

HOT ROCKS

Stone Conveyor Oven Series

Gas Fired

Standard 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
Glass side door
Exit conveyor

Options

Entry conveyor (+19 ¼" on full length)

Models

HR-70-22
HR-70-33
HR-93-33

*See specifications and details on the following pages.

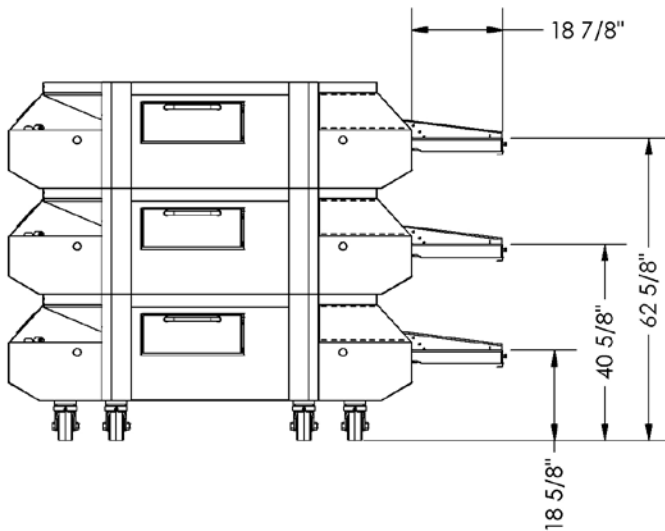
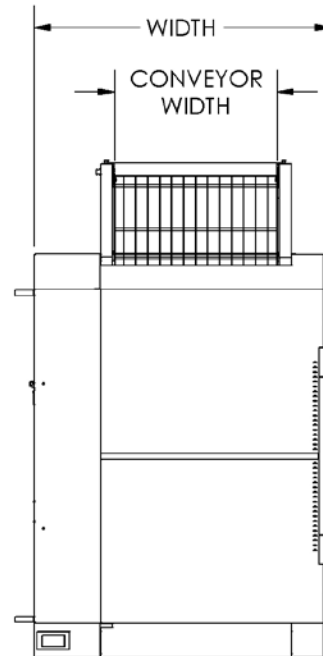
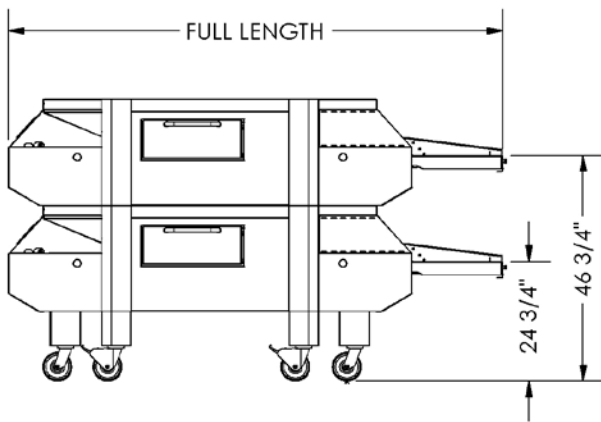
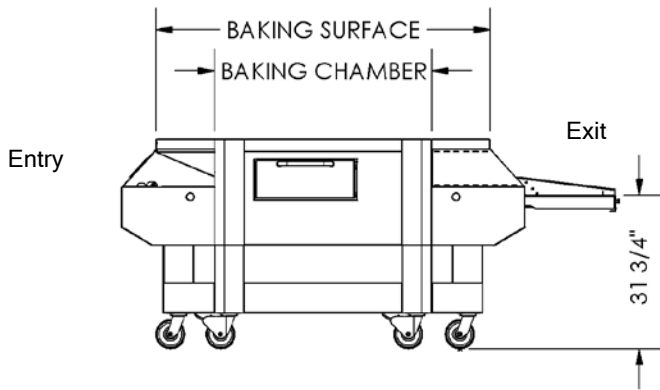
Installation

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.



HOTROCKS Stone Conveyor Oven Dimensions



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

RECOMMENDED MINIMUM CLEARANCES

Rear of Oven to Wall	Left Side Extension to Wall	Oven Entry to Wall
2"	2"	2"

GENERAL INFORMATION

Model	Baking Surface	Conveyor Width	Full Length	Width	Max. Operating Temp.	Bake Time Range	Oven Wt.(1 oven) (lbs)
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	60Hz	10A	3 wires (2 hot, 1 ground)
HR-70-33				10A	3 wires (2 hot, 1 ground)
HR-93-33				15A	3 wires (2 hot, 1 ground)

GAS SUPPLY SPECIFICATION

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

BAKING CAPACITY (pizza / hour)

Pizza Size	12 inch			14 inch			16 inch			18 inch		
	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

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