



PICARD

BAKERY EQUIPMENT INC.



PICARD'S Tunnel Oven LP-200

Get ahead of all your competitors!

The Ultimate in Pizza Baking

- Variable speed
- Black granite stone conveyor belt
- Turbo-Flex Airflow System



technical info

Technical Information

At Picard's, research and development have been a priority since 1957. All our baking equipment is continuously improved and updated. We make sure our LP-200 Tunnel Oven is at the forefront of available, safe and cost-effective technology so you can benefit as of now.

Easy-to-use controls

You may have the control panel on either side of the oven. The control panel is a user-friendly Siemens automatic interface, model TD200. It can keep 4 different recipes in its memory, combining temperature and baking time.

Features

- Place pizzas directly on a polished black granite stone conveyor belt. You don't need screens or pans!
- Turbo-Flex Airflow System removes the layers of cool heavy air which tend to encapsulate the product. Improved air circulation makes for very fast baking without burning.
- Top venting system and bottom temperature (burners) may be set independently for even baking.
- Standard stainless steel hood prevents heat from escaping from the high-temperature stone.
- A ledge provides space on the top of the oven to keep the pizzas warm when stored in boxes to be delivered.
- All stainless steel cooking chamber (inside).
- All stainless steel outside panelling: front, back, sides and top.

Safety always

Here are a few features we've included to keep you and your employees safe:

- Electronic ignition eliminates the need to manually light a pilot flame. Simply turn on the main switch, and the Smart Flame Manager will ignite the flame and monitor the burners.

- Should temperature get out of hand, an automatic control shuts off the burners.
- A red emergency button, at the oven entry, instantly stops the conveyor belt and the burners if needed.

Shipping at your convenience

Choose the most convenient way to receive your LP-200 Tunnel Oven:

- Fully assembled inside a solid wood crate shipped anywhere in the world.
- Not assembled. Assembling takes 2 days for a full-time technician and 2 helpers.

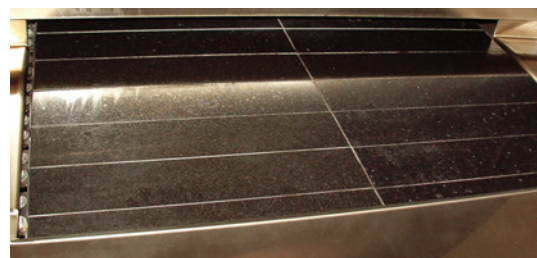
Installation

Our compact oven is built to maximize the available space. Its design is approved by ETL* sanitation and ETL* gas for operation with a two-inch clearance from combustible surfaces on the sides of the oven; zero clearance needed on floor.

It is possible to install the oven without a roof chimney by using a power vent through a side wall.

Our pre-assembled ovens are easy to install and hook up. Factory or locally authorized installers are readily available.

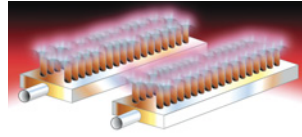
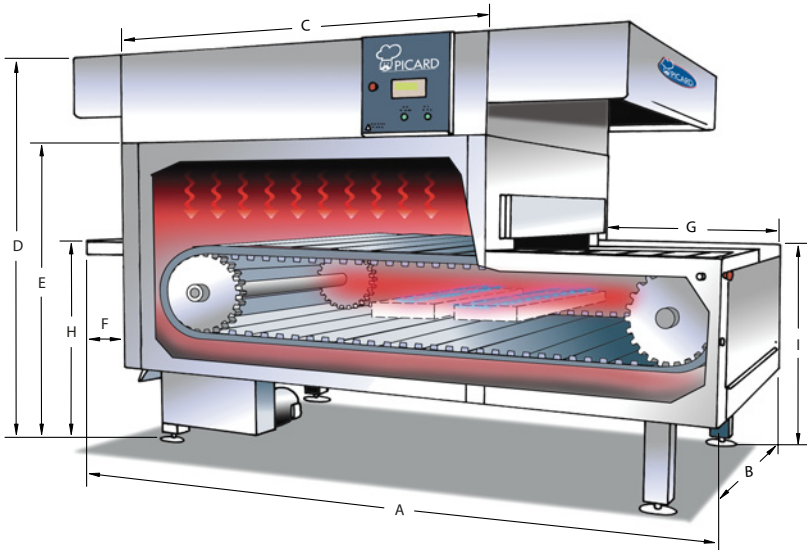
* Meets CSA 1.8-2002
ANSI Std.
Z83.11-2002
Gas Food Service
Equipment.



Entry of oven with our black granite stone conveyer belt.

you choose

Choose the Tunnel Oven that Works Best for You



Let us know about your special setting needs for specialty products

Electrical heating elements installed at the vault of the cooking chamber increases top baking dramatically. This is great for special applications such as Lebanese pizza also known as *Lahmajoon*.

For Lebanese pizza, the very thin dough crust needs only 2 minutes to bake, any longer would make it too dry. The toppings, mostly meat, need high temperature and direct radiation to cook in such a short time.

In such cases, Picard increases the adjustability of the oven. Bottom heat is controlled by a thermostat and top heat is controlled by our adjustable Turbo-Flex Airflow System. Top heat is also controlled by a specific electronic device that adjusts the density of the electric elements.

Model	Baking Chamber Length (feet)	Baking Chamber Width (inches)	Electricity 110-220 volts 1 phase (amperes)	Gas B.T.U.	Flue Diameter	A (inches)	B (inches)	C (inches)	D (inches)	E (inches)	F (inches)	G (inches)	H (inches)	I (inches)
LP-200-6-40-G	6	40"	14	210,000	7"	128 1/4"	64 1/4"	73"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"
LP-200-6-60-G	6	60"	16	315,000	8"	128 1/4"	84 1/4"	73"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"
LP-200-9-40-G	9	40"	18	315,000	8"	164 1/4"	64 1/4"	109"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"
LP-200-9-60-G	9	60"	18	475,000	10"	164 1/4"	84 1/4"	109"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"
LP-200-15-40-G	15	40"	20	525,000	10"	236 1/4"	64 1/4"	181"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"
LP-200-15-60-G	15	60"	20	785,000	10"	236 1/4"	84 1/4"	181"	73 1/2"	57 1/2"	19	36 1/4"	37"	39"

* With adjustable legs, dimension "D", "E", "H", and "I" can be increased from 1/4 inch up to 5 inches.

Model	Size of Shipping Crate			Shipping Weight
	WIDTH	DEPTH	HEIGHT	
LP-200-6-40-G	70"	116 1/2"	73"	3100 lbs

Options for Your LP-200 Tunnel Oven.

Extra Stainless Steel Hood at Exit

An optional stainless steel hood at the exit of the oven is available (taking up the box warmer space).

Longer Wire-Mesh Conveyor

Extra-long stainless steel wire-mesh exit conveyor used as a cooling conveyor or to meet any other needs.

Electrical Heating Elements

Electrical heating elements installed at the vault.

Warmers

Warmers on one side equipped with NSF approved baking stone. Comes with a counter-balanced,

lightweight aluminum loading door.

Size of warmers: (26" w. X 21" d. X 6" h.)



features

Take a Closer Look at All the Features Offered

Front View

Rear View



1 Stainless steel hood

2 Control panel

3 Stainless steel isolated door adjustable in height

4 Stainless steel panelling

5 Two direct-fired burners with slotted stainless steel covers

6 Main drive motor with a removable stainless steel box

7 Mechanical access door

8 Electrical push buttons to run granite stone conveyor belt when the safety top cover is removed. Both buttons must be pressed to run the conveyor belt

9 Emergency electrical red button to stop the granite stone conveyor belt

10 Heavy duty stainless steel legs adjustable in height

11 Stainless steel sliding crumb pan

12 Removable stainless steel panels for cleaning

13 Stainless steel hinged doors for oiling main drive chain (2)

14 Black well-polished granite stone conveyor belt with variable speed

15 Stainless steel wire mesh conveyor to exit pizzas out of the oven

16 Stainless steel sliding crumb pan

17 Removable stainless steel panel for cleaning

18 Stainless steel insulated door adjustable in height to save on heat

19 Space for storage of hot pizza boxes

Rear View
with optional exit hood



easy maintenance

Easy maintenance inside and out

Cleanliness is always important when dealing with food. Picard's ovens need less maintenance so you can concentrate on baking great pizza instead of cleaning and servicing.

All LP-200 series ovens are designed for easy cleaning thanks to their removable parts: crumb pans, end panels, burners and all stainless steel panelling inside and out.



- No snagging bolts or rivets on the front and sides of the exterior walls.
- No messy oiling or greasing.
- All stainless steel internal walls.
- No painted walls on the outside. All stainless steel front panels, side walls, back and base of oven.
- Doors on the side of the oven give you access to the burners, and the mechanical and electrical systems.
- Oven is set on heavy duty legs giving easy access for cleaning underneath.

save on bills

Save on gas and electricity bills

Energy consumption is kept to a minimum thanks to a well thought-out design, unique burners and top quality insulation.

- The highest efficiency materials go into the building and insulation for Picard's ovens. This minimizes heat loss and results in the quickest recovery time.
- A height-adjustable door helps you keep the lowest opening. This allows enough space to insert and remove the pizzas without any major energy loss.
- More energy is preserved as air is recycled from the heater to the products with minimum flue or vent loss. Picard's Tunnel Ovens are designed to retain heat and moisture by venting close to the flame, through ducts within the oven walls.
- Before exiting the baking chamber, the pizzas are transferred from the high temperature granite stone conveyor belt to a wire mesh conveyor keeping the heat of the granite stone inside.
- This oven is the most cost-effective tunnel oven you can find.

Good Reasons

Sixteen Good Reasons to Choose Picard's Tunnel Oven LP-200

1. Bake a top quality pizza with a taste and flavor never before achieved, thanks to the black, well-polished, heavy duty granite stone conveyor belt.
2. Bake directly on stone, no need for a tray or screen.
3. The extreme radiant heat generated by our granite stone conveyor belt bakes fast, cutting your baking in half or even more.
4. The granite stone gives a well-baked and crusty crust that's never hard, crystallized or dry.
5. Very easy to completely bake through a deep and thick all dressed pizza.
6. Also easy to bake a pizza with a lot of wet toppings.
7. Perfect baking every time.
8. Customer-specific adjustable Turbo-Flex Airflow System that allows control of top baking.
9. Fuel consumption makes for a very economical oven.
10. Powerful gas-fired oven.
11. All stainless steel panelling in and out.
12. Full size stainless steel hood at the entry.
13. Constructed for easy cleaning and maintenance inside and out.
14. This oven can be shipped fully assembled in a wood crate box anywhere in the world.
15. It can be shipped knocked-down and assembled on site within 2 days with the help of one full-time technician and two helpers.
16. The best quality-price ratio available.



Picard's Tunnel Oven is part of a vast array of equipment for bakeries, restaurants and other food-related industries.

Tiny Revolving Ovens
Rotating Rack Ovens
Full-size Revolving Tray Ovens
Final Proofer
Sheet Cake Depositors
Rotisseries
Bowl Lifts
Cake Slicers
Fully Automatic Muffin Depositors
Water Meters
Water Coolers
Mixers
Silos, Weighing Units, Pneumatic Line Transport and much more!

The Ultimate in Pizza Baking!



PICARD

BAKERY EQUIPMENT INC.



Your Authorized Dealer:

Picard ovens come with a one-year warranty on parts and a 90-day warranty on labor.

Picard Bakery Equipment continuously improves its products and reserves the right to change specifications without notice.