

*PICARD'S Tiny Revolving Tray Oven*

# Makes a Baker's Life a Lot Easier



# technical info

## Technical information

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

### Easy-to-use controls

Picard's clear graphics and digital reading thermostat are foolproof. A precise electronic timer lets you know exactly when time is up. All controls are at the front of the oven.

### Features

- Front and front corners are made of stainless steel. Sides and back panels are made of aluminum.
- Counter-balanced, lightweight aluminum loading door.
- Manhole on either left or right side at your convenience.
- Electric and gas connections are located on top of the oven.
- A damper allows cooling without having to open the oven door.
- A panoramic window lets you see the food being baked.
- Graphite bushings on all mobile parts eliminate the need for lubricants.
- Produces its own steam. You need only to push a button. (Optional)

### Safety always

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

- Oven's mechanisms automatically stop when access door to motor reducer and shelf rotation mechanism are ajar.
- 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 burner.

- Should temperature get out of hand, an automatic control shuts off the burners.

### Shipping at your convenience

Choose the most convenient way to receive your Tiny Revolving Tray Oven:

- Fully assembled inside a solid wood crate shipped anywhere in the world.
- Partially assembled. Assembling takes 6 to 8 hours for a full-time technician and one helper.

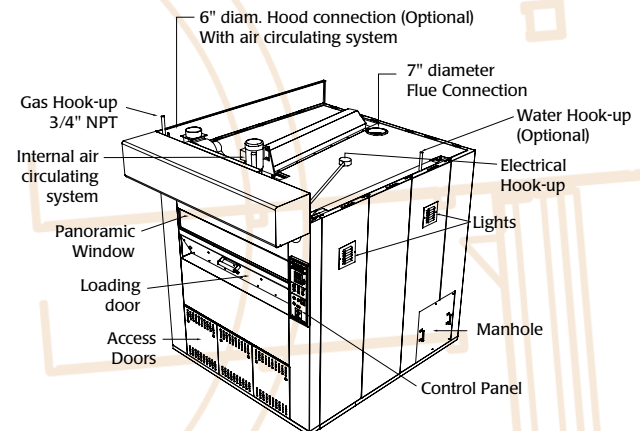
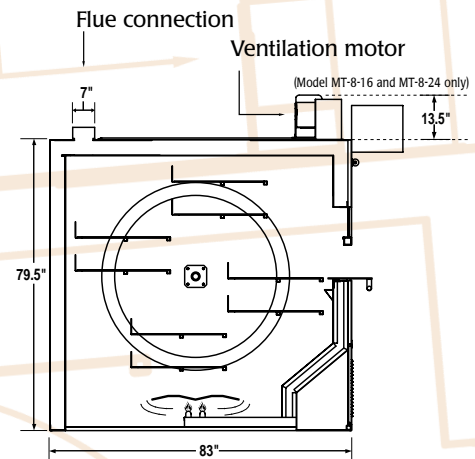
### Installation

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 and rear of the oven; zero clearance needed on floor. It's also approved NSF.\*

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 CGA Std. 1.8a-1997/ANSI Std. Z83.11a-1997 Gas Food Service Equipment.



Parts shouldn't break, but just in case...

## Fast parts servicing and shipping

We've constructed our ovens using standard and widely used parts so that most of them are locally available. Any specific parts made solely by Picard can be shipped in two business days practically anywhere in North America. Our parts inventory is well stocked for immediate shipping anywhere in the world. We make it a priority to get you going again as soon as possible.

# you choose

Choose the Tiny Revolving Tray Oven that Works Best for You



**MT-4-8**  
(without hood)



**MT-4-12**  
(without hood)



**MT-8-16**  
(with optional hood)



**MT-8-24**  
(with optional hood)

Model	18" x 26" pans	Shelf Size	Number of shelves	Width of oven (A)	Oven depth	Oven door net height	Heat output (gas fired oven)	Electrical specifications (gas fired oven) 115volts, 1 phase	Electrical specifications (electric fired oven)	Flue connection	Gas pipe connection	Ceiling height required
MT-4-8	8	26" x 36 1/2"	4	56"	83"	8 1/2"	135,000 BTU	15 amps without hood 19 amps with hood	120-208 volts, 3 phases	7"	3/4" NPT	8 feet
MT-8-16	16	26" x 36 1/2"	8	56"	83"	8 1/2"	135,000 BTU	19 amps without hood 23 amps with hood	62 amps, 21 kilowatts (67 amps with hood)	7"	3/4" NPT	8 feet
MT-4-12	12	26" x 54 1/2"	4	74 1/8"	83"	8 1/2"	180,000 BTU	15 amps without hood 19 amps with hood	120-208 volts, 3 phases	7"	3/4" NPT	8 feet
MT-8-24	24	26" x 54 1/2"	8	74 1/8"	83"	8 1/2"	180,000 BTU	19 amps without hood 23 amps with hood	85 amps, 27 kilowatts (90 amps with hood)	7"	3/4" NPT	8 feet

## Options to Add on Your Tiny Revolving Tray Oven.

### Built-in Steam System

Very efficient for making French bread, Italian bread, rye bread, dinner rolls, kaiser rolls or, simply, cheese cake.

Our built-in steam system comes with a push button and a timer.

### Stainless Steel Hood

Get rid of overwhelming odors and

damaging humidity. Keep your work area clean and air fresh. Makes your air conditioner run more efficiently. Our hoods come with a fan and an electric starting switch right on the control panel.

### Stainless Steel Interior

Inside walls, roof and main shaft.

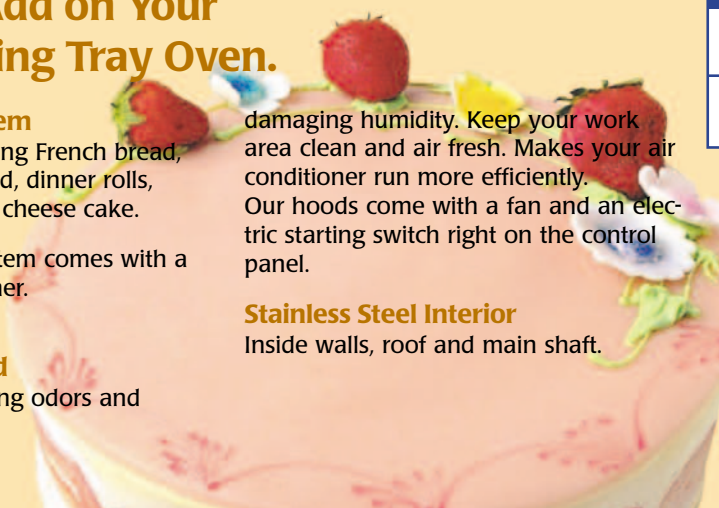
Model	Size of shipping crate			Shipping weight
	Width	Depth	Height	
MT-4-8 MT-8-16	58"	88"	86"	2,800 lbs
MT-4-12 MT-8-24	78"	88"	86"	3,500 lbs

### Electric Fired Oven

Available using 208 volts, 3 phases.

### Baking Stone Shelves

Makes great hearth breads, rolls and fantastic bagels.



# customize

## Customize Your Oven

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### Proofing Units Made to Match

Create an ideal environment for rising pastries and bread. Controlling warmth and humidity eliminates crust building and makes your food rise lighter and higher.



**MT-8-16 with 1-door proofer.**  
A capacity of 3 racks.



**MT-8-24 with 2-door proofer.**  
A capacity of 4 racks.

**Also available:**  
A 2-door proofer with a capacity of 6 racks.

### Choose from a Variety of Baking Shelves



**Full Steel Plate Shelf**  
(the most recommended)



**Baking Stone Embedded-in Shelf**  
(optional)



**Expanded Metal (standard)**



**Expanded Metal with Optional  
Removable Full Steel Plate**

# features

Take a Closer Look at All the Features Offered



- 1 Stainless steel ventilation hood with side panels. This option increases oven height by 9 1/2" (79 1/4" + 9 1/2" = 88 3/4").
- 2 Panoramic window allows better inspection of baked food without opening door.
- 3 Lightweight aluminum door, counterbalanced for easy opening. Conveniently located waist high. Folds down as a loading door.
- 4 Hardwood handle, non-heat conductor.
- 5 All-stainless steel front. No screws or nuts.
- 6 Heavy-duty aluminum bumper.
- 7 Slotted doors allow better ventilation of motor and fresh air to the burner.
- 8 High performance insulation allows oven to be installed on wooden floor.
- 9 Door gives access to motor-reducer and shelf rotation mechanism.
- 10 Door gives access to gas burner.

- 11 Door gives access to main electric control panel.
- 12 Flue latch for baking chamber. Connected to the chimney, it allows quick evacuation of excess heat, steam or smoke.
- 13 Lights equipped with their own ventilation system, thereby eliminating the use of high temperature light bulbs.
- 14 Electronic digital thermostat features requested and actual temperature readings.
- 15 On/off burner and lights control.
- 16 On/off internal ventilation control.
- 17 On/off fan motor control for ventilation hood (optional).
- 18 Lock which gives access to inside control panel. Stainless steel panel and hinge.
- 19 On/off baking timer switch.
- 20 60-minute baking timer.
- 21 Push-button steam switch.

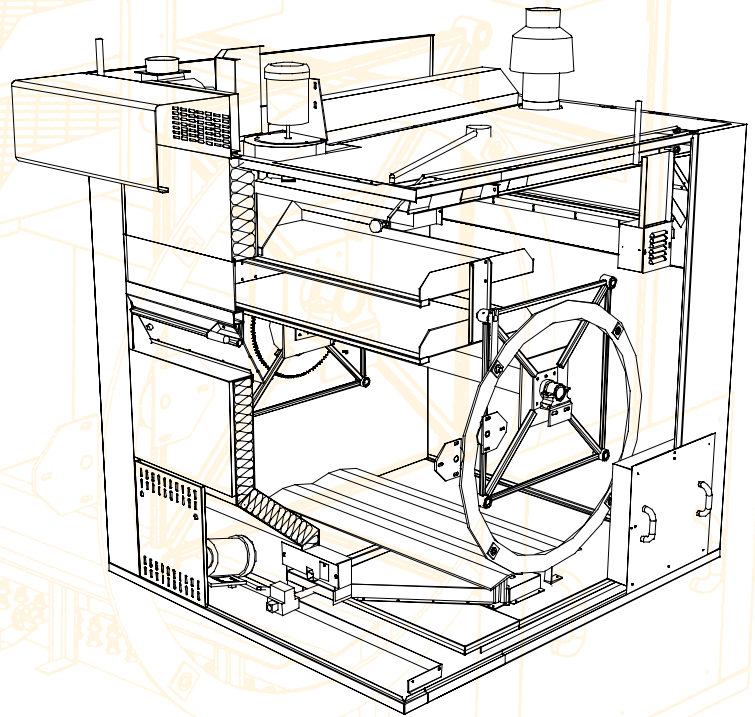
- 22 Shelf rotation switch. Three settings: forward, stop and reverse.
- 23 Slots at bottom of control panel let in fresh air to cool down controls.
- 24 Front corners made of stainless steel.
- 25 Side and back panels made of aluminum without screws and nuts for easy cleaning.
- 26 Manhole gives access to inside of the oven.
- 27 Base made of stainless steel. No screws or nuts for easy cleaning.

# 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 food instead of cleaning and servicing.**

- No snagging bolts or rivets on the front and sides of the exterior walls.
- No messy oiling or greasing.
- No painted walls on the outside. All stainless steel front panels and base. Side and back are made of aluminum.
- Easy access manhole on one side of the oven lets you get to the burners. The bottom of the oven is easy to clean.
- Three doors on the front of the oven give you access to the burners, mechanical and electrical systems. Note that the control panel is on a locked hinge door.



# 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 insulation for Picard's ovens. This minimizes heat loss and results in the quickest recovery time. Unlike many ovens which vent off the combustion gases from the top or through the door, causing excessive heat and moisture loss, Picard's Revolving Tray Ovens are designed to retain heat and moisture by venting close to the flame, through ducts within the oven walls.

Picard's Tiny Revolving Tray Oven takes only 20 to 30 minutes to heat up from 70° F to 400° F when most ovens can take up to one or even two hours to heat up. Picard gets you started faster to bake more food in less time.

This oven is the most cost-effective you can find.

# more and better

You can bake more and better

**Think of all the warm and steamy food coming out of your Picard Tiny Revolving Tray Oven in record time. Imagine your happy customers asking for more and more of your delicious products made with the help of your compact and efficient oven.**

## **Tiny but productive**

Picard's Tiny Revolving Tray Oven can be installed in the tightest spaces. It fits under ceilings as low as eight feet; well under standard ceiling height, and it uses only 74 1/8 by 83-inch floor space (MT-8-24 model).

**But boy can it bake a lot!** In fact, this oven is the smallest rotating oven available with a capacity of 24 baking trays, each measuring 18 by 26 inches. You could bake French bread, white pan bread, muffins, kaiser rolls and pies, at the same time. Actually, you could combine different pastries or types of bread and bake them all at the same time, as long as they bake at the same temperature. With its optional baking stones, it does wonders with hearth pizzas and bagels. Imagine all the possible combinations you can make to produce fresh baked food, all day long if you like. Your customers would certainly love that!

## **Pleasant features with the baker in mind**

This oven's lightweight aluminum door is counterbalanced for

easier opening and closing. It also folds down to make a loading shelf. You practically feel no heat when standing in front of the oven. Its panoramic window lets you see the food inside as it bakes. No need to open the door every time and waste precious heat. Two powerful lights give you a bright view inside the oven.

The manhole can be placed on the side you choose, giving you easy

access to the inside of the oven in a few seconds. Very convenient for maintenance and thorough cleaning.



## **Satisfied customers speak up:**

***"The Picard Tiny Revolving Oven saves me twice in New York: it saves me in space and it saves me a lot of money in gas consumption"***

Client: Mr. Robert Tilaro, Tilaro's Bakery,  
Jamestown, New York, USA.

***"I have been in the business for over 25 years, and until now I have never seen an oven with such great advantages: quality, price, space, capacity and very reliable."***

Dealer: Mr. Dick Santos, Butchers & Bakers Equipment Co.  
Oregon City, Oregon, USA.

***"We love our Picard Tiny Revolving Oven: it saves us gas on baking and it makes its own steam, which is very efficient. Plus the large capacity saves us time every day."***

Client: Mark A. Cross, Tasty Pastry Bakery,  
Tallahassee, Florida, USA.

***"The Picard Revolving Tray Ovens are made of an exceptional quality and durability."***

Client: Mr. & Mrs. Spasic, The French Patisserie Inc.  
Pacifica, California, USA.

***"I just love your oven: it bakes excellent and has a great capacity."***

Client: Mr. Enrique Garcia, La Suprema Bakery,  
Marietta, Georgia, USA.

***"I was very surprised to see Picard's fast delivery and installation for such a high quality product. I could not be more pleased!"***

Client: Mr. Renay Roark, Breadworks Inc.  
Arlington, Texas, USA.

***"A Picard Tiny Revolving Oven is simply the best oven in terms of quality, capacity, gas consumption and price."***

Client: Mr. Jorge Acosta, Panaderia y pasteleria Colon  
Veracruz, Veracruz, Mexico.

***"I just love your oven, it has a great capacity and is very versatile. Because it has gentle heat you can bake different products at the same time."***

Client: Mr. Marcel Niklaus, Offshore Bakery  
Southampton, Ontario, Canada.

# Good Reasons

## Twelve Good Reasons to Choose Picard's Tiny Revolving Tray Oven



**Picard's Tiny Revolving Tray Oven is part of a vast array of bakery equipment.**

Tunnel Ovens  
Rotating Rack Ovens  
Full-size Revolving Tray Ovens,  
(Model T)  
Final Proofers  
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!

1. Fuel consumption; this is the most economical oven on the market.
2. For a capacity of twenty-four baking pans (18" x 26"), this is the smallest rotating oven on the market. The required floor space is only 74 1/8" x 83"
3. This is the only eight-shelf oven that will fit with an eight-foot ceiling.
4. Temperature will rise from 70°F to 400°F in 30 minutes or 45 minutes if the oven has the built-in steam system option.
5. It is very pleasant to work with: easy to load and unload, you do not feel the heat in front of the oven, the panoramic window helps to keep an eye on products being baked. It is equipped with two powerful lights, suitable for a clear view of the baked products.
6. Constructed for easy cleaning and maintenance inside and out.
7. This oven can be shipped fully assembled in a wood crate box, everywhere in the world.
8. Can be shipped knocked-down and assembled on site within six to eight hours with the help of one full-time technician and one helper.
9. Can bake different products together with various baking times as long as temperature is the same.
10. The best price-quality ratio available.
11. This oven generates its own steam (optional). Plenty of good steam just by pushing a button (optional).
12. Perfect baking every time.

An oven different than others!



BAKERY EQUIPMENT INC.



Picard Bakery Equipment Inc. 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.

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