



Picard Ovens Inc.

Item: _____
Quantity: _____

MT Series Revolution Oven

Electrically Fired

Standard Features

- Electrical Oven
- Stainless steel exterior walls (side 1 & facade), galvanized steel (side 2 & back) and aluminized steel walls/roof
- Panoramic window above the loading door
- Aluminium counter-balanced door
- Digital control
- Loading door with 8 ½" high opening
- Numbered solid steel or expanded metal shelves with 3" back riser
- 2 lights inside the oven
- Front access doors to driving system and electrical components
- Available with 8, 12, 16 or 24-pan capacity

Options

- Hood (Type II) with motor extractor
- Self-generating steam system
- Baking stone shelves (½" thickness)
- Aluminium vertical door of 11 ¾" high opening
- Stainless steel floor and main shaft
- 4 timers
- Preset timer

Models

- MT-4-8 (8-pan 18" x 26")
- MT-4-12 (12-pan 18" x 26")
- MT-4-16 (16-pan 18" x 26")
- MT-4-24 (24-pan 18" x 26")

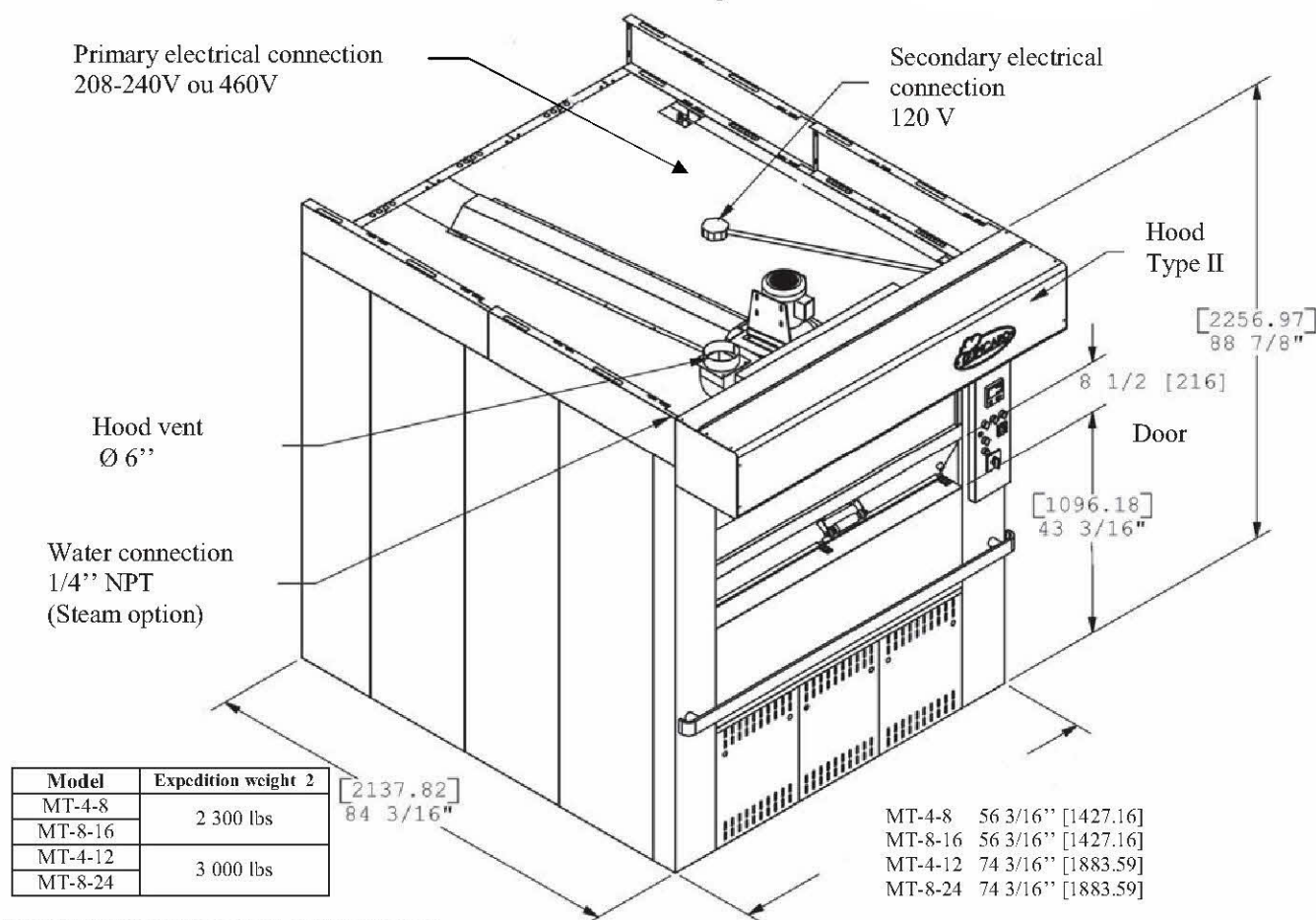
* Specifications and details on back.

Installation

An authorized technician from Picard will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular 36" x 80" 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.



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RECOMMENDED MINIMAL CLEARANCES

Floor to ceiling	Sides and Back to Wall	Floor
96"	0"	Approved for combustible surface

ELECTRICAL SPECIFICATIONS

Model	208-240V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (Watts)	Amperes	Amperes (1)
MT-4-8	27 000	75A	13A
MT-8-16	27 000	75A	19A
MT-4-12	36 000	100A	13A
MT-8-24	36 000	100A	19A

OR

Model	460V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (Watts)	Amperes	Amperes (1)
MT-4-8	27 000	34A	13A
MT-8-16	27 000	34A	19A
MT-4-12	36 000	46A	13A
MT-8-24	36 000	46A	19A

ELECTRICAL SPECIFICATIONS WITH STEAM SYSTEM OPTION

Model	208-240V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (Watts)	Amperes	Amperes (1)
MT-4-8	36 000	100A	13A
MT-8-16	36 000	100A	19A
MT-4-12	45 000	125A	13A
MT-8-24	45 000	125A	19A

OR

Model	460V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (Watts)	Amperes	Amperes (1)
MT-4-8	36 000	46A	13A
MT-8-16	36 000	46A	19A
MT-4-12	45 000	57A	13A
MT-8-24	45 000	57A	19A

(1) Hood (option) add 4 amps. (2) Steam (option) add 500 lbs.

BAKING CAPACITIES

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size		Pans (18" x 26")	1 lb	1.5 lb		8"	10"	12"	14"	16"	18"
MT-4-8	4	26" X 36 1/2"	120	8	60	48	36	44	24	16	12	8	8
MT-8-16	8	26" X 36 1/2"	240	16	120	96	72	88	48	32	24	16	16
MT-4-12	4	26" X 54 1/2"	200	12	80	64	56	64	32	32	16	12	12
MT-8-24	8	26" X 54 1/2"	400	24	160	128	112	128	64	64	32	24	24

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