

## 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 interior 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

- Exhaust canopy (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

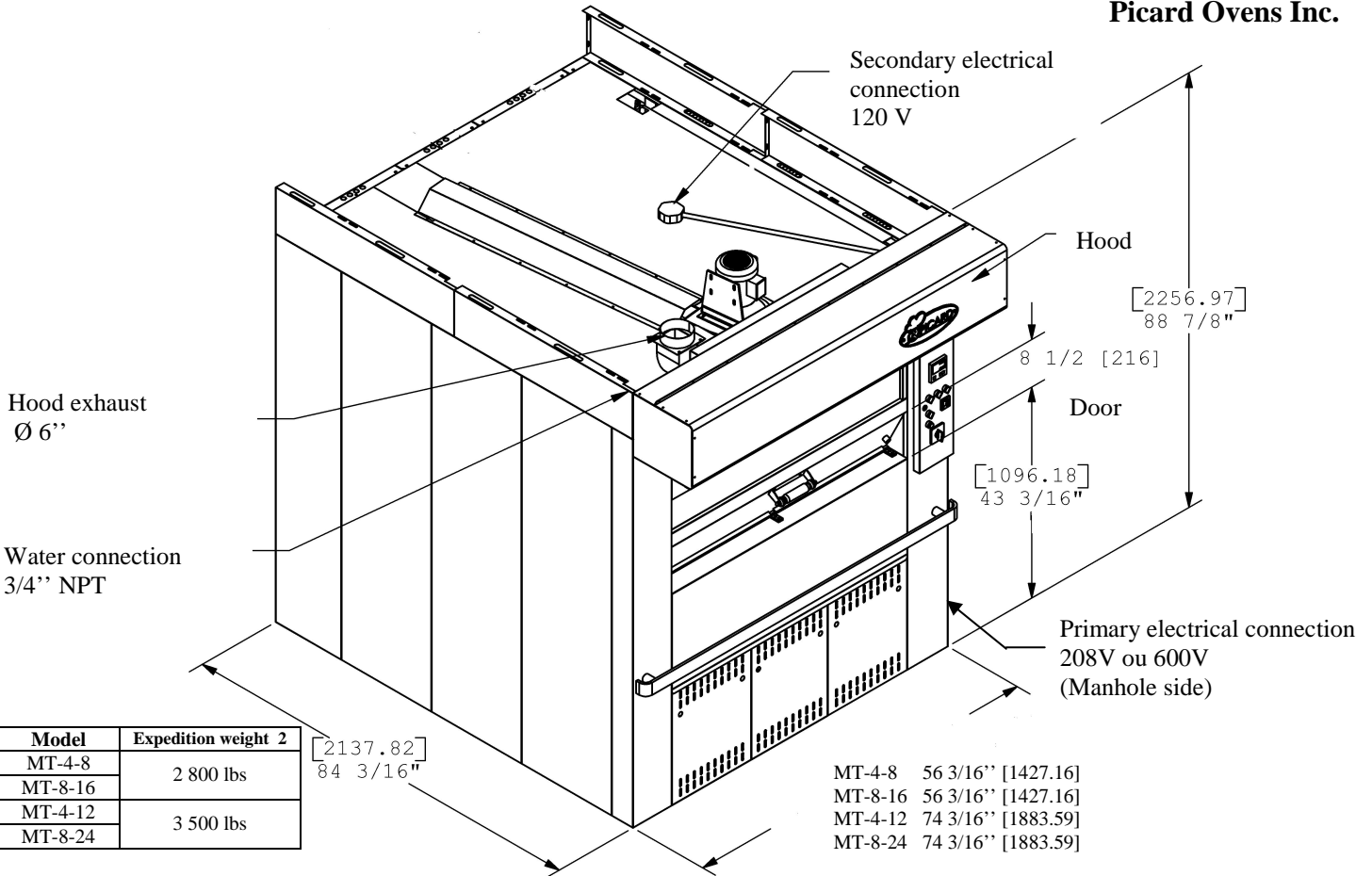
A Picard technician will unload and assemble the oven on the purchaser's site. All oven parts can pass through a regular 36" x 80" door and can be moved by hand. All electrical, water, and chimney hook-ups, along with the oven start-up, are at the customer's expense and have to be done by the proper body repairman and according to local codes.



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Picard Ovens Inc.



Model	Expedition weight 2
MT-4-8	2 800 lbs
MT-8-16	
MT-4-12	3 500 lbs
MT-8-24	

MT-4-8	56 3/16'' [1427.16]
MT-8-16	56 3/16'' [1427.16]
MT-4-12	74 3/16'' [1883.59]
MT-8-24	74 3/16'' [1883.59]

## RECOMMENDED MINIMAL CLEARANCES

Floor to ceiling	Sides and Back to Wall	Floor
96''	0''	Approved for combustibile surface

## ELECTRICAL SPECIFICATIONS

Model	208V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (W)	Amperes	Amperes (1)
MT-4-8	27 000	75A	19A
MT-8-16	27 000	75A	23A
MT-4-12	36 000	100A	19A
MT-8-24	36 000	100A	23A

OR

Model	600V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (W)	Amperes	Amperes (1)
MT-4-8	27 000	27A	19A
MT-8-16	27 000	27A	23A
MT-4-12	36 000	36A	19A
MT-8-24	36 000	36A	23A

## ELECTRICAL SPECIFICATIONS WITH STEAM SYSTEM OPTION

Model	208V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (W)	Amperes	Amperes (1)
MT-4-8	36 000	100A	19A
MT-8-16	36 000	100A	23A
MT-4-12	45 000	125A	19A
MT-8-24	45 000	125A	23A

OR

Model	600V/3PH/60Hz (Primary)		120V/1PH/60Hz (Secondary)
	Power (W)	Amperes	Amperes (1)
MT-4-8	36 000	36A	19A
MT-8-16	36 000	36A	23A
MT-4-12	45 000	45A	19A
MT-8-24	45 000	45A	23A

(1) Optional hood included (6 amps). (2) Steam system included (500 lbs).

## BAKING CAPACITIES

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size		5 oz	Pans (18'' x 26'')	1 lb		1.5 lb	9''	8''	10''	12''	14''
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.

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