

LP-200 Series Granite Conveyor Oven Gas Fired

Standard Features

- Natural or propane gas
- Granite roll conveyor
- Stainless steel interior and exterior panels
- 2 adjustable ventilation zones from 0 to 100%
- Stainless steel wire mesh conveyor at conveyor's exit
- Adjustable tempered glass window at conveyor's exit
- Seeds drawers at the beginning & end of conveyor

Option

- Side loading glass door
- Wheeled oven

Models

- LP-200-6-20G
- LP-200-6-32G
- LP-200-6-40G

*See specifications and details on back

Installation

A Picard technical supervisor will unload and assemble the oven on the purchaser's site. The customer has to supply two helpers to unload the oven from the truck (1 hour only) and one man to assemble the oven (2 days). All oven parts can pass through a regular 36" x 80" door and can be moved by hand.

All electrical, gas 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 proper trades and according to local codes.

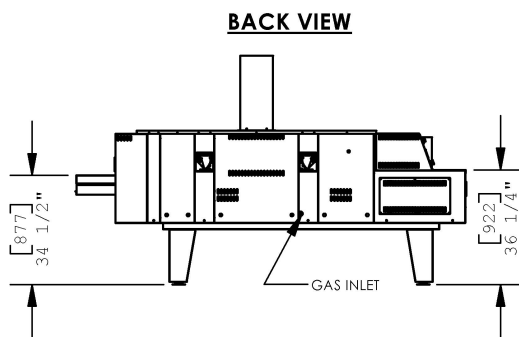
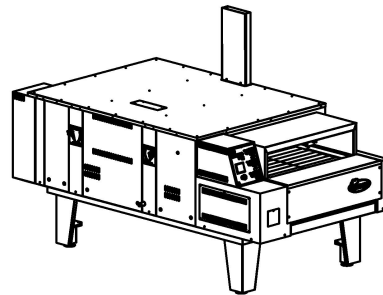
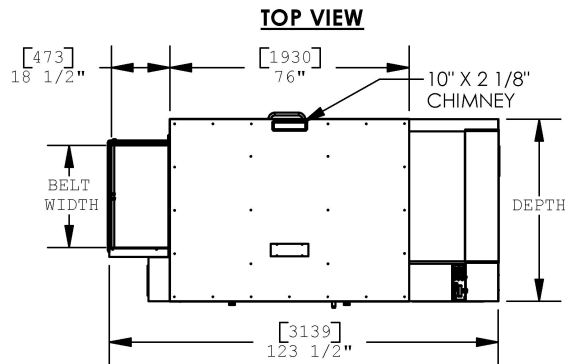


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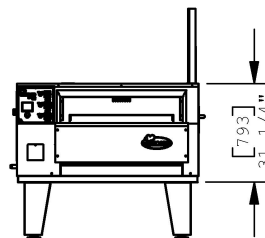


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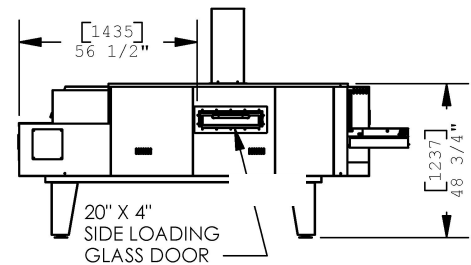
SINGLE DECK



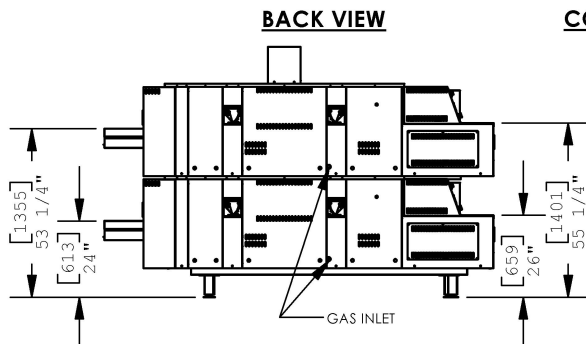
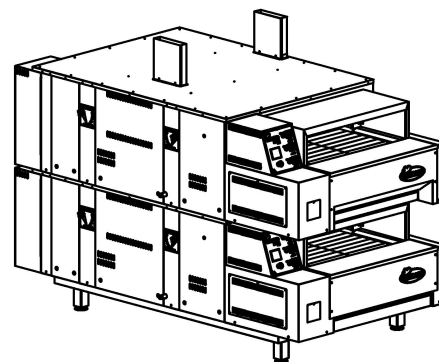
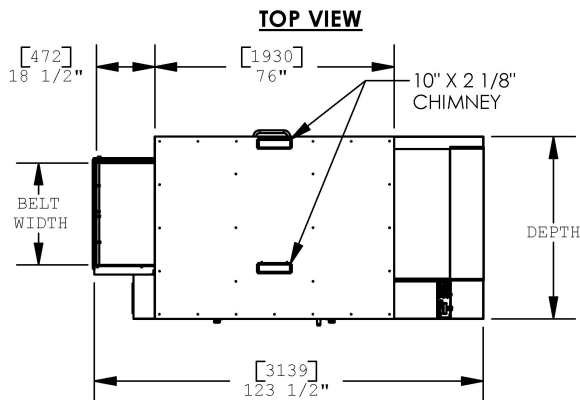
CONVEYOR ENTRY VIEW



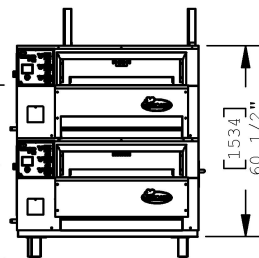
FRONT VIEW



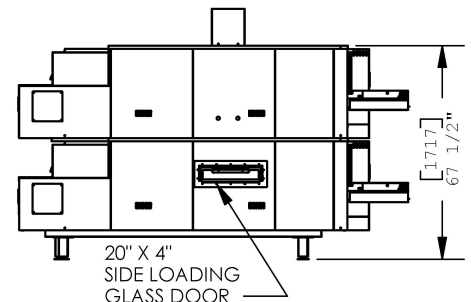
DOUBLE DECK



CONVEYOR ENTRY VIEW



FRONT VIEW



*All figures in Parentheses are in millimeters.

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GENERAL INFORMATION

Model	Heating Zone	Baking Area	Belt Width	Height	Total Length	Depth	Max. Operating Temp.	Bake Time Range	Oven Wt. (lbs)
LP-200-6-20-G 1-deck	76"	11 sq. ft.	20"	49 3/4"	123 1/4"	46"	600 °F (315 °C)	3 min to 30 min	1825
LP-200-6-20-G 2-deck	152"	22 sq. ft.	20"	67"		46"			3650
LP-200-6-32-G 1-deck	76"	17 sq. ft.	32"	49 3/4"		58"			2950
LP-200-6-32-G 2-deck	152"	34 sq. ft.	32"	67"		58"			5900
LP-200-6-40-G 1-deck	76	21 sq.ft.	40"	49 3/4"		66"			3500
LP-200-6-40-G 2-deck	152"	42 sq.ft.	40"	67"		66"			7000

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amps	Supply
LP-200-6-20-G	120 / 240	1	60	42	4 wires (2 hot, 1 neutral, 1 ground)
	120 / 208	3		31	5 wires (3 hot, 1 neutral, 1 ground)
LP-200-6-32-G	120 / 240	1		59	4 wires (2 hot, 1 neutral, 1 ground)
	120 / 208	3		42	5 wires (3 hot, 1 neutral, 1 ground)
LP-200-6-40-G	120 / 240	1		67	4 wires (2 hot, 1 neutral, 1 ground)
	120 / 208	3		47	5 wires (3 hot, 1 neutral, 1 ground)

GAS SUPPLY SPECIFICATION

Type	Gas Pipe Inlet		Manifold Pressure	Inlet Pressure	Power per Cavity (BTU/HR)		
	1-deck	2-deck			LP-200-6-20-G	LP-200-6-32-G	LP-200-6-40-G
Natural	3/4" NPT	2x 3/4" NPT	3,5" W.C.	4-6" W.C.	131 500	198 000	240 000
Propane	3/4" NPT	2x 3/4" NPT	11" W.C.	12-14" W.C.	130 000	191 000	241 000

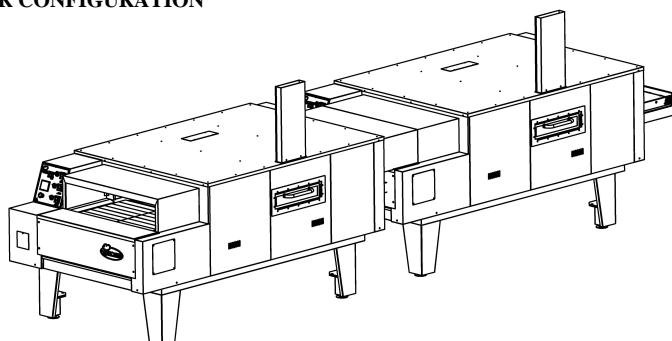
RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Side Extension to Wall	Oven Entry to Wall
2" (50.8)	0" (0)	18" (457.2)

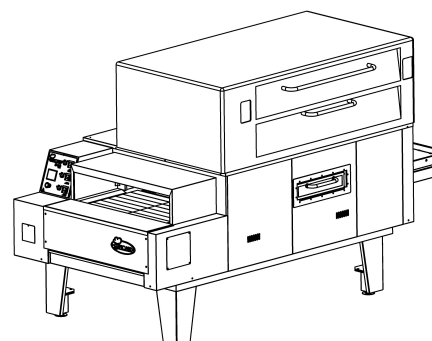
BAKING CAPACITY (per Cavity and per Hour)

Pizza Size	12 inch			14 inch			16 inch			18 inch		
Cooking time (min)	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
LP-200-6-20-G	105	76	60	82	60	47	127	49	39	60	48	34
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47
LP-200-6-40-G	247	180	141	180	130	103	136	98	78	113	90	64

OTHER CONFIGURATION



THE CHOU-CHOU STYLE



WITH A DECK OVEN

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