



PICARD

Granite Conveyor Ovens



Give your customers
delicious stone-baked pizza
in half the time.



Our new Granite Conveyor Ovens are so efficient they pay for themselves in less than one year.

I have worked for 7 years to create an oven that bakes a high quality pizza at a very economical price.

Guy
Director of Development
Picard, Inc.

Picard, Inc. has been making ovens since 1957. They are famous throughout North America for producing the finest ovens in the industry, setting the highest standards for design, energy-efficiency, manufacturing and customer service. Picard Granite Conveyor Ovens feature a patented conveyor made with real granite. This unique feature, combined with an advanced internal ventilation system, provides for fast, consistent baking. The conveyor style oven is much more efficient than traditional deck ovens, allowing you to reduce your manpower and your energy costs by as much as 50%. Make better pizza, faster and for less money. Sound good?



20" Granite Conveyor Oven

At just 20 inches wide, this is our most compact model. Featuring the adjustable legs and removable funnel for easy clean-up. It can come as a single unit or can be stacked for increasing production without increasing floor space.



32" Granite Conveyor Oven

At 32 inches, our revolutionary Granite Conveyor Oven can produce up to 180 pizzas per hour. It features stainless steel construction, easy-to-use controls and optional heavy-duty casters.

A Crispy, Tender Crust Every Time!

The granite gathers and transfers heat to the pizza crust at crucial times in the baking process, creating yeast reactions that provide proper "lift effect" and moisture retention.

Save 50% on Energy Costs

The granite conveyor maintains a consistent level of heat, decreasing your baking time while increasing your savings in energy costs.

Eliminates Screens & Pans

Place pizza directly on the granite conveyor, reducing cooking time by 50% while producing a superior quality pizza.

Spend Less Down-Time

Our ovens are designed with prolonged production in mind. The components are easily accessed and maintained. And, when needed, the parts are quickly available throughout North America.

Reduces Operational Costs up to 50%!

The Automated production allowed by the conveyor eliminates supervision and handling during the cooking process, thus reducing the number of employees you need handling your product.

Controls Anyone Can Understand

Easy to operate controls provide options for baking temperature and conveyor speed, allowing you to customize or standardize any process.

Bakes Faster by Removing the Cool Air

The internal ventilation system propels all the cool air from the pizza, allowing for faster, more even baking.

No Lost Heat

No lost heat means spending less money to heat your oven while also providing a better work environment.

Easy to Clean

The stainless steel construction makes it easy to keep our ovens spotless and up to code.

Industry-Best Warranty

Our ovens are supported by the industry's best warranty - 2 years on mechanical parts, 1 year on electrical and gas components, 6 months on labor. See our limited warranty document for complete details.



*My job is to
make sure your
oven is perfect.
I take my job
very seriously.*

Pierre
Manufacturing Technician
Picard, Inc.



Technical Information

Your Picard oven comes complete with

- Gas Fired Burners
- Granite Roll Conveyor
- Stainless Steel Construction
- Internal Ventilation System
- Stainless Steel Wire Mesh at conveyor exit
- Full-view glass window at the conveyor exit
- Access drawers at the beginning & end of conveyor

Our Industry-Leading Warranty

All Picard conveyor ovens are covered with the industry's best overall warranty - 2 years on mechanical parts, 1 year on electrical and gas components and 6 months on labor. See our Limited Warranty Document for more details.

You can purchase your new Picard oven from this qualified Dealer:

Ordering Information

Buy directly from one of Picard's many US dealers. For a complete list of dealers you can call us at 1-800-668-1883 or visit our web site - www.picardinc.com.

Installation

Oven is shipped fully-assembled or unassembled (specify when ordering). You will need a licensed electrician, gas technician and HVAC specialist. Requires no clearance from floor and only 2" clearance from combustible wall surface.

Shipping

All ovens are shipped anywhere in the world within a solid wooden crate. When unit ships unassembled we take care of the unloading.

Parts and Service

Parts are available at restaurant suppliers throughout the United States and Canada. We have a nationwide network of factory-trained service technicians available, should anything ever go wrong with your oven.



We put so much into our ovens so you can get more out

Victoriaville Quebec • www.picardinc.com

1-800-668-1883