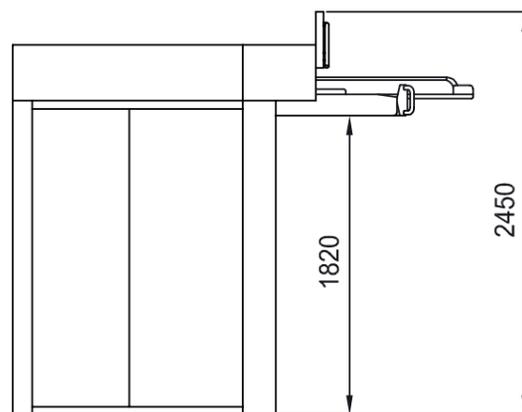
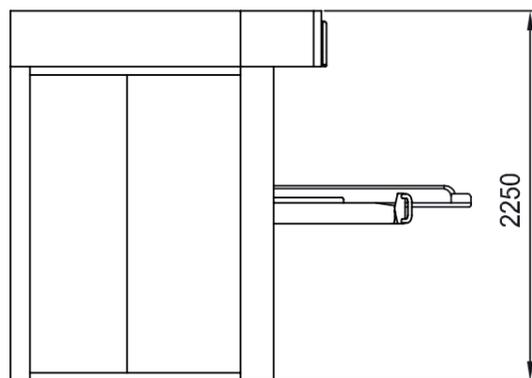
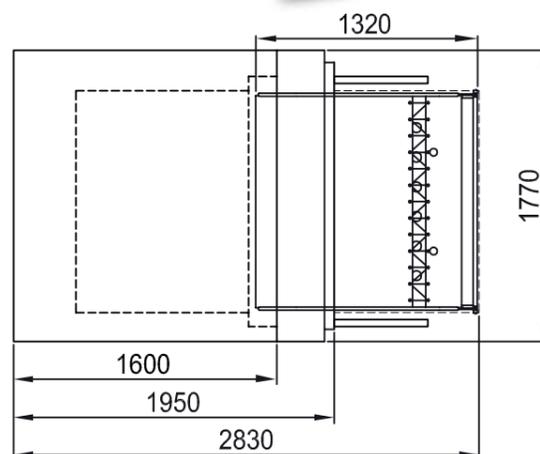
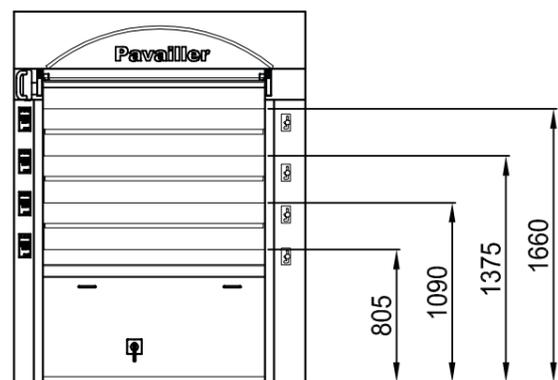


## ▶▶ Technical features



## ▶▶ Configuration

Number of door(s) per deck	1
Number of decks	4
Door width (mm)	1350
Deck depth (mm)	950
Total baking surface (m <sup>2</sup> )	5,13
Steam recall on each deck	●
Manual damper on each deck	●
Integrated lifter	●
Loader	●
Optimised electrical power	●
Reinforced electrical power	○
Supplied unassembled	●
Supplied assembled	○
Control pannel	left
Door handle	right

○ En option - ● En standard

## ▶▶ Technical details

Width (mm)	1770
Depth with hood (mm)	1960
Depth without hood - floor space requirement (mm)	1600
Depth with loader (mm)	2830
Depth of the loader (mm)	1320
Height in working position (mm)	2250
Height in resting position (mm)	2450
Clear height in resting position (mm)	1820
Useful height except the top deck (mm)	160
Useful height of the top deck (mm)	190
Slab depth (mm)	13
Net weight (kg)	1400
Voltage	380-415V / TRI+N+T / 50Hz
Intensity (A)	44,4
Electrical power supply in 380V (kW)	29,2
Electrical power supply in 400V (kW)	32,3

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Photographies et illustrations non contractuelles.



# ▶▶ SAPHIR Range

Electric compact deck ovens



www.pavailler.fr



# SAPHIR Range



## Super standard features

Each level has a standard manual damper, a steam recall button and a command to control each deck individually.



## Ergonomic handle

A new handle has been designed for easy use of the lift and to precisely position it in front of each level.



## A retractable hood

The lift is positioned at a height of 1820 mm by sliding the front of the hood, thereby totally clearing the area in front of the oven.



## Quality finishing

- Robust and careful finishing
- Brushed stainless steel facade
- No recesses difficult to clean
- Smooth surfaces
- Glazed doors opening by cool double position handles (partial or total opening)



## A high performance steam generator

SAPHIR includes a genuine steam appliance. Its mass and geometry produces generous steam, perfect for your baking products.



## A wide range of standard features

SAPHIR offers the following standard features :

- ▶ An electronic command per level allowing :
  - Independent regulation of the deck and the roof
  - 7-day operations programming
  - Lighting activation
  - Baking timer
  - Steam control
  - Extractor control
- ▶ A mechanical damper at each level
- ▶ A double command for the steam appliance (on the left-hand command and via a recall button on the right)
- ▶ A retractable extractor hood
- ▶ A design allowing the oven to be built-in on 3 sides
- ▶ A full width elevator and loader (standing position 1820 mm high)

## ▶▶ SAPHIR: it may be small but...

Resulting from an extensive development and customer testing process, the SAPHIR oven is a compact electric oven designed for deck baking of bread and pastry products.

Due to a high-performance steam appliance and excellent heat distribution, SAPHIR perfectly balances irreproachable baking and compactness for use in your shop or small bakery.

## ▶▶ A genuine baker's oven

Adapted from the Opale Style range, the steam generator on the SAPHIR oven has been tested on demanding bakery products to certify its ability to follow an intensive work rate. A new diffuser ensures even steam distribution into the baking chamber in a back and forward movement.

To ensure even baking, the geometry of heating elements already tested on the Opale Style range has been enhanced on the front of the decks in order to compensate for heat loss due to the proximity of the glazed door.

13mm thick slabs supplement the system to ensure even baking, without burning the sole of the loaf.

## ▶▶ ... Also perfect for pastry-making

Each level is fitted with a standard manual damper to dry the baking chamber when needed.

## ▶▶ Optimal baking capacity

The SAPHIR may be built-in on three sides and has a footprint of 2.8 m<sup>2</sup> for a total baking surface of 5.12 m<sup>2</sup>.

It will therefore bake 20 rows of traditional baguettes or 4 baking trays of 400x600mm per level (\*).

Its extreme compactness is obtained by fully integrating the lift into the facade of the SAPHIR. Both light and robust, the lift is easy to handle and reaches its upper standing position through an ingenious retractable hood that completely clears the area in front of the oven.

## ▶▶ Energy savings

A PLC controls energy savings by optimising the operating time of each baking chamber and the steam appliance.

**This control system is used to limit the oven's total power while maintaining excellent reactivity at each level.**

Thermal insulation is ensured by 100 mm to 140 mm thick rockwool panels for enhanced safety and improved energy yield.

When steam is not required, it is possible to switch off the steam appliance with an easily accessible button on the front panel.

## ▶▶ An easy to read and programme control panel

Common operations, such as switching lighting and the extractor on and off, steam injection, modification and display of deck and roof temperatures, are immediately accessible and easy to programme.

A real-time clock offers timed functions for effective and simple delayed baking.

## ▶▶ Control programming

### ▶ ON module

- 1 On / Off
- 2 Extractor on / off
- 3 Steam injection
- 4 Lighting on / off
- 5 Setting of the roof temperature
- 6 Setting of the deck temperature
- 7 Timer setting
- 8 Timer start
- 9 Roof temperature
- 10 Deck temperature
- 11 Baking timer

*Temperatures are displayed in degrees Celsius (°C) or Fahrenheit (°F)*

### ▶ OFF module

- 1 On / Off
- 2 Extractor on / off
- 4 Lighting on / off
- 6 Delayed start day setting
- 7 Delayed start time setting
- 8 Delayed start on / off
- 9 «DIF» is displayed if delayed start
- 10 Actual day or delayed start day
- 11 Actual or delayed time

*Temperatures are displayed in degrees Celsius (°C) or Fahrenheit (°F)*



\* These data are provided as an indication