

Discover
a Better
Way to
Bake!



The Oven
Revolution



Revolutionary Benefits

Reduce Expenses

Save Up to 50% on Your Energy Costs

Improve Quality

Self-Generating Steam Baking System
and Revolving Trays

Increase Sales

Bakes Everything your Customers
could ever Want

Save Time

Different Products Bake at the Same Time

Eliminate Headaches

Simple to Clean, Impervious to Rust
and Trouble-Free to Operate

Made In
**NORTH
AMERICA**
Since 1957

*Bake whatever you want,
whenever you want it,
using up to 50% less energy.*



Welcome to a revolutionary new way to bake. One that allows you to offer your customers anything they want, anytime you want. The Revolution from Picard Ovens gives you this freedom.

Reduce your Costs by Saving Energy

The direct gas-fired system preheats the oven in seconds and easily maintains a consistent temperature, no matter how many times you open the oven door. The result is an oven that uses only 180,000 BTUs, reducing your energy costs by up to 50%. Just imagine how that will help cut your operating expenses.

Perfect Product Every time

One of the unique features that makes this oven special is the self-generating steam baking system combined with revolving trays. Together they create an ideal environment for baking just about anything, from bagels and pizza to pies and cheesecake, all to moist and tender perfection.

Increase Sales by Offering a Bigger Variety

No longer are you bound by the limitations of the rack oven. The Revolution lets you bake anything your customers could ever want - bread, pies, muffins, rolls and much more.

Bake More Products at the Same Time

Forget about the old way of baking. Now you can bake a wide variety of different products all at the same time, no matter how much time each one needs. Just think what this will do to your schedule!

Operates Virtually Headache Free

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, making those headaches a thing of the past. Join the Revolution and discover a better way to bake.

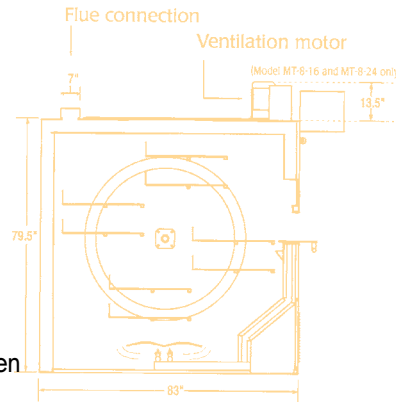


Technical Information

- Different combinations available for interior & exterior materials

Stainless steel
Aluminized steel
Galvanized steel

- Lightweight counter-balanced aluminum door
- Big 8.5" high opening in loading door
- Bright oven interior with 2 interior lights
- Easy access for maintenance
- Electric and gas connections located at top of oven
- Damper for cooling without opening oven door
- Panoramic viewing window
- Easy to use digital controls
- Versatile capacity of 8, 12, 16 or 24 pans
- Numbered solid steel or expanded metal shelves with 3" back



The Revolution Line-Up

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

Purchase your new Picard oven from this qualified Dealer:

Ordering Information

Buy from one of Picard's many dealers in the continental United States and Canada. For a complete list of dealers you can call us at 1-800-668-1883 or visit our web site www.picardovens.com.

Installation

The oven can be shipped either fully-assembled or unassembled (specify when ordering). The installation will be handled by one of Picard's technicians.

Shipping

All ovens are shipped anywhere in the world within a solid wooden crate. When the oven is shipped unassembled, we provide inside delivery.

Parts and Service

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

Warranty

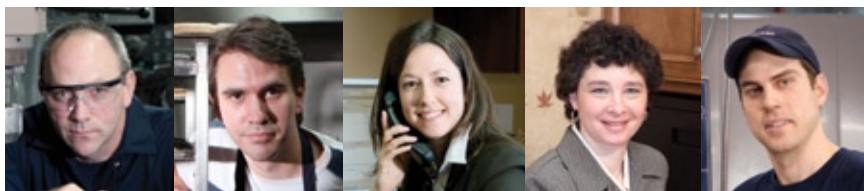
We offer a 1 year warranty on parts and labor. See our Limited Warranty Document for more details.



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**NORTH
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Since 1957



Victoriaville, Que.
www.picardovens.com
1-800-668-1883



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