

HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

HOT ROCKS LP : LP-200-4-20-G | LP-200-4-32-G | LP-200-6-20-G | LP-200-6-32-G

WHY SHOULD YOU USE THE HOT ROCKS LINES ?

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.

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.

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.

EASE OF USE

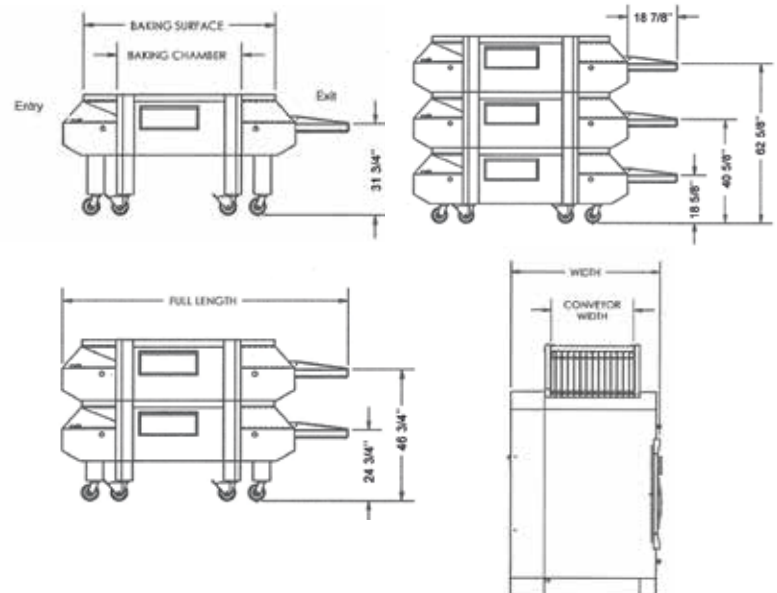
- Touch screen control panel
- Choice of left or right conveyor direction
- Allows users to save recipes and turn on the oven at desired times
- Low maintenance: Picard is committed to offering you a superior product that requires the least possible amount of maintenance

STACKABLE / HIGH-CAPACITY (HOT ROCKS ONLY)

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.



MACHINE DIMENSIONS / HOT ROCKS



* Photo for illustration purposes only

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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 surface	Conveyor width	Full length	Width	Max. operating temp.	Bake time range	Oven weight (1 oven) (lb)
HR-70-22	70"	22"	102 3/4"	50 3/4"	750 °F	1 to 15 min	1500
HR-70-33	70"	33"	102 3/4"	61 3/4"			1800
HR-93-33	93"	33"	126 3/4"	61 3/4"			2400

ELECTRICAL RATING (PER DECK)

Model	Voltage	Phase	Hertz	Amps	Supply
HR-70-22	208-240V	1PH	60H	10A	3 wires (2 hot, 1 ground)
HR-70-33				10A	
HR-93-33				15A	

GAS SUPPLY SPECIFICATION

Type	Gas pipe inlet	Manifold pressure	Inlet pressure	Power per deck (BTU / HR)		
	Per deck			HR-70-22	HR-70-33	HR-93-33
Natural Propane	3/4 NPT	0" W.C.	5-14" W.C.	80 000	140 000	170 000

BAKING CAPACITY (PIZZA / HOUR)

Pizza size	12 inches			14 inches			16 inches			18 inches		
	Cooking time (min)	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2
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

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

*All figures in Parentheses are in millimeters.



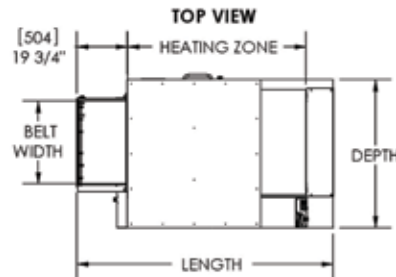
HOT ROCKS LINES

HOT ROCKS : HR-70-22 | HR-70-33 | HR-93-33

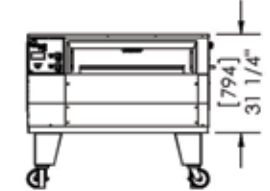
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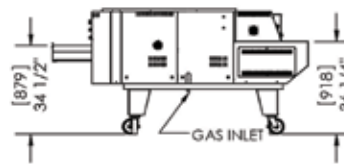
MACHINE DIMENSIONS



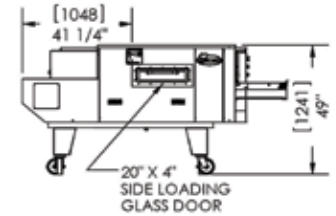
CONVEYOR ENTRY VIEW



BACK VIEW



FRONT VIEW



LP200-4-20-G AT LP-220-6-32-G MINIMUM RECOMMENDED CLEARANCE

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

For your safety, our LP-200 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	Baking surface	Belt width	Height	Total length	Depth	Max. operating temp.	Cooking time	Oven weight (lb)
LP-200-4-20-G	70"	10 Sq.Ft.	20"	49 3/4"	100 1/4"	46"	600 °F (315 °C)	Variable	1200
LP-200-4-32-G	70"	15 Sq.Ft.	32"	49 3/4"	100 1/4"	58"			2000
LP-200-6-20-G	90"	13 Sq.Ft.	20"	49 3/4"	124 1/4"	46"			1825
LP-200-6-32-G	90"	21 Sq.Ft.	32"	49 3/4"	124 1/4"	58"			2950

ELECTRICAL SPECIFICATION (PER DECK)

Model	Voltage	Phase	Hertz	Amperage	Power supply
LP-200-4-20-G	220-240V	1PH	60HZ	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-200-6-20-G	220-240V	1PH		35A	3 wires (2 hot, 1 ground)
	208-240V	3PH		27A	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)

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GAS SUPPLY SPECIFICATION

Type	Gas pipe inlet	Manifold pressure	Inlet pressure	Power per cavity (BTU / HR)			
				LP-200-4-20-G	LP-200-4-32-G	LP-200-6-20-G	LP-200-6-32-G
Natural	3/4" NPT	3.5" W.C.	4-6" W.C.	116 000	168 000	131 500	198 000
Propane	3/4" NPT	11" W.C.	12-14" W.C.	115 000	166 500	130 000	191 000

BAKING CAPACITY (PER CAVITY PER HOUR)

Pizza size	12 inches			14 inches			16 inches			18 inches		
	Baking time (min)	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2
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-200-6-20-G	105	76	60	82	60	47	127	49	39	60	48	34
LP-200-6-32-G	165	120	94	150	110	86	135	92	73	82	66	47

BASIC FEATURES HOT ROCKS

- 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
- Glass side door
- Exit conveyor

OPTIONAL FEATURES

- Entry conveyor (+19 1/4" on full length)

INSTALLATION

A Picard technical supervisor will unload and assemble the oven on the purchaser's site. The customer has to supply two helpers to unload the oven from the truck (1 hour only) and one man to assemble the oven (2 days). All oven parts can pass through a regular 36" x 80" door and can be moved by hand.

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. Each oven must be hooked-up to a hood pressure switch supplied and installed at the customer's expense.

BASIC FEATURES HOT ROCKS LP-200

- 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 2 units
- Glass side door
- Exit conveyor

OPTIONAL FEATURES

- Entry conveyor (+ 19 1/4" on full length)

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

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.