

THE UNIQUE LP-200 STONE CONVEYOR OVEN FOR PIZZAS

Picard Stackable Tunnel Oven Model LP-200
Stone Conveyor



FEATURES

- Black, polished, natural stone conveyor on entire length of the baking chamber with variable speed control.
- Stainless steel exterior panelling.
- Turbo-Flex airflow system removes the layers of cool heavy air which tend to encapsulate the product.
- Removable hood at the baking chamber entrance makes for easier cleaning of the stone conveyor.
- Glass door on side of oven (option).
- Stainless steel wire mesh conveyor at baking chamber exit (18" long).
- Two emergency stop buttons located at oven entry and exit points.
- Removable stainless steel panel for drive motor and mechanical component access.
- Stainless steel, sliding crumb pan under conveyor entry and exit points.
- Ventilator for main motor.
- Legs on adjustable wheels.

FRONT VIEW

SIDE VIEW

TOP VIEW

INSTALLATION

- Our compact oven is built to maximize available space.
- Requirements:
 - Licensed electrician;
 - Licensed gas fitter for gas connections;
 - Gas technician for burner's start-up;
 - HVAC specialist for air evacuation.

For your safety, our LP-200 Stackable Tunnel 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.



GENERAL INFORMATIONS

Model	Baking zone	Baking surface	Belt width	Height	Total lenght	Depth	Maximum temperature	Cooking time	Oven weigth (lbs)
LP-200-4-20-G 1 deck	70"	10 pi²	20"	49 ¾"	99 ¼"	46"	600 °F (315 °C)	Variable	1200
LP-200-4-20-G 2 decks	140"	20 pi²	20"	67"	99 ¼"	46"			2400
LP-200-4-32-G 1 deck	70"	15 pi²	32"	49 ¾"	99 ¼"	58"			2000
LP-200-4-32-G 2 decks	140"	30 pi²	32"	67"	99 ¼"	58"			4000
LP-200-6-32-G 1 deck	90"	21 pi²	32"	49 ¾"	123 ¼"	58"			2950
LP-200-6-32-G 2 decks	180"	42 pi²	32"	67"	123 ¼"	58"			5900

ELECTRIC SPECIFICATIONS

Model	Voltage	Phase	Hertz	Amperage	Power supply
LP-200-4-20-G	220-240	1	60	23	4 wires (2 live, 1 neutral, 1 ground)
	208-240	3		19	5 wires (3 live, 1 neutral, 1 ground)
LP-200-4-32-G	220-240	1		31	4 wires (2 live, 1 neutral, 1 ground)
	208-240	3		24	5 wires (3 live, 1 neutral, 1 ground)
LP-200-6-32-G	220-240	1		52	4 wires (2 live, 1 neutral, 1 ground)
	208-240	3		38	5 wires (3 live, 1 neutral, 1 ground)

GAS SPECIFICATIONS

Type	Gas Pipe Inlet		Manifold pressure	Inlet pressure	Power per Cavity (BTU/HR)		
	1 deck	2 decks			LP-200-4-20-G	LP-200-4-32-G	LP-200-6-32-G
Natural	¾" NPT	2 x ¾" NPT	3.5" W.C.	4-6" W.C.	116 000	168 000	198 000
Propane	¾" NPT	2 x ¾" NPT	11" W.C.	12-14" W.C.	115 000	166 500	191 000

RECOMMENDED MINIMUM CLEARANCE

Exit	Rear conveyor	Entry
2" (50.8)	0" (0)	18" (457.2)

BAKING CAPACITY (per cavity per hour)

Pizza size	12 inches			14 inches			16 inches			18 inches		
Baking time (min)	4	5 ½	7	4	5 ½	7	4	5 ½	7	4	5 ½	7
LP-200-4-20-G	90	65	51	75	54	42	60	43	34	52	38	30
LP-200-4-32-G	150	109	85	135	98	77	120	87	68	75	54	42
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47

* All the dimensions in parentheses are in millimeter.

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

STONE CONVEYOR OVEN

954-805-4874

The first conveyor oven to cook pizzas directly on stones without a pan or screen.

Cook tasty and crispy pizzas within 3 to 5 minutes.

IT'S GUARANTEED!

PICARD TUNNEL OVEN MODEL LP-200 FEATURES:

- Conveyor made of black, polished stone plates.
- Turbo-flex airflow system for uniform cooking.
- Easy maintenance due to all stainless steel exterior walls.
- Baking chamber:
 - 20" or 32" (inches) wide.
 - 4' to 6' (feet) long.

VISIT OUR WEB SITE:

WWW.PICARDOVENS.COM



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Picard Inc. continuously improves their products and reserves the right to change specifications without notice.



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