



THIS PAGE IS INTENTIONALLY LEFT BLANK


**HERE ARE SOME STICKERS YOU WILL FIND ON YOUR OVEN:**

**DANGER-WARNING**  
Never put your hands inside the oven while the conveyor is moving.

**ATTENTION BRÛLANT**  
**CAUTION HOT**

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

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

 <b>PICARD</b>	<b>MODEL / MODÈLE:</b>	
	<b>SERIAL / SÉRIE:</b>	
	<b>VOLTAGE / VOLTAGE:</b>	
	<b>AMPS / AMPÈRE:</b>	

THIS PAGE IS INTENTIONALLY LEFT BLANK

## **WARNINGS**

### **FOR YOUR SAFETY:**

Do not store or use gasoline or other flammable vapour or liquids in the around of this oven or any other appliance.

### **WARNING**

Improper installation, adjustment, alteration, service or maintenance may result in property damage, injury or even death. Read the installation operating guidelines and maintenance instructions thoroughly before installing or servicing this equipment.

### **WARNING:**

Minimal distance required between the oven and flammable material: 2 inch clearance.

**THIS MANUAL MUST BE KEPT FOR FUTURE REFERENCE  
STORE IT IN A PLACE EASILY ACCESSIBLE.**

THIS PAGE IS INTENTIONALLY LEFT BLANK

## **CONGRATULATIONS!**

YOU ARE NOW THE OWNER OF A NEW PICARD TUNNEL OVEN

Regarding your business concern, we are convinced that you will enjoy your equipment and, on behalf of the company, we do appreciate your choice.

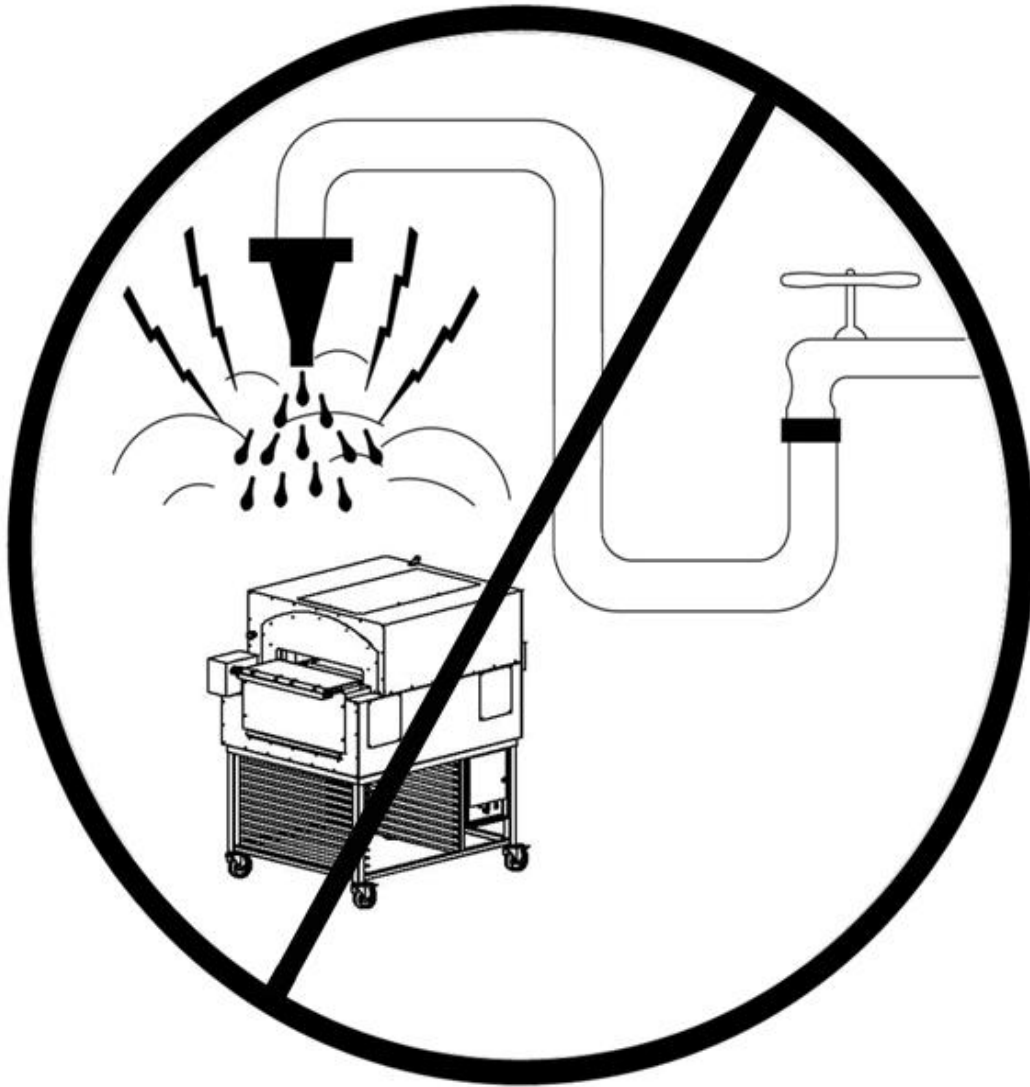
Your new tunnel oven was built using the latest technology and was designed with production proven reliability. A team of experienced technicians completed the manufacturing of the approved equipment committed to excellence.

### **MANUFACTURING IMPROVEMENTS AND FEATURES**

- Designed and built with care and precision for trouble-free running.
- Easy to operate and clean.
- Because most of the manufacturing can now be done in our factory, the result is a better end final product.
- Application of different kinds of hi-tech on electronics and materials.

# **TABLE OF CONTENTS**

<b>MANUAL INSTALLATION</b>	<b>9</b>
• Cautions	9
• Operating, installing and technical service	10
• External dimensions	11
<b>MANUAL INSTRUCTIONS</b>	<b>12</b>
• Control panel functioning	12
<b>MAINTENANCE</b>	<b>13</b>
• Maintenance chart	13-14
<b>PARTS BOOK</b>	<b>15</b>
• Interior view	16
• Vault view	17
• Interior view	18
• Element and support conveyor view	19
• Conveyor and driving motor view	20
• Entrance view	21
<b>CONTROL PANEL AND ELECTRICAL DIAGRAM</b>	<b>22</b>
• Control panel	22
• Electrical box	23
• Electrical diagram	24
<b>WARRANTY</b>	<b>26</b>
<b>APPENDIX</b>	<b>28</b>



**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. CONTACT IMMEDIATELY A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND TO REPLACE ANY PARTS OF THE CONTROL SYSTEM AND GAS CONTROL WHICH HAVE BEEN UNDER WATER.***

## **PICARD TUNNEL OVEN OPERATING, INSTALLING AND TECHNICAL SERVICE :**

Operational information on this equipment has been prepared to be used by a qualified and/or authorized operating personnel. All installation and/or service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or technical service person. *Service may be obtained by contacting the factory service department, factory representative or local service agency.*

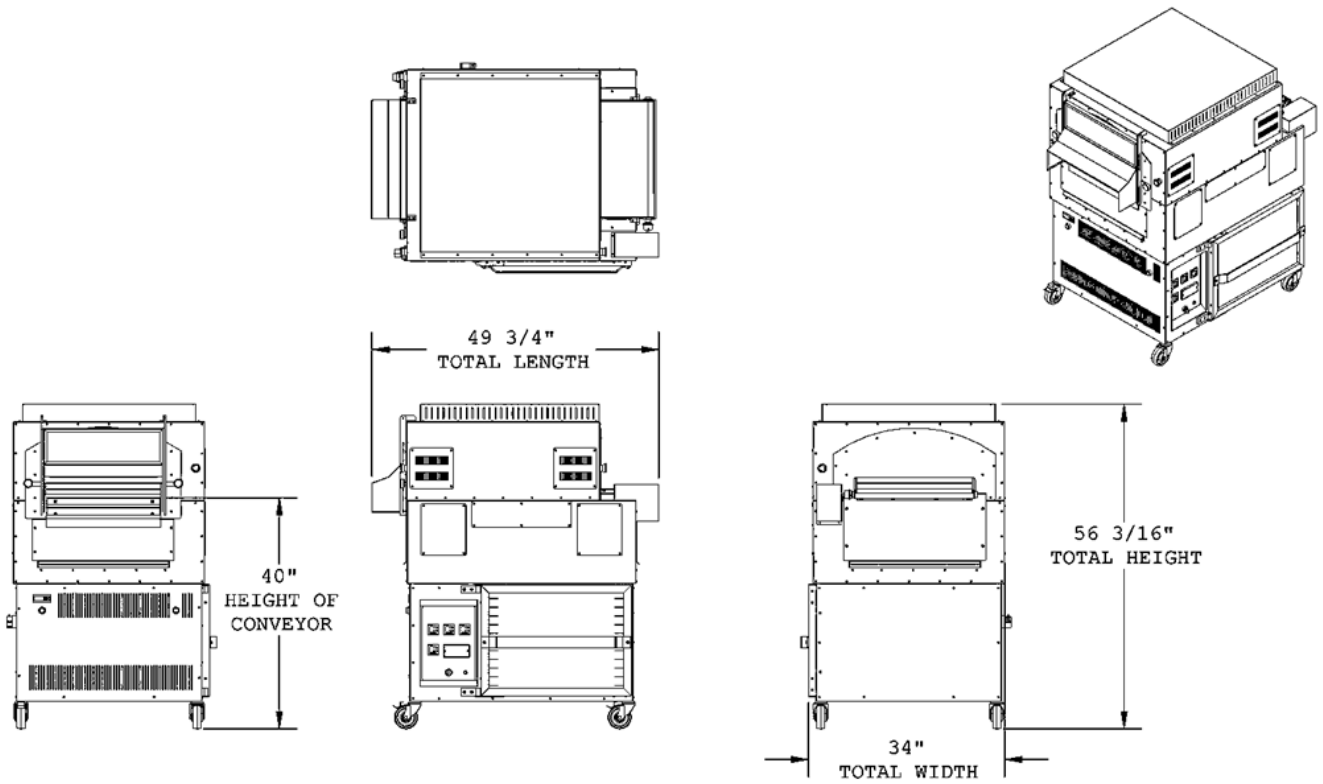
### **DEFINITIONS :**

#### **- QUALIFIED INSTALLATION PERSONNEL:**

Qualified installation personnel 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:

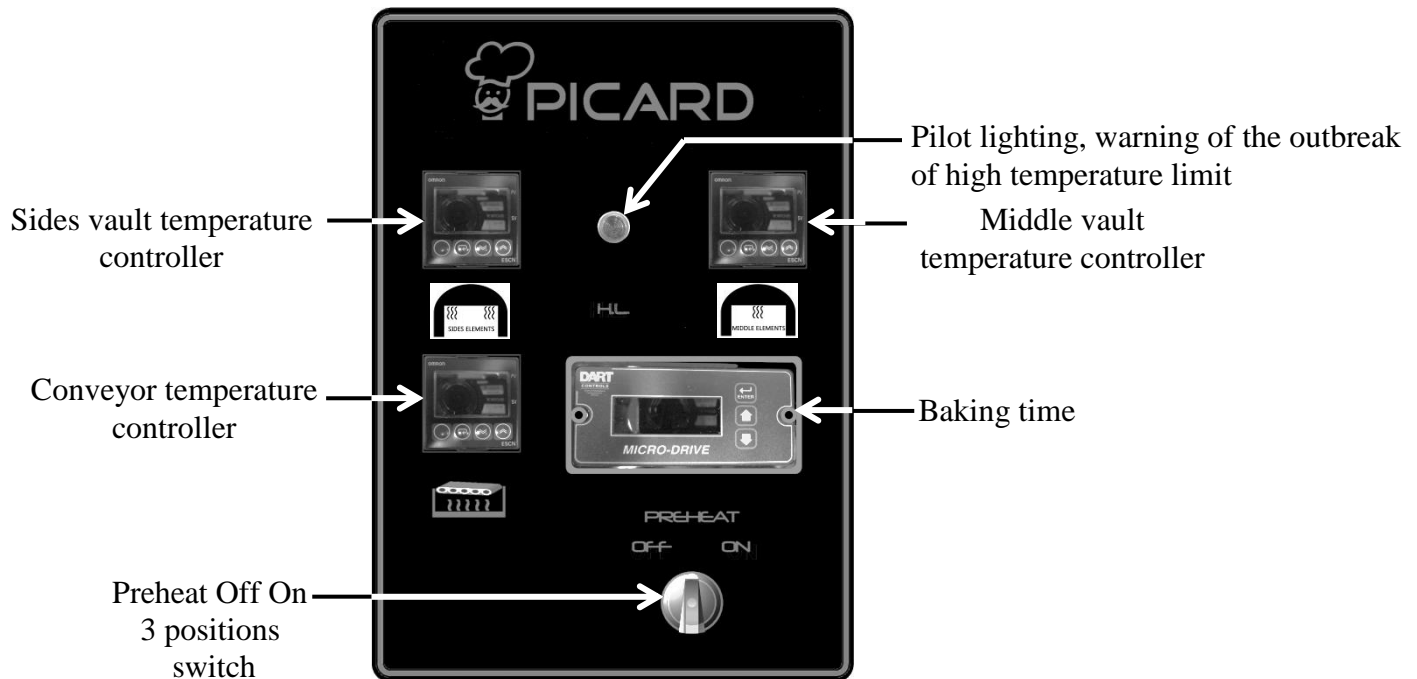
1. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. The qualified installation technician must be experienced in such work, be familiar with all required precautions, and have complied with all requirements of state or local authorities having jurisdiction.
2. 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.

# PICARD TUNNEL OVEN EXTERNAL DIMENSIONS



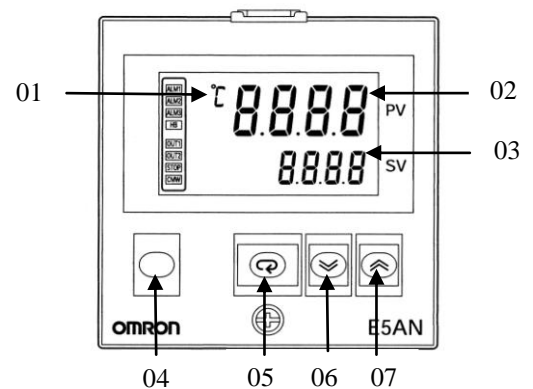
(RIGHT SIDE SHOWN, LEFT SIDE AS IS)

## PICARD TUNNEL OVEN CONTROL PANEL



### TEMPERATURE CONTROL FUNCTIONING

1. Displays measuring units.
2. Displays the actual baking temperature inside the oven.
3. Displays the preset temperature.
4. Key to select configuration levels.
5. Key to select operation parameters.
6. Press this key down to lower temperature.
7. Press this key up to increase temperature.



#### NOTE

If you simultaneously press on keys **04 and 05**, you will access the setting area. **The temperature control will be unusable.** Please contact the factory's customer service or your sales representative for more information.

### BAKING TIME

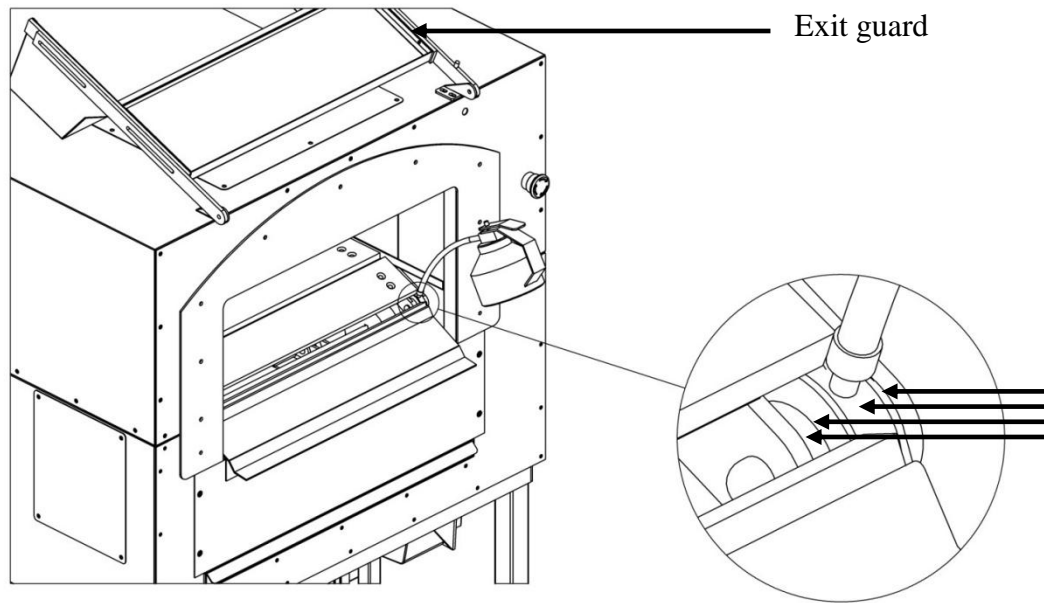
- 1 Displays baking time.
- 2 Press this key to increase the baking time.
- 3 Press this key to decrease the baking time.



## PICARD TUNNEL OVEN MAINTENANCE CHART

<b>IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE</b>	<b>EVERY DAY</b>	<b>EVERY TWO WEEKS</b>	<b>MONTHLY</b>	<b>ONCE A YEAR</b>	<b>REFERENCE</b>	<b>TO BE CARRIED OUT BY</b>
Check the oven's driving shaft support bushings				*	p. 18, ref. No 1 & 03	Certified technician
Add high temperature grease to all pillow block and flange bearings				*	p. 21, ref. No 04	Distributor / Certified technician Customer
Add high temperature grease to all drive chain		*			p. 18, ref. No 06 p. 21, ref. No 12	
Lubricating the chain with high temperature graphite based oil (See page : 12)		*			p. 20, ref. No 04	Distributor / Certified technician Customer
Clean up the conveyor.	*				p. 14, ref. No 01	Customer
Clean up the windows and the oven in general.	*					Customer
Clean up the seed drawer.		*			p. 16, ref. No 04	Customer
Grease the conveyor steel plates with vegetable grease.					p. 20, ref. No 01	Customer

## **PICARD TUNNEL OVEN MAINTENANCE**



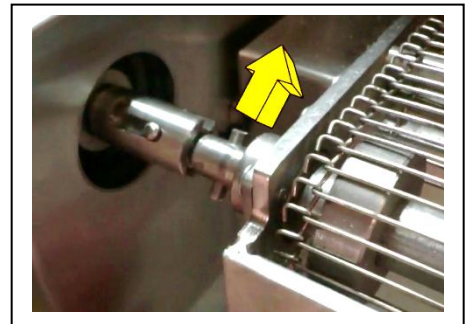
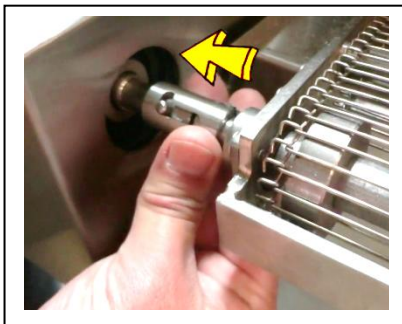
### **LUBRICATING THE CHAIN FOR CONVEYOR**

1. Set the temperature to 180 °F or 83 °C.
2. Remove the exit guard to access the chains.
3. Turn ON the conveyor to its maximum speed.
4. Use the jog buttons to turn move forward the conveyor.
5. Use graphite based oil on its entire length at the 4 places indicated by the arrows on the drawing above.

### **CLEANING UP THE CONVEYOR**

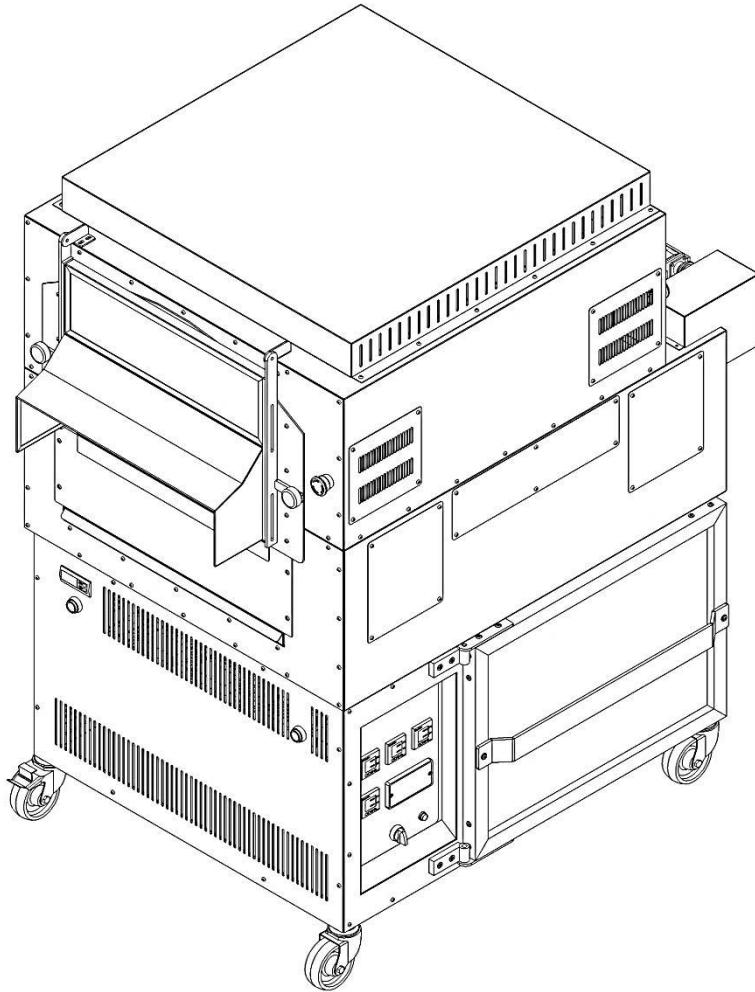
1. Lower the oven internal temperature to 150 °F or 66 °C.
2. Remove the exit guard.
3. Turn ON the conveyor to its maximum speed.
4. Clean up the conveyor with one of the scrapers sent with the oven. Afterwards, clean it up again with a rag and warm water.

### **HOW TO REMOVE THE ENTRY CONVEYOR FOR CLEANING**



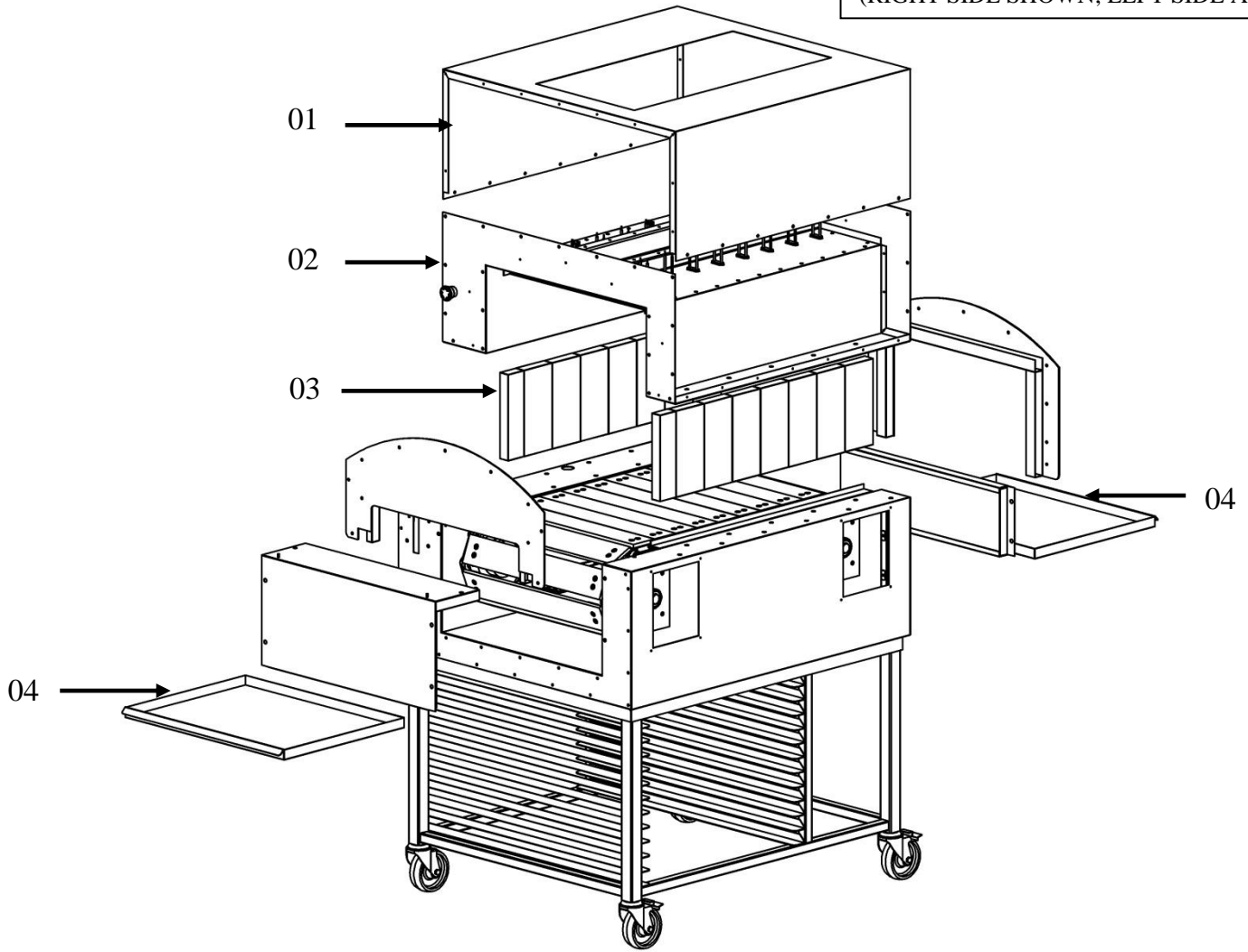
# PICARD TUNNEL OVEN PARTS SECTION

(RIGHT SIDE SHOWN, LEFT SIDE AS IS)



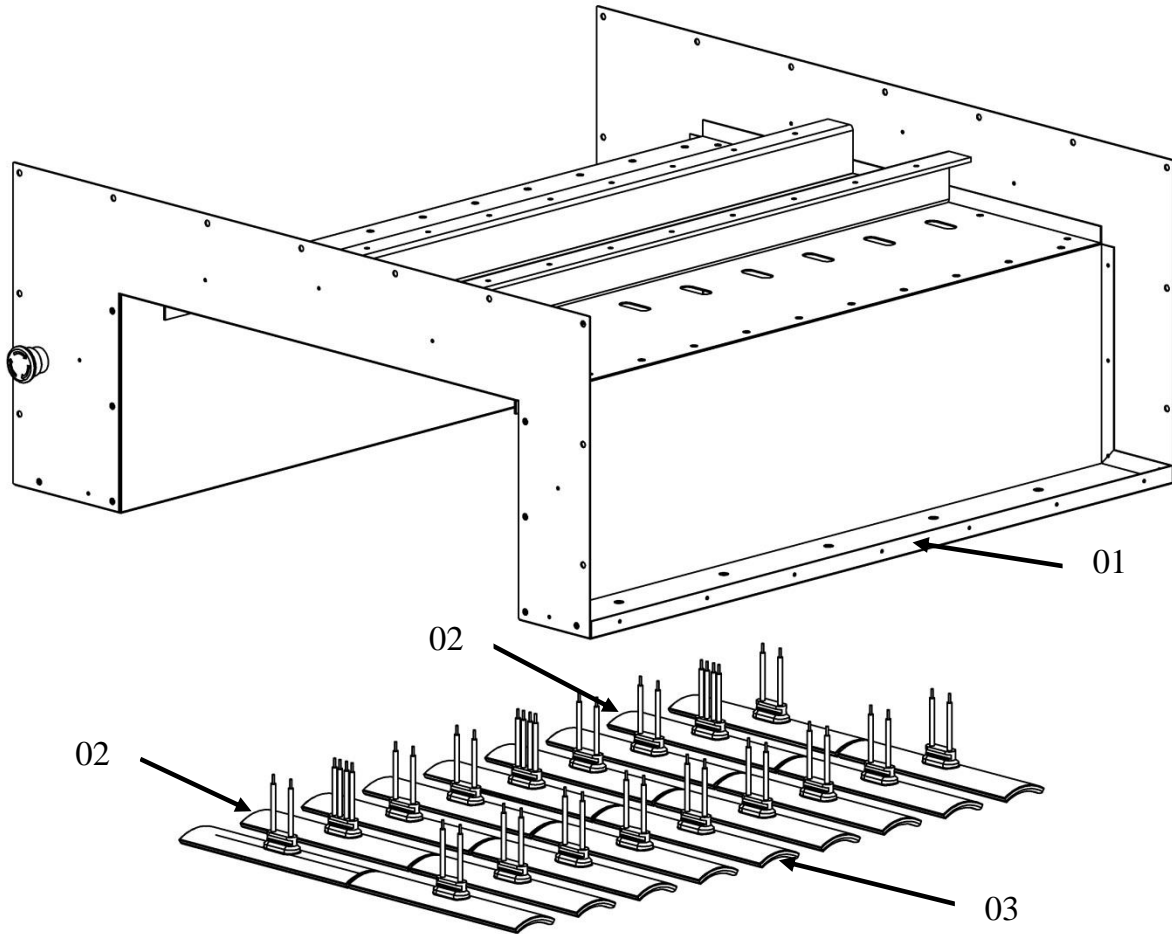
# PICARD TUNNEL OVEN INTERIOR VIEW

(RIGHT SIDE SHOWN, LEFT SIDE AS IS)



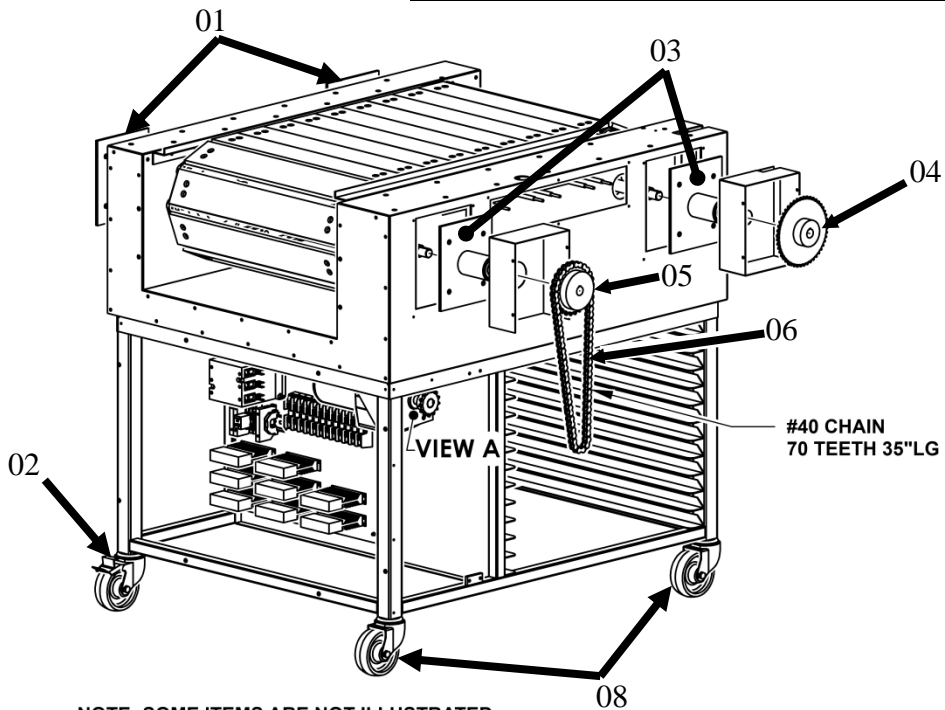
REF:	PART #	DESCRIPTION:	QUANTITY:
01	TUN31109	Finishing top panel	1
02	TUN31015	Vault	1
03	<a href="#">ME84-0011</a>	Fire brick	19
04	TUN31155	Seed drawer	2

**PICARD TUNNEL OVEN VAULT VIEW**



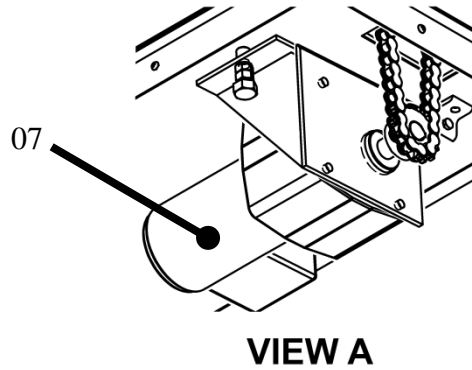
<b>REF:</b>	<b>PART #</b>	<b>DESCRIPTION:</b>	<b>QUANTITY:</b>
01	TUN31015	Vault	1
02	<a href="#">EL16-0045</a>	Ceramic element + Probe type "K"	2
03	<a href="#">EL16-0044</a>	Ceramic element	16

**PICARD TUNNEL OVEN INTERIOR VIEW**



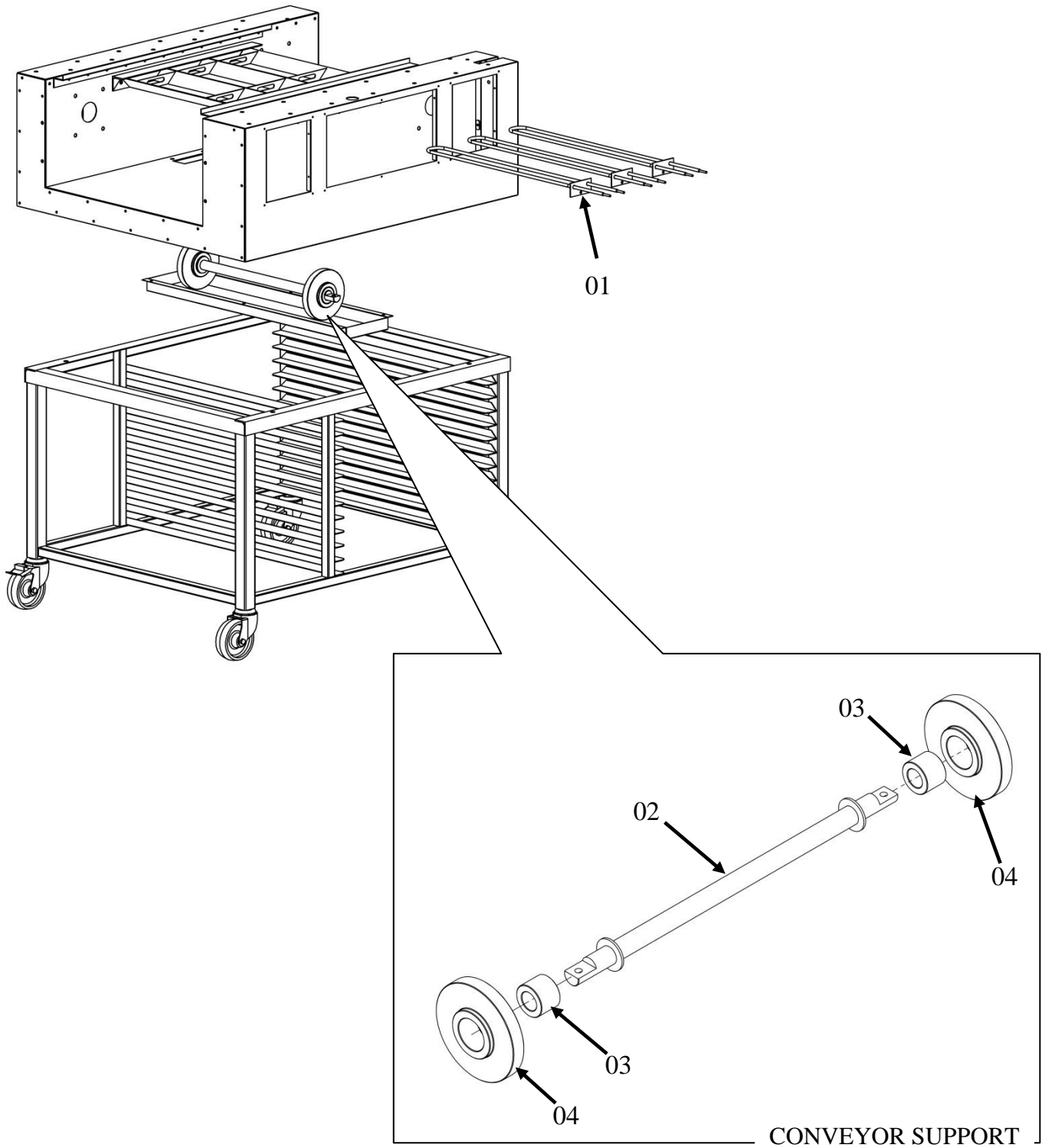
NOTE: SOME ITEMS ARE NOT ILLUSTRATED FOR A BETTER COMPREHENSION

(RIGHT SIDE SHOWN, LEFT SIDE AS IS)



REF:	PART #	DESCRIPTION:	QUANTITY:
01	TUN31027	Driving shaft support + bushing	2
02	ME41-0051	Wheel + brake	2
03	TUN31027-D	Driving shaft support + bushing	2
04	ME57-0136	Sprocket	1
05	ME57-0137	Sprocket	1
06	ME61-0006	Chain	35"
07	ME31046	Driving motor (See page: 20)	1
08	ME41-0059	Wheel	2

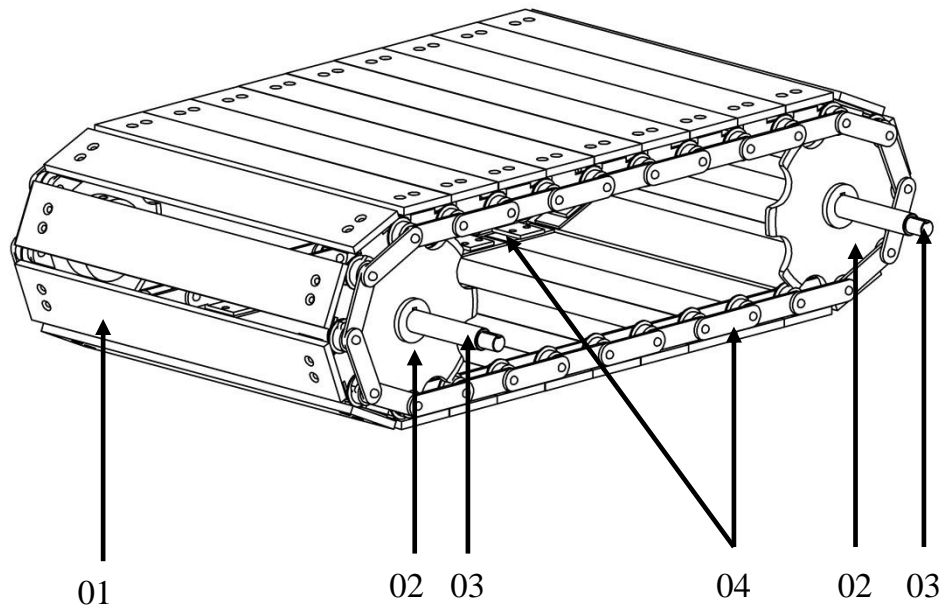
**PICARD TUNNEL OVEN ELEMENT AND CONVEYOR SUPPORT VIEW**



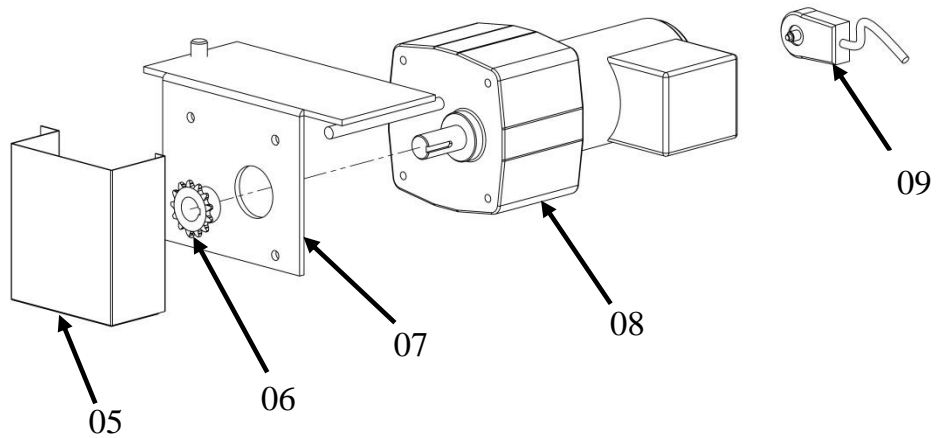
REF:	PART #	DESCRIPTION:	QUANTITY:
01	TUN31051	Electrical heating element	3
02	TUN31029	Shaft	1
03	TUN31405	Bushings	2
04	TUN31404	Chain support wheel	2

**PICARD TUNNEL OVEN CONVEYOR AND DRIVING MOTOR VIEW**

**CONVEYOR**

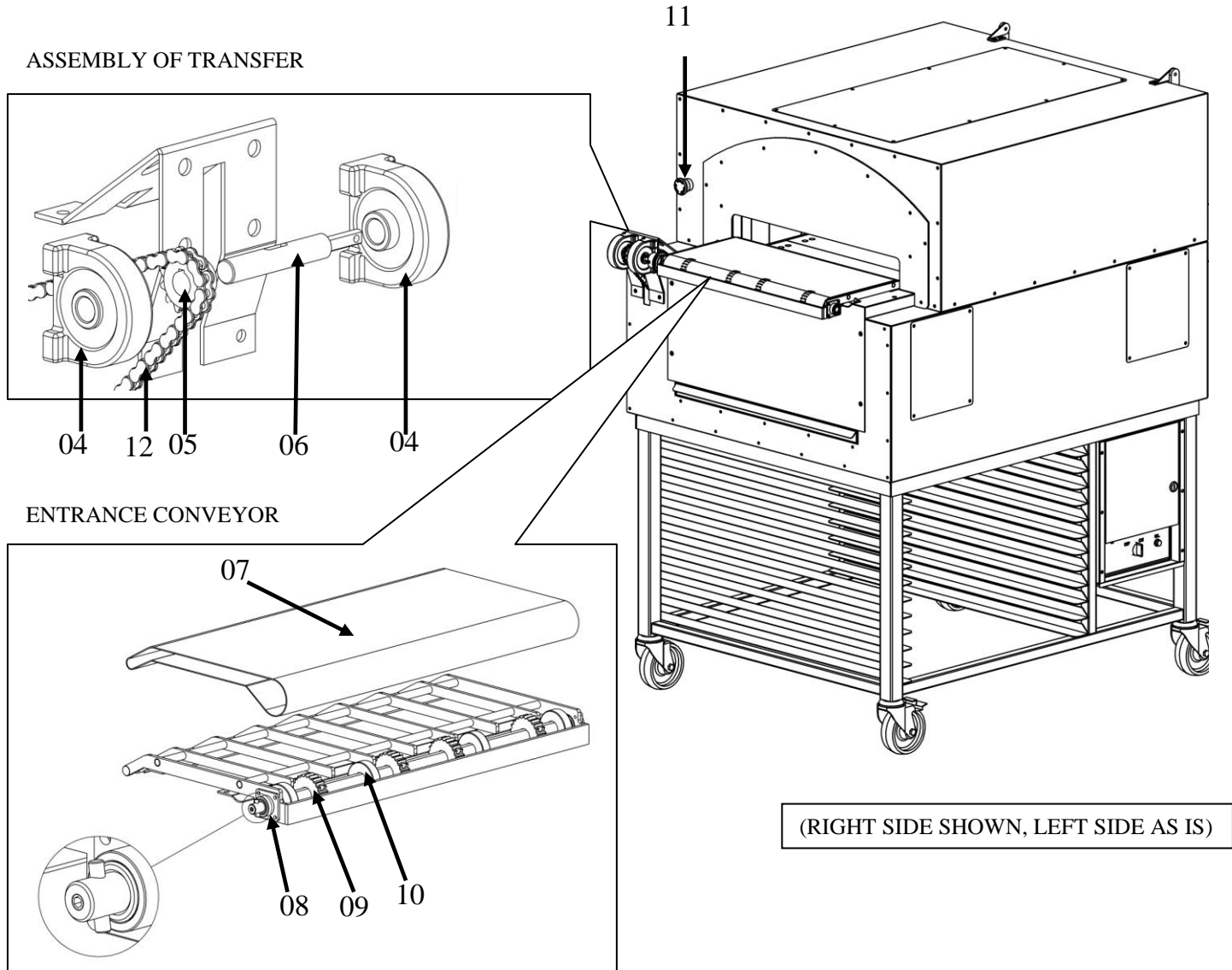


**DRIVING MOTOR**



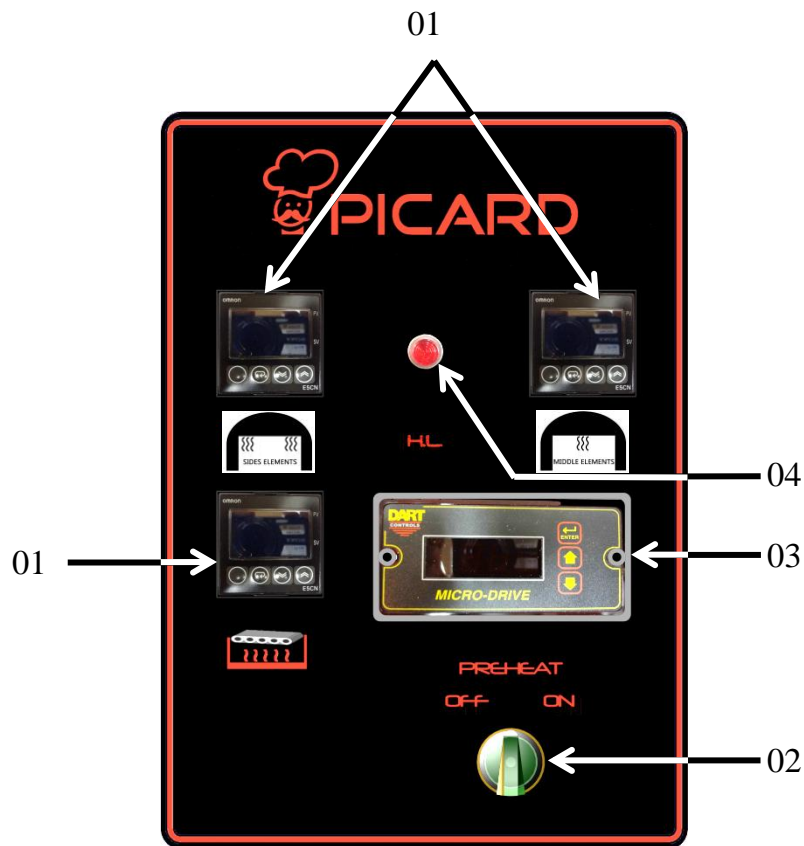
<b>REF:</b>	<b>PART #</b>	<b>DESCRIPTION:</b>	<b>QUANTITY:</b>
01	TUN31026	Conveyor steel plate	26
02	TUN31401C	Sprocket	4
03	TUN31402	Shaft	2
04	<a href="#">ME61-0018</a>	Chain	2
05	TUN31131	Safety guard	1
06	<a href="#">ME57-0138</a>	Sprocket	1
07	TUN31030	Motor support	1
08	<a href="#">EL32-0088</a>	Motor	1
09	<a href="#">EL02-0082</a>	Pick-up	1

**PICARD TUNNEL OVEN ENTRANCE VIEW**



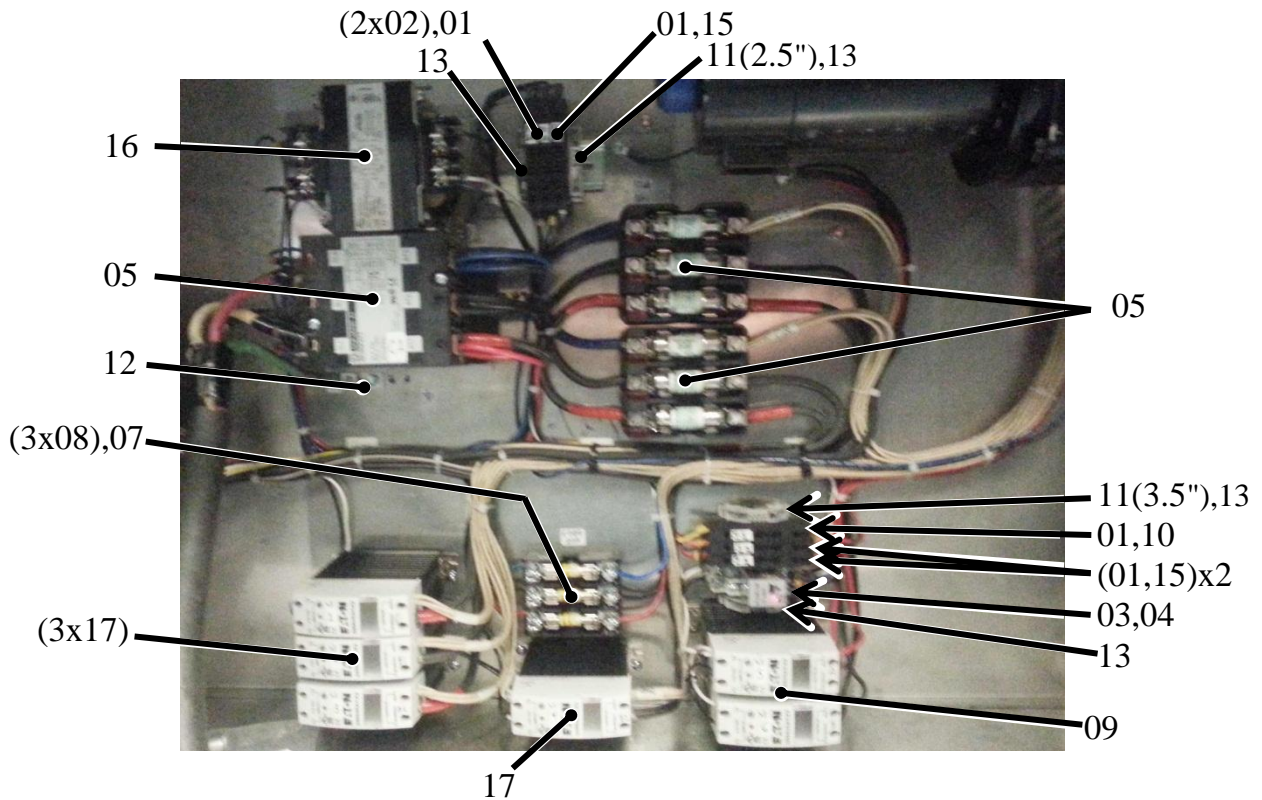
REF:	PART #	DESCRIPTION:	QUANTITY:
01	TUN31426	Conveyor drive (Not illustrated)	1
02	TUN31427	Conveyor drive connector (Not illustrated)	1
04	ME24-0066	Flange bearing	1
05	ME57-0008	Sprocket	1
06	TUN31417	Shaft	1
07	ME77-0005	Wire belt	23"
08	TUN31036	Driving shaft support	2
09	ME27-0107	Sprocket	4
10	TUN31412	Blank	4
11	EL01-0022	Emergency stop button	1
	EL01-0001	Plastic latch	1
	EL01-0005	Contact block	1
12	ME61-0008	Chain	31.5"

## PICARD TUNNEL OVEN CONTROL PANEL



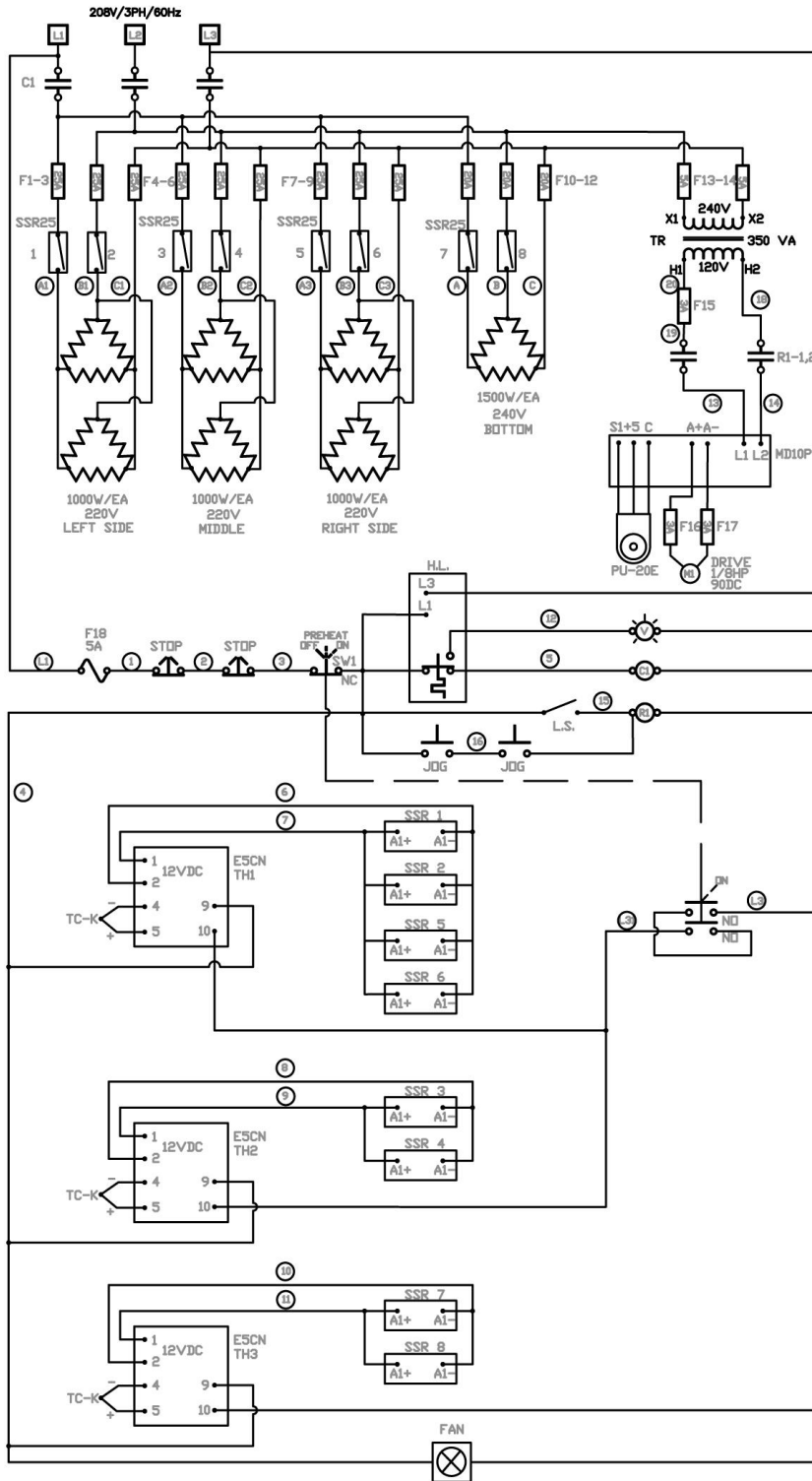
REF:	PART #	DESCRIPTION:	QUANTITY:
01	EL02-0088	Temperature control + Thermocouple wire type "K"(EL64-0019)	3
02	EL01-0020	3 position switch	1
	EL01-0001	Plastic latch	1
	EL37-0009	Light	1
	EL01-0003	Contact block normally open	2
	EL01-0005	Contact block normally closed	1
03	EL02-0081	Control time	1
04	EL37-0015	Pilot Light	1

## PICARD TUNNEL OVEN ELECTRICAL BOX



REF:	PART #	DESCRIPTION:	QUANTITY:
01	EL36-0012	Fuse base V7H	6
02	EL36-0006	Fuse Buss 5A	2
03	EL03-0023	Control relay base	1
04	EL03-0011	Control relay	1
05	EL03-0068	Contactor	1
06	EL02-0173	High temperature limit (lock at 999°F)(NOT ILLUSTRATED)	1
07	EL36-0011	Fuse base	1
08	EL36-0004	Fuse LPCC 20A	3
09	EL03-0119	State relay 25A	2
10	EL36-0025	Fuse Buss 2A	1
11	EL05-0036	1xRail 3.5"&1x 2.5"	2
12	EL80-0020	Ground	1
13	EL05-0083	Terminal end bracket	4
14	VE68-0036	Fan(not illustrated)	1
15	EL36-0005	Fuse Buss 3A	3
16	EL40-0013	Transformer 350VA 208v to 120v	1
17	EL03-0123	State relay 40A	4
18	EL36-0007	Fuse CCMR 35A	6
19	EL36-0031	Fuse base CCMR	2

TH1 ELEMENT CONTROL TOP SIDES  
 TH2 ELEMENT CONTROL TOP MIDDLE  
 TH3 ELEMENT CONTROL BOTTOM  
 F FUSE  
 HL HIGH TEMPERATURE LIMIT 1000 F  
 M1 CONVEYOR MOTOR  
 R1 RELAY  
 SW1 MAIN CONTROL SWITCH  
 SSR SOLID STAT RELAY  
 TR TRANSFO



04	2 SECTIONS	PL	7 JUN 2013	ÉCHELLE:	CLIENT:	ELECTRIQUE		DOSSIER:	SECTION:	REV.:
02	JUMELER LES 2 BOUTONS	PL	28/08/2012	DATE:	PROJET:	ELECTRIQUE		DESSIN D'ASS.:	TUN31600	06
REV.	DESCRIPTION	PAR		TOLERANCES:	PICARD PITA OVEN					
				FRAC. ±1/32"	LP-200-3-20-S					
				x.xx ±0.005"						
				x.x ±0.01"						
				x.xxx ±0.001"						
				DESSINÉ PAR:	VERIFIÉ PAR:					
				1325, Notre-Dame Est	www.picardinc.com					
				Victorville (Qc) G6P 4B8						
				Téli: (819) 758-1883						
				Fax: (819) 758-1465						
				Internet: www.picardinc.com						





## USA & Canada Limited Warranty

Picard Ovens, inc. warrants its equipment to be free from defect in material and 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.

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 the seller.

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 100 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 100 mile distance. Any overtime or excess travel charges will be the client's responsibility.

2013 Picard warranty\_v1.00

Picard Ovens, Inc.  
1325 Notre-Dame Est  
Victoriaville, Qc. G6P 4B8  
[www.picardovens.com](http://www.picardovens.com)  
[info@picardovens.com](mailto:info@picardovens.com)

Feb 01,2013



## USA & Canada Limited Warranty

### 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.

### 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](mailto:info@picardovens.com)



A

P

P

E

N

D

I

X