and
bagel Oven

-  Compact size
-  Continuous baking
-  Energy efficient but powerful
-  Economical
-  Low maintenance

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