

HOT ROCKS SERIES

PIZZA | BAKERY



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STONE CONVEYOR : HR-70-22 | HR-70-33 | HR-93-33 | LP-200-4-20-G | LP-200-4-32-G | LP-200-6-32-G

WHY SHOULD YOU USE THE STONE CONVEYOR ?

IMPROVED PRODUCT QUALITY

A forced-air ventilation system ensures continual air circulation for even and effective baking. The adjustable-temperature heated air is quickly pushed down to the product surface through small funnel-shaped cavities, eliminating the cool area in the middle of the pizza.

REDUCED BAKING TIME

The most effective oven that can bake pizza under 2 minutes. Hot Rocks ovens are infinitely adjustable and adapt to your recipes, rather than vice versa. The ventilation area is 0-100 % adjustable.

HIGH-QUALITY BAKING STONES

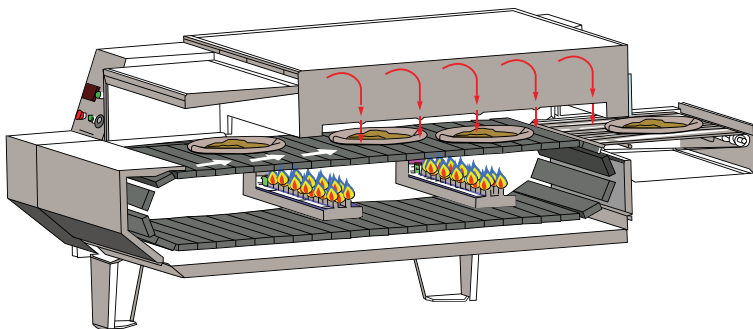
The all-new Hot Rocks is a baking stone conveyor oven specially designed to bake your pizza to perfection. The Picard Ovens engineering team has developed an exceptional baking stone oven for direct baking and unparalleled results. The baking stones are always ready for your next pizza. Enjoy the exquisite taste and perfect texture of a pizza baked the old fashioned way—on a baking stone.

EASE OF USE

- Touch screen control panel
- Choice of left or right conveyor direction
- Allows users to save recipes and turn on the oven at desired times
- Low maintenance: Picard is committed to offering you a superior product that requires the least possible amount of maintenance

STACKABLE / HIGH-CAPACITY

The oven comes in different sizes in order to meet different production needs. Up to 3 ovens can be stacked, each one set for a different baking time and temperature. Each unit can bake up to 165 12" pizzas or 135 16" pizzas per hour.



PIZZA FEATURES

- **HR series :**
 - HR-70-22 • HR-70-33 • HR-93-33
- Entry conveyor



BAKERY FEATURES

- **LP-200 series :**
 - LP-200-4-20-G • LP-200-4-32-G • LP-200-6-32-G
- Entry conveyor
- Radiant Heat elements for flat bread
- Steel plate or stone



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BASIC FEATURES

- Natural or propane gas
- Stone conveyor
- Stainless steel exterior panels
- Variable ventilation zones from 0 to 100%
- Conveyor right or left direction choice
- Digital touch screen control panel
- Stackable 3 units
- Accessible glass side door
- Exit conveyor

OPTIONAL FEATURES

- Stainless steel entry conveyor
- Additional electric elements for radiant heat in baking chamber (Glass door not available with this option)

INSTALLATION

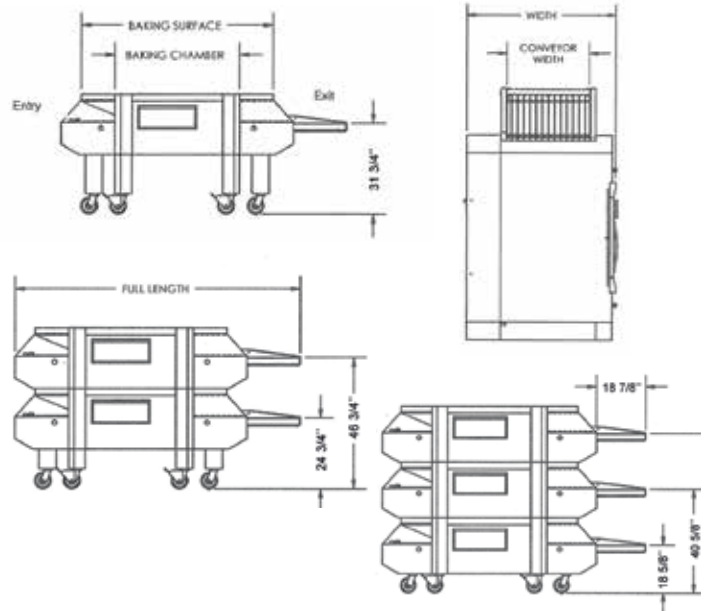
Our compact oven is built to maximize available space.

Requirements :

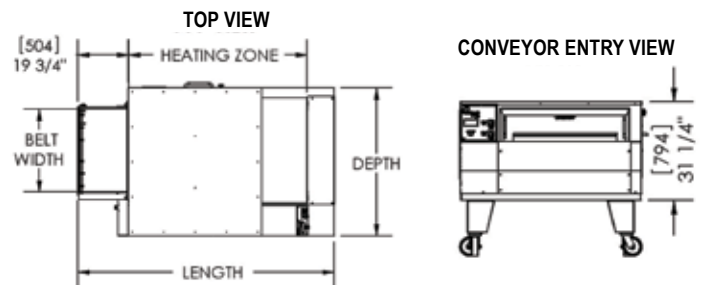
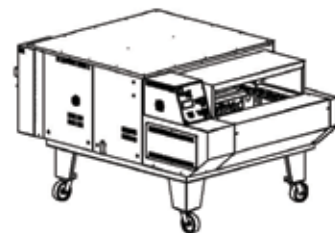
- Licensed electrician
- Licensed gas technician for gas connections and burner's start-up
- HVAC specialist for ventilation

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.

HR SERIES MACHINE DIMENSIONS



LP-200 SERIES MACHINE DIMENSIONS



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RECOMMENDED MINIMUM CLEARANCE

Rear of oven to wall	2"
Left side extension to wall	2"
Oven entry to wall	2"

For your safety, our HOT ROCKS 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 INFORMATION

Model	Baking zone	Belt width	Width	Total length	Max. operating temp.	Cooking time	Oven weight (lb)
HR-70-22	70"	22"	49 1/4"	102 3/4"	750 °F	1 to 15 min	1500
HR-70-33	70"	33"	60 1/4"	102 3/4"			1800
HR-93-33	93"	33"	60 1/4"	126 3/4"			2400
LP-200-4-20-G	70"	20"	46"	100 1/4"	600 °F (315 °C)		1200
LP-200-4-32-G	70"	32"	58"	100 1/4"			2000
LP-200-6-32-G	90"	32"	58"	124 1/4"			2950

ELECTRICAL SPECIFICATION (PER DECK)

Model	Voltage	Phase	Hertz	Amperage	Power supply
HR-70-22	208-240V	1PH	60HZ	10A	3 wires (2 hot, 1 ground)
HR-70-33	208-240V	1PH		10A	3 wires (2 hot, 1 ground)
HR-93-33	208-240V	1PH		15A	3 wires (2 hot, 1 ground)
LP-200-4-20-G	220-240V	1PH		23A	3 wires (2 hot, 1 ground)
	208-240V	3PH		19A	4 wires (3 hot, 1 ground)
LP-200-4-32-G	220-240V	1PH		31A	3 wires (2 hot, 1 ground)
	208-240V	3PH		24A	4 wires (3 hot, 1 ground)
LP-200-6-32-G	220-240V	1PH		52A	3 wires (2 hot, 1 ground)
	208-240V	3PH		38A	4 wires (3 hot, 1 ground)

GAS SUPPLY SPECIFICATION

Model	Type	Gas pipe inlet	Manifold pressure	Inlet pressure	Power per deck (BTU / HR)
HR-70-22	Natural	3/4" NPT	0" W.C.	5-14" W.C.	80 000
	Propane				
HR-70-33	Natural				120 000
	Propane				
HR-93-33	Natural				200 000
	Propane				
LP-200-4-20-G	Natural		3.5" W.C.	4-6" W.C.	116 000
	Propane		11" W.C.	12-14" W.C.	115 000
LP-200-4-32-G	Natural		3.5" W.C.	4-6" W.C.	168 000
	Propane		11" W.C.	12-14" W.C.	166 500
LP-200-6-32-G	Natural	3.5" W.C.	4-6" W.C.	198 000	
	Propane	11" W.C.	12-14" W.C.	191 000	

BAKING CAPACITY

Pizza size	12 inches			14 inches			16 inches			18 inches		
	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
HR-70-22	90	65	51	75	54	42	60	43	34	52	38	30
HR-70-33	150	109	85	135	98	77	120	87	68	75	54	42
HR-93-33	165	120	94	150	110	86	135	92	73	82	66	47
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

* Continuous product development is a policy at Picard. Therefore, we reserve the right to modify these features and / or the design without prior notification.