



THE NEW GENERATION  
OF OVENS



REVOLUTION  
BAKERY | BAGEL | PIZZA

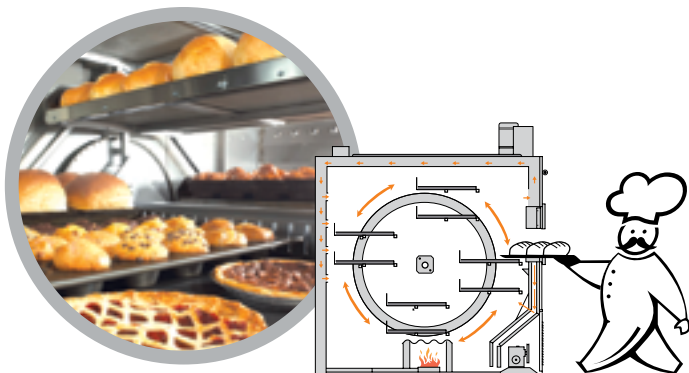


## REVOLUTION



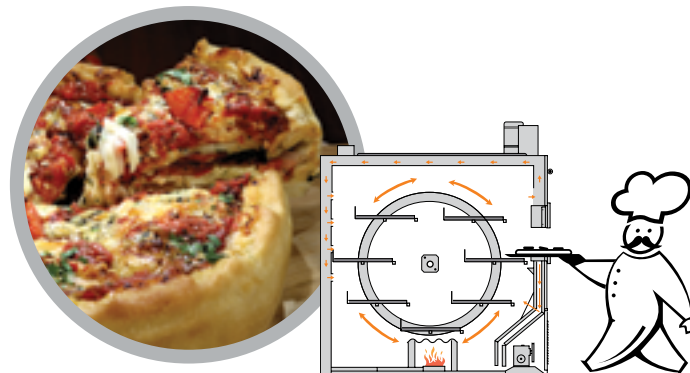
# REVOLUTION

MODELS : RE 4-8 | RE 4-12 | RE 4-16 | RE-7-14 | RE-7-21 | RE-7-28 | RE 8-16 | RE 8-24 | RE 8-32



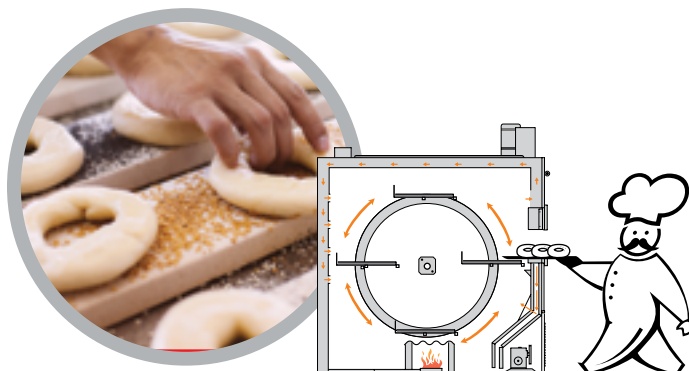
## BAKERY FEATURES

- Gas or electricity
- Shelf configuration :
  - 2, 3 or 4 pans per shelf
  - 4 or 8 shelves
  - Full steel, baking stone or perforated shelves
- Horizontal ventilation for even bake
- 90-second rotation system



## PIZZA FEATURES

- Gas or electricity
- Shelf configuration :
  - 14, 21 or 28 pizzas of 20"
  - 7 shelves
  - Full steel or baking stone shelves
- Vertical ventilation to bake toppings
- 60-second rotation system



## BAGEL FEATURES

- Gas or electricity
- Shelf configuration :
  - 2, 3 or 4 pans per shelf
  - 4 shelves
  - Full steel or baking stone shelves
- Horizontal ventilation
- 60-second rotation system
- Bagel trough adaptor and salt guard

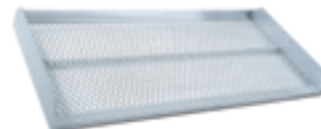
## OPTIONAL FEATURES

- 60-second rotation system.
- Shelf configuration: Full steel, baking stones or perforated/expanded steel.
- 7-shelf carousel (for pizza).
- Self-generating steam system.
- Stainless steel salt protection guard (for bagels and pretzels).
- Bagel trough adaptor.
- Stainless-steel back facade.

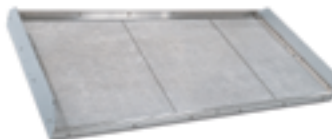
Shelves / steels



Shelves / perforated



Shelves / stones



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## WHY SHOULD YOU USE THE REVOLUTION?



### **MOST COMPACT**

Picard ovens are, on average, 20% more compact than any other revolving tray ovens in the industry. Save on space without sacrificing on volume.



### **MOST AFFORDABLE**

Our manufacturing expertise allows us to offer the best price on the market without compromising over quality. Best price guaranteed.



### **MOST RELIABLE**

With little maintenance required, an integrated backup motor, and backed by a 3-year warranty on parts, Picard takes reliability seriously.



### **MODERN DESIGN**

We've been in the business of ovens for over 60 years, but were not stuck in time. Picard ovens have a modern design, large glass door and interior lighting, making it an ideal centerpiece in your kitchen.



### **VERSATILITY**

The Revolution oven can be used for a wide range of products, including breads, bagels, pretzels, pastries, pizza, and more!



### **MOST ENERGY EFFICIENT**

Our direct flame burner allows for low energy consumption, even during peak hours. Paired with a design which maximizes heat retention and optimizes air flow, it will lower your utilities bill.

## BASIC FEATURES

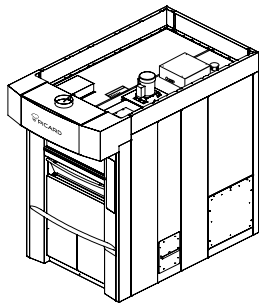
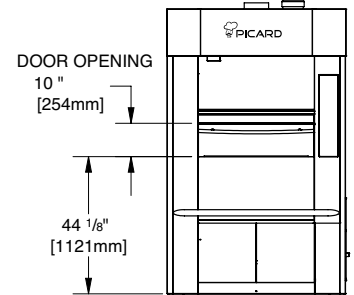
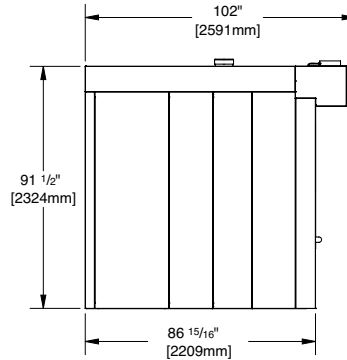
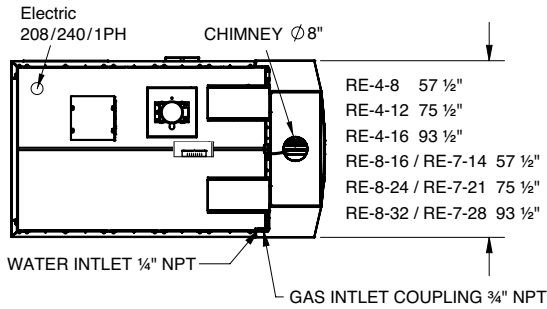
- Available in gas, propane or electric.
- Direct fire, modulating burner for lower gas consumption vs other common flame-on/flame-off burners.
- Temperature: 300F to 575F.
- Aeromax convection system for even and consistent bake between all shelves.
- Thick insulation for maximized heat retention, even when the door is open.
- Equipped with a quick-connect backup motor for peace of mind.
- Digital control panel with 6 different presets.
- Auto-stop for safety when opening the door.
- Wide glass window to keep an eye on what's in the oven without opening the door.
- Bottom-front access to components.
- Integrated Type II exhaust canopy.
- Stainless steel exterior for ease of cleaning.
- All carbon-graphite bushings for utmost durability.



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## MACHINE DIMENSIONS



Also available in electric models. Specification data upon request.  
\* Requires duct a ventilator motor, roof mount or wall mount depending upon your installation. AT THE CUSTOMER'S RESPONSIBILITY AND COST.

## RECOMMENDED MINIMUM CLEARANCE

<b>Floor to ceiling</b>	108" for straight pipe 108" for 90° elbow
<b>Side and back to wall</b>	1" for burner air intake
<b>Floor</b>	Approved for non-combustible surfaces
<b>Manhole side</b>	24"

For your safety, our REVOLUTION oven meets ETL Certification for the United States and Canada. Certified to CSA STD.1.8.2002. Conform to ANSI STD.Z 83.11.2002

## FOR ELECTRICAL OVEN

Model	Voltage	Amperage	KW
RE 4-8	208V / 3PH / 60HZ	109A	36 KW
	480V / 3PH / 60HZ	43A	
	600V / 3PH / 60HZ	36A	
RE 4-12	208V / 3PH / 60HZ	134A	45 KW
	480V / 3PH / 60HZ	54A	
	600V / 3PH / 60HZ	45A	
RE 4-16	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	
	208V / 3PH / 60HZ	109A	
RE 7-14	480V / 3PH / 60HZ	43A	36 KW
	600V / 3PH / 60HZ	36A	
	208V / 3PH / 60HZ	134A	
RE 7-21	480V / 3PH / 60HZ	54A	45 KW
	600V / 3PH / 60HZ	45A	
	480V / 3PH / 60HZ	65A	
RE 7-28	600V / 3PH / 60HZ	54A	54 KW
	208V / 3PH / 60HZ	109A	
	480V / 3PH / 60HZ	43A	
RE 8-16	600V / 3PH / 60HZ	36A	36 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-24	600V / 3PH / 60HZ	45A	45 KW
	208V / 3PH / 60HZ	134A	
	480V / 3PH / 60HZ	54A	
RE 8-32	480V / 3PH / 60HZ	65A	54 KW
	600V / 3PH / 60HZ	54A	

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## FOR GAZ OVEN

Type	Minimum gas pipe size	Line pressure	Power (BTU / HR)									
			RE 4-8	RE 4-12	RE 4-16	RE 7-14	RE 7-21	RE 7-28	RE 8-16	RE 8-24	RE 8-32	
Natural gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000	
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000	150,000	200,000	250,000	
Secondary connection			208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 9A	208V / 1PH / 60HZ / 11A

## BAKING CAPACITY

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size	5 oz	Pans (18" x 26")	1 lb	1.5 lb	9 in	8 in	10 in	12 in	14 in	16 in	18 in
RE 4-8	4	26" x 36 1/2"	120	8	60	48	36	44	24	16	12	8	8
RE 4-12	4	26" x 54 1/2"	180	12	90	72	54	66	36	24	18	12	12
RE 4-16	4	26" x 72 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 7-14	7	20" x 36"	196				56	56	35	21	14	14	14
RE 7-21	7	20" x 54"	308				70	84	56	35	21	21	21
RE 7-28	7	20" x 72"	392				98	112	70	35	28	28	28
RE 8-16	8	26" x 36 1/2"	240	16	120	96	72	88	48	32	24	16	16
RE 8-24	8	26" x 54 1/2"	360	24	180	144	108	132	72	48	36	24	24
RE 8-32	8	26" x 72 1/2"	480	32	240	192	144	176	96	64	48	32	32

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

\*\* The ambient temperature on top of the oven must not exceed 105 °F — (40 °C)

\*\*\* If you've chosen the Steam option on your oven, it is strongly recommended that you install a water softener at the oven's water inlet to remove minerals from the water.





# DESIGN, INNOVATION AND QUALITY

IF YOU HAVE ANY QUESTIONS, CONTACT US AT  
819 395.5151 / 1 855 395.5252 OR VISIT OUR WEBSITE  
[PICARDOVENS.COM](http://PICARDOVENS.COM)

Thanks for your interest.



Your authorized retailer:



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