

The Spitfire

Pizza Oven

IGNITE THE FUTURE



**FOOD MAKERS
BAKERY EQUIPMENT**
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 **PICARD**

Spitfire Benefits





Advantages



Compact size with large capacity

The Spitfire oven's compact size is only one of the many ways that this oven is revolutionizing the history of revolving ovens. The Spitfire oven boasts one of the smallest footprints available on the market in its category.



Continuous bake type oven but versatile

The Spitfire 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.



Energy efficient but powerful

The Spitfire cooks at 575°F (302°C) for fast delicious pizzas.



Economical

This oven takes up less of your kitchen space and offers a double shelf system 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.



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 Spitfire simple to clean, impervious to rust and trouble-free to operate. Count on your Spitfire to provide you with years of hassle-free service.

General Information

The newly designed Spitfire is a piece of art in itself. Sleek european design suggests high technology coupled with unadulterated clean lines.

The Spitfire oven is a rotating oven that is revolutionizing the history of revolving ovens.

It has a large capacity with a state of the art burner that uses between 150,000 to 200,000 BTU, depending on the oven size. It has one of the smallest footprints in the industry, 43 Sq Ft. (model Spitfire 24) and because its thermal insulation is so effective, it can be installed at 0 clearance against combustible surfaces from the side, back and floor. It can even be installed on a wooden floor. The Spitfire has access panels that enable cleaning the interior of the oven with a vacuum from the exterior of the oven.

Versatility is what it's all about today and this oven gives you just that. Models are available for natural gas, propane or electric.



The Spitfire Line-Up

Models	Shelves	Pans
Spitfire 8	4	8
Spitfire 12	4	12
Spitfire 16	8	16
Spitfire 24	8	24

The Spitfire Characteristics

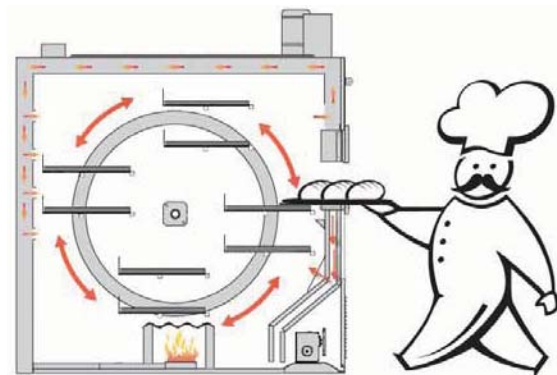
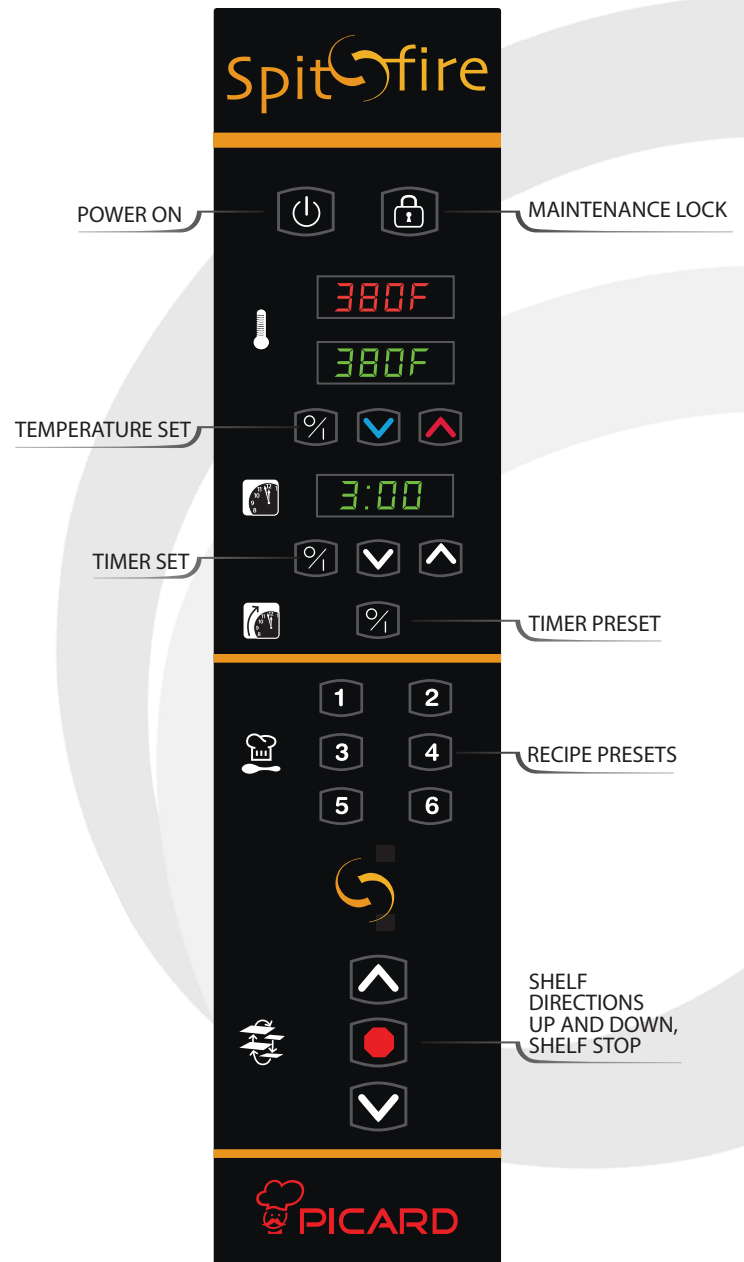
The Spitfire has a large panoramic window with a full length fluorescent lamp to illuminate the baking chamber. It comes with numbered, full or expanded steel shelves or with optional ½" baking stone shelves. With baking stone shelves you can cook your pizzas directly on the stone for perfect pizzas every time. Integrated into this oven is a type II ventilation canopy (type 1 optional) and a quick release evacuation pull knob for a perfect heat control.

The Spitfire

Pizza Oven

What you'll love about the Spitfire? Besides its new upbeat design, let us show you to just a few reasons why;

- | PowerMax, our new state of the art burner system. This burner system has a direct flame burner with exceptional flame stability. This burners flame lowers and rises adjusting to required temperature but doesn't go out until you choose it to. The burner maintains constant temperature, with a powerful maximum energy output. The PowerMax system burns clean, silent and is maintenance free.
- | AeroMax, gentle air circulation system. Again a Picard exclusive to insure our clients perfect success. Contrary to convection ovens, the AeroMax system gently directs air through orifices located on the interior front and back walls of the baking chamber. This method permits faster and equal baking. The system is factory adjusted but permits a customized adjustment at the client's local if desired.
- | The Spitfire also has a well thought out digital control panel, Feather-touch control pad.
- | The control pad fits the needs of the busiest pizzeria with the same european type style. Easy to visually locate and use settings while wearing a mitten. A pre-set recipe area also allows for one push operation. No need for an expert operator to run this oven.
- | All your thoughts about the pioneer revolving ovens are about to change in one quick look. The beauty of this oven speaks volumes of delivering an elegant savoir-faire.



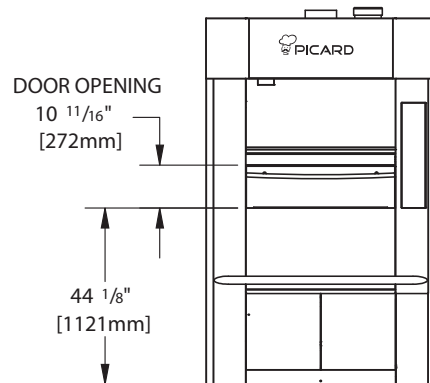
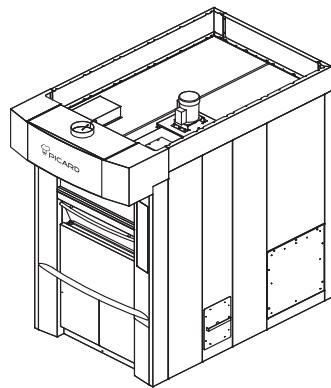
INTERNAL VENTILATION SYSTEM

Spitfire

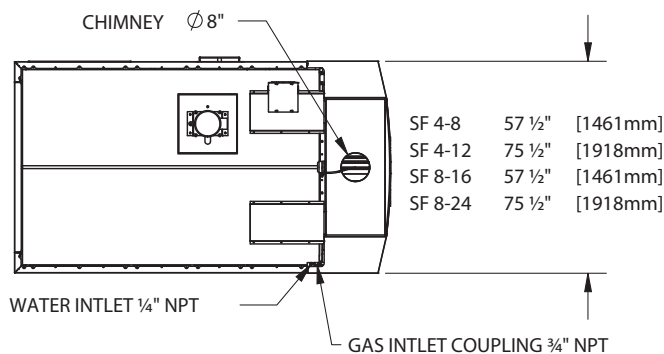
REVOLVING TRAY PIZZA OVEN

GAS FIRED

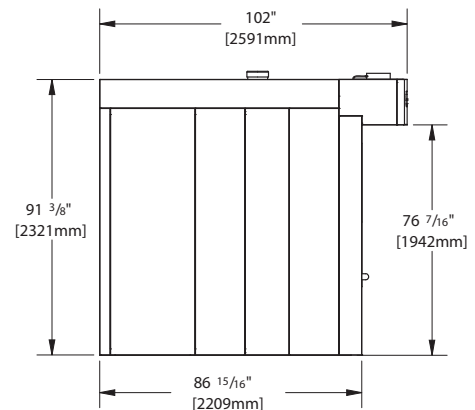
FRONT VIEW



TOP VIEW



SIDE VIEW



STANDARD FEATURES

- Natural or propane gas
- Stainless steel exterior walls (side 1 & facade), galvanized steel (side 2 & back) and aluminized steel interior walls/roof
- Panoramic window above the loading door
- Aluminum counter-balanced door
- Loading door with 10" high opening
- Digital control
- Numbered solid steel or expanded metal shelves with 3" back risers
- A fluorescent light outside the oven window
- Front access doors to driving system, gas and electrical components
- Available with 8, 12, 16 and 24 pan capacity
- Exhaust canopy (type II) with motor extractor



RECOMMENDED MINIMUM CLEARANCES

Floor to ceiling	Side and back to wall	Floor	Manhole side
96"	0"	Approved for combustible surface	24"



GAS SUPPLY SPECIFICATIONS

	Minimum gas pipe size	Manifold pressure	Power (BTU/HR)			
			SF 4-8	SF 4-12	SF 8-16	SF 8-24
Natural gas	3/4" NPT	6.5" W.C.	150,000	200,000	150,000	200,000
Propane gas	3/4" NPT	6.5" W.C.	150,000	200,000	150,000	200,000

ELECTRICAL RATING

Model	Voltage	Phase	Hertz	Amps	Supply
SF 4-8	208-240V	1	60	9	3 wires including ground
SF 4-12				12	
SF 8-16				9	
SF 8-24				12	

SHIPMENT INFORMATION

Model	Ship weight (1)	Crate dimensions		
		64"	92"	88"
SF 4-8	2,500 lbs	64"	92"	88"
SF 4-12	3,000 lbs	83"	92"	88"
SF 8-16	2,800 lbs	64"	92"	88"
SF 8-24	3,300 lbs	83"	92"	88"

(1) Steam (option) included.

BAKING CAPACITIES

Trays			Pizzas					
Model	Qty	Size	8"	10"	12"	14"	16"	18"
SF 4-8	4	26" X 36 1/2"	44	24	16	12	8	8
SF 4-12	4	26" X 54 1/2"	64	32	32	16	12	12
SF 8-16	8	26" X 36 1/2"	88	48	32	24	16	16
SF 8-24	8	26" X 54 1/2"	128	64	48	32	24	24

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

INSTALLATION

A Picard Ovens approved technician will take care of the unloading and installation at the customer's site. All oven parts can pass through a regular standard door and can be moved by hand. All electrical, gas, water, and chimney hook-ups, along with the oven burner's start-up, are at the customer's expense and have to be done by a qualified installation technician and according to local codes.

OPTIONS

- Exhaust canopy (type I) with grease trap
- Baking stone shelves
- Full stainless steel exterior walls
- Stainless steel floor and main shaft








REVOLUTIONIZING THE HISTORY OF REVOLVING OVENS



With our new ultra pure euro-line of products and our specialists to assist you in your choice, we can certainly contribute even more to the success of your company and your projects. Do not hesitate to contact us and see how you can exploit our services more and at the same time, simplify your life.

You'll see. We will ignite your future!

The Spitfire Pizza Oven

-  Compact size
-  Continuous baking
-  Energy efficient but powerful
-  Economical
-  Low maintenance

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