

REVOLUTION HYBRID

Models | RE 4-8 | RE 4-12 | RE 4-16 | RE 8-16 | RE 8-24 | RE 8-32

WHY SHOULD YOU USE THE REVOLUTION HYBRID ?

VERSATILE

The Revolution oven is a continuous baking type oven with direct fired radiant heat and not a convection type oven. Many different products may be baked at the same time enabling you to increase your sales, baking everything your customers could ever want, when they want it.

OPTIONS

You can choose either gas or electric models. There are also 3 different shelf material options : steel, stone, perforated.

ECONOMICAL

Because this oven takes up less of your kitchen space and offers an ergonomic design so you can double up on quantity. This added to an extremely efficient burner system helps you economize on multiple levels, reducing your operating cost.

COMPACT SIZE

The Revolution oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens.

LOW MAINTENANCE

Picard has become famous for providing some of the industry's most innovative and durable ovens. We continue this long tradition by making the Revolution simple to clean, impervious to rust and trouble-free to operate. Count on your Revolution to provide you with years of hassle-free service.



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RECOMMENDED MINIMUM CLEARANCE

Floor to ceiling	98" for straight pipe 108" for 90° elbow
Side and back to wall	1" for burner air intake
Floor	Approved for non-combustible surfaces
Manhole side	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

ELECTRICAL RATING

Model	Volt	Ampere	KW	Secondary connection
RE 4-8	208V / 3PH / 60HZ	109A	36 KW	None
	480V / 3PH / 60HZ	43A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	36A		208V / 1PH / 60HZ / 9A
RE 4-12	208V / 3PH / 60HZ	134A	45 KW	None
	480V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	45A		208V / 1PH / 60HZ / 9A
RE 4-16	480V / 3PH / 60HZ	65A	54 KW	208V / 1PH / 60HZ / 11A
	600V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 11A
RE 8-16	208V / 3PH / 60HZ	109A	36 KW	None
	480V / 3PH / 60HZ	43A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	36A		208V / 1PH / 60HZ / 9A
RE 8-24	208V / 3PH / 60HZ	134A	45 KW	None
	480V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 9A
	600V / 3PH / 60HZ	45A		208V / 1PH / 60HZ / 9A
RE 8-32	480V / 3PH / 60HZ	65A	54 KW	208V / 1PH / 60HZ / 11A
	600V / 3PH / 60HZ	54A		208V / 1PH / 60HZ / 11A



SHIPMENT INFORMATION

Model	Ship weight (1)	Crate dimensions		
RE 4-8	2,500 lb	64"	92"	88"
RE 4-12	3,000 lb	83"	92"	88"
RE 4-16	3,800 lb	90"	100"	88"
RE 8-16	2,800 lb	64"	92"	88"
RE 8-24	3,300 lb	83"	92"	88"
RE 8-32	4,300 lb	90"	100"	88"

(1) Steam (option) included.

GAS SUPPLY SPECIFICATION

Type	Minimum gas pipe size	Line pressure	Power (BTU / HR)					
			RE 4-8	RE 4-12	RE 4-16	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
Propane gas	3/4" NPT	5"-14" W.C.	150,000	200,000	250,000	150,000	200,000	250,000

BAKING CAPACITY

Model	Trays		Bagels	Breads			Pies	Pizzas					
	Qty	Size	5 oz	Pans (18" x 26")	1 lb	1.5 lb	9 inches	8 inches	10 inches	12 inches	14 inches	16 inches	18 inches
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 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.

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BASIC FEATURES

- Single point ventilation through the exhaust hood
- Digital control panel
- Aluminized steel interior walls and roof
- All carbon-graphite bushings for mobile parts
- Choice of either full steel or expanded metal shelves; optional baking stone shelves imbedded inside shelf structure available

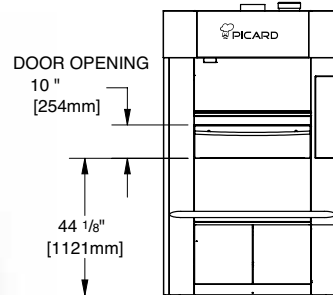
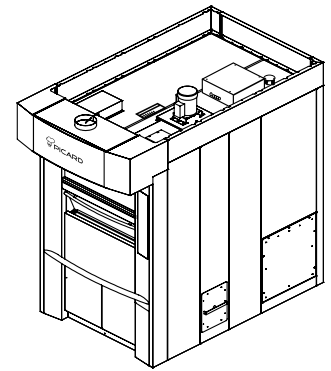
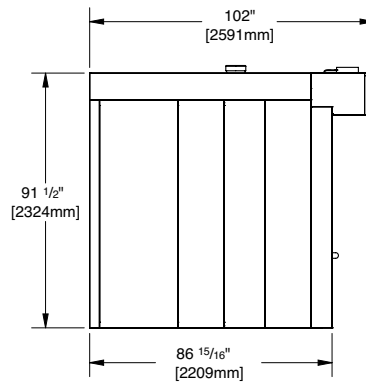
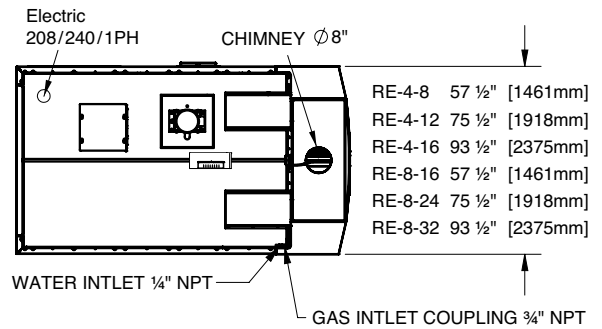
POWERMAX SYSTEM

- Picard ovens unique system
- Maintains constant temperature
- Maximum energy output
- Powerful
- Silent
- Maintenance free
- Clean burning

AEROMAX VENTILATION SYSTEM

- Double directional ventilation (front and back)
- Permits equal baking
- Factory adjusted but permits special adjustments at the clients local
- Special system for better performance
- Bakes faster

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.

