TOPAZE Opera

ELECTRIC CONVECTION OVEN

L10

TOPAZE Opera is a range of multi-purpose convection ovens. Their standard specification includes a steam injection system. They bake bread, viennoiserie, snacking and pastries alike perfectly.

The excellent air flow between the levels allows your products to develop fully and guarantees an even baking throughout the whole baking chamber.

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specifications	
Number of levels	10
Spacing between levels	3.5''
Recommended baking trays	18'' x 30''
Capacity (baked baguettes of 0.5 lb)	50
Weight	580 lb
Left hinged door	✓
Right hinged door	○
Easy-Touch control panel	✓
options and accessories	
Pastry Pack : speed variator and electrical damper	$
Stainless steel finishing	○
electricity	
Electrical supply	208V / TRI+N+T / 60Hz
Power	16.4 kW / 22 hp
Rated current	47.3 A

legend

✓ standard ○ option $ paying option

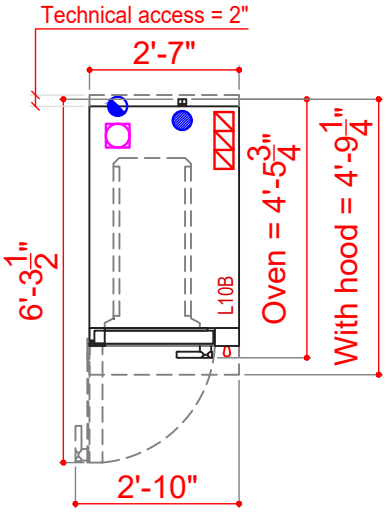
NON CONTRACTUAL DATA

- A control panel Easy-Touch on each deck that includes :
  - A *recipe book* with 50 programs.
  - An energy management thanks to the *Eco mode*.
  - An *Expert mode* to follow your energy consumption, the internal temperatures or the technical data of the oven.
- The handle ensures a reliable locking and starts the timer as soon as the door closes.
- The slide rails can be dismantled and make it possible to adjust the height of the trays for an easier access.
- The interior glass door can be opened without any tools, allowing a deep cleaning and an easy access to the lighting located in the door.
- The double glazing contributes to the good insulation of the oven and prevents from any risks of burning by reducing the surface temperature of the door.
- **Fine Crust** system for the controlled drying of your pastries and delicate products.

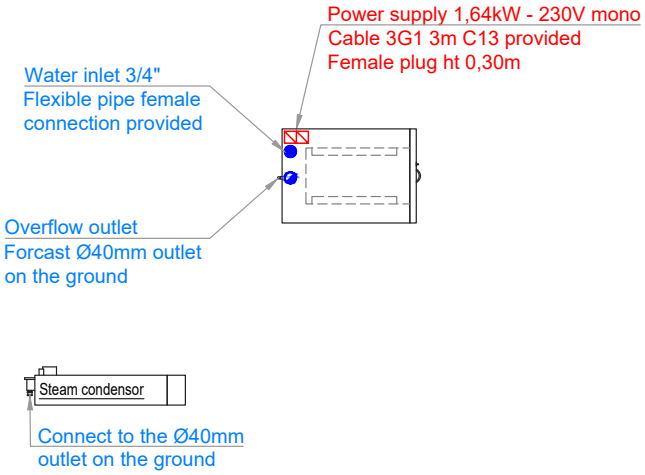
Accessories

- Hood with ventilator.
- Condenser with stainless steel casing.
- Stand H8' without slide rails, without feet, with wheels.
- Stand H30'' with slide rails, without feet, without wheels.
- False case H15''.
- Feet and wheels for stand.
- Feet and wheels for proofer.
- Proofer without feet, without wheels, reversible door.

IMPLEMENTATION
DIMENSIONS AND CONNECTIONS

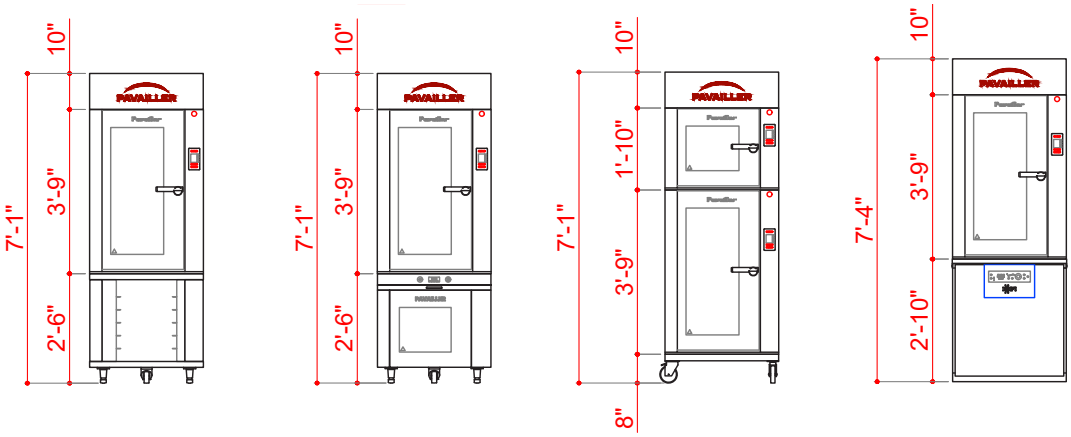


top view



Our selection

The configurations below respect an optimal height under hood of 74.8'', for an efficient and comfortable work.



#1

HOOD
TOPAZE L10B
STAND 30''
FEET

#2

HOOD
TOPAZE L10B
PROOFER

#3

HOOD
TOPAZE L04B
TOPAZE L10B
STAND 8''

#4

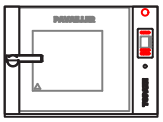
HOOD
TOPAZE L10B
RETARDER PROOFER SF

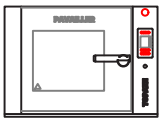
attention

Make sure to silicone the proofers and oven support when they when they are placed directly on the floor.

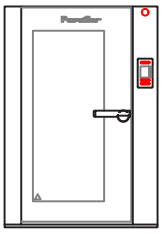
The elements below can be combined to form different Topaze ovens configurations :

Hood
10"
60 lbs

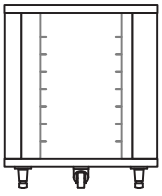




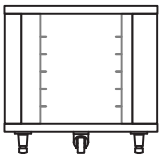
Oven 4 / 5 levels
1'-10"
352 lbs



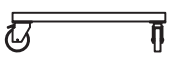
Oven 10 levels
3'-9"
C10B = 528 lbs
L10B = 572 lbs



Stand
3'-1"
18 lbs

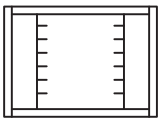


Stand
2'-6" 16 lbs

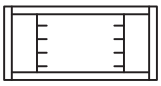


Stand for n°6
8"
35 lbs

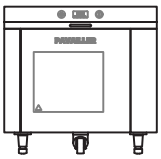
Steam condensor
10"
110 lbs



False box
1'-10"

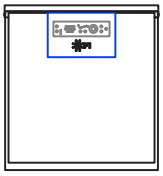


False box
1'-3"



Proofer
2'-6"
C - 254 lbs
L - 276 lbs

tray capacity
5 levels - entry 400
2x5 levels - entry 600



Retarder proofer
2'-10"
350 lbs

CONNECTION
PRINCIPLES

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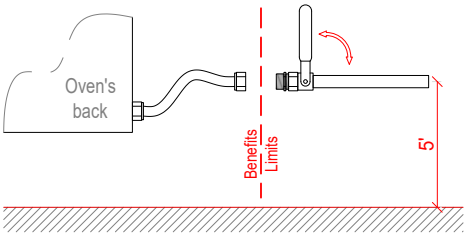
TOPAZE = water inlet connection

SEBP:
Flexible pipe provided 8' long.
Female connection Ø3/4"

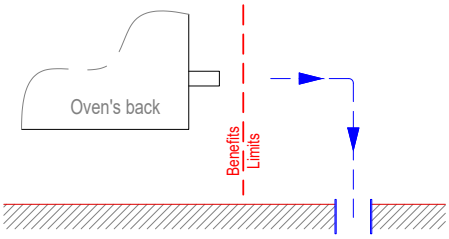
Customer:
Water tap.
Male connection Ø3/4"



TOPAZE = overflow outlet connection

SEBP:
Copper pipe

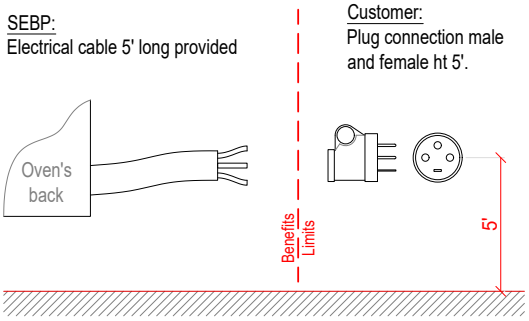
Customer:
Flexible pipe needed between the oven's outlet and the waiting outlet on the floor.



TOPAZE = electrical connection

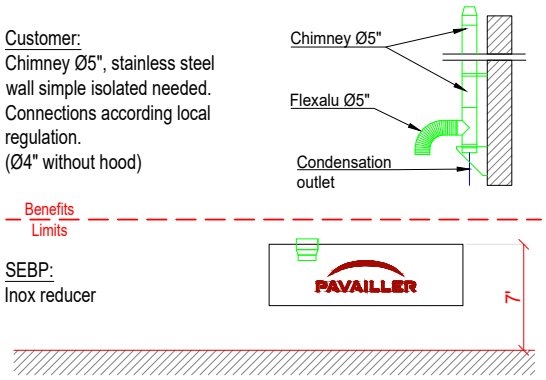
SEBP:
Electrical cable 5' long provided

Customer:
Plug connection male and female ht 5'.



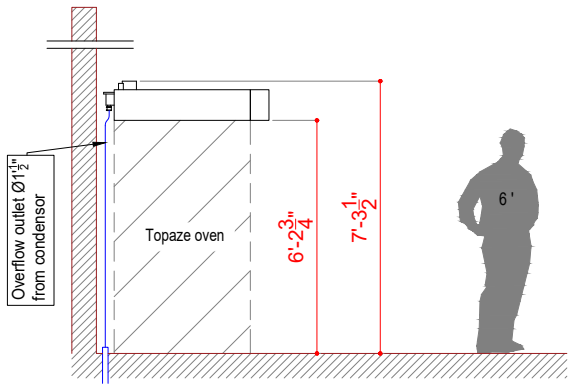
TOPAZE = steam outlet connection

Customer:
Chimney Ø5", stainless steel wall simple isolated needed.
Connections according local regulation.
(Ø4" without hood)



Non contractuals drawings.

TOPAZE = steam condensor connection



Non contractual documentation - 01/2023

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BAKING THE BEST OF GOODS

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