



INSTRUCTION MANUAL

REVOLUTION OVEN

SERIAL NUMBER

()

This manual should remain with the oven. It is the property of the end user.



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WARNINGS

WHAT TO DO IF YOU SMELL GAS?

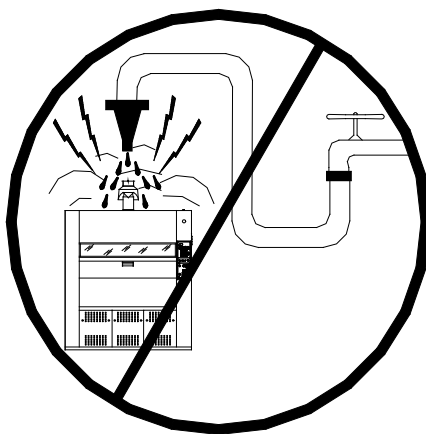
1. IMMEDIATELY CLOSE THE MANUAL GAS VALVE.
2. DO NOT TRY TO TURN ON ANY APPLIANCES.
3. DO NOT TOUCH ANY ELECTRICAL SWITCHES; DO NOT USE A TELEPHONE IN YOUR LOCAL.
4. IMMEDIATELY CONTACT YOUR GAS SUPPLIER USING A NEIGHBOR'S PHONE.
5. IF YOU CAN NOT REACH YOUR GAS SUPPLIER, CONTACT THE FIRE DEPARTMENT.

FOR YOUR SAFETY:

DO NOT STORE OR USE GASOLINE, OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS, OR ANY OTHER APPLIANCE

NOTE

THIS MANUAL SHOULD BE KEPT FOR FUTURE REFERENCE.
STORE IT SOMEWHERE EASILY ACCESSIBLE.



WARNING

DO NOT SPRAY LIQUIDS OR VAPORS ON, OR NEAR, ELECTRICAL EQUIPMENT. DO NOT USE THIS APPLIANCE IF ANY OF ITS PARTS HAVE BEEN UNDER WATER. IMMEDIATELY CONTACT A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND TO REPLACE ANY PARTS OF THE CONTROL SYSTEM AND GAS CONTROL SYSTEM WHICH WERE SUBMERGED UNDER WATER.

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REQUIREMENTS, WARNINGS AND RECOMMENDATIONS

WARNING!

All installation and/or service on this PICARD REVOLVING OVEN must be performed by qualified, certified, licensed and/or authorized installation or technical service personnel. All electrical, gas and plumbing connections must be made by authorized technicians and in compliance with all electrical, gas, plumbing and safety requirements.

It is possible to obtain these services by contacting PICARD OVENS INC, customer service, a sales representative or a local service agency.

DEFINITIONS:

QUALIFIED AND/OR AUTHORIZED GAS TECHNICIAN:

Qualified or authorized operating personnel are those who have carefully read the information in this manual or those who have experience operating the type of equipment covered in this manual and are familiar with the equipment's functions

QUALIFIED INSTALLATION TECHNICIAN:

A qualified installation technician can be represented by; an individual, a firm, a corporation or a company which, either in person or through a representative is involved and is responsible for:

The installation of gas piping from the outlet side of the gas meter or service regulator when a meter is not present and the connection and installation of the gas appliance. The qualified installation technician must be experienced in such work, be familiar with all necessary precautions, and have complied with all requirements of state or local authorities having jurisdiction. Reference in Canada: Canadian Standard CAN/CSA-B149.1 and Z223.1 / NFPA 54 (Natural and/or propane gas installation code)

The installation of electrical wiring from an electric meter, main control box or from the service outlet of an electrical appliance. A qualified installation technician must be experienced in such work, be familiar with all necessary precautions, and have complied with all requirements of state or local authorities having jurisdiction.

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code ANSI/NFPA 70, or the Canadian Electrical code, CSAC22.1 No 109 or conform to UL STD 197. You will find the electrical diagrams on the back cover of the gray electrical box of the oven. This box is located behind the front right stainless steel door. You can also refer to the electrical diagram starting at the back of this manual.

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LABELS YOU WILL FIND ON YOUR OVEN:

**ATTENTION BRÛLANT
CAUTION HOT**

DANGER – AVERTISSEMENT

Ne jamais mettre vos mains dans le four lorsque les tablettes sont en mouvement. Enfourner et défourner seulement lorsque les tablettes sont complètement arrêtées

Never put your hand in the oven while the shelves are moving. Load and unload only when the shelves are stopped.

IMPORTANT

COOK ONLY PIZZAS AND / OR BREADS DIRECTLY UPON THE BAKING STONE. ALWAYS COOK ALL OTHER FOODSTUFF IN PROPER COOKING RECEPTACLES.

CUIRE SEULEMENT LES PIZZAS OU LES PAINS DIRECTEMENT SUR LA SOLE. TOUTES AUTRES NOURRITURES DOIVENT ÊTRE CUITES DANS UN RÉCIPIENT APPROPRIÉ

WARNING/ ATTENTION

IF ALARM SIGNAL (BUZZER) SOUNDS, APPLICANCE IS MALFUNCTIONING. TURN OFF AND/OR DISCONNECT FROM POWER SUPPLY AND SEE INSTRUCTION MANUAL BEFORE OPERATING.

SI LE SIGNAL D'ALARME (SONNETTE) ÉMET UN SON, L'APPAREIL ÉPROUVE UN MAUVAIS FONCTIONNEMENT. FERMEZ LE FOUR ET/OU DÉCONNECTEZ-LE, ENSUITE VÉRIFIER LE MANUEL D'INSTRUCTION AVANT DE REPARTIR LE FOUR.

WARNING

DISCONNECT POWER SUPPLY BEFORE SERVICING AND MAINTENANCE.

AVERTISSEMENT

COUPER L'ALIMENTATION AVANT L'ENTRETIEN ET LE DÉPANNAGE.

FOR STEAM OPTION

IMPORTANT

This equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

Cet équipement doit être installé avec une protection d'anti retour adéquat pour être en conformité avec les

codes fédéraux, étatiques et locaux.

MODEL / MODÈLE:		GAS / GAZ:	
SERIAL / SÉRIE:		MAN. PRESSURE/PRESSION D'ÉCHAP.:	
ELECTRICITY /ÉLECTRICITÉ:		LINE PRESSURE/ PRESSION D'ENTRÉE	
AMPS / AMPÈRE:		NOZZEL / ORIFICE :	
HP / CV:		INPUT / DÉBIT (BTU/H)	



PICARD OVENS • FOUR PICARD
 QUÉBEC, CANADA
 WWW.PICARDOVENS.COM

REVOLVING TRAY OVEN / FOUR ROTATIF

CLEARANCES TO COMBUSTIBLES / DÉGAGEMENTS AUX COMBUSTIBLES

	COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL	MATÉRIEL COMBUSTIBLE ET NON- COMBUSTIBLE	
TOP	16"	16"	DESSUS
BACK	0"	0"	ARRIÈRE
MANHOLE SIDE	24"	24"	CÔTÉ ACCÈS
OPPOSITE SIDE	0"	0"	AUTRE CÔTÉ
FLOOR	NON-COMBUSTIBLE	NON-COMBUSTIBLE	PLANCHER

- INTENDED FOR OTHER THAN HOUSEHOLD USE.
- SUITABLE FOR CONNECTION TO TYPE A OR B GAS VENT
- POUR UTILISATION AUTRE QUE DOMESTIQUE.
- PEUT ÊTRE INSTALLÉ AVEC UN ÉVENT À GAZ DE TYPE A OU B

CERTIFIED TO / CERTIFIÉ À
 CSA Std. 1.8-2006

CONFORM TO / CONFORME À
 ANSI Std. Z83. 11-2006
 ANSI/NSF Std. 4-2009



Intertek
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GAS FOOD SERVICE EQUIPMENT
 ÉQUIPEMENT DE RESTAURATION À GAZ



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MADE IN CANADA / FAIT AU CANADA

F053-0092 REV 00

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CONGRATULATIONS

YOU ARE NOW THE OWNER OF A PICARD REVOLVING OVEN

Regarding your business concerns, we are convinced that you will enjoy your equipment and on behalf of the company we do appreciate your choice.

Your new rotating-shelve oven was built using the latest technology and designed with production proven reliability. A team of experienced technicians, committed to excellence, completed the construction of the approved equipment.

MANUFACTURING OVENS USING STATE OF THE ART TECHNOLOGIE

Rugged, efficient and easy to use, the Picard Revolving Oven is well known for its reliability and its exceptional baking. This oven is perfect for baking a variety of food products such as bread, cakes, cookies and other pastries.

PICARD OVENS INC. not only responds to the needs of mass production baking but also to those who wish to reduce their operating expenses.

The dedicated design of each one of their products gives you many years of utilization with a minimum maintenance.

FOR YOUR SAFETY, THIS OVEN IS CERTIFIED

Certified to:

CSA Std. 1.8-2006

Conform to:

ANSI Std. Z83.11-2006

ANSI/NSF STD. 4-2009



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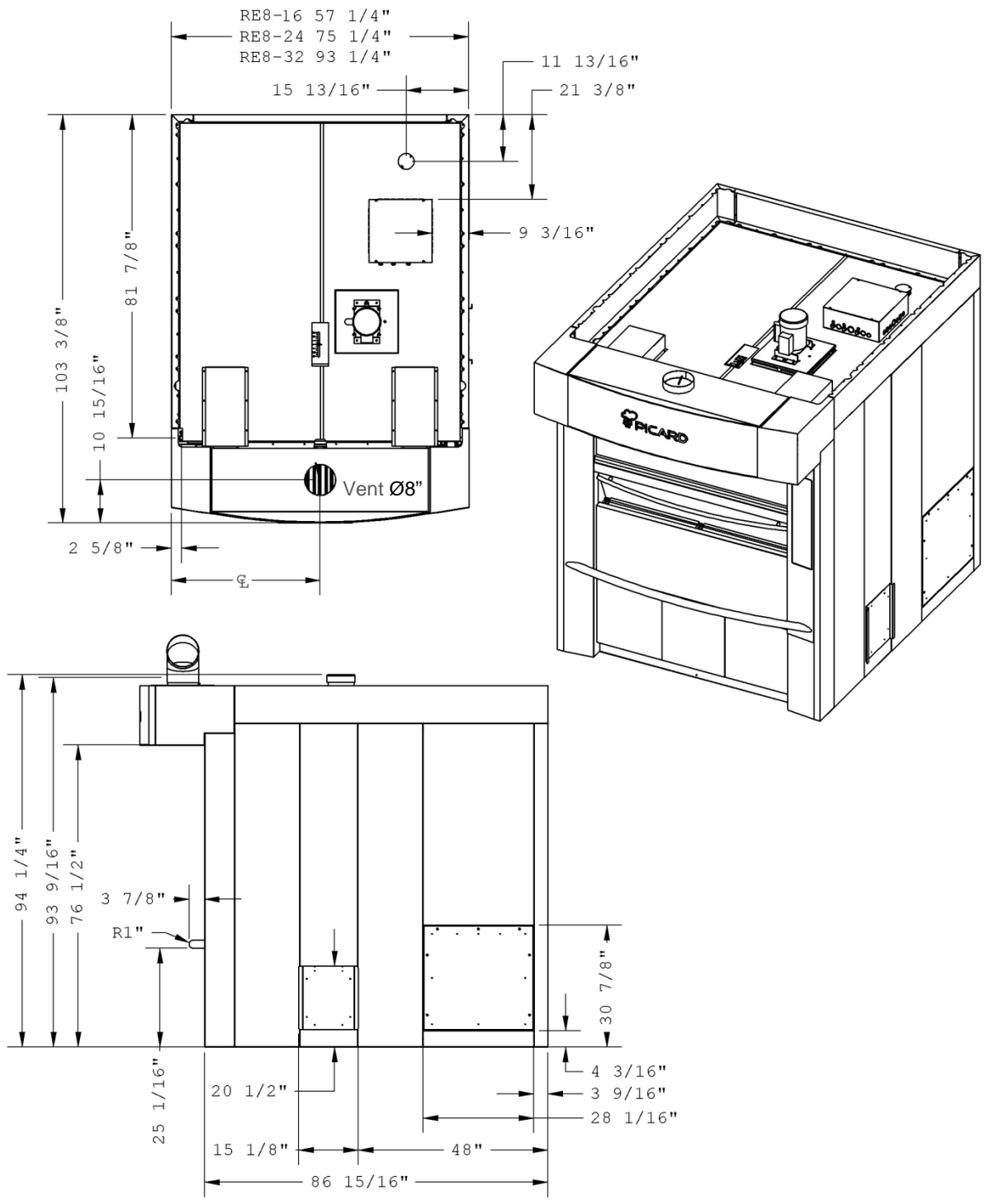
TABLE OF CONTENTS

<u>OVEN INSTALLATION</u>	Pg 15
EXTERNAL OVEN DIMENSIONS	Pg 15
GENERAL OVEN COMPONENTS	Pg 16
MINIMAL DISTANCE REQUIRED BETWEEN THE OVEN AND FLAMMABLE MATERIAL	Pg 17
GAS CAPACITY AND PRESSURE	Pg 17
CONNECTION LOCATIONS	Pg 18
VENTILATION CONNECTION	Pg 18
PLUMBING CONNECTIONS	Pg 19
VENT CANOPY SEALING	Pg 20
TYPE OF INSTALLATION FOR VENTILATION SYSTEM	Pg 20
<u>RECOMMENDED UTILIZATION</u>	Pg 21
USAGE INSTRUCTIONS	Pg 21
OVEN START UP	Pg 21
PRODUCT LOADING	Pg 21
OVEN SHUT DOWN	Pg 21
CONTROL PANEL OPERATION	Pg 22
MAXIMUM HEIGHT FOR BAKING PRODUCTS	Pg 27
<u>GENERAL MAINTENANCE</u>	Pg 28
MAINTENANCE SCHEDULE	Pg 28
SPARE PARTS	Pg 29
NEON REPLACEMENT PROCEDURE	Pg 30
HOW TO OPEN THE CONTROL PANEL	Pg 30
PREHEATING THE BAKING STONE	Pg 31
HOW TO GLAZE THE SHELVES	Pg 31
SHELVE ALIGNMENT	Pg 32
TROUBLE SHOOTING	Pg 35
VERIFICATION LIST	Pg 36
ELECTRICAL DIAGRAMM	Pg 37
<u>LIMITED WARRANTY</u>	Pg 41

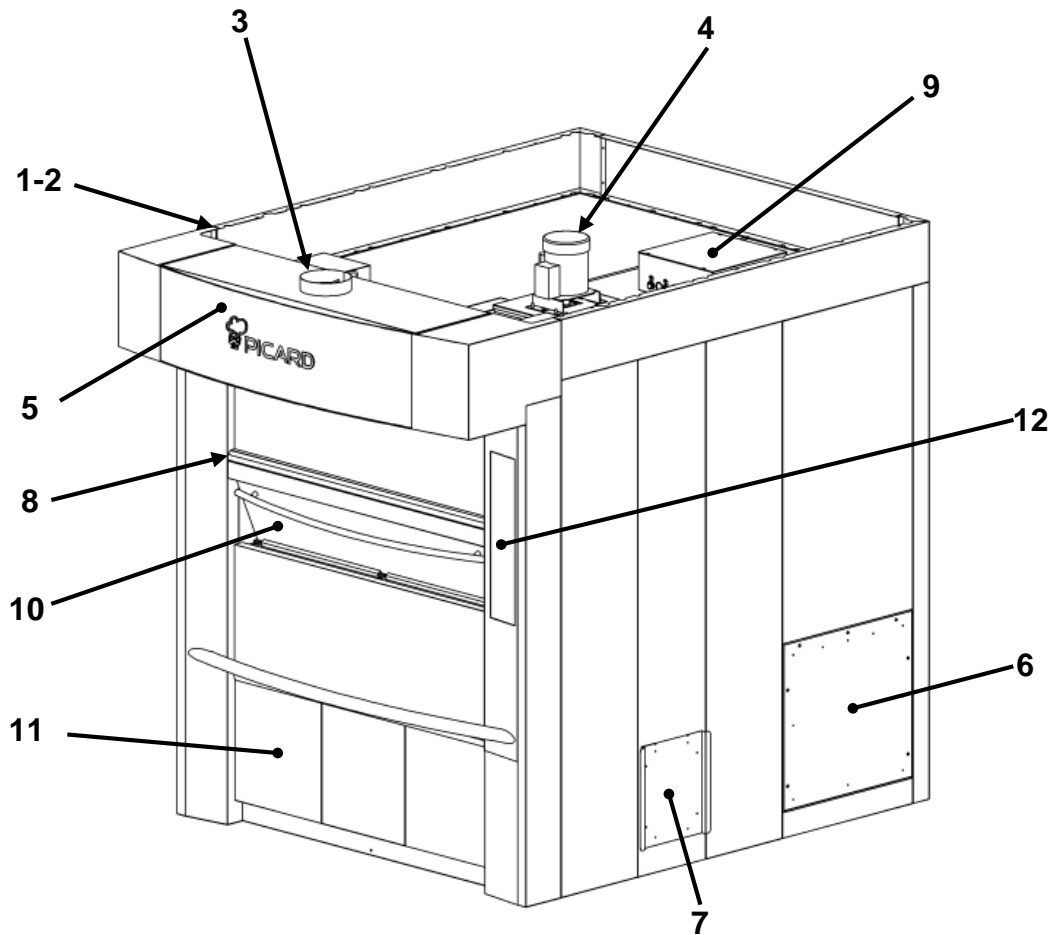
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SECTION : OVEN INSTALLATION

EXTERNAL DIMENSIONS



GENERAL COMPONENTS



1. Gas hook-up: 3/4 inch NPT. pipe
2. Water hook-up: 1/4 inch NPT rigid pipe (steam option)
3. Vent – 8" diameter
4. Internal ventilation motor
5. Hood
6. Manhole
7. Cleaning access door
8. Light Access
9. Electrical box
10. Oven door
11. Electric-mecanic access
12. Control panel

MINIMAL DISTANCE REQUIRED BETWEEN THE OVEN AND FLAMMABLE MATERIAL

	COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL
Manhole side	24 inches of clearance
Ovens top	16 inches of clearance
Ovens back and side	0 inch of clearance
Ovens floor	0 inch of clearance non-combustible materiel only

GAS CAPACITY AND PRESSURE

MODEL	ORIFICE	TYPE OF GAS	CAPACITY BTU	LINE PRESSURE
RE-4-8	5.6mm	Propane	150,000	5"-14" WATER COLUMN
RE-4-8	5.6mm	Natural	150,000	
RE-4-12	5.6mm	Propane	200,000	
RE-4-12	7.5mm	Natural	200,000	
RE-4-16	5.6mm	Propane	250,000	
RE-4-16	5.6mm	Natural	250,000	
RE-8-16	5.6mm	Propane	150,000	
RE-8-16	5.6mm	Natural	150,000	
RE-8-24	5.6mm	Propane	200,000	
RE-8-24	7.5mm	Natural	200,000	
RE-8-32	5.6mm	Propane	250,000	
RE-8-32	7.5mm	Natural	250,000	

NOTE

Picard gas units are manufactured to only be used with the type of gas specified on the rating plates. The installation must conform to local codes, or in the absence of local codes, to the ANSI Z223.1 / NFPA 54 (National Fuel Gas Code) CAN/CSA-B149.1 (Natural and or propane gas installation code)

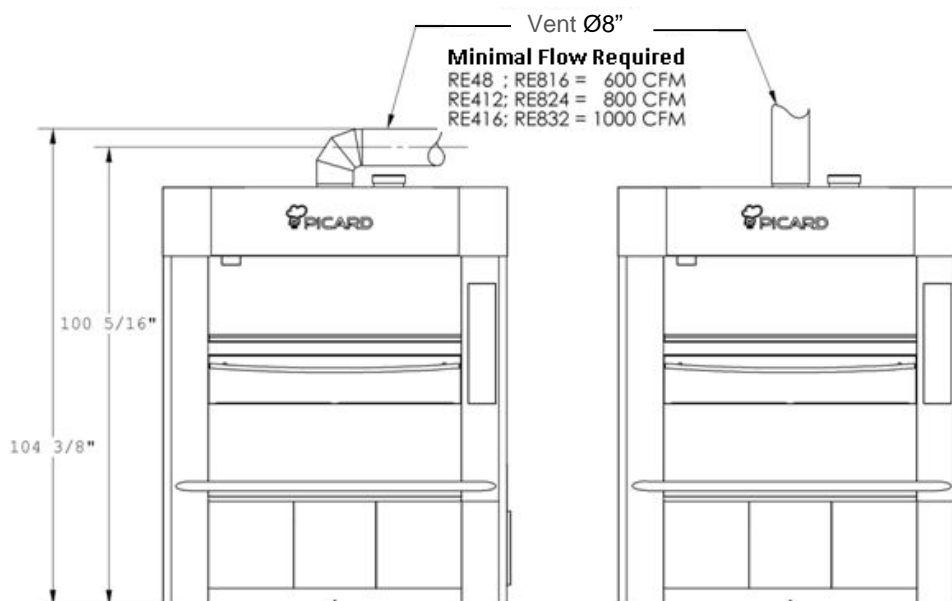
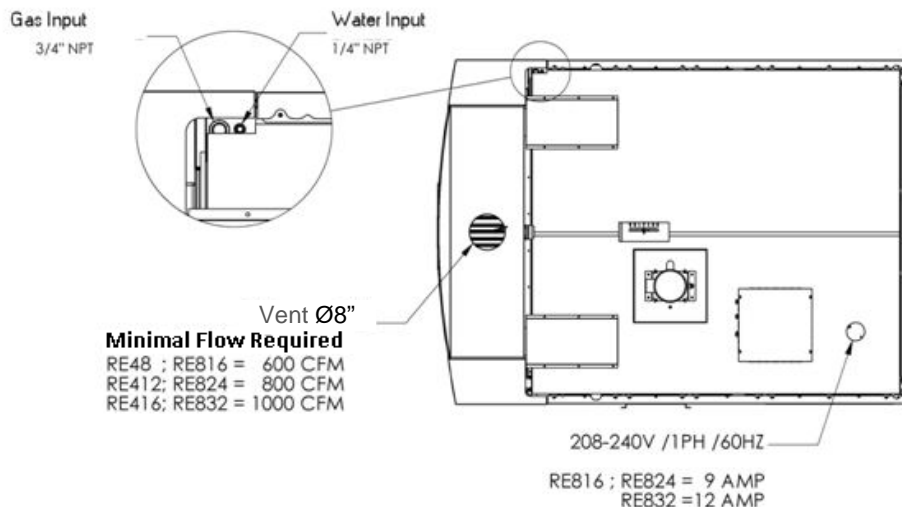
WARNING!

Improper installation, adjustment, alteration, service or maintenance could result in property damage, injury or even death!

IMPORTANT!

The high limit temperature alarm must always be adjusted to 625 degrees Fahrenheit or 330 degrees Celsius.

CONNECTIONS LOCATIONS



VENTILATION CONNECTION

This oven can be connected to a type "A" or "B" vent

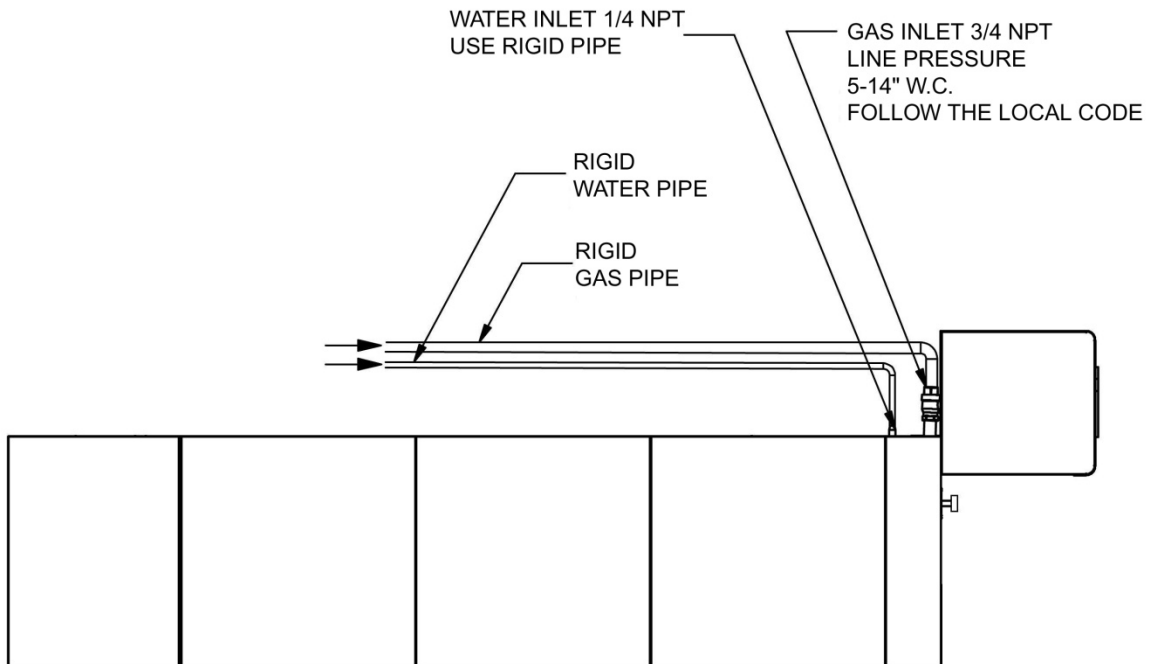
IMPORTANT

All exhaust systems are required to have make-up air system that replaces 100% of the exhaust air. Windows, doors, or other openings into the establishment cannot be used for the purposes of providing make-up air.

WARNING

A negative pressure in the room or faulty installation of the chimney may damage electrical components which are not covered by the warranty.

PLUMBING CONNECTIONS



NOTE

The gas line size depends on the gas line length, refer to code

PLUMBING CONNECTION (STEAM SYSTEM OPTION)

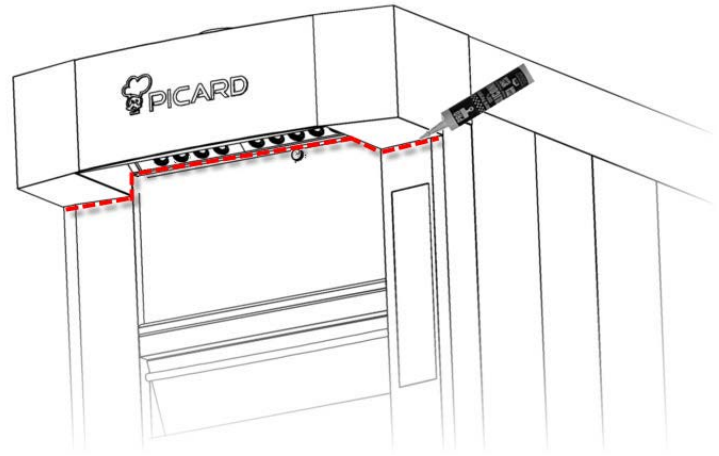
The water supply line is located on the oven's rooftop, and is connected using a 1/4 NPT tube. It is strongly recommended to install a water softener at the oven's water inlet to remove minerals from the water. We suggest the CUNO #CSF5400N water softener.

WARNING

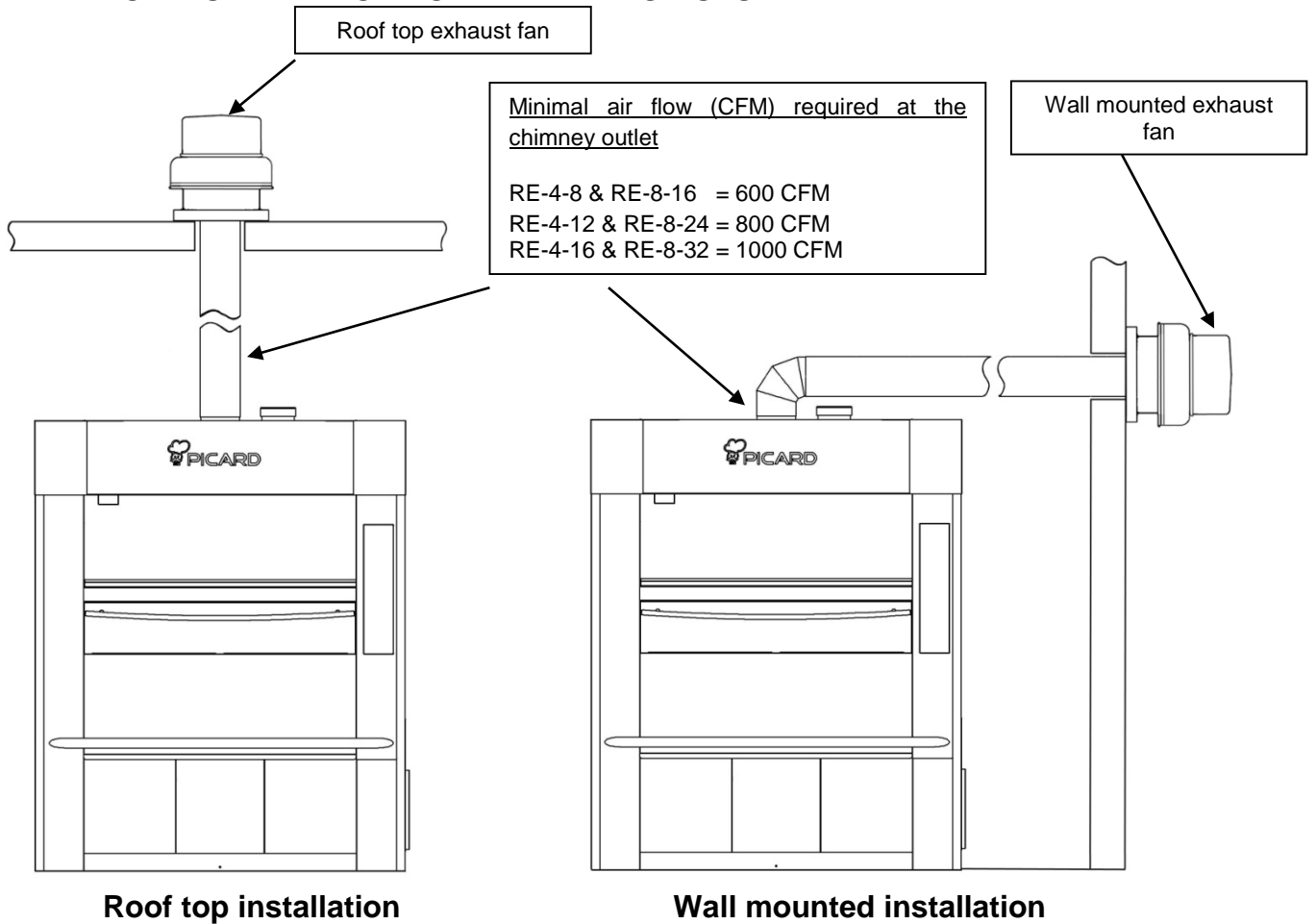
All venting, plumbing and electrical hook ups must be in accordance with federal, state or local code and are the responsibility and cost of the client.

VENT CANOPY SEALING

Silicone must be applied to seal canopy to the oven as seen below.



TYPE OF INSTALLATION FOR VENTILATION SYSTEM



WARNING

All venting, plumbing and electrical hook ups must be in accordance with federal, state or local code. Type of exhaust fan must be selected by a professional because it can vary depending on the distance between the exhaust fan and the oven and the number of elbow fitting used.

WARNING

Built-in ovens require adequate ventilation in the area above the oven. The temperature above the oven should never exceed 105 ° F - 40 ° C !

A higher temperature will greatly affect the life of electrical components located on the oven's roof top. Component failure will not be covered by warranty in such cases.

SECTION : RECOMMENDED UTILIZATION

USAGE INSTRUCTIONS



BEFORE OPERATING, smell for gas odors around the appliance. Be sure to include close to the floor because some gases, like propane, are heavier than air and will settle on the floor.

START UP

(If you use an oven with stone shelves, see pg. 29)

1. Open the front access door to expose the electric box and turn the breaker to the on position. If the preset time icon, on the control panel is flashing, adjust the hour on the control panel using the timer arrows
2. Press the preset timer button to save settings. This only happens if there has been an electric power outage or at the first start up of the oven.
3. Press the ON/Off button.
4. Set the thermostat to the desired temperature.
5. Push the shelf rotation arrow to start the shelves revolving.
6. Make sure that heat evacuation outlet door is tightly closed, use the quick evacuation knob situated above the viewing window.
7. If you need to restart the oven, wait 5 minutes before beginning, making sure there is not any gas accumulated with in the oven.

PRODUCT LOADING

1. Make sure that the oven has reached the desired temperature, if so, follow the instructions below.
2. As needed and if you have the optional steam system press the push button "steam", following the wait cycle when the fan stops for approximately 2 minutes.
3. Stop the shelf at the door level.
4. Load the shelf evenly by putting more or less the same weight on each shelf. (Put the same number of pans on each shelf or the same weight. Pans must never exceeded the edge of the shelves)
5. Close the door, press the "steam" button once again only if you have this option (not mandatory).
6. To load the next shelf, activate the shelves upward, once the shelf stopped at the door level, load the shelf, close the door and press again the push button "steam" again and repeat for each shelf.
7. Set the timer to the desired baking time and start it.
8. If needed, to remove some steam, the user can open the heat evacuation outlet door with the quick evacuation knob situated above the viewing window. Afterwards, you must close it to keep the heat inside. We suggest opening the heat outlet door 2 or 3 minutes after the last steam injection. Keeping it open for 1 or 2 minutes, and then close it.

WARNING

The door must be closed during all the baking time.

SHUT DOWN INSTRUCTION

1. Open the heat outlet door with the quick evacuation knob to lower the oven temperature.
2. Close the burner with the on / off button.
3. After 5 to 10 minutes, stop the shelves rotation, push the red stop button.

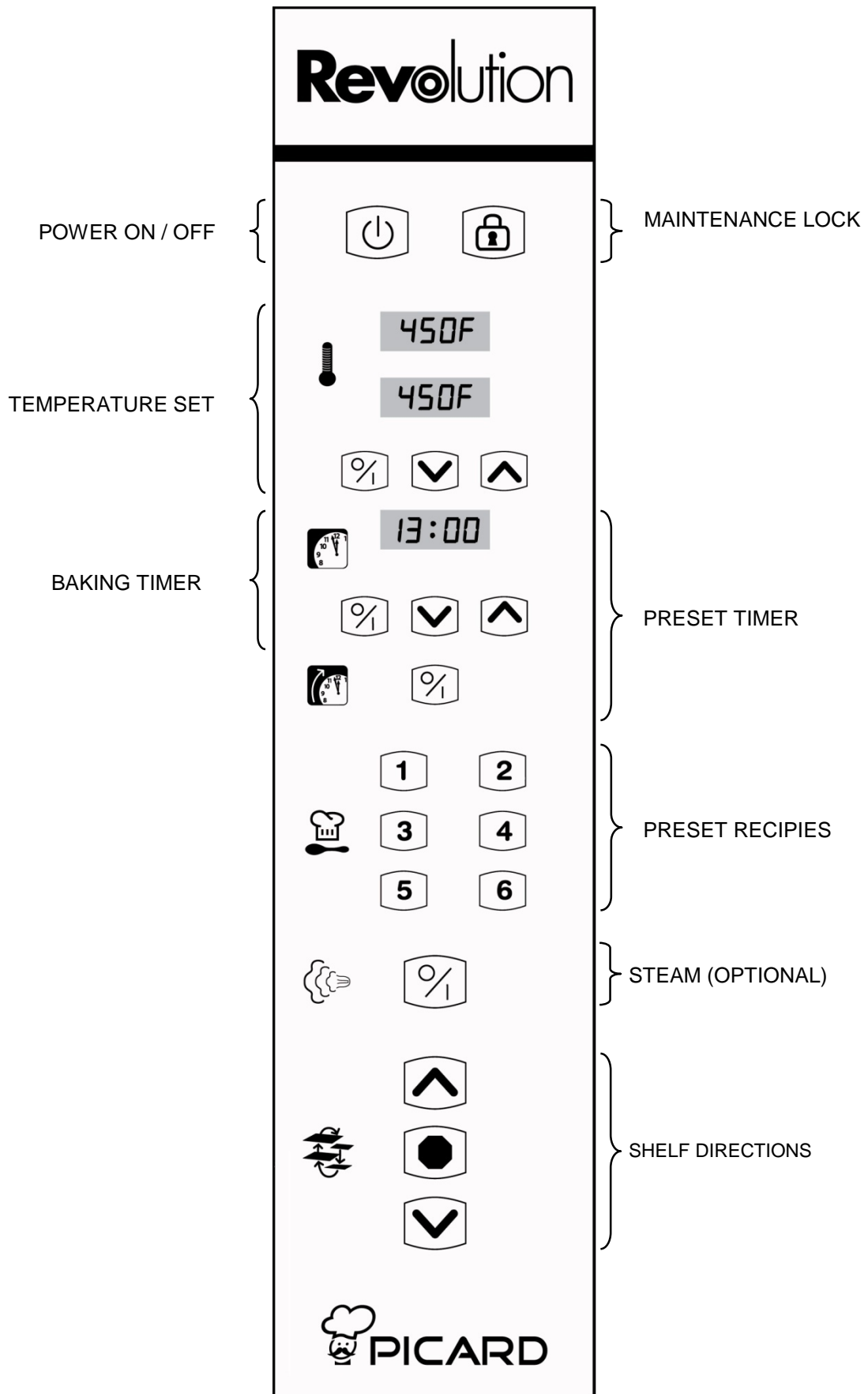
WHAT TO DO IF YOU SMELL GAS?

1. Close immediately the manual gas valve.
2. Do not try to turn on any appliances.
3. Do not touch any electrical switch; do not use any phone in your building.
4. Immediately contact your gas supplier using a neighbor's phone. Follow the supplier's instructions.
5. If you cannot reach your gas supplier, contact the fire department.

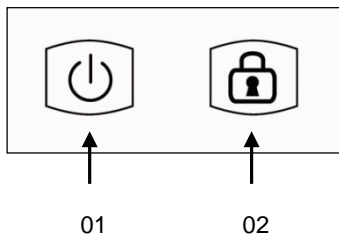
This appliance does not have a permanent pilot. It has an electronic sparking unit.

Never try to ignite the burner by hand.

CONTROL PANEL OPERATION



POWER AND LOCK BUTTON

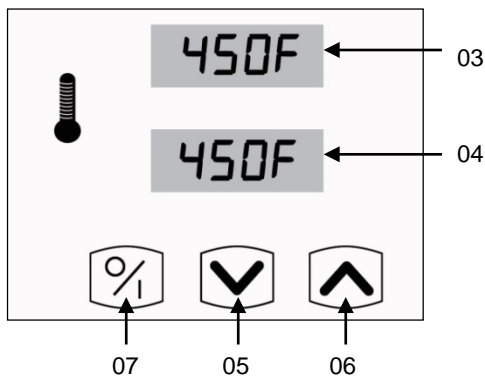


1. On and Off Button for the control Panel.
2. The maintenance lock button turns the control panel on and off. Push this button continually during 5 seconds to lock the oven functions.

NOTE

Once the oven is locked the icon will flash, indicating that someone is servicing the oven. The shelves and burner will not function until the maintenance lock button is pressed again for 5 seconds.

TEMPERATURE CONTROL

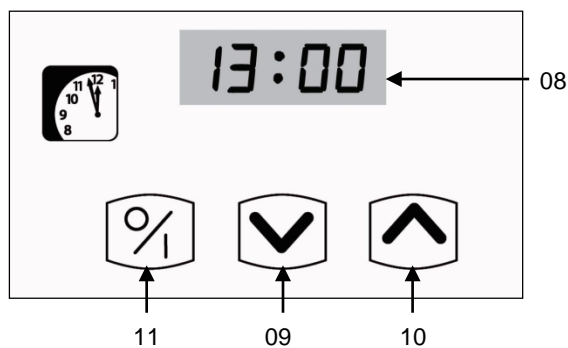


3. Displays the real internal temperature in the oven.
4. Displays the temperature configured in the settings.
5. Touch the blue arrow to lower the temperature setting.
6. Touch the red arrow to raise the temperature setting.
7. Press this button to start the burner.

F° TO C°

To change the temperature unit of measure from F° to C° or vice versa, hold the blue and

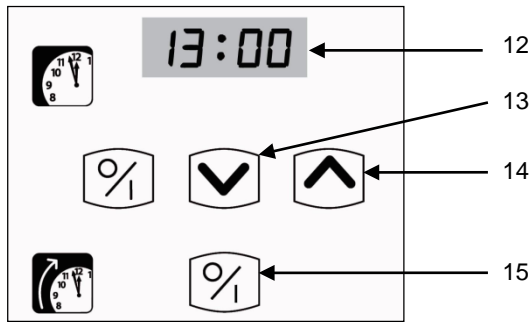
BAKING TIMER



8. Shows the cooking time.
9. Touch the down arrow to reduce baking time.
10. Touch the up arrow to increase baking time.
11. Press this button to start or stop the timer.

The timer display shows 24 hour set cooking time and counts down by one second increments once the timing has begun.

PRESET TIMER



12. Displays the auto start time.

13. Touch the down arrow button to decrease the auto start time.

14. Touch the up arrow button to increase the auto start time.

15. Use this button to start or stop the preset timer function.

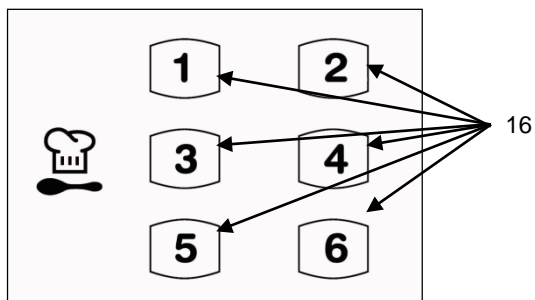
TIME ADJUSTMENT

- Press and hold the preset timer button #15 for 5 seconds. The lights will begin flashing.
- Adjust the timer if necessary with the timer arrow buttons #13 and #14.

PRESET TIMER USE

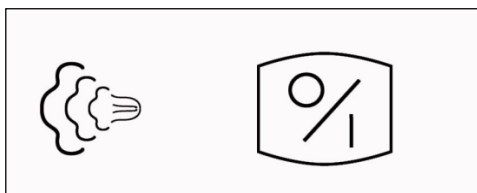
- Use the preset timer button #15 to begin the set-up.
- Use the preset arrows #13 and #14 to set the start up hour.
- Adjust the temperature required using the temperature arrow buttons #5 and #6.
- Press the power on / off button #1, to close the oven.
- Hour display is in 24 hour format.

RECIPE PRESETS



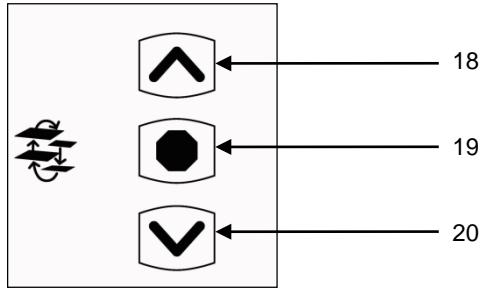
16. Each one of the six preset recipe buttons can be used to save common configurations. After setting temperature and time, simply hold down the preset button of your choice for 5 seconds to save it to that preset button.

STEAM SYSTEM



17. Use this button to start the steam function

SHELF ROTATION



18. Touch this arrow to make the shelves turn upwards.

19. Use this button to stop the shelves rotation.

20. Touch this arrow to make the shelves turn downwards.

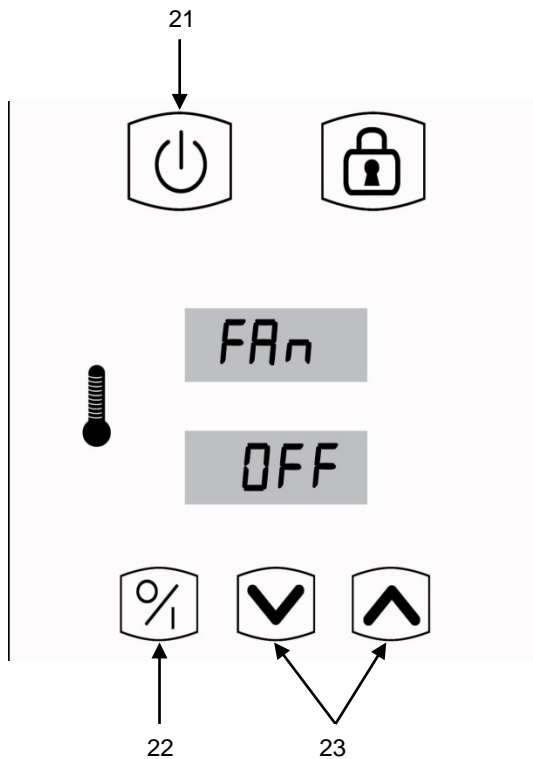
NOTE

You must use the Stop button #19 before making a change in direction.

TOTAL OVEN USAGE TIME

Press simultaneously buttons #09 and #10. The Baking Time display will now display the oven's total usage time since

STOP THE INTERNAL FAN



21. Turn the oven off completely by the power on/off key.

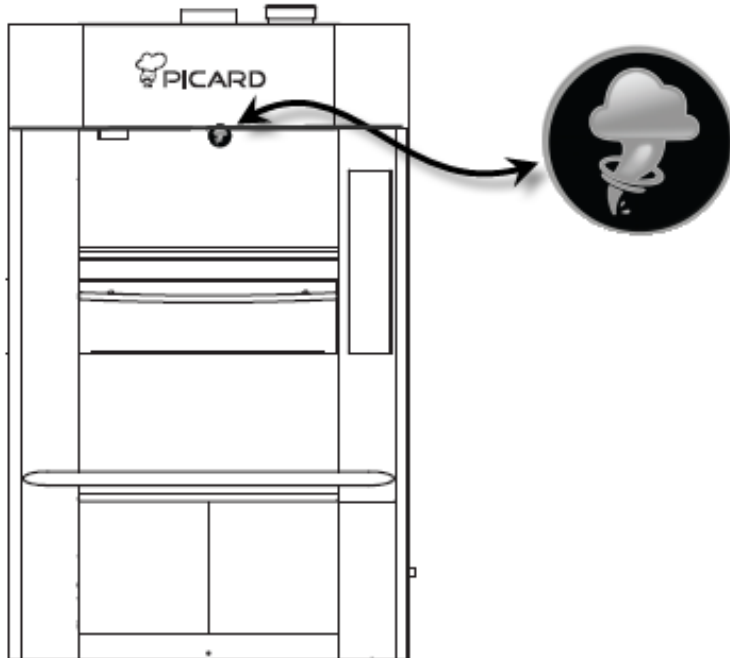
22. Touch the temperature set on/ off key for 5 seconds to activate the fan menu.

23. Use the up and down keys to turn on or off the fan.

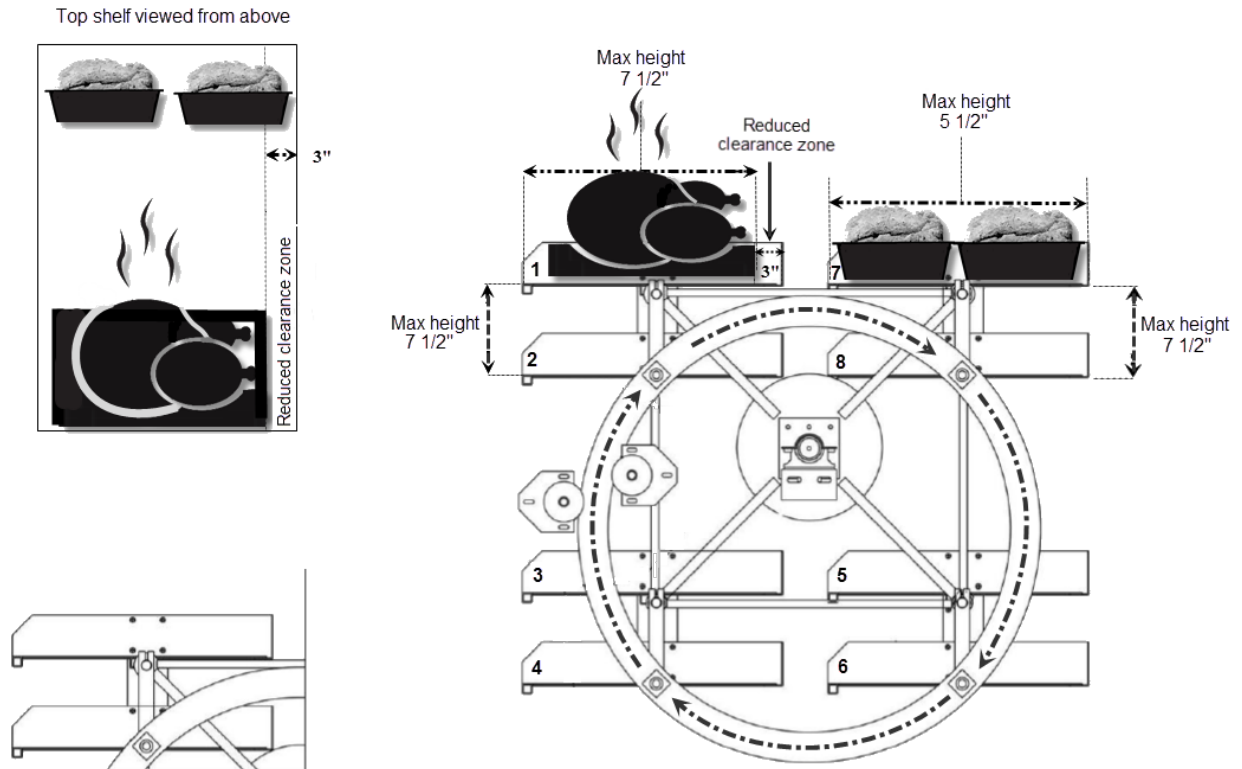
QUICK EVACUATION PULL KNOB

Quick evacuation pull knob to open or close the heat trap door.

NOTE
Pull this knob to evacuate heat or steam. Push it to keep the heat inside the oven while baking.



MAXIMUM HEIGHT FOR BAKING PRODUCTS



The maximum height for products baked on the lower shelves (even numbered shelves) is 7 1/2" from the front to the back.

The maximum height for products on the top shelves (odd numbered shelves) is 7 1/2" from the front until the last 3" where the maximum clearance is reduced to 5 1/2".

Note: Shelves turn clockwise smoothly while baking and jog while turning counter-clock wise.


IMPORTANT

Baking trays should never exceed the edge of the shelves!

Failure to respect this rule may result in contact between trays and the inside oven walls causing severe damage to the shelves. Resulting damage will not be covered by warranty and will make the oven unusable.

SECTION : GENERAL MAINTENANCE

MAINTENANCE SCHEDULE

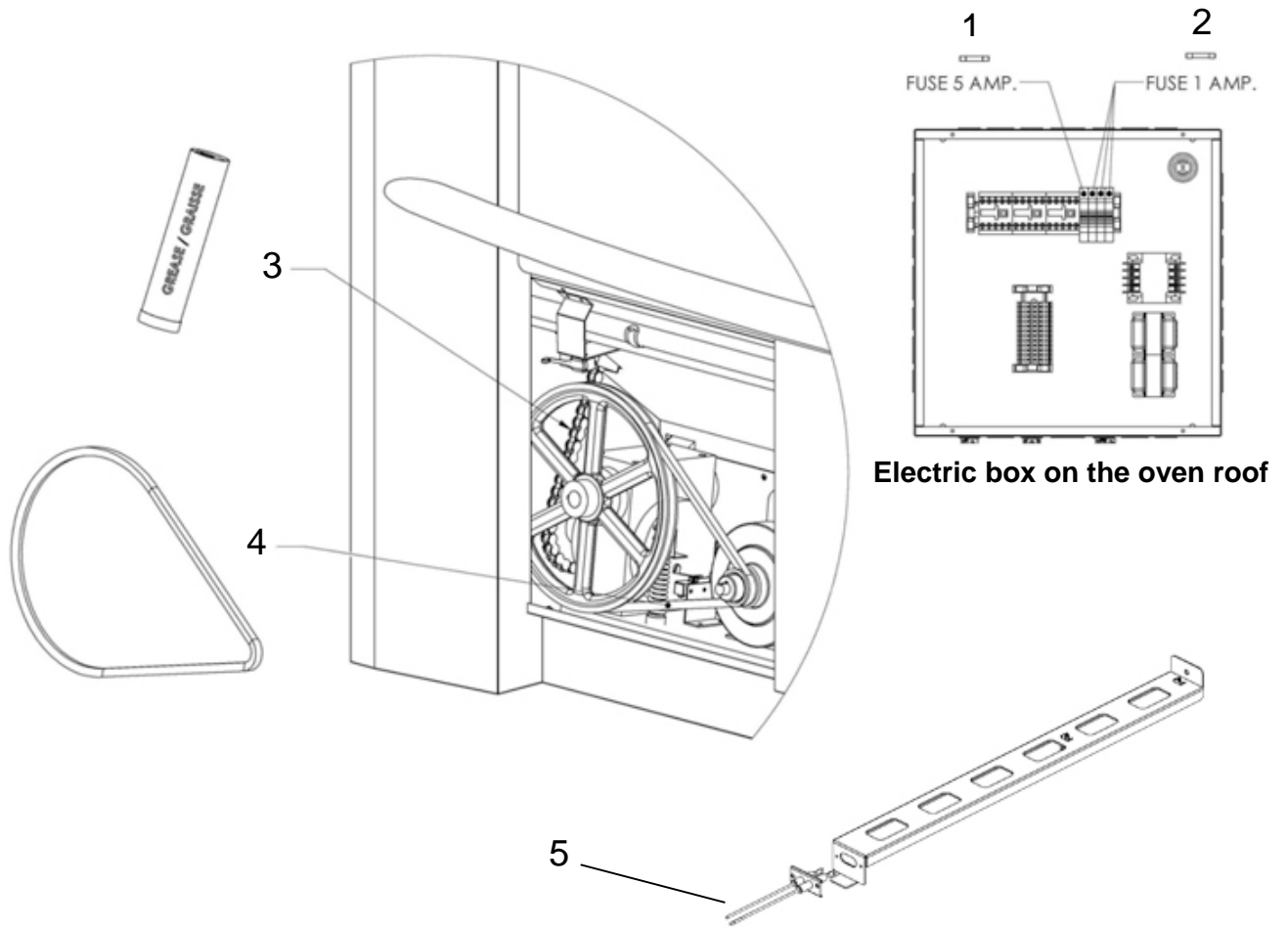
REFERENCE No	 WARNING IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE	DAILY	EVERY MONTH	EVERY 6 MONTHS	ONCE A YEAR	TO BE CARREID OUT BY :
A	Replace oil from the gearbox. (Oil type, 80 W 90 SAE)				*	Distributor / Certified technician
B	Check the oil level of the gearbox.		*			Customer
C	Check the shelves's bushings.				*	Distributor / Certified technician
D	Check the oven's central axle bushings.				*	Distributor / Certified technician
E	Check the tension of the belt with your thumb. (1/4" max. deflection).			*		Customer
F	Change the motor's belt that activates the shelves.				*	Distributor / Certified technician
G	Add graphite oil or high temperature grease on the drive chain. (<i>Grainger 1-888-361-8649 item #4UJ38</i>).		*			Distributor / Certified technician
H	Clean the windows, on the inside and outside and shelves in the oven.	*				Customer
I	Remove the front side access panel and Vacuum the oven floor of any debris. <i>For high volume installations, the procedure could be repeated more often.</i>		*			Customer
J	Grease metal shelves with shortening as needed to prevent rusting.	AS NEEDED				Customer
K	Clean the motor's fan and the burner's fan.				*	Distributor / Certified technician
L	Vacuum on the Burner			*		Customer
M	Clean the burner air intake filter		*			Customer
N	Clean the spark electrodes and the flame rod. Use a scrubbing pad.			*		Customer / Certified technician

IMPORTANT

For repair or maintenance, contact the factory's customer service department, your sales representative or a local service agency.

www.picardovens.com

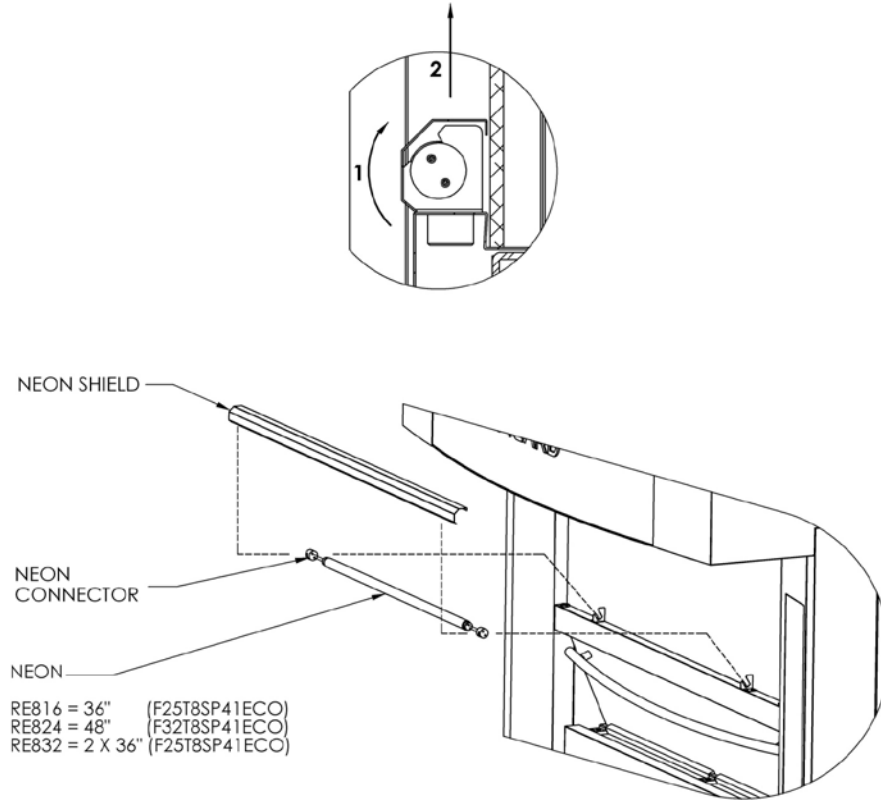
SPARE PARTS



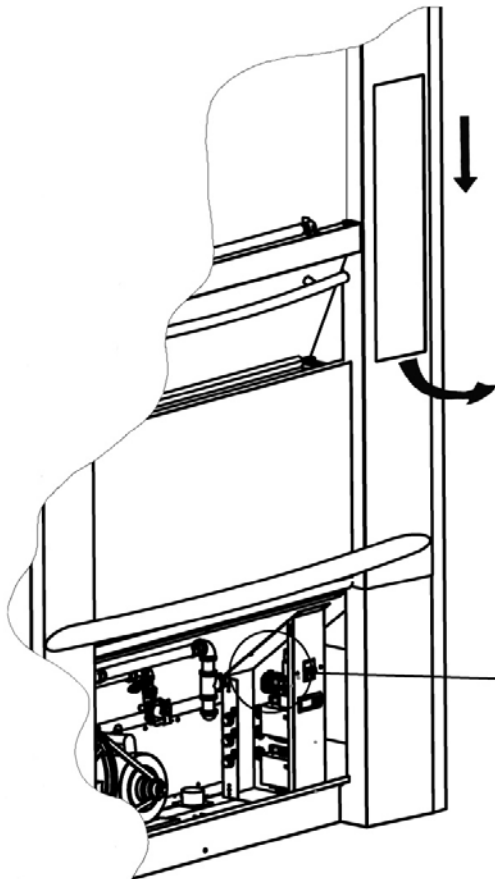
No	Quantity	Description	Part No.	Maintenance Reference
1	1	Fuse 5 amps	EL36-0006	
2	1	Fuse 1 amp	EL36-0044	
3	1	Tube of high temperature grease	FO75-0015	G
4	1	Belt A45 (90 Sec rotation)	ME27-0023	E, F
		Belt A46 (60 Sec rotation)	ME27-0063	
5	1	SPARK and flame detector	PL69-0010	

NEON REPLACEMENT PROCEDURE

REMOVAL OF THE NEON SHIELD

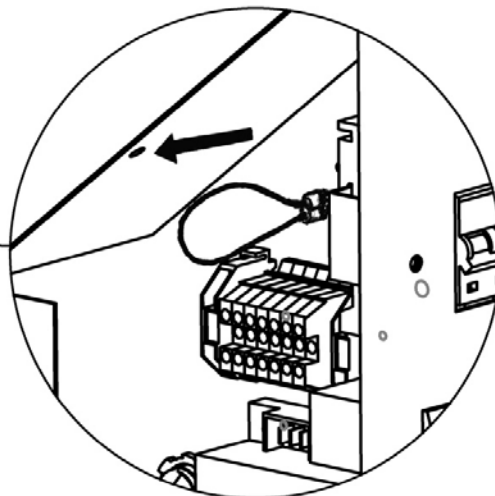


HOW TO OPEN THE CONTROL PANEL



Only persons with required electrical knowledge may open the control panel.

1. Remove the side panel of the bottom electrical box. **Put one hand on the front control panel to prevent it from falling.** Pull on the release cable.
2. Pull out on the bottom of the control panel.



PREHEATING THE BAKING STONES

1. Let the stones come to room temperature before beginning the preheat exercise.

Keep the oven door closed at all times during this procedure!

1. Set the oven to 300°F (148°C) for four hours, the temperature will increase by itself.
2. Increase the temperature to 400°F (204°C) for 1 hour.
3. After preheating the stones for 1 hour at 400°F (204°C), gradually increase the temperature by 50°F (10°C) per hour until 500°F (260°C) temperature is reached.

Do not alter this procedure!

Your oven is now ready to cook at the temperature you desire.

IMPORTANT

A failure to correctly preheat the stones can lead to warping, cracking, disintegration and even the stones exploding!

HOW TO GLAZE THE SHELVES_(MAINTENANCE REFERENCE J)

+

WARNING

**BEFORE USING YOUR
OVEN, YOU SHOULD
GLAZE THE STEEL
SHELVES.**

**SET THE OVEN
TEMPERATURE AT 300°F.**

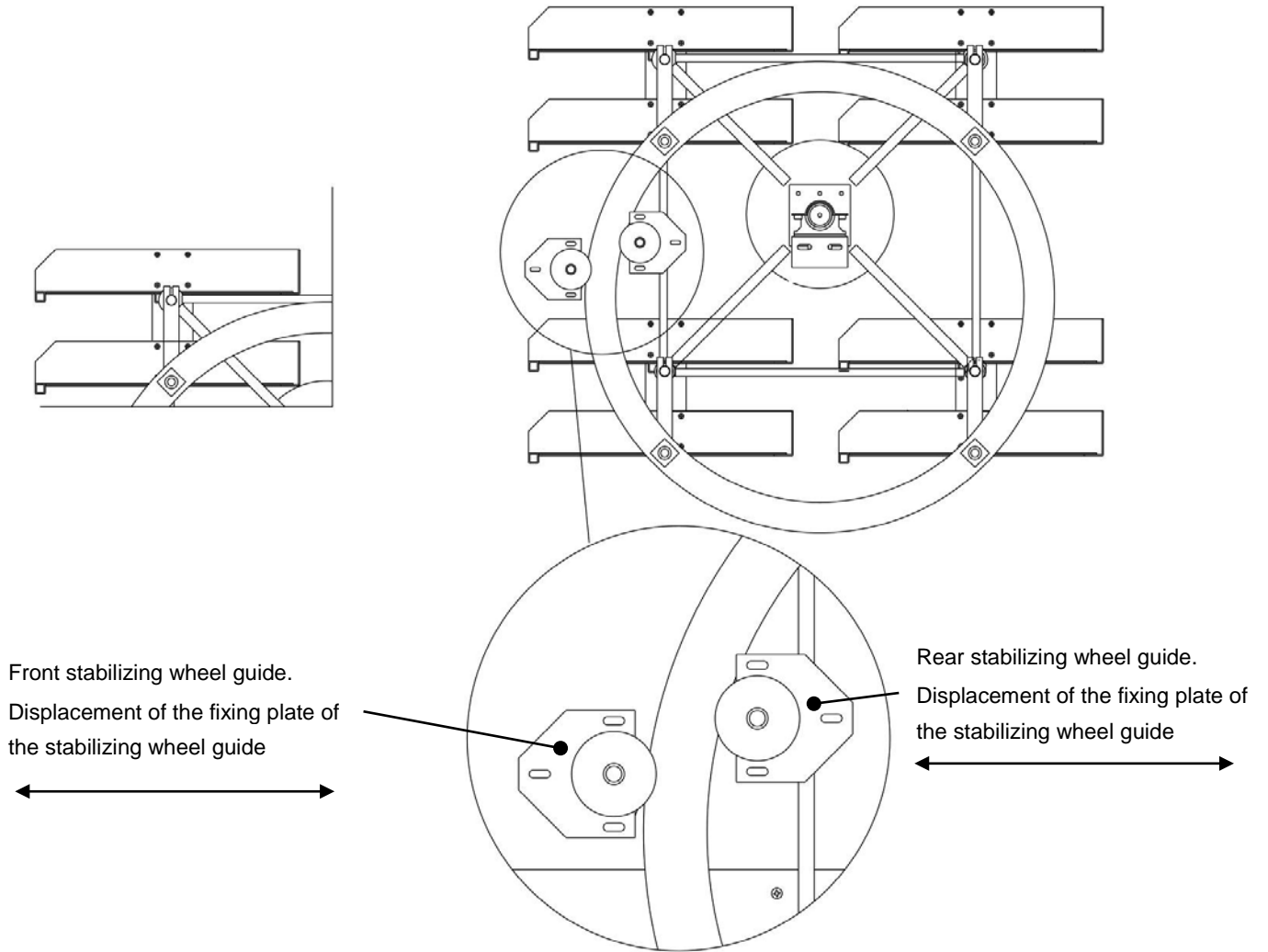
**USE SHORTENING ON
A RAG AND SPREAD IT
ON THE TOP, BACK AND
SIDES OF THE STEEL
SHELVES.**

**AFTER 400°F
FOR 1 HOUR.**

127-0175

SHELVE ALIGNMENT

ILLUSTRATION A



IMPORTANT

Keep 1/16" clearance between the large stabilizing wheel and the guide's wheel.

ILLUSTRATION B

Problem: Misalignment of the rotating shelves towards the front or the back caused by a displacement of the stabilizing wheel. When all the shelves are misaligned in the same direction, follow the steps below:

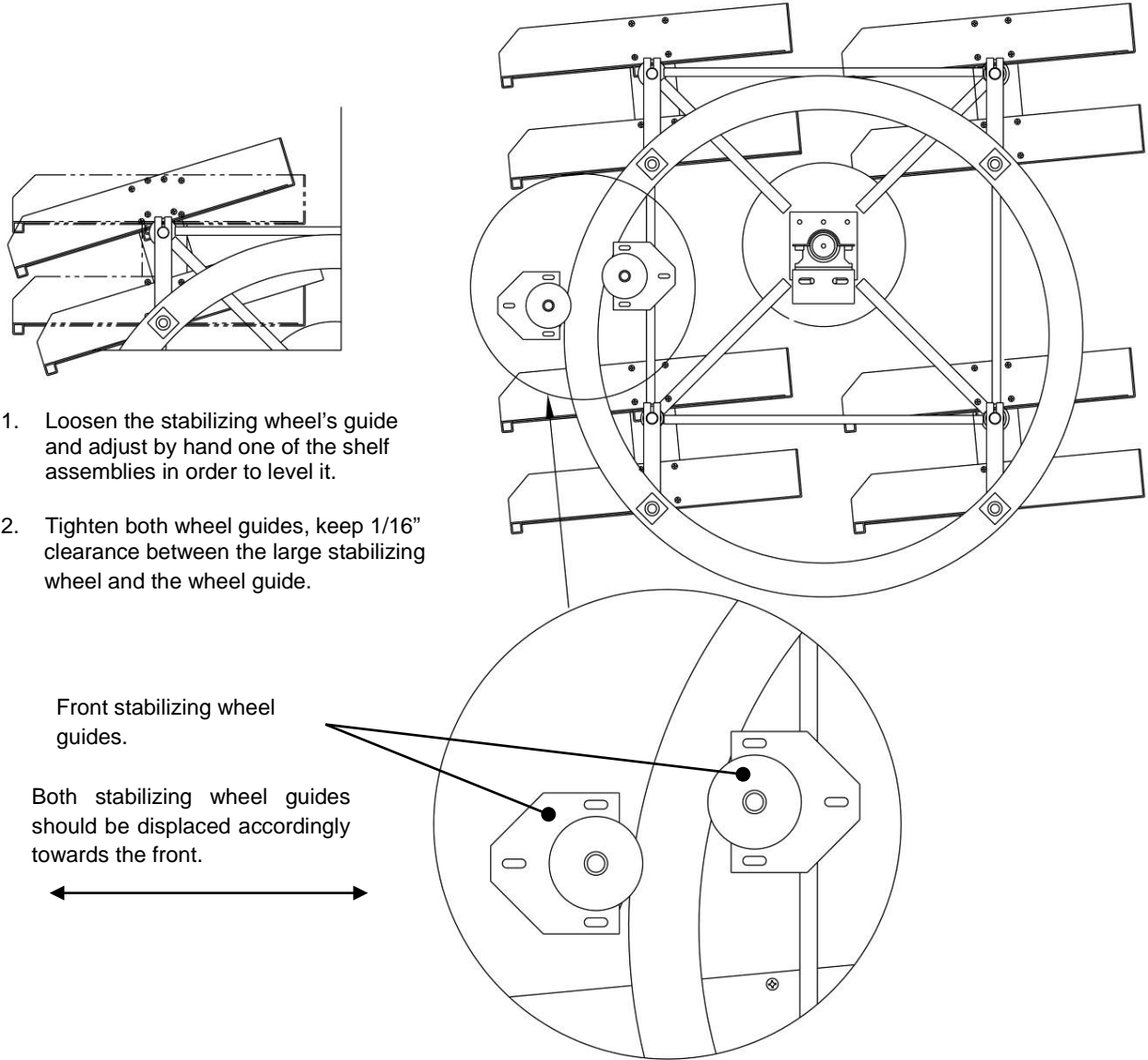
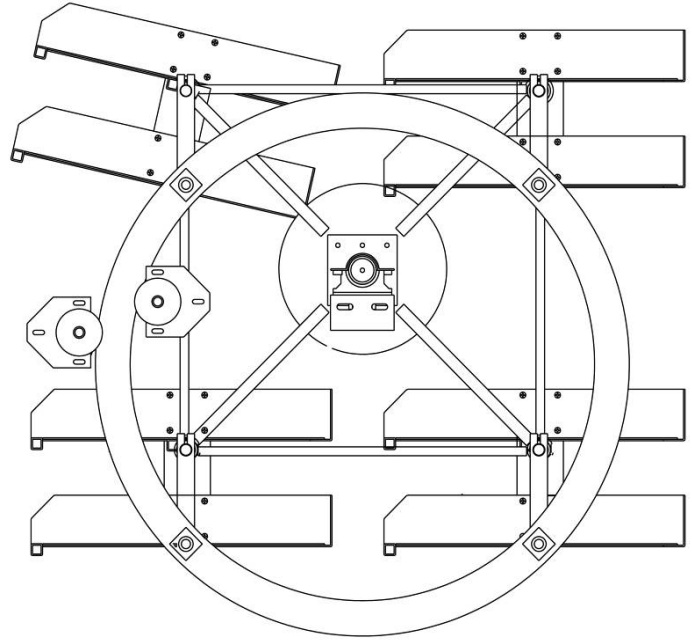
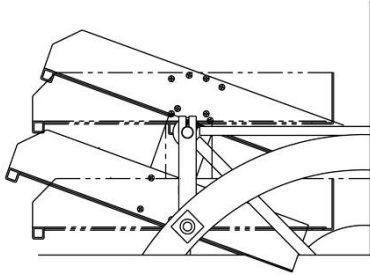
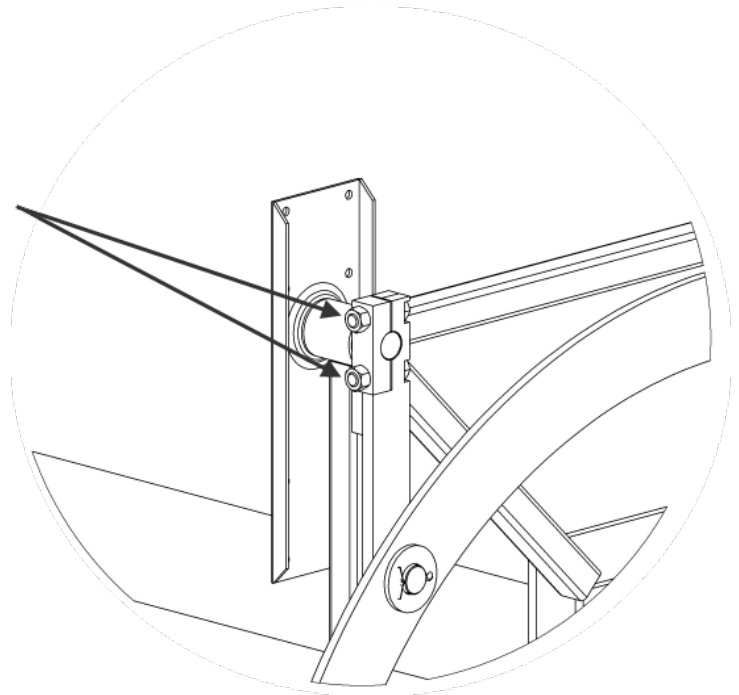


ILLUSTRATION C

Problem: Misalignment of one of the shelves assemblies towards the front or the back: Follow the instructions below.



1. Loosen the bolt on the stabilizing arm.
2. Level the shelves' assembly by hand.
3. Tighten the bolt on the stabilizing arm.



TROUBLE SHOOTING

Problem	Cause	Solution
The oven won't turn on after pressing the main power button.	The oven has no electricity.	-Verify that the switch behind the bottom right side access door is in the ON position. -Verify that the oven is plug into an electric source. -Verify the fuses in the electric box located on the oven's roof. (p.27)
The oven's shelves won't turn after having pressed the shelves rotation button.	The electrical circuit contacts for the shelves rotation have been cut.	-Verify that the bottom left access door is well positioned -Verify that the shelves rotation motor's base hasn't lifted and that it's not engaging the security dispositive. -The loading door must be closed to permit shelves rotation.(Québec) -Push the stop rotation button to reset the security line. - Verify the fuses in the electric box located on the oven's roof. (p.27)
The burner's ventilator isn't starting after having pushed the burner's start button.	The ventilator isn't receiving the start signal.	-Verify that the hood vacuum is working. - Verify the fuses, in the electric box located on the oven's roof. (p.27)
The burner's ventilator is working but the burner isn't lighting after a 30 second purge cycle.	The gas line may be cut.	-Verify that the gas valve on your gas line is in the open position. -Verify that the gas pressure is between 5 and 14 inches of water column.
	The Igniter isn't functioning correctly	- Verify the fuses in the electric box, located on the oven's roof. (p.27) -Verify that the burner is clean. Residue can block the gas at the igniter. -Change the igniter kit.
The burner lights but extinguishes shortly after.	The flame detector is malfunctioning.	-Make sure that the flame detector's rod isn't touching any corposants. -Verify That the flame detector is located at 1/4" over the burner. -Verify that no residue harms the flame detector. -Clean the flame detector's rod with a steel wool pad. -Change the flame detector
The oven's alarm is sounding for 2 seconds every 3 minutes.	The cooling fan for the control panel is malfunctioning.	-Change the fan.
The burner goes out when it reaches the set temperature.	The low fire parameters adjustments are inadequate.	Communicate with Picard Ovens Customer Service department to schedule a readjustment of the burner's parameters.

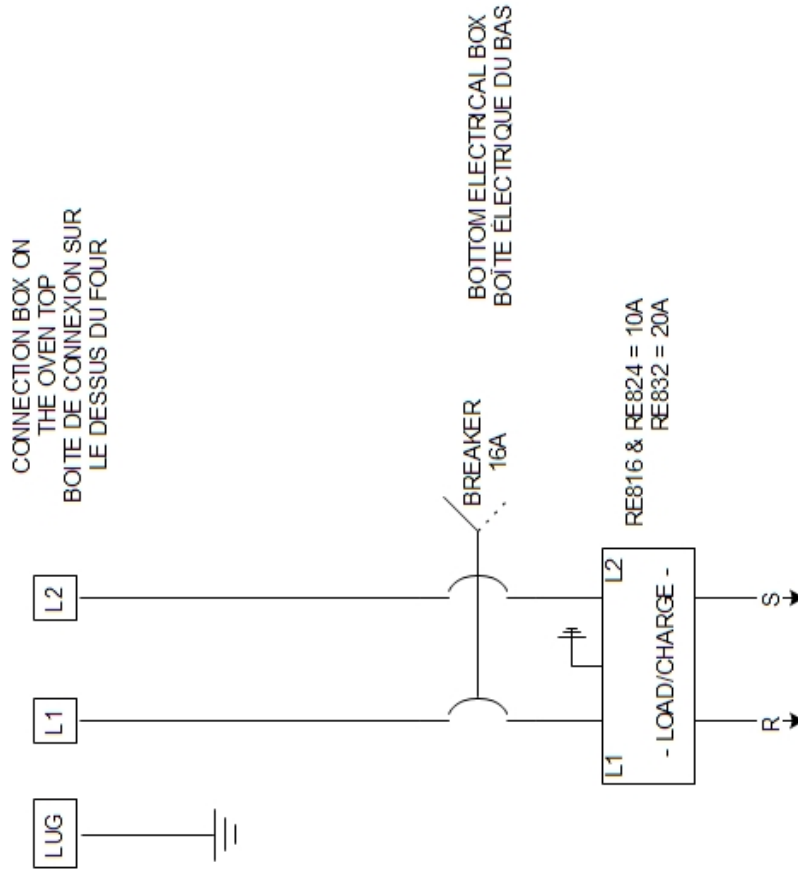
Verification list		
Client:		Dealer:
Installation date:		
Model:		
Serial Number:		Circle one:
Gas connections already installed on site	Yes	No
Chimney connections already installed	Yes	No
Verify all buttons of control panel	Yes	No
Verify amperage: RE8-16 = 9A RE8-24 = 9 A RE8-32=12A	Yes	No
Verify shelf rotation, forward and backwards	Yes	No
Verify ventilator motor rotation; This must turn clock wise.	Yes	No
Verify the connectivity of the wires at the terminal strips and contacts	Yes	No
Verify the door limit switch	Yes	No
Verify sprockets alignment and that the shelves are level	Yes	No
Verify inlet gas pressure when the oven is off: Pressure must be 5 – 14 W.C.	Yes	No
Note the gas line pressure:		
Verify inlet gas pressure when the oven is on high fire and all others equipment on the same pressure regulator are in operation. Pressure must be 5 – 14 W.C.	Yes	No
Note the gas line pressure:		
Verify the distributor pressure: 0" W.C. when the burner is lit on low fire.	Yes	No
Note the distributor pressure:		
Verify that the ventilation is installed correctly	Yes	No
Verify air pressure in the system: 16 = 600 CFM 24 = 800 CFM 32 = 1000 CFM	Yes	No
Verify that the chimney ventilator is installed.	Yes	No
Verify the pressure and the pressure switch	Yes	No
Verify that the burner working well at 400°F and maintain it during 1 hour. (Verify high and low fire)	Yes	No
Verify that the burner work well at the customer baking temperature.	Yes	No
Verify that there isn't negative pressure while all venting systems in the building are in operation.	Yes	No
Verify that the baking timer functions correctly	Yes	No
Verify the water flow (ml/impulsion) (Steam Option) 16 = 400 24 = 500 32 = 2 x 400	Yes	No
Verify the shelves and the client's moulds	Yes	No
Verify that the manhole is screwed closed	Yes	No
Verify the belt tension and the chain spring tension (compressed to 4 3/8")	Yes	No
Instructed Bakery:		
Understand how to use the oven in a proper and secure fashion.	Yes	No
Understand how the digital control panel works.	Yes	No
Understands maintenance	Yes	No
Understand who to contact for service.	Yes	No
Notes:		
Customer's name (print):		Signature:

Installer's name (print):

Signature:

ELECTRICAL DIAGRAMS

208-240V/1PH/50-60HZ/9A
(12A RE832)



LEGEND / LÉGENDE

- BUZ = BUZZER / SONNETTE
- C = CONTACTOR / CONTACTEUR
- F = FUSE / FUSIBLE
- H2O = SELENOID VALVE / VALVE SELENOIDE
- H.L. = HIGHLIMIT / HAUTE LIMITE
- L.S. = LIMIT SWITCH / INTERRUPTEUR DE FIN COURSE
- M = MOTOR / MOTEUR
- P.S. = PRESSURE SWITCH / INTERRUPTEUR DE PRESSION
- TR = TRANSFO

ELECTRONIC CARD DIP SWITCH SET UP / AJUSTEMENT DES MINI INTERRUPTEURS DE LA CARTE DE CONTROLE ELECTRONIQUE

- 1(HIGHFIRE1) -> ALWAYS ON / TOUJOURS ON
- 2(HIGHFIRE2) -&; ALWAYS ON / TOUJOURS ON
- 3(TYPE FOUR) -> REV & SF = OFF - MODULUX = ON
- 4(ELEC/GAZ) -> ELECTRICAL = OFF - GAZ = ON
- 5(LOWFIRE1) -> OFF ON OFF ON
- 6(LOWFIRE2) -> OFF =15% OFF=17% ON =20%ON =22%
- 7(CONFIG5) -> STEAM = OFF / NO-STEAM = ON
- 8(CONFIG6) -> NO USED / NON UTILISE



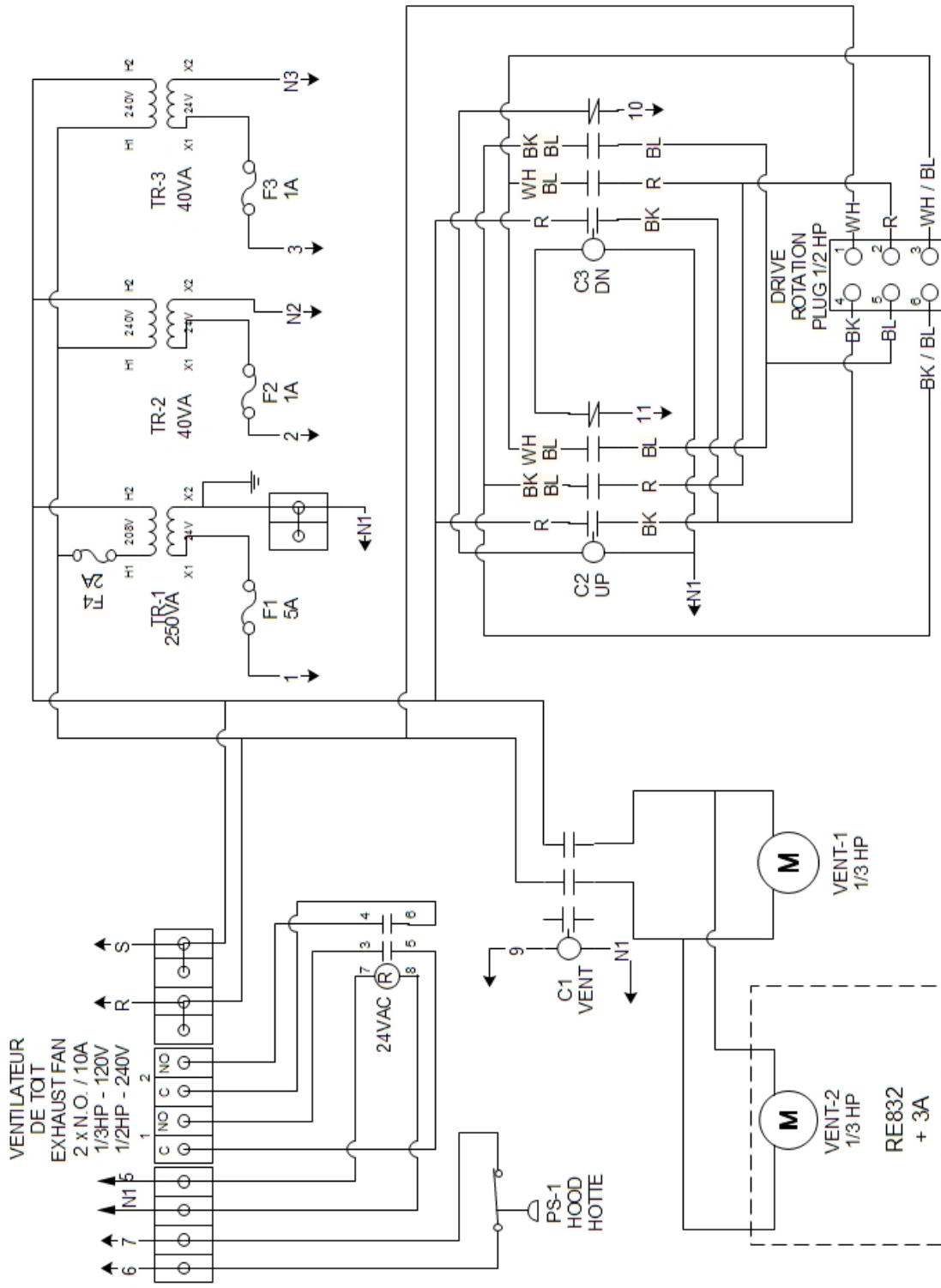
ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE

CONNECTION BOX / BOITE DE CONNEXION

RE800600 R08

27/1/2015

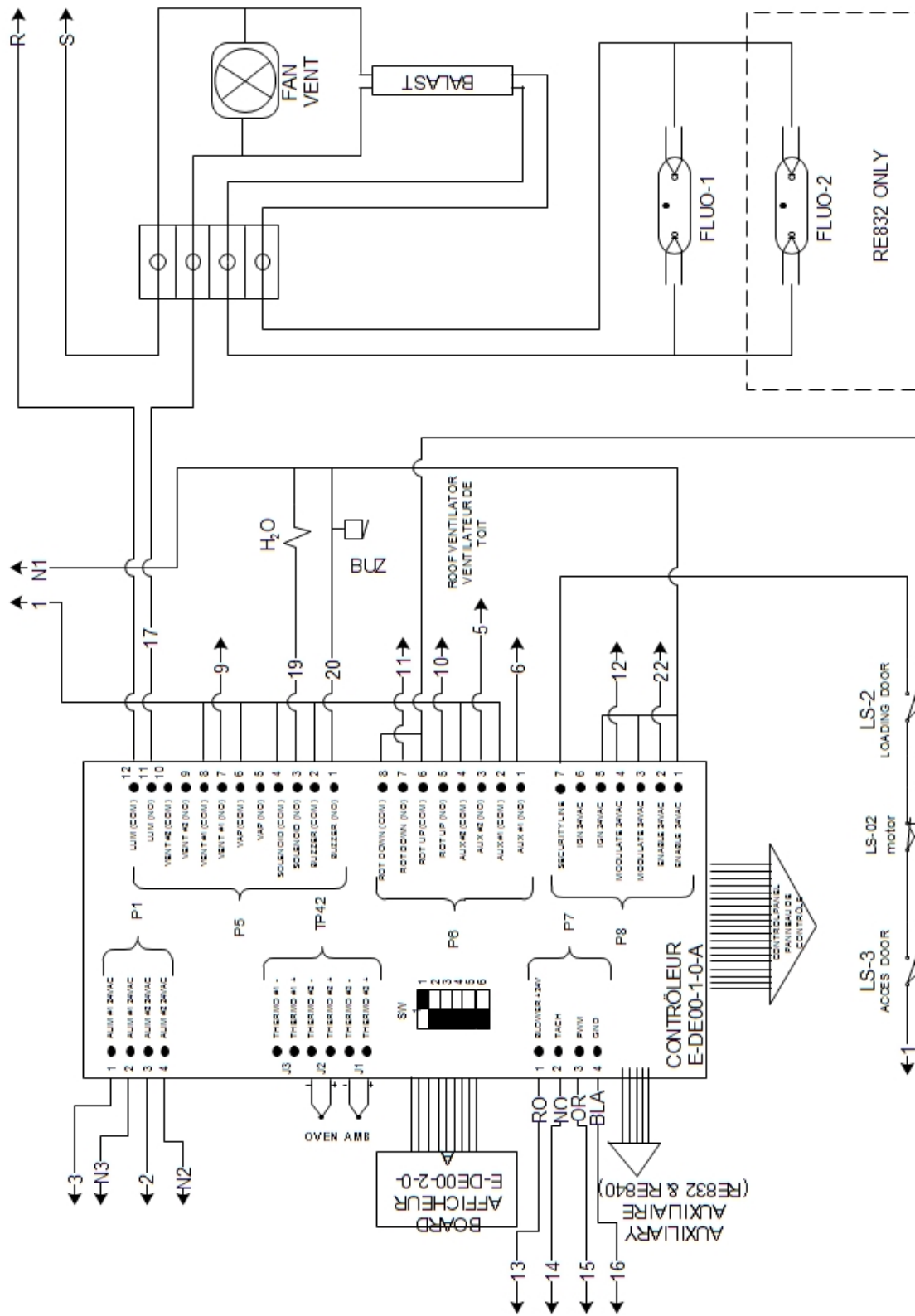
PAGE 1 OF 4



TOP ELECTRICAL BOX/ BOÎTE ÉLECTRIQUE DU DESSUS
RE800600 R08
27/11/2015
PAGE 2 OF 4

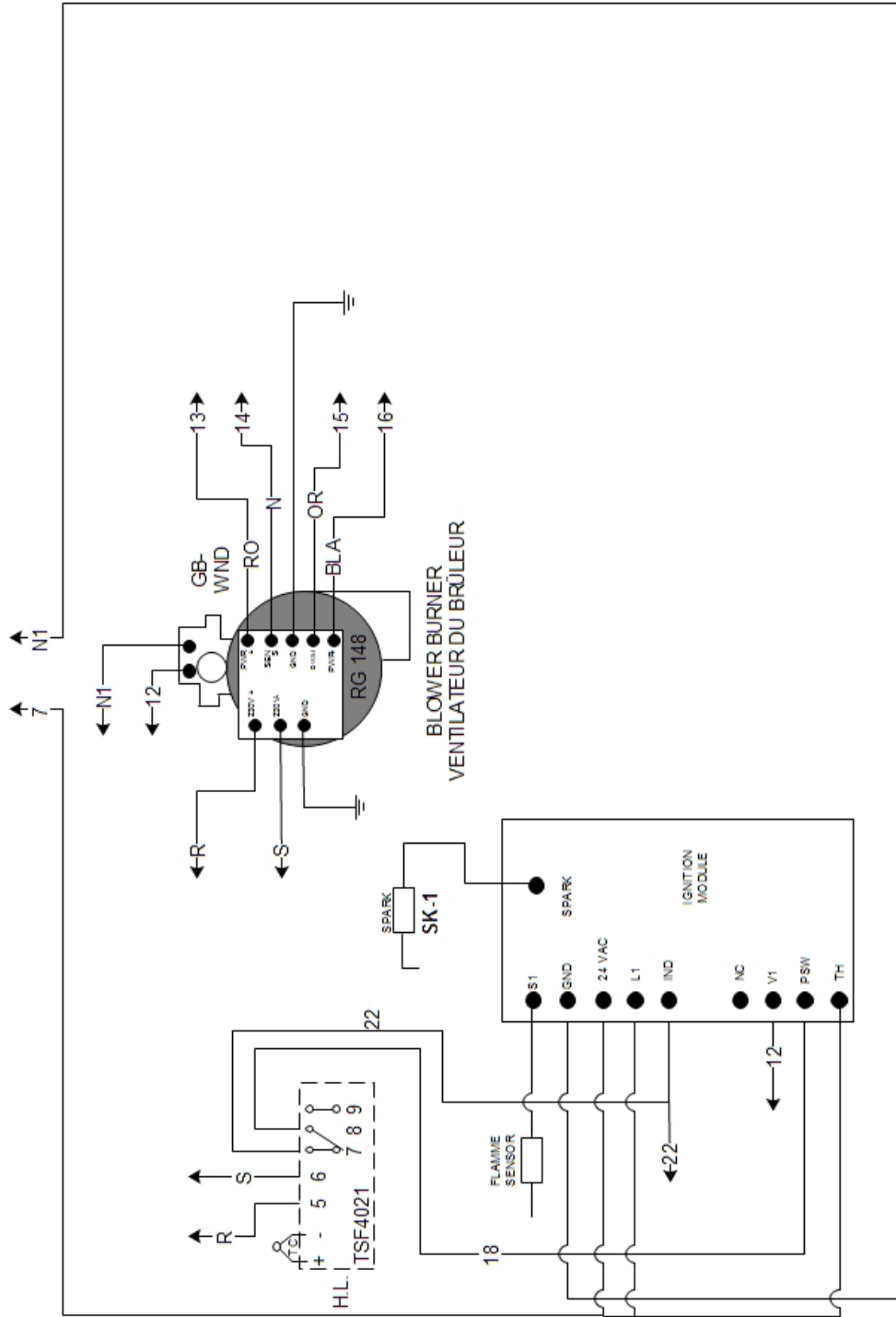
**ELECTRICAL DIAGRAM
DIAGRAMME ÉLECTRIQUE**





ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE

ELECTRONIC CONTROL / CONTRÔLE
ÉLECTRONIQUE
RE-800600 R08
27/11/2015
PAGE 3 OF 4



ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE

BURNER CONTROL / CONTRÔLE DU BRÛLEUR

RE800600 R08

27/11/2015

PAGE 4 OF 4



USA & Canada Sales Conditions and Limited Warranty

Picard Ovens, inc. warrants its equipment to be free from defect in material and factory workmanship under normal use for (1) one year from the date of the original Installation at the end client location to the original client. All warranty service must be performed by Picard pre-approved service company.

Warranty call procedures:

Business hours 8h30 am to 17h00 (Eastern Time): (please note our office close at 16h00 on Friday)

Please call the factory and ask for the service department (1-855-395-5252). The service department will issue a work order# and put you in contact with one of our pre-approved service company.

Outside Business hours 17h00 am to 8h30 am (Eastern Time):

Please call the factory (1-855-395-5252). We will be redirected to a service company of your region or to our 24/7 technical support.

Client Responsibilities:

- The client must inspect the equipment and crates at their delivery.
- Damage during transportation must be reported directly to the transportation company and to Picard Ovens.
- The client must be present on site during the installation day. Any damage to the oven during installation must be reported to Picard Ovens. Damages during installation must be reported timely to Picard and be claimed to the installation company. Picard has no obligation to cover those damages.
- When installation of Picard equipment is made by an authorized dealer or any other person than one of Picard' employees, even in the presence of a Picard supervisor, the dealer or person installing shall be the only person responsible of any faulty installation of the equipment, no warranty being given by Picard on an installation performed by any person other than one of Picard's own employees. No labor warranty applies in such cases.
- All necessary utilities must be installed to code by a licensed contractor and ready at start up.
- All Installations must be made by authorized service technicians and in accordance to the instructions furnished with the unit. The client must supply proof of the installation and the initial start-up by filling out the forms furnished at the back of the owners users guide, dually signed by both the client and the service technician as witness that all required steps and verifications were successfully carried out and the installation is acceptable to the client. The form may be faxed or emailed to Picard Ovens at the coordinates found at the bottom of the next page.

Precisions and limitations of liability:

This warranty is conditioned upon the following terms:

- The successful registration of the installation and start up forms.
- Terms of payment have been met.
- The equipment has not been accidentally or intentionally damaged, altered, misused or abused.
- Warranty coverage is at the sole discretion and is the exclusive right of Picard Ovens.
- Warranty replacement parts will be sent out under the authority of Picard Ovens, prepaid freight, expedited in the most rapid manner possible. It is the responsibility of the client to return all defective parts to the factory for proper warranty credit to be reimbursed. Picard will cover freight cost for returning defective parts.

In the event of warranty claim or otherwise, the sole obligation of Picard Ovens shall be to repair and / or to replace equipment or equipment components, at their own discretion. Such repair or replacement shall be at the expense of Picard Ovens with the exception of travel over 160 miles or two hours, overtime and holiday charges which shall be at the clients expense. Any repairs or replacement of equipment or its parts, under this warranty does not constitute an extension of the original warranty for any period.

Picard Ovens liability on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such



USA & Canada Sales Conditions and Limited Warranty

liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Damages are limited to the original purchase price.

Exclusions:

- Any damage incurred during transportation.
- Use of any high pressure cleaning equipment will void this warranty.
- Air and gas burner adjustments.
- Fuse replacement.
- Retightening of screws and fasteners;
- Normal cleaning and maintenance functions: including lubrication or greasing.
- Parts that would normally wear or need replacement under normal use (example: light bulbs, fuses, thermo-couples, belts and filters).
- In the event that:
 - There is failure or malfunction of the equipment or any of its components caused by abnormal or improper use or the failure is otherwise not attributable to a material or manufacture defect.
 - Any failure caused by improper use, including but not limited to improper shelf loading.
 - The equipment has been altered from its original factory condition.
 - The rating plate has been removed, altered or obliterated.
 - The equipment has been improperly maintained. Proper maintenance is the responsibility of the client.
 - Any parts that become defective because of utility services (power surges, high or low voltages, high or low gas pressure of volume, contaminated fuel or improper utility connections).

This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation (including improper tray loading resulting in shelf jams, natural or manmade disasters). In no event shall Picard Ovens be held liable for direct, incidental or consequential damages arising out of or resulting from the operation of this equipment.

Picard assumes no liability for any contingent or consequential damages incurred by the client, including but not limited to down time, loss of business, damage or product loss.

In the event that the client denies access to an authorized technician (whom has been scheduled to make a service call) upon their arrival, releases Picard Ovens from of any and all warranted obligations and all expenses incurred are the sole responsibility of the client.

Note: Oven facades, windows, light bulbs, granite or baking stones are not covered under this warranty.

In case of any litigation or claim whatsoever regarding this Limited Warranty, the only competent courts shall be the ones of the judicial district of Drummondville, province of Quebec, Canada. This Limited Warranty and all sales agreements for the equipment shall be construed, interpreted and executed in accordance with the laws in force in the province of Quebec, Canada.

Call or email:

Telephone: 819-395-5151
Toll Free: 855-395-5252
Fax: 819-395-5343
Email: info@picardovens.com

A P P N E D I X