

INSTRUCTION MANUAL

PICARD ROTISSERIE MODELS PR-36 & RP-36, PR-60 & RP-60

SERIAL NUMBER

()

**This manual should remain with the oven.
It is the property of the end user.**



Intertek

WARNINGS

WHAT TO DO IF YOU SMELL GAS?

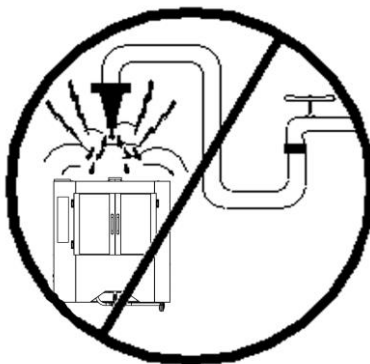
1. IMMEDIATELY CLOSE THE MANUAL GAS VALVE.
2. DO NOT TRY TO TURN ON ANY APPLIANCES.
3. DO NOT TOUCH ANY ELECTRICAL SWITCHES; DO NOT USE A TELEPHONE IN YOUR LOCAL.
4. IMMEDIATELY CONTACT YOUR GAS SUPPLIER USING A NEIGHBOR'S PHONE.
5. IF YOU CANNOT REACH YOUR GAS SUPPLIER, CONTACT THE FIRE DEPARTMENT.

FOR YOUR SAFETY:

DO NOT STORE OR USE GASOLINE, FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

NOTE

THIS MANUAL SHOULD BE KEPT FOR FUTURE REFERENCE.
STORE IT SOMEWHERE EASILY ACCESSIBLE.



WARNING

DO NOT SPRAY LIQUIDS OR VAPORS ON OR NEAR ELECTRICAL EQUIPMENT. DO NOT USE THIS APPLIANCE IF ANY OF ITS PARTS HAVE BEEN UNDER WATER. IMMEDIATELY CONTACT A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND REPLACE ANY PARTS OF THE CONTROL SYSTEM AND GAS CONTROL SYSTEM WHICH WERE SUBMERGED UNDER WATER.

REQUIREMENTS, WARNINGS AND RECOMMENDATIONS

WARNING!

All installation and / or service on this **PICARD ROTISSERIE OVEN** must be performed by qualified, certified, licensed and / or authorized installation or technical service personnel. All electrical, gas and plumbing connections must be made by authorized technicians and in compliance with all electrical, gas, plumbing and safety requirements.

It is possible to obtain these services by contacting PICARD OVENS INC, customer service, a sales representative or a local service agency.

DEFINITIONS:

QUALIFIED AND/OR AUTHORIZED GAS TECHNICIAN:

Qualified or authorized operating personnel are those who have carefully read the information in this manual or those who have experience operating the type of equipment covered in this manual and are familiar with the equipment's functions

QUALIFIED INSTALLATION TECHNICIAN:

A qualified installation technician can be represented by; an individual, a firm, a corporation or a company which, either in person or through a representative is involved and is responsible for:

The installation of gas lines from the outlet side of the gas meter or service regulator when a meter is not present and the connection and installation of the gas appliance. The qualified installation technician must be experienced in such work, be familiar with all necessary precautions and have complied with all requirements of state or local authorities having jurisdiction. Reference in Canada: Canadian Standard CAN/CSA-B149.1 and Z223.1 / NFPA 54 (Natural and/or propane gas installation code)

The installation of electrical wiring from an electric meter, main control box or from the service outlet of an electrical appliance. A qualified installation technician must be experienced in such work, be familiar with all necessary precautions and have complied with all requirements of state or local authorities having jurisdiction.

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code ANSI/NFPA 70, or the Canadian Electrical code, CSAC22.1 No 109 or conform to UL STD 197. You will find the electrical diagrams on the back cover of the gray electrical box of the oven. This box is located behind the left side stainless steel panel. You can also refer to the electrical diagram shown at the back of this manual.

LABELS YOU WILL FIND ON YOUR OVEN:

**ATTENTION BRÛLANT
CAUTION HOT**

DANGER – AVERTISSEMENT

**Ne jamais mettre vos mains dans le four lorsque qu'il est en mouvement.
Enfourner et défourner seulement à l'arrêt complet**

**Never put your hand in the oven while is moving. Load and unload only
when is stopped.**

WARNING

**DISCONNECT POWER
SUPPLY BEFORE SERVICING
AND MAINTENANCE.**

AVERTISSEMENT

**COUPER L'ALIMENTATION AVANT
L'ENTRETIEN ET LE DÉPANNAGE.**

ATTENTION

Cet appareil est muni d'une prise à trois branches (mise à la terre)
pour une sécurité contre un danger de choc, il doit être
branché dans une prise adéquate.
Ne pas couper ou retirer la branche de mise à la terre.

WARNING

This appliance is equipped with a three-prong (grounding) plug for
your protection against shock hazard and should be
plugged directly into a properly grounded three-prong receptacle.
Do not cut or remove the grounding prong from this plug

MODEL / MODÈLE:		GAS / GAZ:	
SERIAL / SÉRIE:		MAN. PRESSURE/ PRESSION D'ÉCHAP.:	
ELECTRICITY / ÉLECTRICITÉ:		LINE PRESSURE / PRESSION D'ENTRÉE:	
AMPS / AMPÈRE:		NOZZLE / ORIFICE:	
HP / CV:		INPUT / DÉBIT (BTU / H):	



PICARD OVENS • FOUR PICARD
 QUÉBEC, CANADA
 WWW.PICARDOVENS.COM

ROTISSERIE / RÔTISSOIRE

CLEARANCES TO COMBUSTIBLES / DÉGAGEMENTS AUX COMBUSTIBLES

COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL	MATÉRIEL COMBUSTIBLE ET NON-COMBUSTIBLE
2"	2"

- INTENDED FOR OTHER THAN HOUSEHOLD USE.
- FOR INSTALLATION UNDER A VENTILATION HOOD ONLY.
- SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOOR.
- POUR UTILISATION AUTRE QUE DOMESTIQUE.
- POUR INSTALLATION SOUS UNE HOTTE DE VENTILATION SEULEMENT.
- PEUT ÊTRE INSTALLÉ SUR UN PLANCHER COMBUSTIBLE.

CERTIFIED TO / CERTIFIÉ À
 CSA Std. 1.8-2006

CONFORM TO / CONFORME À
 ANSI Std. Z83. 11-2006



Intertek
 9700551

GAS FOOD SERVICE EQUIPMENT
 ÉQUIPEMENT DE RESTAURATION À GAZ

MADE IN CANADA / FAIT AU CANADA

FO53-0096 REV 00

TABLE OF CONTENTS

<u>CONGRATULATIONS!</u>	Pg 13
<u>OVEN INSTALLATION</u>	Pg 15
EXTERNAL OVEN DIMENSIONS	Pg 15
GENERAL OVEN COMPONENTS	Pg 16
DISTANCES MINIMALES DE DÉGAGEMENT DU FOUR	Pg 17
POWER AND PRESSURE	Pg 17
CONNECTION LOCATIONS	Pg 18
VENTILATION HOOD INSTALLATION	Pg 19
<u>RECOMMANDÉD UTILISATION</u>	Pg 20
USAGE INSTRUCTIONS	Pg 20
OVEN START UP	Pg 20
PRODUCT LOADING	Pg 20
OVEN SHUT DOWN	Pg 20
CONTROL PANEL FUNCTIONS	Pg 21
<u>GÉNÉRAL MAINTENANCE</u>	Pg 25
MAINTENANCE SCHEDULE	Pg 25
CLEANING THE ROTISSERIE	Pg 26
SPARE PARTS	Pg 27
TROUBLE SHOOTING	Pg 28
VERIFICATION LIST	Pg 29
ELECTRICAL DIAGRAM	Pg 30
<u>LIMITED WARRANTY</u>	Pg 33

CONGRATULATIONS!

YOU ARE NOW THE OWNER OF A PICARD ROTISSERIE OVEN

As a restaurant professional, you have made an excellent choice to meet your business needs.

Your new rotisserie was built using the latest technology and designed with production proven reliability. A team of experienced technicians, committed to excellence, completed the construction of this certified equipment.

MANUFACTURING OVENS USING STATE OF THE ART TECHNOLOGIE

Rugged, efficient and easy to use, the Picard Rotisserie is well known for its reliability and its exceptional roasting quality. This oven is perfect for a wide variety of products such as poultry, spear ribs and any other roasting meats.

PICARD OVENS INC. not only responds to the needs of mass production roasting but also to those who wish to reduce their operating expenses.

The dedicated design of each Picard Ovens products gives you many years of use with a minimum maintenance.

FOR YOUR SAFETY, THIS OVEN IS CERTIFIED

CSA Std 1.8-2006

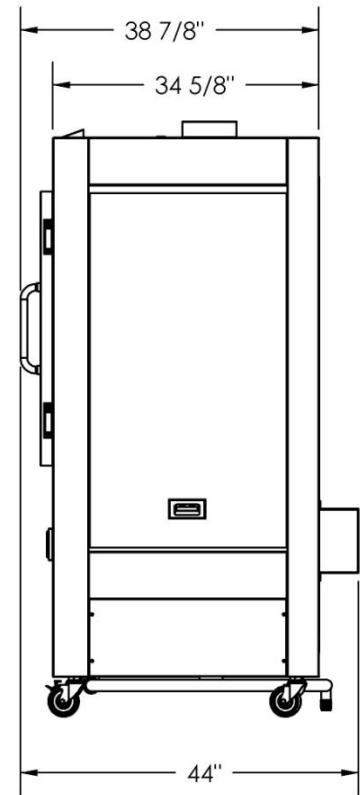
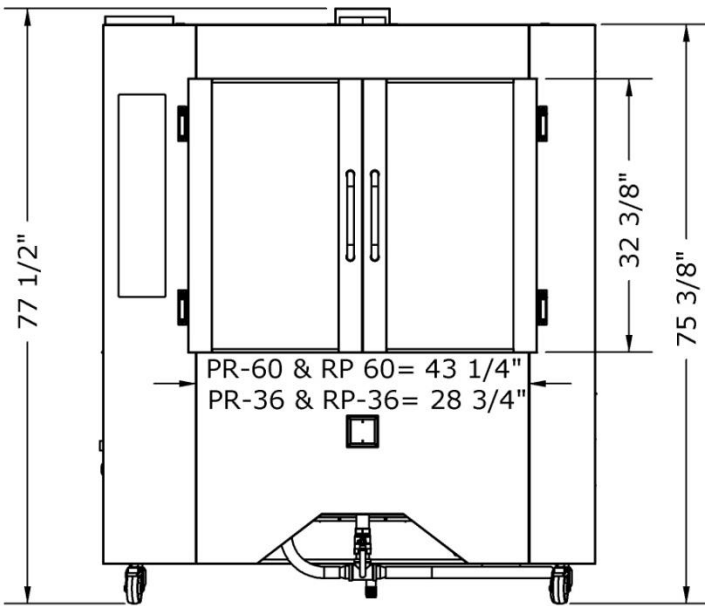
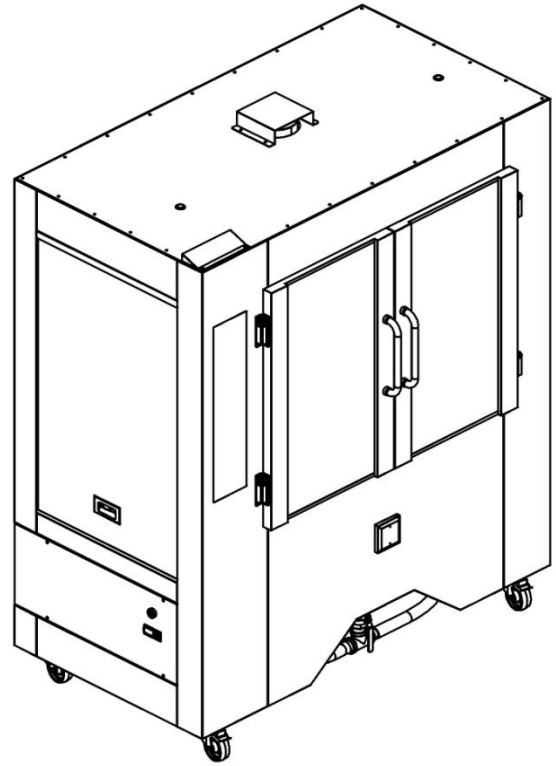
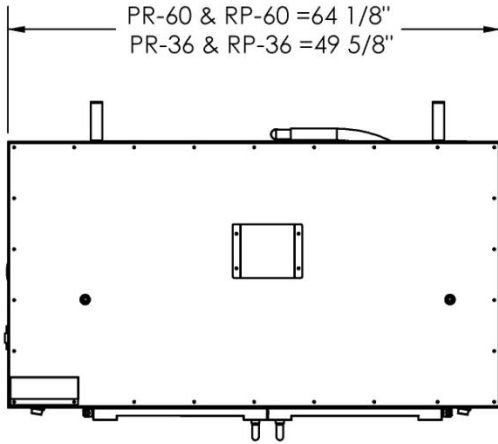
ANSI Std. Z83.11-2006



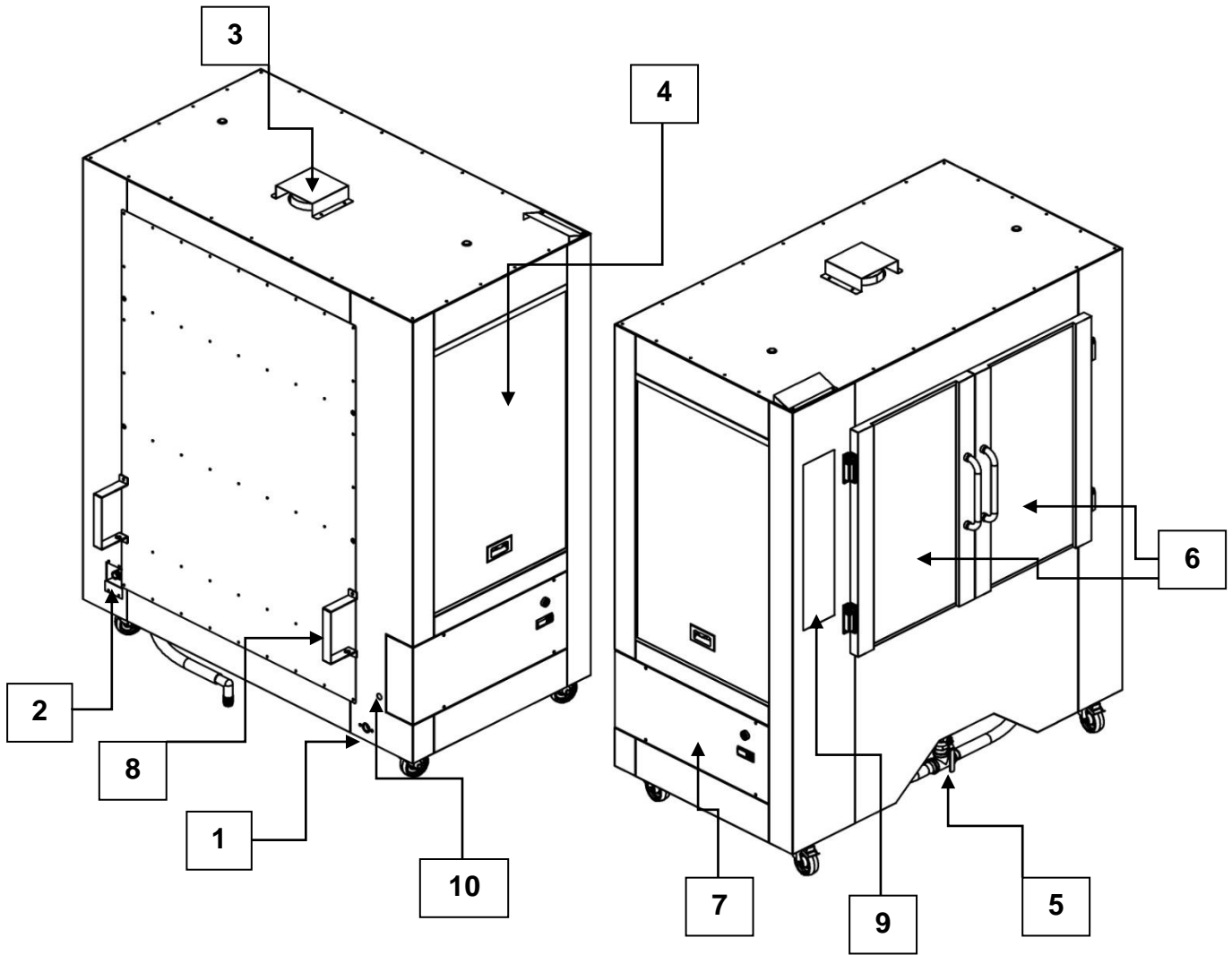
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SECTION:OVEN INSTALLATION

EXTERNAL DIMENSIONS



GENERAL OVEN COMPONENTS



1. Gas hook-up: $\frac{3}{4}$ inch NPT.
2. Water hook-up: male type hose connection.
3. Flue : 6" diameter
4. Left side mechanics access door
5. Drain
6. Loading door
7. Electronics access door
8. Back bumpers
9. Control panel
10. Electrical inlet

MINIMAL REQUIRED DISTANCE BETWEEN THE OVEN AND FLAMMABLE MATERIAL

	COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL
Oven top	16 inch of clearance
Oven back and side	2 inches of clearance
Oven floor	0 inch of clearance non-combustible materiel only

GAS CAPACITY AND PRESSURE

MODEL	ORIFICE	GAS TYPE	CAPACITY BTU	LINE PRESSURE
PR-36 & RP-36	5.6mm	Propane	60 000	5"-14" WATER COLUMN
PR-36 & RP-36	5.6mm	Natural	60 000	
PR-60 & RP-60	5.6mm	Propane	85 000	
PR-60 & RP-60	5.6mm	Natural	85 000	

NOTE

Picard gas units are manufactured to only be used with the type of gas specified on the rating plates. The installation must conform to local codes, or in the absence of local codes, to the ANSI Z223.1 / NFPA 54 (National Fuel Gas Code) CAN/CSA-B149.1 (Natural and or propane gas installation code)

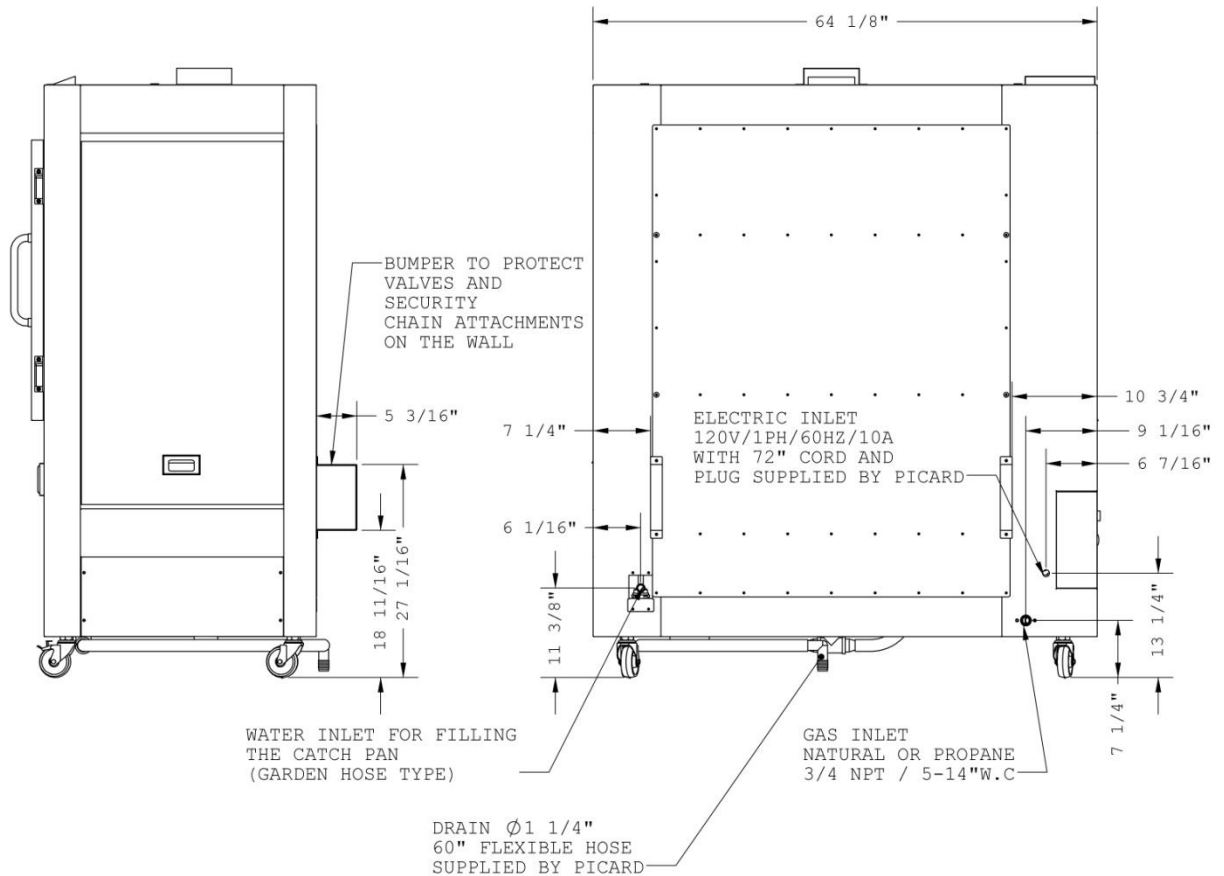
WARNING!

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE COULD RESULT IN PROPERTY DAMAGE, INJURY OR EVEN DEATH.

ATTENTION!

The temperature high limit alarm must always be adjusted to 520 ° Fahrenheit or 271 ° Celsius.

CONNECTIONS LOCATIONS



GAS ENTRY CONNECTION

The rotisserie must be connected to the gas line by flexible tubing. A safety chain must join the rotisserie oven to the wall to prevent it from moving. The length of the safety chain must refrain the flexible tubing from tightening.

A « quick connect » type connection is recommended (furnished by the client). This will facilitate moving the rotisserie for cleaning the walls and floors and it's long term maintenance.

NOTE

The diameter of the gas line is dependent on the ducts length; refer to your building codes.

WARNING

All venting, plumbing and electrical hook ups must be in accordance with federal, state or local code and are the responsibility and cost of the client.

This oven must be installed with an adequate anti-air return that conforms to federal, state and local codes.

IMPORTANT

The gas line of the rotisserie must be accessible to be turned off manually. In case of emergency or for maintenance, a manual valve must be close to the equipment and reachable at all time.

VENTILATION INSTALLATION

IMPORTANT

All exhaust systems are required to have make-up air system that replaces 100% of the exhaust air. Windows, doors, or other openings into the establishment cannot be used for the purposes of providing make-up air. A separate duct providing air into the building is required.

WARNING

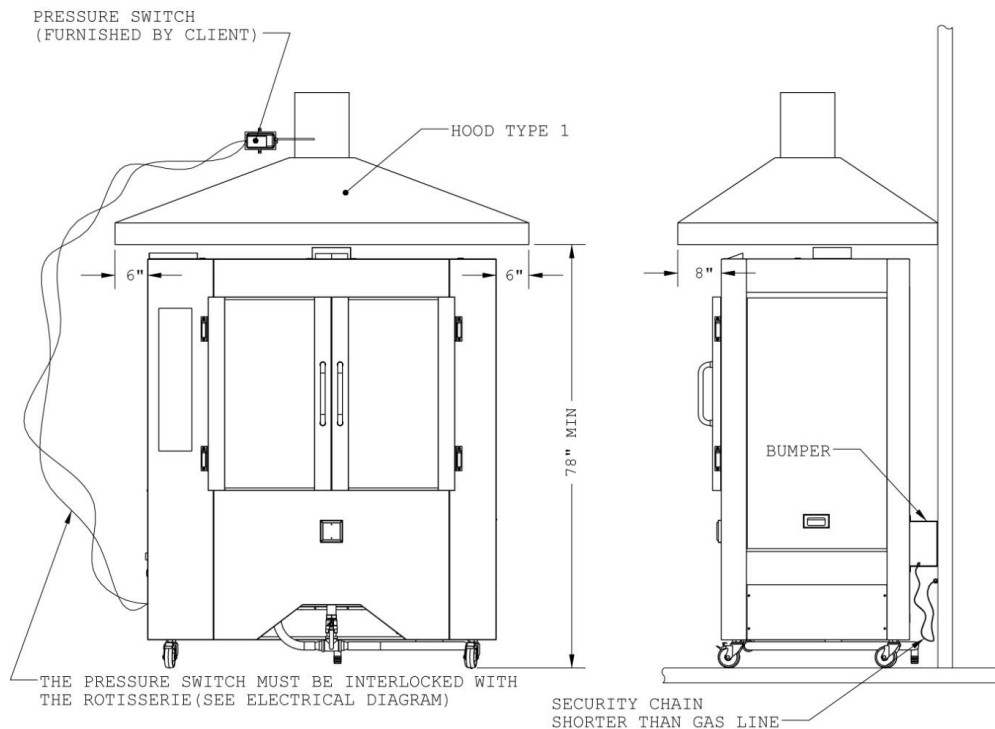
Negative pressure in the room or a faulty exhaust hood installation could damage the electrical components, these type of damages are not included covered by your warranty.

WARNING

The Picard oven must be interlocked with the venting hood, using a pressure or a vacuum switch (refer to the electrical diagram on page: 35)

WARNING

All ventilation connections must in installed to conform to national, provincial or municipal codes in effect. The type of ventilation hood must be chosen by a professional as this may vary depending on the distance and the routing between the oven and the ventilator and the number of elbows used.



WARNING

This equipment comes with a 36" security chain to needs to be fixed to the wall. Do not cut the chain since it permits a limited movement to access the equipment's components.

Plan ahead a 60" (or more) flexible tube for gas inlet (provided by the client) to avoid damages when moving the equipment.

SECTION: RECOMMENDED UTILIZATION

USAGE INSTRUCTIONS



BEFORE OPERATING, smell for gas odors around the appliance. Be sure to include close to the floor because some gases, like propane, are heavier than air and will settle on the floor.

START UP

1. Connect rotisserie's electric plug to a commune plug of 120V/1ph/15A. If the preset time icon, on the control panel is flashing, adjust the hour on the control panel using the timer arrows
2. Press the preset timer button to save settings. This only happens if there has been an electric power outage or at the first start up of the oven.
3. Press the On/Off button for the burner.
4. Set the thermostat to the desired temperature.
5. Start the skewer rotation.
6. If you need to restart the oven, wait 5 minutes before beginning, making sure there is not any gas accumulated with in the oven.

PRODUCT LOADING

1. Make sure that the oven has reached the desired temperature, if so, follow the instructions below.
2. Stop the skewer rotation.
3. To load the skewers, insert the pointed end into the left side nook. Insert the rods other end with the "T" into the right side nook while aligning the small anti-rotation rod with the horizontal or vertical groove.
4. We strongly recommend stopping the burner while loading the oven. The poultry stops at the burner and risks burning.
5. When loading the oven, we recommend facing the poultry breasts outward. This will ensure their proper positioning towards the burner during rotation.
6. Restart the burner.
7. Set the timer to the desired baking time and start it.

SHUT DOWN INSTRUCTION

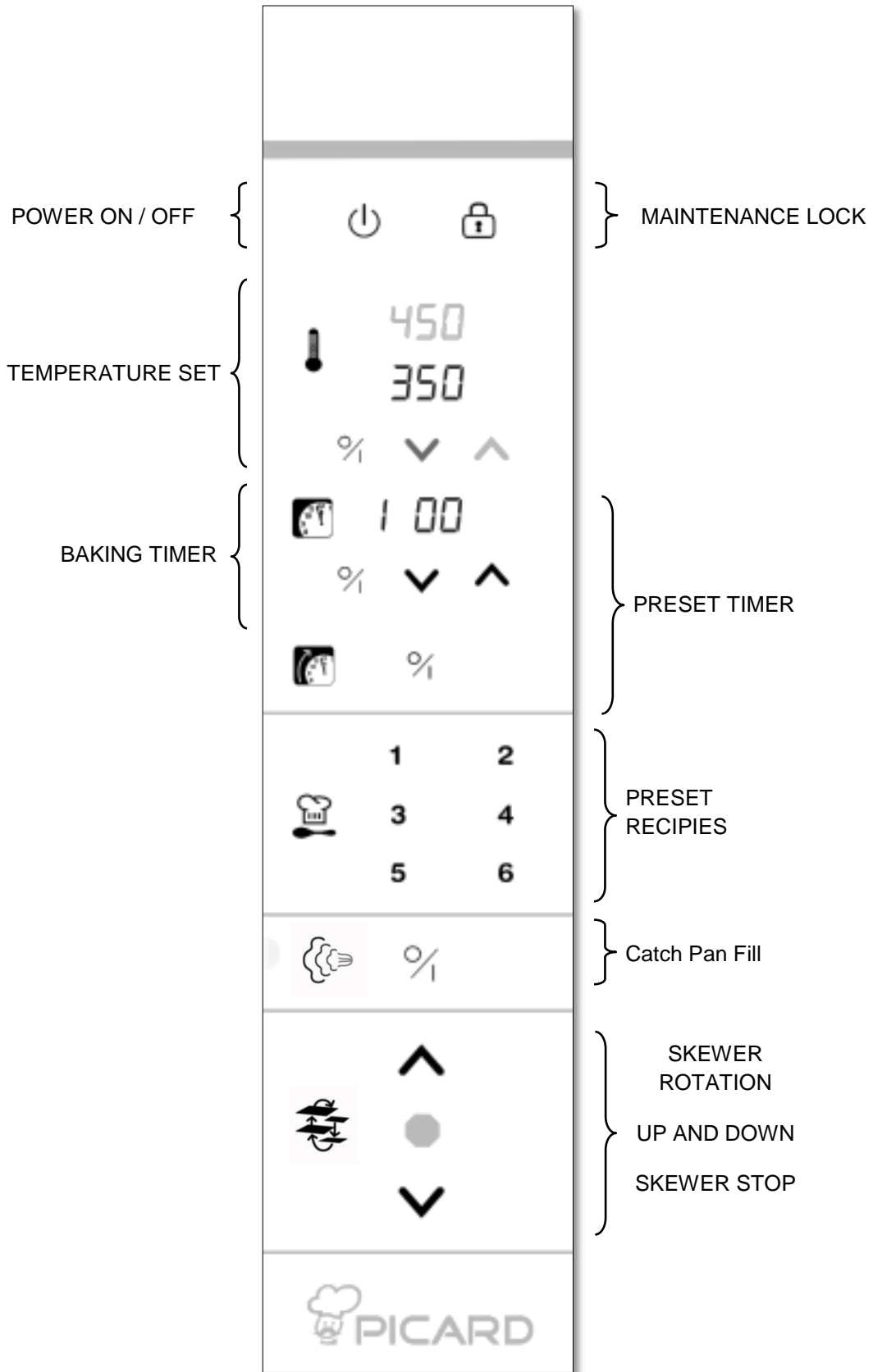
1. Open the oven doors to lessen the internal temperature of the oven.
2. Close the burner with the on / off button
3. After 5 to 10 minutes push the red stop button.

WHAT TO DO IF YOU SMELL GAS?

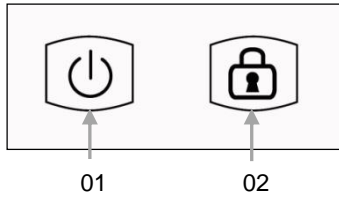
1. Close immediately the manual gas valve.
2. Do not try to turn on any appliances.
3. Do not touch any electrical switch; do not use any phone in your building.
4. Immediately contact your gas supplier using a neighbor's phone. Follow the supplier's instructions.
5. If you cannot reach your gas supplier, contact the fire department.

This appliance does not have a permanent pilot. It has an electronic sparking unit.
Never try to ignite the burner by hand

CONTROL PANEL OPERATION



POWER AND LOCK BUTTON

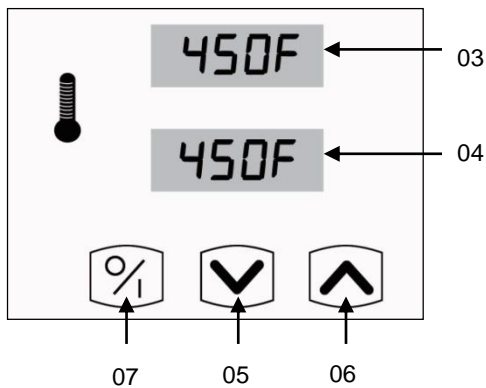


1. On and Off Button.
2. The maintenance lock button turns the control panel on and off. Push this button continually during 5 seconds to lock the oven functions.

NOTE

Once the oven is locked the icon will flash, indicating that someone is servicing the oven. The skewers and burner will not function until the maintenance lock button is pressed again for 5 seconds.

TEMPERATURE CONTROL

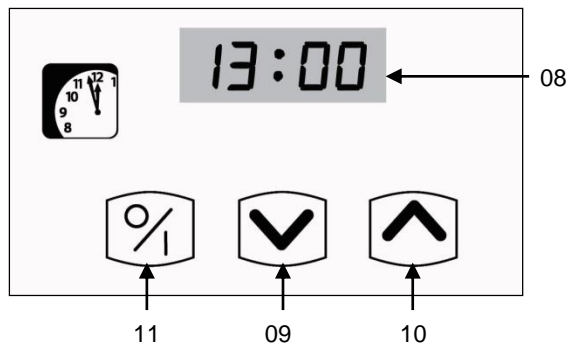


3. Displays the real internal temperature in the oven.
4. Displays the temperature configured in the settings.
5. Touch the blue arrow to lower the temperature setting.
6. Touch the red arrow to raise the temperature setting.
7. Press this button to start the burner.

F° TO C°

To change the temperature unit of measure from F° to C° or vice versa, hold the blue and red arrows #5 and #6 simultaneously until the reading in the temperature display changes.

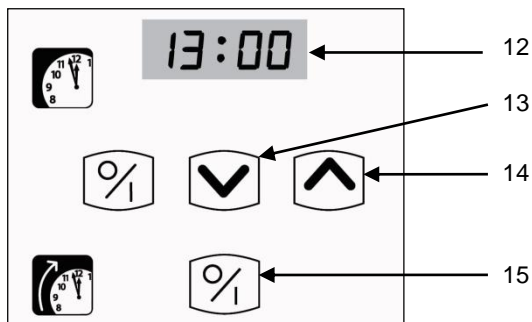
BAKING TIMER



8. Shows the cooking time.
9. Touch the down arrow to reduce roasting time.
10. Touch the up arrow to increase roasting time.
11. Press this button to start or stop the timer.

The timer display shows 24 hour set cooking time and counts down by one second increments once the timing has begun.

PRESET TIMER



- 12. Displays the auto start time.
- 13. Touch the down arrow button to decrease the auto start time.
- 14. Touch the up arrow button to increase the auto start time.
- 15. Use this button to start or stop the preset timer function.

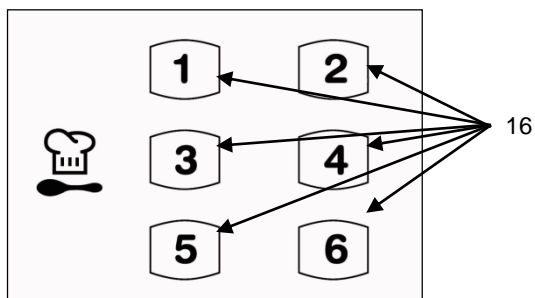
TIME ADJUSTMENT

- Press and hold the preset timer button #15 for 5 seconds. The lights will begin flashing.
- Adjust the timer if necessary with the timer arrow buttons #13 and #14.
- Press the preset timer button #15 again to save your settings.
- Hour display is in 24 hour format.
- The clock doesn't change automatically spring and fall.

PRESET TIMER USE

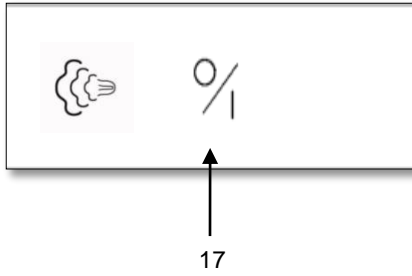
- Use the preset timer button #15 to begin the set-up.
- Use the preset arrows #13 and #14 to set the start up hour.
- Adjust the temperature required using the temperature arrow buttons #5 and #6.
- Press the power on / off button #1, to close the oven.
- Hour display is in 24 hour format.

RECIPE PRESETS



- 16. Each one of the six preset recipe buttons can be used to save common configurations. After setting temperature and time, simply hold down the preset button of your choice for 5 seconds to save it to that preset button.

CATCH PAN FILL

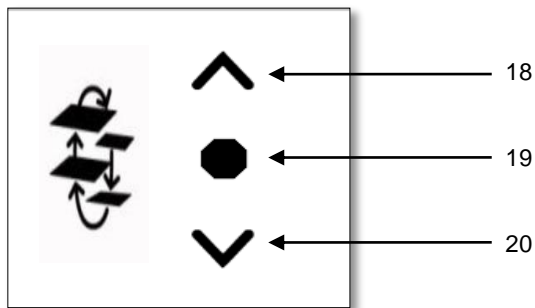


17. Use this button to start the water flow to fill the Catch Pan.

** The time water flows into the pan can be adjusted. Touch the Catch Pan Fill button continually for 5 seconds. Adjust the desired water flow time with the Baking Timer arrow buttons (09 & 10). Next touch the Catch Pan Fill button again to save your settings.**

The procedure to fill the Catch Pan can be stopped at any time by pressing the Catch Pan Fill button (17) once again.

SKEWERS ROTATION



18. Touch this arrow to make the skewers turn upwards

19. Use this button to stop the skewers.

20. Touch this arrow to make the skewers turn downwards.

NOTE

You must use the Stop button #19 before making a change to rotational direction.

TOTAL OVEN USAGE TIME

Press simultaneously buttons #09 and #10. The Baking Time display will now display the oven's total usage time since its installation. (Each unit = 10 hours)

SECTION : GENERAL MAINTENANCE

FICHE D'ENTRETIEN

	IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE	DAILY	MONTHLY	EVERY 6 MONTHS	YEARLY	TO BE MADE OUT BY:
A	Replace oil from the gearbox. (Oil type, 80 W 90 SEA)				*	Distributor / Certified technician
B	Verify the bushing wear.				*	Distributor / Certified technician
C	Add graphite oil or high temperature grease on the drive chain. (Grainger 1-888-361-8649 item #4UJ38).			*	*	Distributor / Certified technician
D	Clean the window and the oven in general.	*				Client
E	Clean the burner electrodes			*		Distributor / Certified technician
F	Change the burner electrodes and wires				*	Distributor / Certified technician
G	Verify and clean the burner *1				*	Distributor / Certified technician
H	Clean the baking stones		*			Client

1- The burner's fan does not need lubrication.

IMPORTANT

For repair or maintenance, contact the factory's customer service department, your sales representative or a local service agency.

www.picardovens.com

CLEANING THE ROTISSERIE:

Exterior:

- All exterior cleaning of the rotisserie must be made without hosing or spraying. A short damp clothe can be used with the cleaning product of your choice.
- Avoid liquids from dripping as they can infiltrate into the electrical and mechanical components causing short and long term problems.
- Glass cleaning must be done only when the oven is cold.
- Avoid the use of scouring pads on the glass, control panel and stainless steel.

Interior:

- Always follow manufacturer's directions when using cleaning products, some products can be very corrosive.
- Lower the oven temperature per your preferred product's instructions. (must be below 200°F).
- Install the protective burner shield that came with your rotisserie. Assure that its well placed and solidly attached.
- The inside of the rotisserie can be washed down with a low flow shower head. Direct and powerful jets are to be avoided. Orient the jet so as to be perpendicular to the surface that you wet.
- A pre-rinse can be done in the first before you apply the cleanser, use hot water and don't forget to open the drain.
- Apply your cleaner and let work according to the product information recommendations
- You can use a scouring pad to clean the Interior. Do not use a knife or any other object that may damage the surfaces. Do not use the scouring pad on the glass.
- Rinse and repeat the last procedure if necessary.
- Run hot water into the drain and the over full after each cleaning to remove greasy residues that could obstruct it long term.
- **IMPORTANT : Remove** the protective burner shield.
- Run the burner for 15 minutes to eliminate humidity in the cooking chamber.

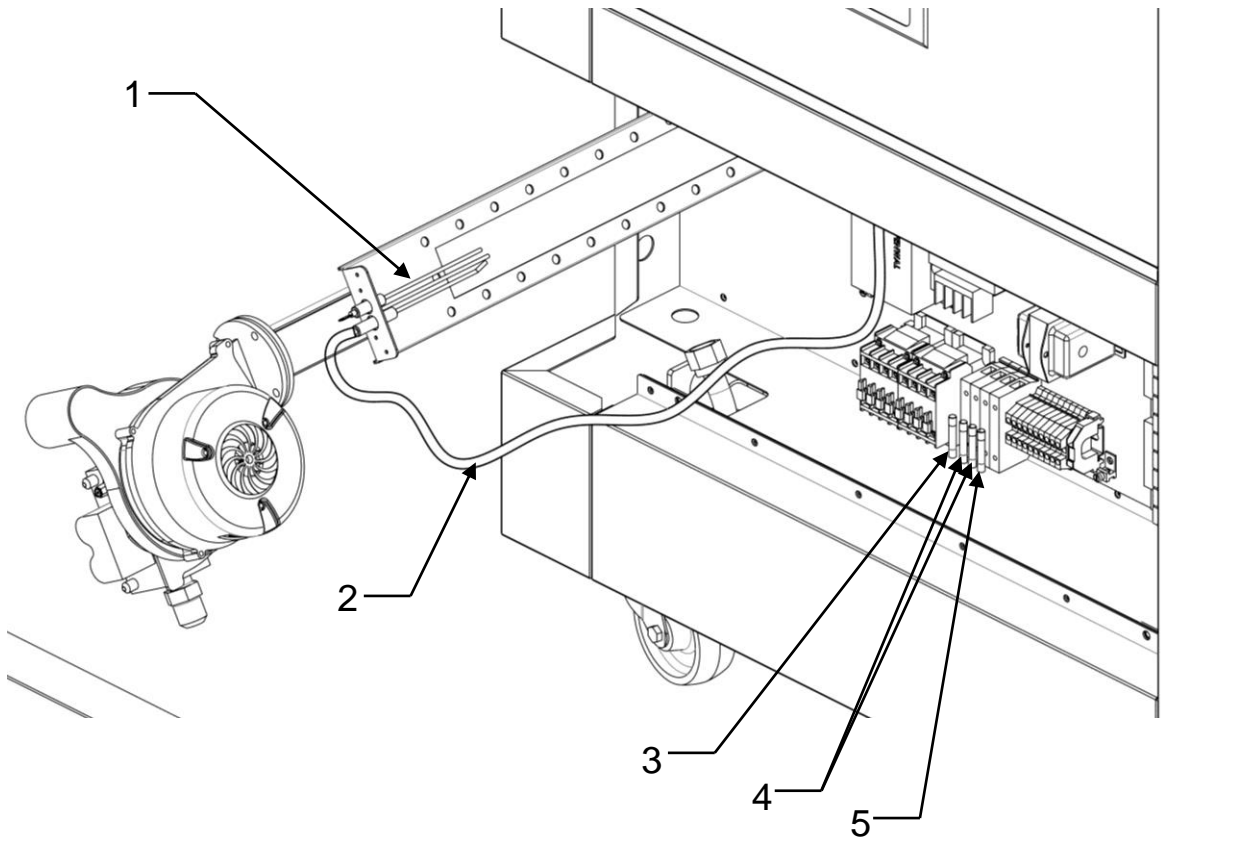
Important

Never light the burner during cleaning. You can damage the rotisserie or cause bodily injury to people in the area. For better security use the maintenance lock on the control panel. See page 22.

WARNING

Do not forget to remove the protective burner shield after each cleaning.

SPARE PARTS



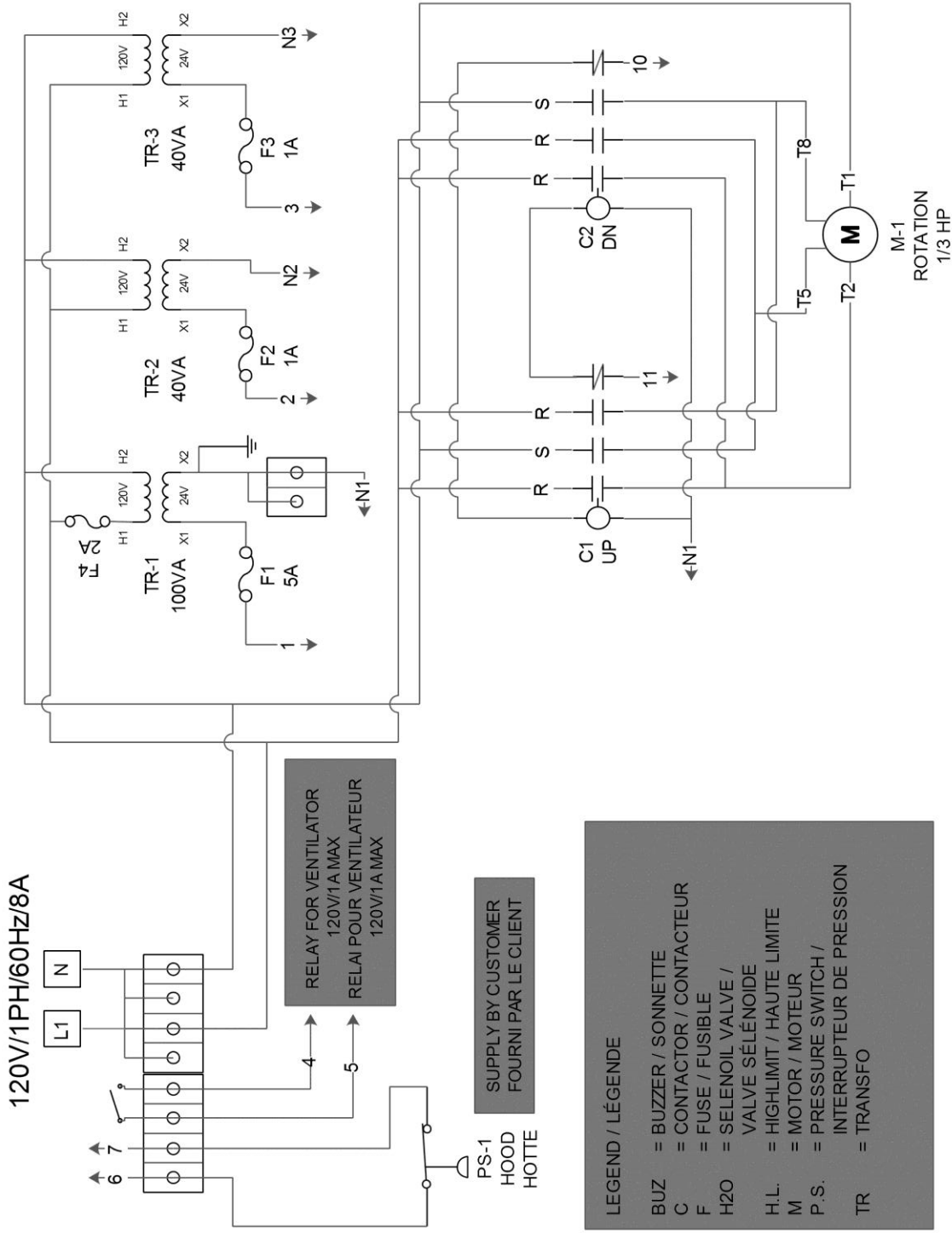
No	Quantity	Description	Part No	Maintenance Reference
1	1	Spark and flame detector	PL69-0016	
2	1	Ignition wire	EL35-0186	
3	1	Fuse 5 amps	EL36-0006	
4	2	Fuse 1 amp	EL36-0044	
5	1	Fuse 2 amps	EL36-0025	

TROUBLESHOOTING

Problem	Cause	Solution
The oven won't turn on after pressing the main power button.	The oven has no electricity.	-Verify that the rotisserie is plugged into a power source. -Verify the fuses in the electric box on the left side of the oven .
The skewers won't turn after having press the rotation button.	The electrical circuit contacts for rotation have been cut.	- Verify the fuses in the electric box on the left side of the oven
The burner's ventilator isn't starting after having pushed the burner's start button.	The ventilator isn't receiving the start signal.	- Verify that the hood vacuum is working. - Verify the fuses, in the electric box located on the left side of the oven.
The burner's ventilator is working but the burner isn't lighting after a 30 second purge cycle.	The gas line may be cut.	-Verify that the gas valve on your gas line is in the open position. -Verify that the gas pressure is between 5 and 14 inches of water column.
	The Igniter isn't functioning correctly	-Verify the fuses, in the electric box located on the left side of the oven. -Verify that the electrodes are clean. -Change the igniter. -Change the ignition wire.
The burner lights but extinguishes shortly after.	The flame detector is malfunctioning.	-Make sure that the flame detector's rod isn't touching any corposants. -Verify That the flame detector is located at 1/4" over the burner. -Verify that no residue harms the flame detector. -Clean the flame detector's rod with a steel wool pad. -Change the flame detector
The burner goes out when it reaches the set temperature.	The low fire parameters adjustments are inadequate.	Communicate with Picard Ovens Customer Service department to schedule a readjustment of the burner's parameters.

Verification list		
Client:	Dealer	
Installation date:		
Model:		
Serial Number:	Circle one	
Gas connections already installed on site	Yes	No
Ventilation Hood Installed	Yes	No
Verify all buttons of control panel	Yes	No
Verify amperage: (8A)	Yes	No
Verify the skewer rotation, up and down	Yes	No
Verify the connectivity of the wires at the terminal strips and contacts	Yes	No
Do you have a pressure Indicator (U tube)	Yes	No
Verify gas pressure is between 5 - 14 W.C.	Yes	No
Note the gas line pressure:		
Verify the distributor pressure: 0" W.C. when the burner is lit.	Yes	No
Note the distributor pressure:		
Verify that the burner works	Yes	No
Verify that there isn't negative pressure while all venting systems in the building are in operation.	Yes	No
Roasting test	Yes	No
Verify that the baking timer functions correctly	Yes	No
Verify that the water inlet for filling the Check Pan inside the oven.	Yes	No
Verify the skewered rotation chain tension.	Yes	No
Instructed Rotisserie chief personnel		
Understand how to use the oven in a proper and secure fashion.	Yes	No
Understand how the digital control panel works	Yes	No
Understands maintenance	Yes	No
Understand who to contact for service.	Yes	No
Notes:		
Customer's name (print):	Signature:	
Installer's name (print):	Signature:	

ELECTRIC PLANS



120V/1PH/60Hz/8A

L1 N

6 7

RELAY FOR VENTILATOR
120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

PS-1
HOOD
HOTTE

SUPPLY BY CUSTOMER
FOURNI PAR LE CLIENT

RELAY FOR VENTILATOR
120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

RELAY FOR VENTILATOR
120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

RELAY FOR VENTILATOR
120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

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120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

RELAY FOR VENTILATOR
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RELAY FOR VENTILATOR
120V/1A MAX
RELAJ POUR VENTILATEUR
120V/1A MAX

LEGENDE / LÉGENDE

- BUZ = BUZZER / SONNETTE
- C = CONTACTOR / CONTACTEUR
- F = FUSE / FUSIBLE
- H2O = SELENOIL VALVE / VALVE SÉLÉNOÏDE
- H.L. = HIGHLIMIT / HAUTE LIMITE
- M = MOTOR / MOTEUR
- P.S. = PRESSURE SWITCH / INTERRUPTEUR DE PRESSION
- TR = TRANSFO



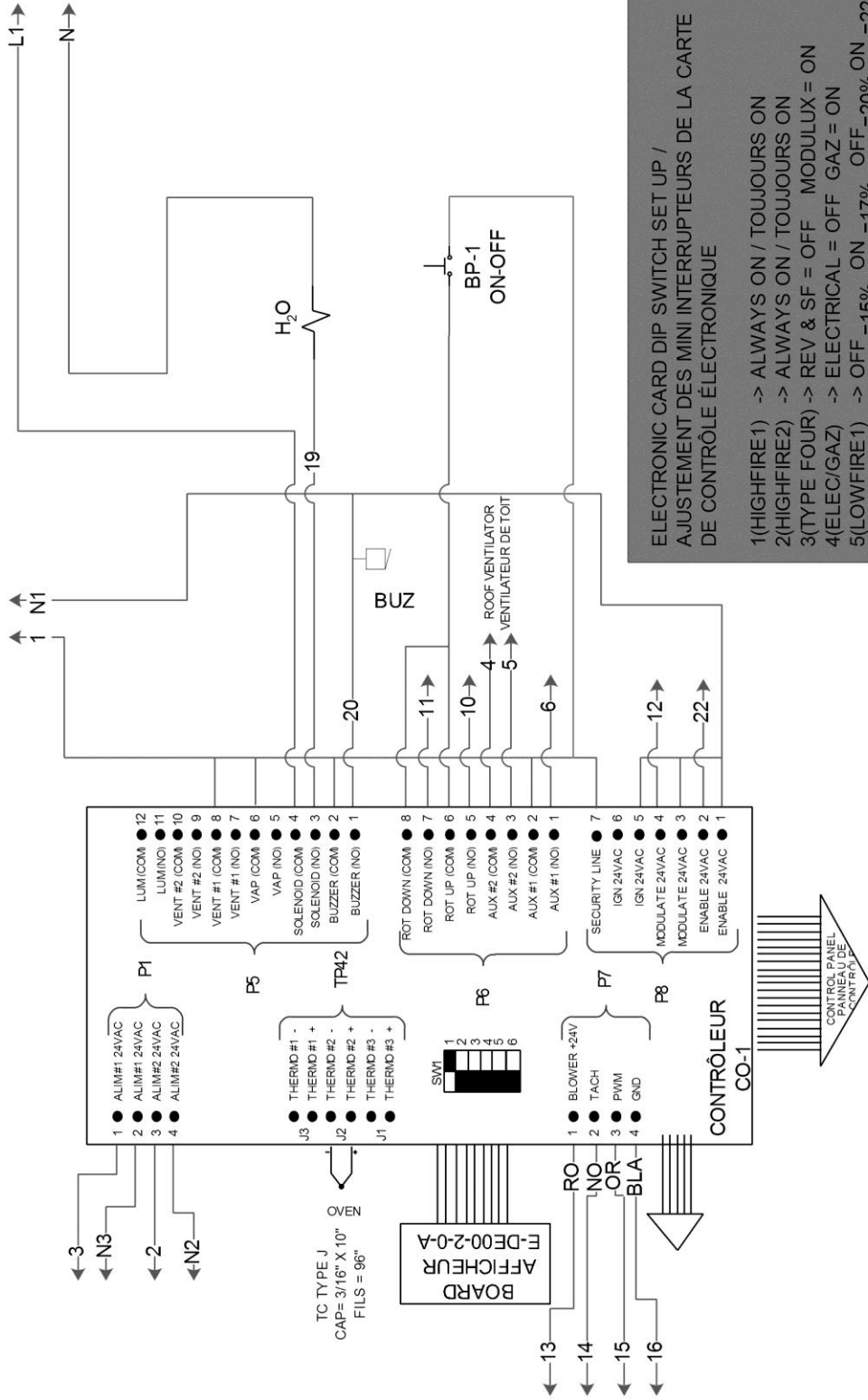
ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE

PRIMARY CONNECTION / CIRCUIT PRIMAIRE

ROS06600 R01

2 OCT. 2012

PAGE 1 OF 3

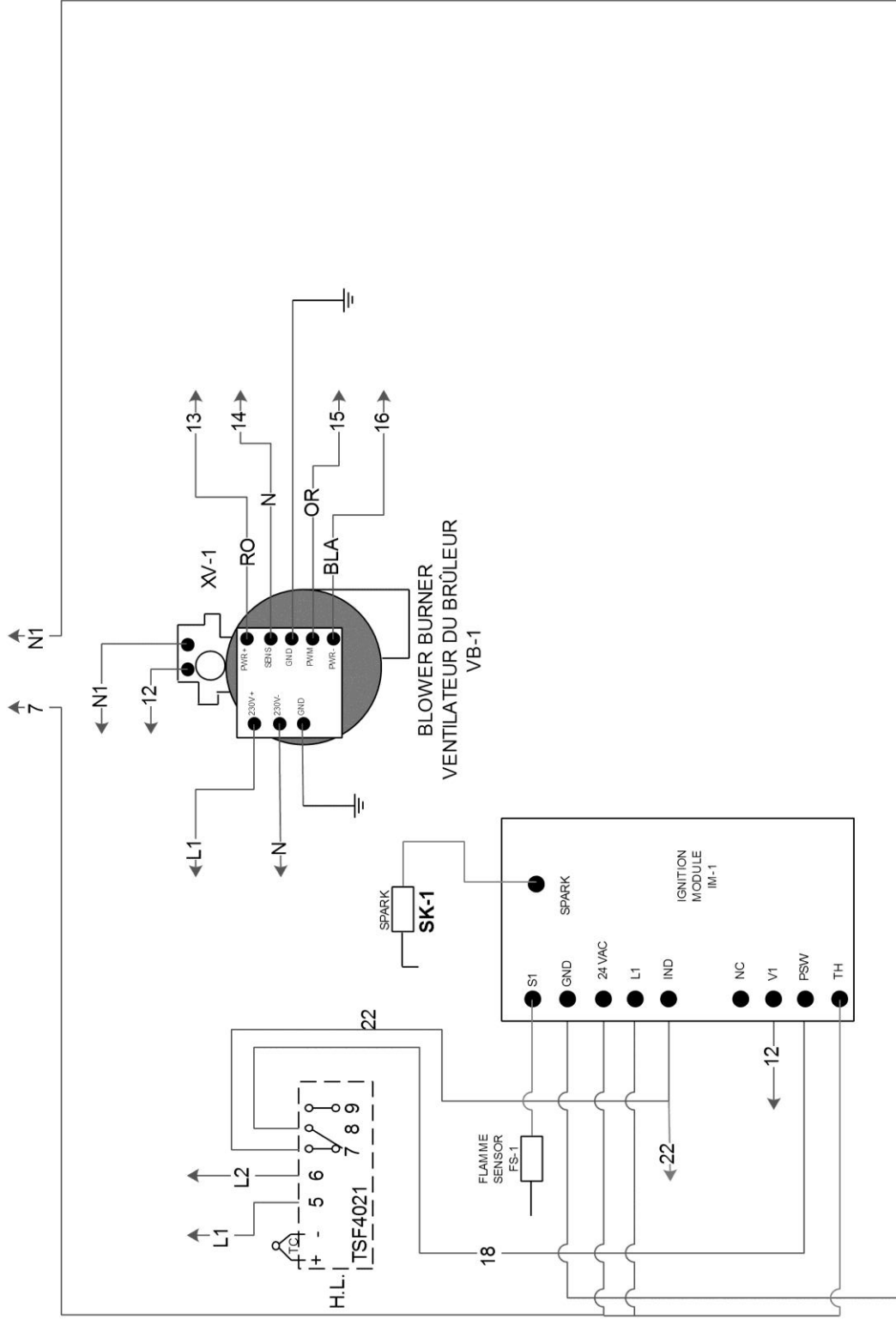


ELECTRONIC CARD DIP SWITCH SET UP /
 AJUSTEMENT DES MINI INTERRUPTEURS DE LA CARTE
 DE CONTRÔLE ÉLECTRONIQUE

1(HIGHFIRE1) -> ALWAYS ON / TOUJOURS ON
 2(HIGHFIRE2) -> ALWAYS ON / TOUJOURS ON
 3(TYPE FOUR) -> REV & SF = OFF MODULUX = ON
 4(ELEC/GAZ) -> ELECTRICAL = OFF GAZ = ON
 5(LOWFIRE1) -> OFF =15% ON =17% OFF =20% ON =22%
 6(LOWFIRE2) -> OFF OFF ON =20% ON =22%
 7(CONFIG5) -> STEAM = OFF / NO-STEAM = ON
 8(CONFIG6) -> ROTISSERIE = ON

ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE





BURNER CONTROL / CONTRÔLE DU BRÛLEUR

ROS06600 R01

2 OCT. 2012

PAGE 3 OF 3

ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE





USA & Canada Sales Conditions and Limited Warranty

Picard Ovens, inc. warrants its equipment to be free from defect in material and factory workmanship under normal use for (1) one year from the date of the original Installation at the end client location to the original client. All warranty service must be pre-approved by Picard Ovens and have service authorization number prior to the execution of any services. Please contact our service department at 1 819-758-1883 or toll free at 1 800-668-1883. Our business hours are 8 a.m. to 5 p.m. Monday through Friday, Eastern time zone. If calling during non business hours, follow the recorded instructions for emergency service and someone will promptly contact you.

Client Responsibilities:

All necessary utilities must be installed to code by a licensed contractor and ready at start up. The client must inspect the equipment and crates at their delivery. Damage during transportation must be reported directly to the transportation company and to Picard Ovens. When installation of Picard equipment is made by an authorized dealer or any other person than one of Picard' employees, even in the presence of a Picard supervisor, the dealer or person installing shall be the only person responsible of any faulty installation of the equipment, no warranty being given by Picard on an installation performed by any person other than one of Picard's own employees. No labor warranty applies in such cases.

All Installations must be made by authorized service technicians and in accordance to the instructions furnished with the unit. The client must supply proof of the installation and the initial startup by filling out the forms furnished at the back of the owners users guide, dually signed by both the client and the service technician as witness that all required steps and verifications were successfully carried out and the installation is acceptable to the client. The form may be faxed or mailed to Picard Ovens at the coordinates found at the bottom of the page.

Proper maintenance procedures are found in the operators guide.

Precisions and limitations of liability:

This warranty is conditioned upon the following terms:

- The successful registration of the installation and start up forms.
- Terms of payment have been met.
- The equipment has not been accidentally or intentionally damaged, altered, misused or abused.
- Warranty coverage is at the sole discretion and is the exclusive right of Picard Ovens.
- Warranty replacement parts will be sent out under the authority of Picard Ovens, prepaid freight, expedited in the most rapid manner possible. It is the responsibility of the client to return all defective parts to the factory prepaid for proper warranty credit to be reimbursed.

In the event of warranty claim or otherwise, the sole obligation of Picard Ovens shall be to repair and / or to replace equipment or equipment components, at their own discretion. Such repair or replacement shall be at the expense of Picard Ovens with the exception of travel over 160 miles or two hours, overtime and holiday charges which shall be at the clients expense. Any repairs or replacement of equipment or its parts, under this warranty does not constitute an extension of the original warranty for any period. Parts to be replaced under this warranty will be repaired or replaced with new or functionally operative parts at the option of Picard Ovens.

Picard Ovens liability on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Damages are limited to the original purchase price.

Warranty labor charges will be calculated and paid using reasonable normal business hours and rates. This is to say Picard will pay 8 hours labor at a regular (Monday through Friday 8a.m. to 5 p.m.) hourly rate and within a 160 miles distance. Any overtime or excess travel charges will be the client's responsibility.

Exclusions:

Any damage incurred during transportation.

Use of any high pressure cleaning equipment will void this warranty.

Normal cleaning and maintenance functions: including lubrication or greasing.

Parts that would normally wear or need replacement under normal use (example: light bulbs, fuses, thermo-couples, belts and filters).

In the event that:

There is failure or malfunction of the equipment or any of its components caused by abnormal or improper use or the failure is otherwise not attributable to a material or manufacture defect.

Any failure caused by improper use, including but not limited to improper shelf loading.

The equipment has been altered from its original factory condition.

The rating plate has been removed, altered or obliterated.

The equipment has been improperly maintained, proper maintenance is the responsibility of the client.

Any parts that become defective because of utility services (power surges, high or low voltages, high or low gas pressure of volume, contaminated fuel or improper utility connections).

This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation (including improper tray loading resulting in shelf jams, natural or manmade disasters). In no event shall Picard Ovens be held liable for direct, incidental or consequential damages arising out of or resulting from the operation of this equipment.

Picard assumes no liability for any contingent or consequential damages incurred by the client, including but not limited to down time, loss of business, damage or product loss.

In the event that the client denies access to an authorized technician (whom has been scheduled to make a service call) upon their arrival, releases Picard Ovens from of any and all warranted obligations and all expenses incurred are the sole responsibility of the client.

Note: Oven facades, windows, light bulbs, granite or baking stones are not covered under this warranty.

In case of any litigation or claim whatsoever regarding this Limited Warranty, the only competent courts shall be the ones of the judicial district of Arthabasca, province of Quebec, Canada. This Limited Warranty and all sales agreements for the equipment shall be construed, interpreted and executed in accordance with the laws in force in the province of Quebec, Canada.

Handling claims:

As soon as a defect is discovered, Picard Ovens must be notified. Our service manager will arrange for an authorized service agent to make the necessary repairs.

Call or email:

Telephone:	819-758-1883
Toll Free:	800-668-1883
Fax:	819-758-1465
Email:	info@picardovens.com

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