



▶▶ Topaze Style Range

Convection ovens

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▶▶ CYCLOTHERMIC DECK OVENS
▶▶ RUBIS STYLE ▶▶ JADE
▶▶ ROTARY RACK OVENS R10-R20

▶▶ ELECTRIC DECK OVENS OPALE STYLE
▶▶ FMS ▶▶ ROTARY RACK OVENS CRISTAL
▶▶ TOPAZE STYLE ▶▶ TOPAZE & RUBIS

▶▶ TOPAZE Style Range



Ergonomic and comfortable use

The inner glazed door opens without tools, allowing thorough cleaning and easy access to lighting fitted in the door (not available on the L15 model).



New Pro-Touch control

- Temperature display
- Display of baking time
- Display of recipe number
- Recipe setting integrating baking time, steam injection time and opening of steam damper
- Smooth and easy to clean



▶▶ TOPAZE Style Range

TOPAZE Style is a range of multi-purpose convection ovens. Their standard specification includes a steam injection system. They bake all breads and pastries perfectly.

The excellent air flow between the 4, 10 or 15 levels allows your baguettes or pastries to develop fully and guarantees even baking throughout the whole baking chamber.

▶▶ Range features

The L04 and C04 models:

These are convection ovens with 4 levels spaced by 95mm, designed to bake 20 baguettes. They can be transformed into 5 levels for pastries and less bulky products.

The L04 will receive 400 x 800mm trays or wire trays and the Topaze Style C04 400 x 600mm baking trays (400 Entrance way).

The L10 and C10 models:

These are convection ovens with 10 levels spaced by 95mm, designed to bake 50 baguettes.

The L10 will receive 400 x 800mm trays or wire trays and the Topaze Style C10 400 x 600mm baking trays (400 Entrance way).

The L15 model:

A genuine rotary rack oven, the Topaze Style L15, is extremely compact and used to bake 75 baguettes at a time.

It receives a rack with 15 levels spaced by 91 mm which will receive 400 x 800 trays or wire trays. Other 12, 16 and 20 level racks are also available on request.

Its standard specification comes with an access ramp to facilitate loading.



Hood design

The hood design on TOPAZE Style ovens has been reviewed, the volumes of the hood are full and flawless to avoid accumulation of dust.



Impeccable finishing

Easy to dismantle slides at specific angles to avoid difficult to clean recesses.

- Impeccable and robust finishing
- Front in brushed stainless steel
- Smooth surfaces with very few rough areas



Secured locking

The handle on TOPAZE Style ovens is a strong mechanical part guaranteeing perfectly reliable locking.



▶▶ Electromechanical control programming

- 1 Regulation and programmation temperature oven display
- 2 Timer display
- 3 Steam injection button
- 4 ON / OFF button of the exhaust hood
- 5 Start/Stop button
- 6 Alarm ("buzzer")



▶▶ Simple oven control

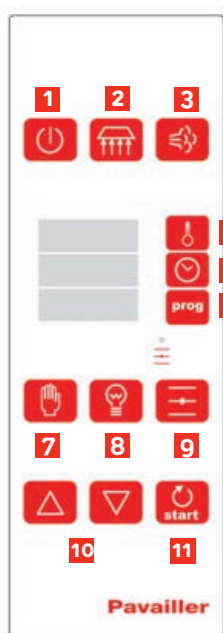
PAVAILLER is proud to fit its ovens with legible and easy to programme controls. The TOPAZE Style range is fitted with a new electronic control called "**Pro-Touch**" which is no exception to this rule.

Extremely simple to use, it offers the following features:

- Reading and setting of baking, pre-heating temperatures and of steam injection time.
- Programming of 30 recipes and 14 deferred start programmes per week.

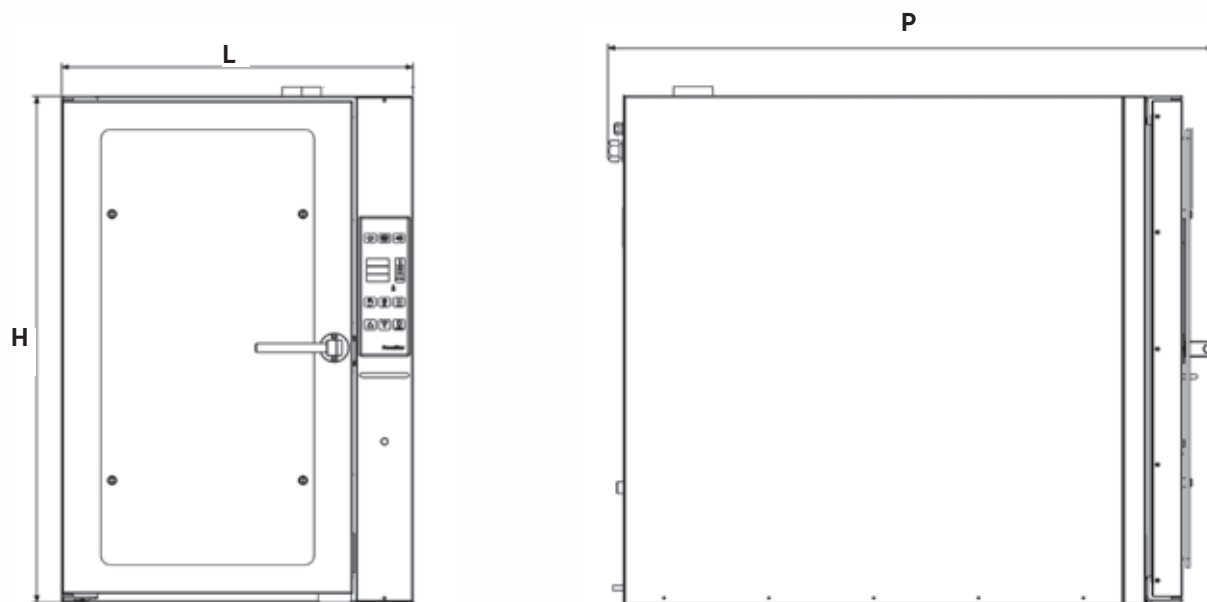
TOPAZE Style convection ovens can also be fitted with an electromechanical control.

▶▶ Pro-Touch programming



- 1 Start/Stop button
- 2 ON / OFF button of the exhaust hood
- 3 Steam injection
- 4 Temperature display (°C)
- 5 Timer display
- 6 Program access
- 7 "Manual" mode access
- 8 ON / OFF lighting button
- 9 Oura opening (with ON / OFF LED)
- 10 Setting button + or - depending on the programming time
- 11 Starting cycle

▶▶ Technical features



	L04 B		C04 B		L10 B	C10 B	L15
Number of levels	4	5	4	5	10	10	15**
Width (mm) - L	790	790	790	790	790	790	790
Depth (mm) - P	1360		1220		1360	1220	1410
Height (mm) - H	570		570		1150	1150	1900
Spacing between levels (mm)	95	64	95	64	95	95	91
Capacity (baked baguettes of 250g)	20	⊙	20	⊙	50	50	75
Trays dimension (mm)	400 x 800		400 x 600		400 x 800	400 x 600	400 x 800
Entrance way	400	400	400	400	400	400	400
Control	Pro-Touch (electronical) or electromechanical						
Steam injection	•		•		•	•	•
Damper	Motorised (with Pro-Touch) or manual (electromechanical)						
Power	400V / 3 / N / 50Hz						
Electric supply (kW)	10,5		10,5		19	19	33,5
Net weight (kg) *	155		155		250	230	400
Halogene lighting	•		•		•	•	⊙
Fluorescent tube	⊙		⊙		⊙	⊙	•
Door opening	Left or right						Left
Accessories	Stand, hood, condenser, proofer						hood condenser

⊙ Optional - • On standard ⊙ Not available

* Indicative values
** with rack of 15 levels